



Coldtech

Inspired by Innovations



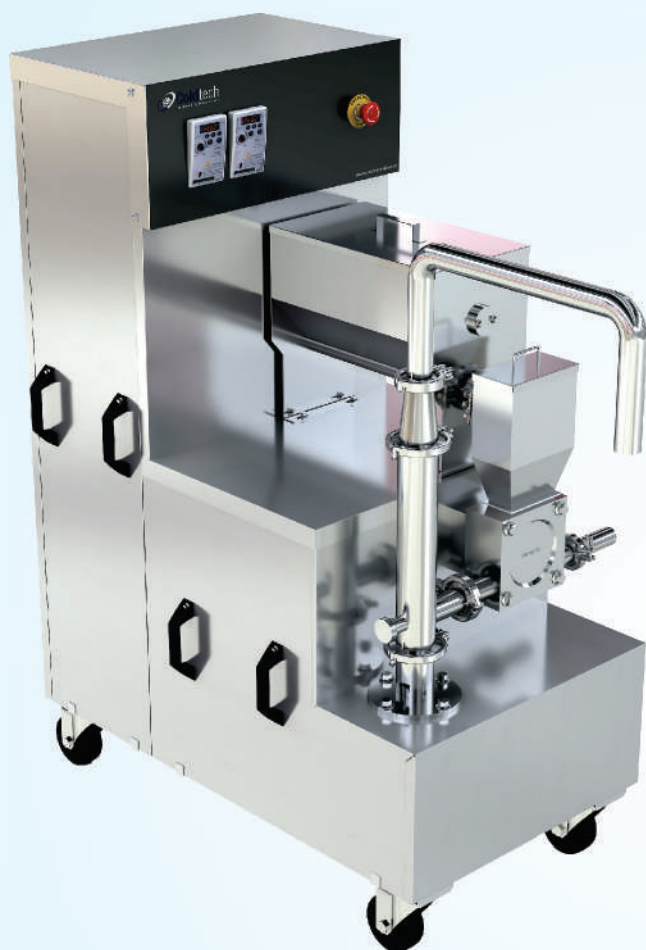
FRUIT FEEDER

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Application

The COLDTECH fruit feeder is designed to work in-line with continuous ice-cream freezers, for the injection of ingredients, of small pieces, (such as nuts, chocolate chips, fresh or candied fruits etc.) into the ice-cream flow, as to obtain enriched and stuffed ice-cream.

The machine can then be directly connected to filling machines for cups, cones, bulks, etc.



Mechanical features and working principle

This particularly sturdy constructed machine has been designed for small, medium and large scale ice-cream industries. Its construction in S.S 304 is a guarantee of a constant and enduring quality and resistance to acids and rust attacks.

Basically supplied with wheels for easy manoeuvrability, this machine is also equipped with a transparent cover to close the feeding hopper and from which it is possible to check its operation and supply of ingredients.

Each of the three motors is independently driven through a frequency inverter (identical and interchangeable between them).

The machine is ready to be connected to a C.I.P. washing system in order to avoid the dismantling of its main parts.

The distinctiveness of the COLDTECH machine, is the lamella feeding pump with its positive action enabling the constant and regular inflow of ingredients into the ice-cream exiting the continuous freezer, thus avoiding any damage to the texture of the ice-cream itself.

Its simple and efficient four steps working principle is as follows:

The ingredients are fed into a hopper where the action of a stirrer avoids the forming of lumps.

An auger, with speed adjustment, assures their constant flow to the feeding pump.

The lamella feeding pump, with speed regulator, receives the ingredients and after an accurate dosing, allows their inflow into the ice-cream exiting one or more continuous freezers.

Finally, a variable speed mixer perfectly combines the ingredients.

Control and safety devices

The upper cover of the machine is equipped with a security micro-switch which stops the stirrer in case of opening.

All motors are equipped with a frequency inverter for the electronic speed control.

Samples of products and recipes should be sent to us, together with the order confirmation, for machine test-run.

| TECHNICAL SPECIFICATION | FRUIT FEEDER: 200 ltr/hr. | FRUIT FEEDER: 400 ltr/hr. |
|-------------------------|------------------------------------|-------------------------------------|
| Model | CFF200. | CFF400. |
| Make | COLDTECH. | COLDTECH. |
| Ice Cream Flow Rate | 120-200 ltr/Hr. | 150-600 ltr/Hr. |
| Rotor Motor | 1.1 Kw. | 1.5 Kw. |
| Auger Motor | 0.37 Kw. | 0.37 Kw. |
| Hopper Capacity | 10 ltr. | 10 ltr. |
| Ingredient Feeder Rate | 5-25 Kg/Hr. | 5-25 Kg/Hr. |
| Total Power Load | 2 HP (220V,50HZ,1PH). | 2.5 HP (220V,50HZ,1PH). |
| Overall Dimensions | 910mm (L) x 485mm (W) x 905mm (H). | 955mm (L) x 550mm (W) x 1200mm (H). |
| Net Weight | 127 kg. | 185 kg. |

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