



Coldtech

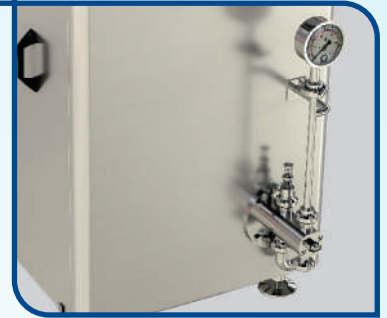
Inspired by Innovations



CONTINUOUS FREEZER

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The exclusive, innovative and unique project has been developed treasuring up more than 10 years experience in the ice-cream market, both in India and abroad. Special attention has been given in order to design a freezer as simple and flexible as possible, both for the operation and maintenance. The COLDTECH freezers are successfully exported all over the world (also in countries with high humidity degree).



FEATURES

- High flexibility in production.
- High quality materials to grant sturdiness, strength and long endurance.
- Accurate design, studied to have easy access to the parts subject to normal wear and tear, for quick maintenance. The shell-and-tube water condenser can be opened and cleaned (both mechanically and chemically).
- semi-hermetic piston compressor (which can be open for technical intervention in case of breakdown), more reliable and efficient than an hermetic compressor.
- automatic regulation of freezing barrel's pressure
- possibility to fine regulate the hot gasses
- The utilization of a double piston pump (patented) gives the following advantages:
 - Cheap and easy maintenance
 - No need to use an extraction pump
 - Easy and precise measuring of mix and air quantity introduced into the freezing barrel
 - Possibility to accept mixes containing fruit pulp, even with small seeds or fibre
 - No direct contact between pump body and pistons
- All models are prepared for connection with the C.I.P. (cleaning in place) unit.
- High performance refrigeration system.
- Production of hard ice cream, up to a temperature of -9°C .
- Prepared to be connected directly to the plant's compressed air circuit as all models are equipped with oil separator, carbon filter, sterilizing cartridge and condense-discharge filter.
- Energy saving. All our products are conceived to obtain the maximum energy saving and the best ratio production/capacity/energy consumption.
- All our freezers follow the ISO standards, the hygienic and anti-pollution rules in force.
- Ready for production after connection to electricity and water sources.
- One set of standard spare parts included with the machine.



TECHNICAL SPECIFICATION

Continuous freezer entirely made in stainless steel, with removable side panels for easy maintenance and inspection

Available in the following models: 100 - 200 - 400 - 600 - 800 - 1000

Complete of :-

- built-in Freon R 404-A refrigeration compressor
- dasher motor
- double air-mix pistons pump
- inclined freezing barrel (innovation introduced for the best energy saving and for maintenance and cleaning easiness) complete with dasher and scraping blades
- safety sanitary valve of the pressure inside the freezing barrel
- pneumatic valve for the automatic regulation of the ice cream pressure inside the freezing barrel
- built-in CIP program
- prepared for connection to the CIP system
- connections with sanitary pipings
- filtering/sterilizing group for compressed air including high efficiency/activated carbon filters and sterilizer (absolute) filter with regenerable Teflon cartridge



From the touch screen control panel it is possible to control the following functions:-

- One month Production Data Recording
 - Easily Synchronizes with Other Machine
 - Internet Connection
 - Hourly ice-cream production
 - In-let mix temperature
 - Out-let mix temperature
 - Ice-cream hardness
 - Overrun
 - Pressure inside the freezing barrel
 - Compressor parameters
 - Speed regulation
 - Air regulation
 - Hot gas regulation
 - Memorization of ice cream recipes
- all the above enlisted functions can be recalled automatically, if necessary.

From the electric control panel it is possible to control the following functions:-

- digital ammeter with ice-cream hardness display
- digital indicator of hourly ice-cream production
- digital display for overrun control
- production speed adjustment through inverter
- pressure gauge indicating ice-cream pressure inside the freezing barrel
- automatic/manual hot gas easy regulation (optional)
- centrifugal pump for mix feeding



MODEL	CCF100	CCF200	CCF400	CCF600	CCF800	CCF1000
ICE CREAM PRODUCTION	50 - 100 lt/h	100 - 200 lt/h	200 - 400 lt/h	200- 600 lt/h	400 - 800 lt/h	400 - 1000 lt/h
Inlet ice-cream mix temperature	+4°C	+4°C	+4°C	+4°C	+4°C	+4°C
Outlet ice-cream temperature	-8° / -5.5°C	-8° / -5.5°C	-8° / -5°C	-8° / -5.5°C	-8° / -5.5°C	-8° / -5.5°C
Overrun up to	120%	120%	120%	120%	120%	120%

REFRIGERATION FEATURES

Refrigeration capacity at -35°/+35°C	2400 kcal/h	5000 kcal/h	6300 kcal/h	8800 kcal/h	12800 kcal/h	12800 kcal/h
Refrigerant gas	R404A	R404A	R404A	R404A	R404A	R404A

CONDENSATION WATER

With tap water +15°/+18°C:	200 lt/h	600 lt/h	800 lt/h	1050 lt/h	1300 lt/h	1300 lt/h
Minimum pressure	1.5 bar	1.5 bar	1.5 bar	1.5 bar	1.5 bar	1.5 bar
In circulation	1500 lt/h	2000 lt/h	2600 lt/h	3400 lt/h	4500 lt/h	4500 lt/h
With tower water +25°/+28°C:	3-5% of water circulation load					
Minimum pressure	1.5 bar	1.5 bar	1.5 bar	1.5 bar	1.5 bar	1.5 bar

ELECTRICAL FEATURES

Dasher motor	0.75 KW	1.5 KW	3.75 KW	5.6 KW	7.5 KW	7.5 KW
Extraction pump	-	-	-	-	1.5 KW	1.5 KW
Air mix pump motor	0.37 KW	0.75 KW	1.1 KW	1.5 KW	1.5 KW	1.5 KW
Refrigeration compressor	3 KW	5 KW	10 KW	13 KW	15 KW	15KW
Total installed power	4.12 KW	7.25 KW	14.85 KW	20.1 KW	25.5 KW	25.5 KW
Voltage	415 Volt (*)	415 Volt (*)	415Volt (*)	415Volt (*)	415 Volt (*)	415 Volt (*)
Frequency	50 Hz (*)	50 Hz (*)	50 Hz (*)	50 Hz (*)	50 Hz (*)	50 Hz (*)
Phase	3 PH	3 PH	3 PH	3 PH	3 PH	3 PH

DIMENSIONS AND NET WEIGHT

Width mm	650	660	895	975	885	885
Lenght mm	1080	1312	1515	2005	1910	1910
Height mm	950	1210	1230	1240	1410	1410
Net weight Kg	152	310	360	577	887	887

DUTY

Temperature	+4° - +40°C	+4° - +40°C	+4° - +40°C	+4° - +40°C	+4° - +40°C	+4° - +40°C
Humidity	20% - 90%	20% - 90%	20% - 90%	20% - 90%	20% - 90%	20% - 90%

(*) Different voltages or frequencies on request Production data refer to mixtures with 15-16% of sugar, 9-11% of skimmed milk, 8-10% of fats, 0.5% of stabilizers and emulsifiers, with total solids ranging between 36 and 38%.

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