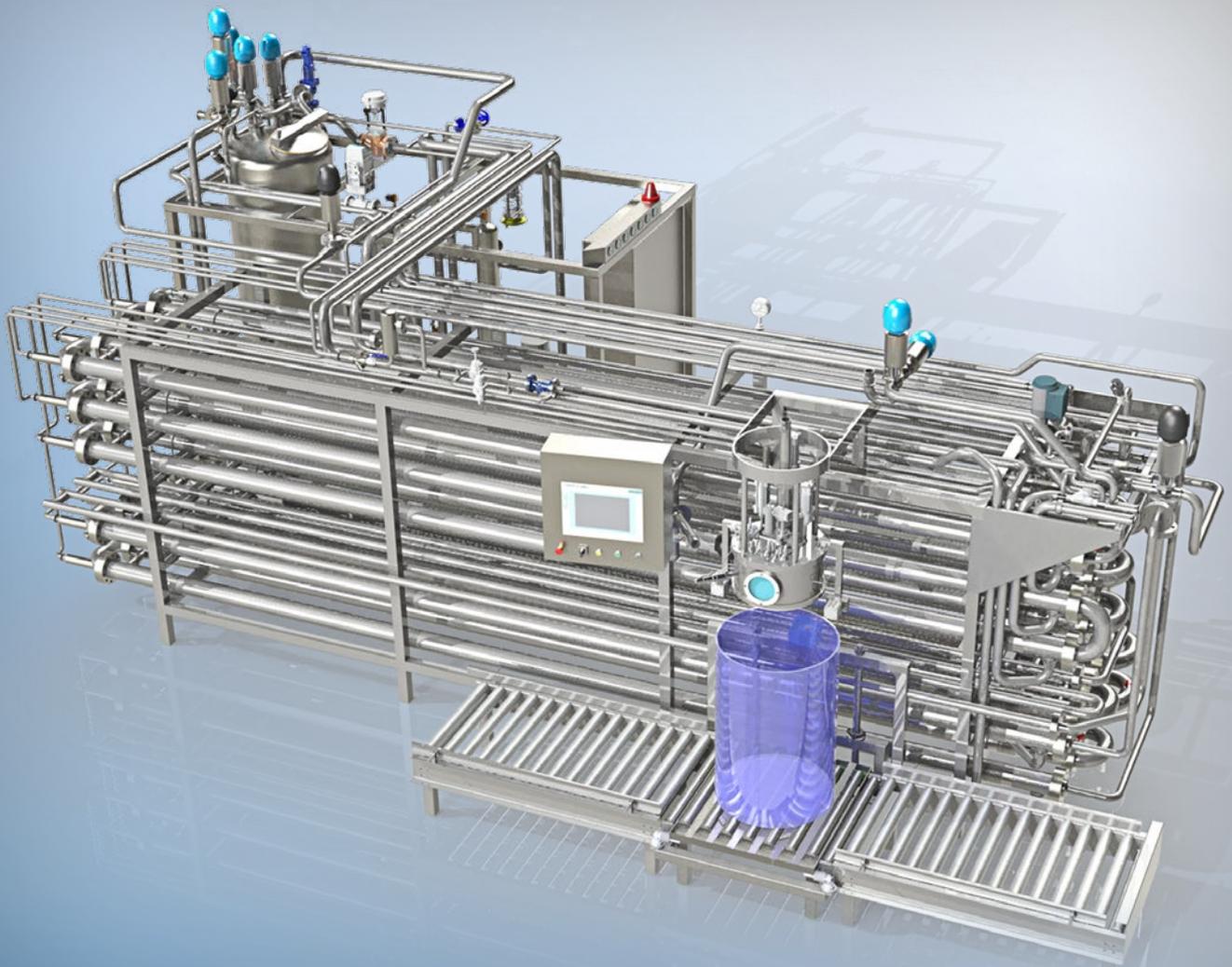


Gémima[®]

ASEPTIC MONOBLOCKS



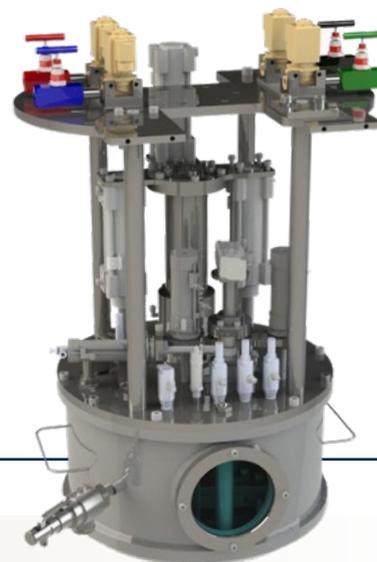
Gémima[®]
Procesos Alimentarios, S.L.

