



Coldtech

Inspired by Innovations

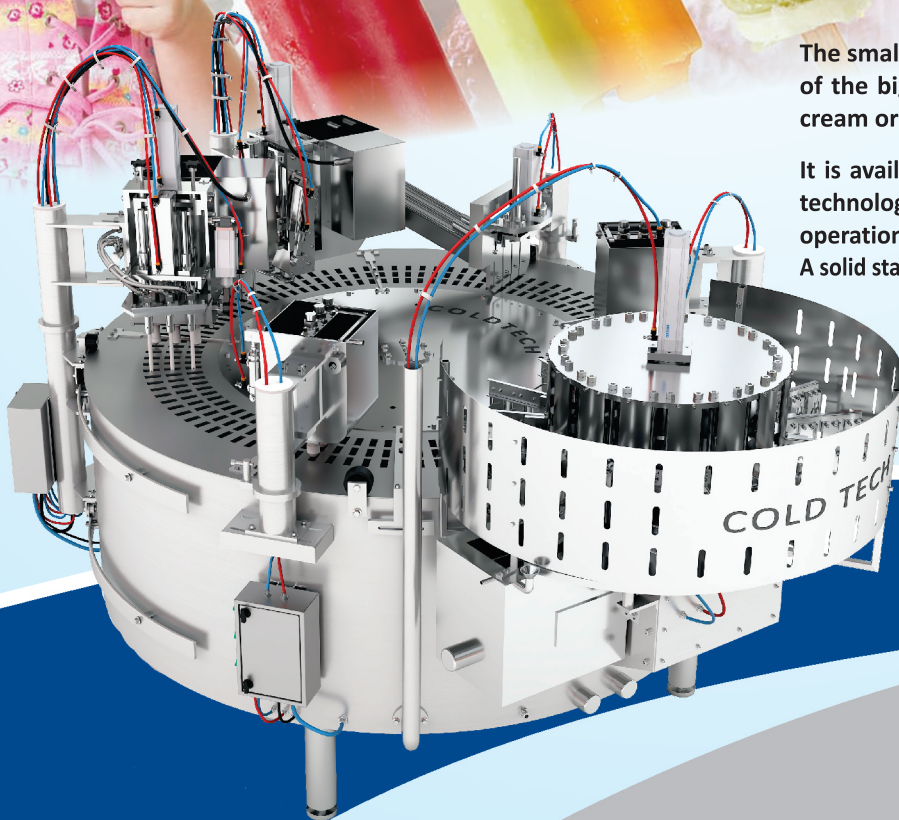
Expanding Boundaries in Ice cream Machinery



The small automatic machine suitable for laboratory of the big industries or for production of small ice-cream or water ice factories

It is available for any kind of products with identical technology of the bigger machine. Simple and friendly operation system.

A solid stainless steel construction for long lasting live of it.



STICK LINE ROTARY MACHINE

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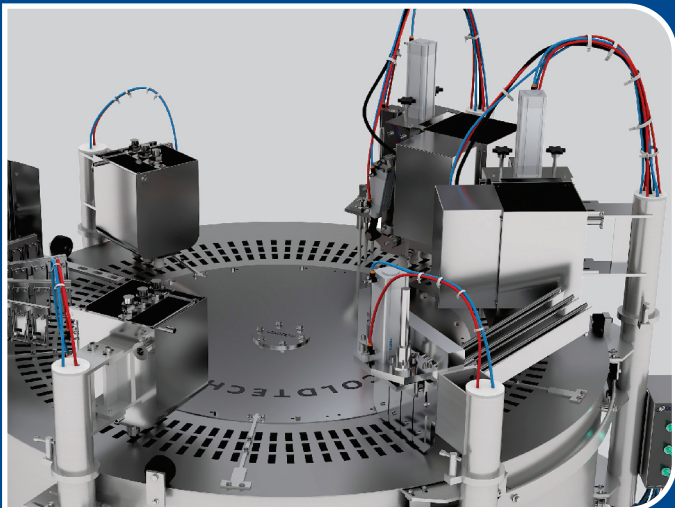
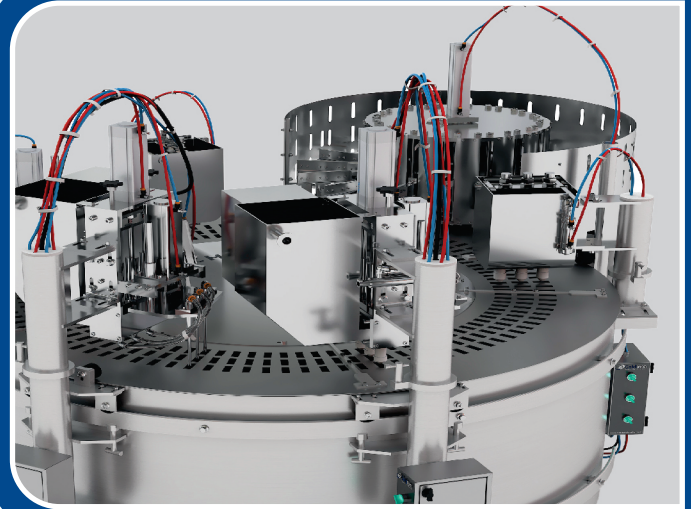
Application

