



Eye-catching display possibilities

EasyDoy bags on GEA SmartPacker

The EasyDoy bag format from GEA is a versatile and cost-effective variation of the successful Doy Style bags for stand-up presentation. Combining the upper seal of a pouch bag with a folded bottom, the EasyDoy provides more space for product promotion and nutritional information than comparable sized standard stand-up bags.

Attract attention on supermarket shelves

This innovative bag format developed for the GEA SmartPacker vertical flow packing machines and is an excellent format for attracting extra attention on supermarket shelves. Both the front and back can be fully printed for maximum impact.

Reclosable tape

For extra consumer convenience, the EasyDoy has a tape strip for reclosing the bag to keep the content fresher for longer. The tape strip is added by the GEA SmartPacker, so no additional equipment is required.

Performance values

- Two full sides of printing for maximum impact
- Flat bottom for stand-up presentation
- Reclosable tape for preserving content freshness
- Excellent filling level that saves film
- Easy machine set up - within 10 minutes

Ideal for a range of products

This packaging format is ideal for a huge range of products, including cheese, meats, vegetables, nuts, dried fruit and confectionery. Speeds of up to 80 bags per minute are possible. The EasyDoy bag format also has an excellent filling level enabling a relatively compact bag to be used for more effective use of packaging film and shelfspace.

GEA SmartPacker CX400 / SX400



Due to its continuous film transport system, the GEA SmartPacker can operate at higher speed than intermittent machines. The GEA SmartPacker offers an excellent price/performance ratio. Reliable and userfriendly, the machine is easy to operate and clean, while its advanced technical design keeps maintenance costs to a minimum. The GEA vertical packaging machine offers a convenient and inexpensive means of packaging a wide variety of convenience goods, mainly protein, fresh, shredded cheese, frozen vegetables, French fries, confectionery and snacks.

Hygienic design execution

Upgrade your SmartPacker CX400 or SX400 to meet even the toughest sanitary requirements. The hygienic design features stainless steel film feed, sealed bearing rollers including ultra-smooth Viwateq® surface treatment and sloping surfaces to avoid contamination. The vacuum table is replaced by a closed clamping table, preventing dirt getting in the vacuum system. The design meets the hygienic standards for fresh vegetables, meat and potato products, and individually quick frozen (IQF) protein products. The machine is available with a IP65 electrical cabinet.

Product in seal detection

The GEA SmartPacker has an extremely sensitive 'product in seal' detection system, which automatically opens the jaws as soon as an object or product particle is detected – without disrupting production. A major advantage is that contamination or damage of the cross seal jaws and knife is avoided resulting in less downtime and waste.

Reliable film transport

To ensure fast, trouble-free film transport and jaw movement, both these functions are continuously monitored by the GEA SmartPacker's sophisticated control system. This gives extremely smooth film transport resulting in a very accurate and consistent length of bag. Even delicate film materials can be transported easily. Mechanical strain on the cross sealing system is minimized due to fully controlled jaw movement, ensuring a longer life of the sealing elements.

Quick reference data	GEA SmartPacker CX400	GEA SmartPacker SX400
Bag length (max.)	550 mm	550 mm
Bag width (min./max.)	80/400 mm	550 mm
Dimension H x W x D	2020 x 1280 x 2185 mm	2020 x 1280 x 2185 mm
Maximum speed (bags/min.)*	120	100
Core diameter film reel (min. max.)	70/77 mm	70/77 mm
Outer diameter film reel (max.)	500 mm	500 mm

* Depending on product, film and dosing equipment.



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