

efficiency in food and energy processes.

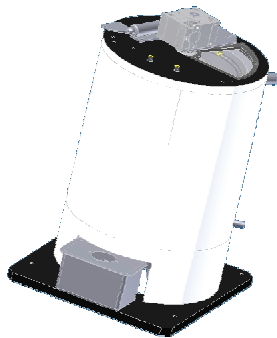
The new Geneglace ND10 ice maker produces up to 3.5 tons daily Tons of flake ice

GEA presents a new ice maker: the Geneglace ND10. It pioneers the new range of ice makers required in the food industry and in supermarkets. With a capacity of 3.5 metric tons of ice daily, this new unit is primarily designed for food operations.

Thanks to its closed design, its selection of material, and its simple cleaning, the ND10 satisfies the strict hygienic requirements of the food sector. The cover, for example, is made of polyethylene, which allows simple cleaning.

The big plus of this new machine is that it has fewer parts, and that the components are designed such that they are especially easier to clean. Many details, in addition, have been designed to allow extra-friendly maintenance. For example, the bearings of the main shaft and of the flaking tool are made of high-quality steel. As a result, changing bearings is easy and good bearing fit is ensured after re-assembly.

This new design will be launched on the market in 2011 and then applied throughout the range.



Picture: Geneglace_ice_maker_ND10.jpg

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