Gémina monoblocks are the ideal solution for small and medium production processes. They consist of the integration of an aseptic filler machine and a pasteurisation plant, hence creating a single compact, functional and versatile machine capable of adapting to a wide range of products.



APPLICATIONS

- Fruit purée with or without bits.
- Tomato or any other type of concentrate, such as strawberry concentrate.
- Vegetable purées.
- Sauces.
- Soups.
- Juices with low and high fibre content.
- Diced fruits.
- Formula based products.
- Fruit pulp.
- Creams.
- Gazpachos.



CHARACTERISTICS AND ADVANTAGES

Small dimension

Pre-mounting on chassis. Ease of installation

Ease of use. Versatile and flexible

Adaptable to different types of fill containers. One 2-inch bag lids

Complete integration to an automated CIP system

Outstanding automation control, and PLC mediated processes, HMI (Human Machine Interaction) screen which facilitates use and operation, securing the successful performance of the process

Long lasting and continuous use of filling heads

High production rate

Single operator control

Bespoke configuration and printing of labels to suit client needs

Monoblock models

Pasteurisation + aseptic bag filler

MODELS	Capacity Liter / hour	Product	N° heads	Sterilizer	Drum transport	Bag volume	Drum type	Maximum viscosity	Product types
PT_AST-AST- /200-B	200	pH<5	1	Multi tubular	Manual	1-a-20	xxxx	600 cps	Fruit creams, fruit juices, vegetable creams, etc.
PT-AST-/1000-A	1000	pH<5	1	Multi tubular	Manual	20-a-200	Metallic	600 cps	
PT-AST-/2000-A	2000	pH<5	1	Multi tubular	Manual	20-a-200	Metallic	600 cps	
PT-AST-/4000-A	4000	pH<5	2	Multi tubular	Manual	20-a-200	Metallic	600 cps	
PT-AST-/6000-A	6000	pH<5	2	Multi tubular	Manual	20-a-200	Metallic	600 cps	



COMPONENTS

- All materials directly in contact with the product are AISI 316 and steam sterilised.
- Structure and tank in AISI 304.
- Process oversight through PLC and HMI (Human Machine Interface) touch screen for recipe control and parameter control.
- Controlled fill through the use of load cells or flow meters.
- Single tube, pyrotubular and annular models of heat exchangers which make up the heating, maintenance and cooling sections of the pasteurising unit.
- Product feed volumetric pump with frequency variator control.
- Automatic process-control valves.
- Steam-sealed joints which guarantee aseptic moisture barrier.
- FDA Joint point materials.
- Completely automated aseptic filling heads, built in AISI 316 and steam sterilised.
- Roller conveyors under each filling head to facilitate function.
- Label printout.

Our company



GÉMINA Procesos Alimentarios, S.L. is located in Jumilla, Murcia, a Spanish autonomous region which is a model in food production.

GÉMINA has 25 years of experience in designing, making and integration of systems which offer innovative solutions for the food sector industry.

You imagine and,
we do it.



BUSINESS LINES

Design and manufacture of machinery

- Design, manufacturing and integration of process equipment and food aseptic packing.
- The Manufacture is completely carried out in our installations.
- All our machinery has CE safety certificate and complies with the most exigent standards.
- I+D+i: We bet on technology innovation.

Engineering and design of processes: Projects management

In Gémima, we love our work and, therefore, our engineering department includes from the design, the calculation, the manufacture, the assembly, the automation and the start up of machines and installations. Therefore, we include a global and integral management of all our projects.

We care of every detail of the process and we advise our clients to optimize their product elaboration procedure. Gémima designs every process adapting it to the customers' requirements and standing out our customers' products among their competitors.