Automatic, continuous production of ice cream, sherbet, or fruit juice bars with or without stick.

Operating Principle:

The production of the ice cream bars is carried out with the following process :

1. Filling the moulds
2. Freezing the product with a brine bath at low temperature.
3. Inserting the wooden stick in the product at the right rime.
4. Finishing the freezing stage.
5. Defrosting the moulds, for the extraction of the products, with warm brine.
6. Extracting the product from the moulds.
7. Chocolate coating the product.
8. Lay-off the product for the wrapping machine.



Capacity:

This type of rotary machines is available for a capacity which goes from approximately 1.000 to over 2.500 pieces per hour. The real capacity goes accordingly to different parameters such as:

- Product recipe
- Number of radial rows in brine
- Number of wifes in the moulds
- Product thickness
- Overrun of the products
- Water ice or ice cream production
- Brine temperature
- Ice cream or water ice filling temperature
- Type of sophistication of the product
- Refrigeration capacity

Moulds assembly accordingly to products dimension:

Varieties of assembling are possible accordingly to customer needs and product size in this machine model



FEATURES:

Brine tank : Double walled welded and insulated. Two rails are placed for holding all the needed apparatus. The brine tank is divided in freezing and defrosting zone. Pumps are placed for brine circulation and defrosting. Electrical panel with PLC, for the complete control of the machine. Electro - pneumatic movement. Carousel extraction device is standard in the machines.

Brine circulation : A S/S pump is circulating the brine solution from the brine tank to the evaporator and into the brine distribution system under the mould. Brine circulation for the best performing capacity. High speed of the brines ensures the best heat transfer from the brine to the moulds.

Defrosting system : With warm brine for the rotary. Small size space used for the defrost ensures the maximum freezing for this model.

Mould washing system : Sprayer on top of the mould with the vacuum pump for drying.

Main drive system : Mechanical drive of the moulds and the extraction carousel. Very simple and efficient system in the plant. Long lasting and few maintenance needed.

Moulds : Completely constructed in special S/S with customer requested shape. Large variety shape available.

Available attachments : A large selection of products is available. For any different selection, specific devices

Chocolate coating : A chocolate dipping station is located under the second descending station of the extraction device. Linked to the chocolate jacketed kettle is forming the complete chocolate system.

Wrapping machine : Small model is available accordingly to the specific needed capacity. Hot seal is standard.

Refrigeration : This is available in several dimensions accordingly to the needed capacity. We use screw type compressor and self contain group system. Very compact and easy to install and serve.

Other optional equipments are available and full details can be obtained on specific request.

									
FIRST FILLER	✓	✓	✓	✓	✓	✓	✓	✓	✓
VACUUM EXTRACTOR				✓	✓				
FILLER STATION - 2			✓	✓	✓		✓		✓
PENCIL FILLER								✓	
STICK INSERTER	✓	✓	✓	✓	✓	✓	✓	✓	✓
TOPPING FILLER				✓			✓		
CANDY EXTRACTOR	✓	✓	✓	✓	✓	✓	✓	✓	✓
DIP (CHOCOLATE) COATING		✓						✓	✓
PACKING (FLOW - WRAP)	✓	✓	✓	✓	✓	✓	✓	✓	✓

How to select your stick machine:



