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## COLDTECH ENGINEERING PVT. LTD.

Innovation leads technology and changes the world



# Rotary Stick Ice Cream Machine

## CRAS Series



**CRAS6**



NO	PARAMETERS	UNIT	CRAS4	CRAS6	CRAS12	CRAS18	
1	Maximum Capacity (70-80G/Piece)	Piece/H	3000	6000	12000	18000	
2	Number Of Moulds Each Row	Piece↑	4	6	12	18	
3	Mould Lines	Piece	100	140	140	140	
4	Power	Phase/V/Hz	3/420/50	3/420/50	3/420/50	3/420/50	
5	Water Pump Motor For Demould	KW	0.75	1.1	2.2	3	
	Milk Pump Motor	KW	0.75	0.75	0.75	0.75	
	Vacuum Pump Motor	KW	2.2	2.2	3	4	
	Brine Pump Motor	KW	3.5	7.5	7.5	7.5	
6	Heating	KW	10	15	24	33	
7	Pipeline	Name	Calcium Chloride				
		Flow	M <sup>3</sup> /H	50	100	150	200
		Brine Water Pipeline	MM	Φ83	Φ108	Φ133	Φ159
	Air Pipeline	Inch	1/2	1/2	1/2	1/2	
8	Cooling Capacity	KW	About 30	About 55	About 110	About 132	
9	Dimension (L x W x H)	MM	2800 x 2200 x 1850	4500 x 2600 x 1820	5000 x 3300 x 1880	5500 x 3750 x 1880	
10	Weight	T	2.5	5	6.5	7.8	

# Linear Stick Ice Cream Machine

## CLAS Series

NO	PARAMETERS	UNIT	CLAS6	CLAS12A	CLAS18A	
1	Maximum Production Capacity	PCS/Hr	6000	12000	18000	
2	Number Of Moulds Dipped Into Saltwater	PCS	165	198	198	
3	Number Of Moulds Per Row	PCS	6	12	18	
4	Max Outer Size Of Moulds (L x W x H)	MM	58 x 32 x 160	58 x 32 x 160	58 x 32 x 160	
5	Refrigerant	Name	Calcium Chloride			
		Concentration	Density	30-32	30-32	30-32
6	Brine Water Pump	Power	KW	7.5-15	7.5-15	7.5-15
		Flow	M <sup>3</sup> /H	120	220	280
		Head	M	10-30	10-30	10-30
7	Air Compression	Pressure	MPA	0.6	0.6	0.6
		Consumption	M <sup>3</sup> /Min	1.5	2.5	3
8	Steam Consumption	KG/H	40	60	100	
9	Stick Size (L x W x H)	MM	114 x 10 x 2	114 x 10 x 2	114 x 10 x 2	
10	Total Power	KW	8	10	10	
11	Dimensions (L x W x H)	MM	1100 x 1420 x 2400	1450 x 1800 x 2400	1580 x 2200 x 2400	
12	Weight	T	6.5	8	10	



**CLAS12**

OPERATING PRINCIPLE	CAPACITY
<p>The production of the ice cream bars is carried out with the following process:</p> <ul style="list-style-type: none"> <li>• Filling the moulds</li> <li>• Freezing the product with a brine bath at low temperature.</li> <li>• Inserting the wooden stick in the product at the right rime.</li> <li>• Finishing the freezing stage.</li> <li>• Defrosting the moulds, for the extraction of the products, with warm brine.</li> <li>• Extracting the product from the moulds.</li> <li>• Chocolate coating the product.</li> <li>• Lay-off the product for the wrapping machine.</li> </ul>	<p>This type of rotary machines is available for a capacity which goes from approximately 3000 to over 18000 pieces per hour. The real capacity goes accordingly to different parameters such as:</p> <ul style="list-style-type: none"> <li>• Product recipe</li> <li>• Number of radial rows in brine</li> <li>• Number of wifes in the moulds</li> <li>• Product thickness</li> <li>• Overrun of the products</li> <li>• Water ice or ice cream production</li> <li>• Brine temperature</li> <li>• Ice cream or water ice filling temperature</li> <li>• Type of sophistication of the product</li> <li>• Refrigeration capacity</li> </ul>

FEATURES	
<b>Brine tank:</b>	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.
<b>Brine circulation:</b>	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.
<b>Defrosting system:</b>	With warm brine for the rotary. Small size space used for the defrost ensures the maximum freezing for this model.
<b>Mould washing system:</b>	Sprayer on top of the mould with the vacuum pump for drying.
<b>Main drive system:</b>	Mechanical drive of the moulds and the extraction carousel. Very simple and efficient system in the plant. Long lasting and few maintenance needed.
<b>Moulds:</b>	Completely constructed in special S/S with customer requested shape. Large variety shape available.
<b>Available attachments:</b>	A large selection of products is available. For any different selection, specific devices.
<b>Chocolate coating:</b>	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.
<b>Wrapping machine:</b>	Small model is available accordingly to the specific needed capacity. Hot seal is standard.
<b>Refrigeration:</b>	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.

**WHY ROTARY SYSTEM ?**

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

WHY IN-LINE SYSTEM ?	
<ul style="list-style-type: none"> <li>• Easier accessibility to the plant</li> <li>• Easier washing of the moulds</li> <li>• Quick product and moulds change over</li> <li>• No care of not extracted products</li> <li>• More cups on moulds assembly with different thickness</li> </ul>	<ul style="list-style-type: none"> <li>• More flexibility for products changing and variety</li> <li>• Less refrigeration power need</li> <li>• Different layout space</li> <li>• Much longer life of the moulds</li> </ul>

First Filler	✓		✓	✓	✓	✓	✓		✓
Vacuum Extractor				✓	✓				
Filler Station – 2		✓	✓	✓	✓	✓	✓	✓	✓
Pencil Filler								✓	
Stick Inserter	✓	✓	✓	✓	✓	✓	✓	✓	✓
Topping Filler				✓			✓		
Candy Extractor	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dip (Chocolate) Coating		✓						✓	✓
Packing (Flow-Wrap)	✓	✓	✓	✓	✓	✓	✓	✓	✓



**CRAS6**