- Versatility and flexibility: we can plan from a plant, a simple line expansion to the installation of an equipment in a process.
- Ability of adaptation to different places and circumstances.
- Our engineering department has a big technical capacity and a long experience in this area.
- Gémima guarantees your success because we manage the whole project, reducing risks, costs and deadlines

Services Provided

1 - Technical assistance service: Alfa-Laval official technical and distributor service

- Maintenance service.
- Installation service.
- Calibrations.
- Replacement parts services.
- "Training" service.
- Online monitoring of production process and breakdown resolution.

2 - Automation and Robotics

- Automation of custom-made processes: integral solutions.
- Total Control of the process: SCADA systems, record and control of data.
- Custom-made robotics applications: different solutions for different necessities.

3 - Food Quality

- Optimization, development and validation of processing and packing equipment, besides of food elaboration processes.
- Consultancy for implantation of standards such as: BRC, IFS: ISO 22.000, FSSC...
- Product development [process + formula].

Customer Service

Gémina is characterized by its exclusive and permanent customer service. Our vocation is to become part in an operational way of the companies which we work.

Our closeness, technical competence, wide experience and self-confident are some of the main features why our costumers place their trust into our equipments and services.



Industries

Industrial sectors where GEMINA develops its projects:

- Dairy industry
- Tomato industry
- Juice and drink industry
- Vegetables and fruits industry
- Citrus fruits industry

Products catalogue

Aseptic fillings

Aseptic machine which fills metal drums with pre-sterilised bags which have pressurised cap. Besides, it also fills carton containers

Bag in box

Aseptic filling automatic feeding of pre-sterilized bags which have pressurized cap and a low volume (1-20 liters)

Extractors

Processing of a wide variety of products to get a puree free of seeds and peels.

Different methods of using: extractor or refiner

Heat exchanger

We offer all kind of models and designs, from single-tube to partial ones or rough surface exchangers.

Forced circulation evaporators

Concentrators which have great capacity and performance for products having great viscosity and a high content in solid matter. Multiple stages which are adapted to the process and needs.

Hot/cold break units

These units process tomato puree and tomato paste guaranteeing the total or partial deactivation of the pectolytic enzymes and allowing the preservation of the pectine.

Laboratory pilot plants

Pasteurization and aseptic packing in the laboratory of small product samples, such as juices, soda drinks, vegetable creams, soups, etc.

Tubular pasteurizer

Project and constructive development of pasteurization plants adapted to different needs.

UHT

Low-acid liquid products (pH>4.5 for milk pH>6.5) are treated at 135-150°C for a few seconds with indirect heating or direct steam injection.

Heaters and coolers

Heating of products before getting through treatments such as refining or mixing. Cooling previous pasteurization treatments.

Cream extraction plants

Cream extractions of all types of fruits and vegetables, in both cold and hot extraction processes.

Aseptic Monoblock

Integration of an aseptic filling in a pasteurization plant, creating a compact, functional and versatile machine which is adaptable to a wide range of products.

Crusher

Defrosting of stored products such as fruit juices, fruit and vegetables pastes, creams, sauces and so on.

Piston Pump

It is conceived to pump viscous products, big particles of products (fruit in cubes or in pieces) or product which are sensible to shear stress.

Inverse osmosis equipment

Reduction of salinity of salty waters and sea waters.

Blending room / blending

Blending by recipes from database and transference of process parameters to pasteurizers.

Emptying of cans by aspiration

Unloading of metal cans and aseptic bags in blending rooms through emptying techniques in very few seconds.

CIP systems

Cip systems are used to carry out the chemical cleaning of food installations in a completely automatic way.

Processing tanks

Storage in aseptic packing tanks for high and low ph products, in liquid or viscous products.

Blending tanks

We have a wide range of vertical and horizontal tanks with different types of shaking and volumes. They are adapted to process needs.

Storage tanks

Storage rooms in stainless steel tanks having standard volumes or custom-made volumes.

Finisher or pulping machine

It refines crushed product to remove peels, stems and seeds.

Hammer mill

It is a grinder of pitted food (vegetables among others) for processing raw material.

Robotics

Robotic applications in proportion to palletized/ depalletized for the start and the end of processing and packing lines.



Gémina® at your service

Gémina®

Procesos Alimentarios, S.L.

GÉMINA Procesos Alimentarios S.L.

Polígono Industrial Los Romerales

Parcelas 3 y 4 - 30520 Jumilla

Murcia - España

Apartado de Correos 231

T/ + 34 968 716 018

E/ gemina@gemina.es



www.gemina.es

Collaboration projects:



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