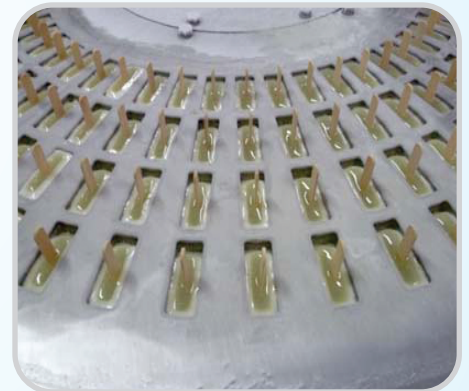
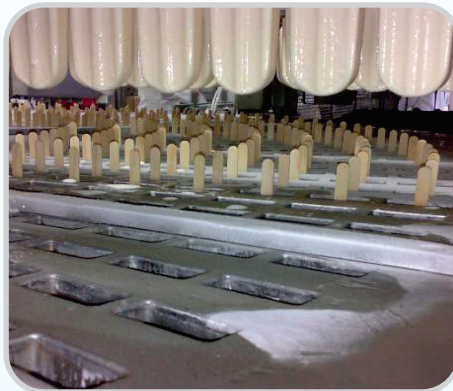
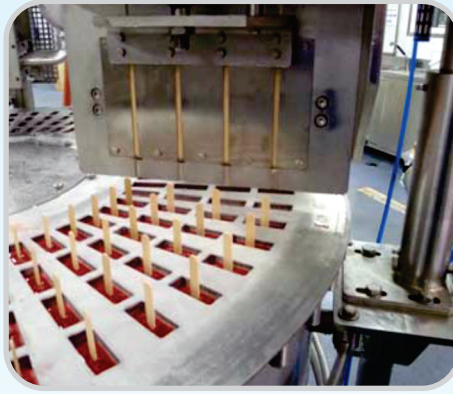
Why rotary system ?

- Less water consumption
- Less brine consumption
- Less product waste
- Different lay out space

Why in-line system ?

- Easier accessibility to the plant
- Easier washing of the moulds
- Quick product and moulds change over
- No care of not extracted products
- More cups on moulds assembly with different thickness
- More flexibility for products changing and variety
- Less refrigeration power need
- Different layout space
- Much longer life of the moulds

WORKING STAGE OF THE MACHINE

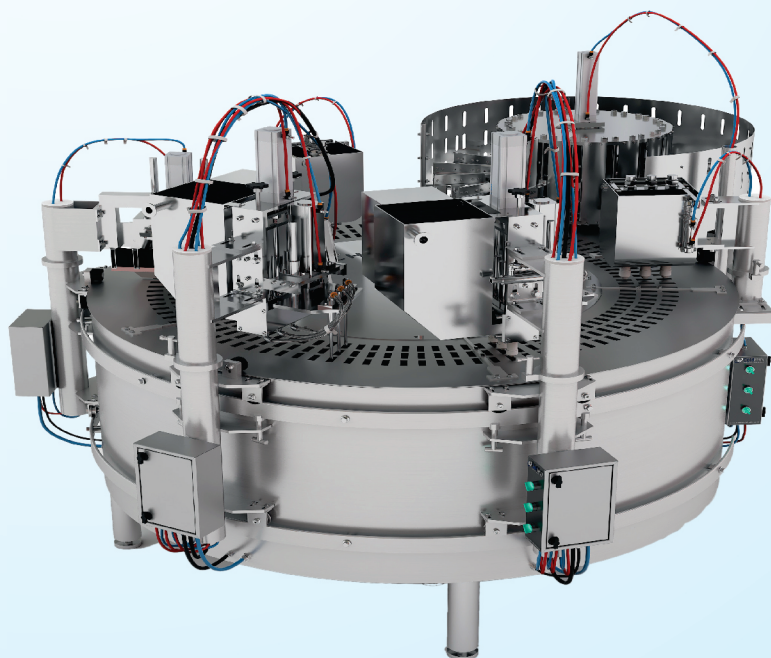


TECHNICAL CHARACTERISTICS

Wide	No. of Model plate	No. of Radial Row	Air	Compressor	L x W x H (mm)	Capacity	Weight (Kg.)	Dettrost
3	5	100	200	22 Kw	2950 X 2400 X1880	2000 - 3000	1736	6 kw
4	5	100	200	27 Kw	3200 X 2600 X1880	3000 - 4000	2100	9 kw

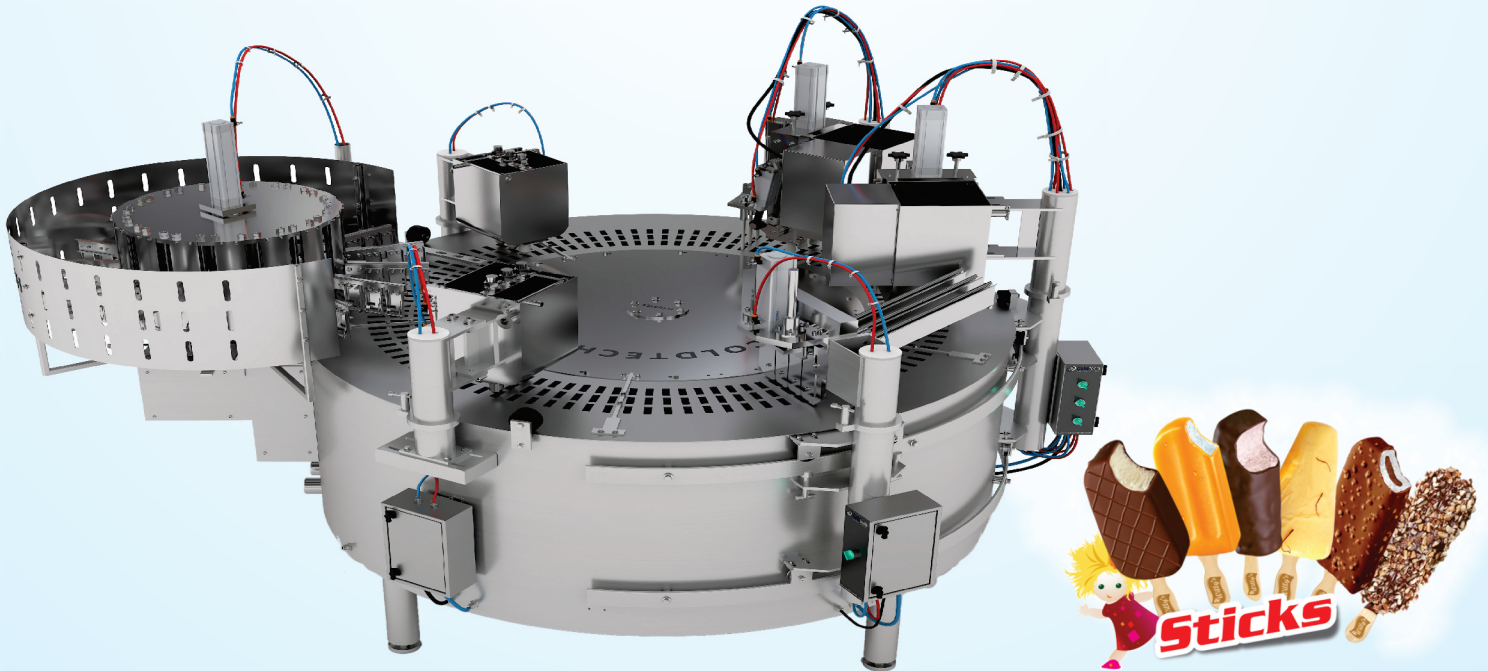
STICK LINE – IN LINE MODEL

Specification	CLS 6	CLS 10	CLS 12	CLS 15	CLS 20
Capacity	6000	10000	12000	15000	20000
Row of Moulds in Brine	300	500	630	760	1020
Standards Cooling	CaCl2	CaCl2	CaCl2	CaCl2	CaCl2
Brine Holding Capacity L.	1000	1500	2000	3000	4000
Liquid Refrigerant	Freon OR Nh3	Freon OR Nh3	Freon OR Nh3	Freon OR Nh3	Freon OR Nh3
Defrosting	Electrical	Electrical	Electrical	Electrical	Electrical
Main Drive Movement	Mechanical & Pneumatic	Mechanical & Pneumatic	Mechanical & Pneumatic	Mechanical & Pneumatic	Mechanical & Pneumatic
Max Consumption Air Lit. / Min.	1200	1200	1200	1300	1300
Defrost kw	6	9	9	9	9
Chocolate Plant kw	1 + 3	1 + 3	2 + 4	2 + 4	2 + 6
Washing Pumps kw	1	1	1	1	1
Defrosting Pump kw	1.5	1.5	2.25	2.25	2.25
Brine Pumps kw	6	8.5	12	12	15



STICK LINE – IN ROTARY MODEL

Specification	CRS 3	CRS 6	CRS 10	CRS 12
Capacity	3000	6000	10000	12000
Row of Moulds in Brine	100	100	150	150
Standards Cooling	CaCl ₂	CaCl ₂	CaCl ₂	CaCl ₂
Brine Holding Capacity L.	800	1200	1500	1800
Liquid Refrigerant	Freon OR Nh ₃	Freon OR Nh ₃	Freon OR Nh ₃	Freon OR Nh ₃
Defrosting	Electrical	Electrical	Electrical	Electrical
Main Drive Movement	Mechanical & Pneumatic	Mechanical & Pneumatic	Mechanical & Pneumatic	Mechanical & Pneumatic
Max Consumption Air Lit. / Min.	1000	1200	1200	1200
Water Lit. / Min.	Only for Washing	Only for Washing	Only for Washing	Only for Washing
Defrost kw	6	8	12	15
Chocolate Plant kw	1 + 3	1 + 4	1 + 4	1 + 4
Defrosting Pump kw	1.1	1.5	2.25	2.25
Brine Pumps kw	2.25	3.75	3.75	7.5



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