



Coldtech

Inspired by Innovations



RIPPLE MACHINE

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Application

The ripple machine COLDTECH is an innovative machine, designed to work in-line with continuous ice-cream freezers, for the production of ice-cream variegated with syrup or high density caramel.

Mechanical features and working principle

Entirely built in stainless steel, COLDTECH ripple machine has been designed for a perfect and continuous distribution of syrup or caramel into the ice-cream flow.

Machine is Complete with double acting Pump with internal piping & bypass arrangement and working with pneumatic cylinder & accessories.

Technical innovation introduced by COLDTECH ensures this function with an absolute accuracy, avoiding a pulsing feeding of the product, as it happened with the piston pump.

A wide syrup hopper, with more than 40 kg. of capacity, avoids a continuous refurbishing during the production.

The machine is basically Supplied wheel mounted for an easy displacement.

Control and safety devices

The machine is provided with a safety valve with Individual on-off Operational.



TECHNICAL SPECIFICATION

RIPPLE MACHINE	
Model	CRP3
Make	COLDTECH
Capacity	10-40 ltr/Hr.
No. of Pump	3 Nos.
Each Hopper Capacity	8 ltr.
No. Hopper	3 Nos.
Electric Supply	220V, 50HZ, 1PH
Overall Dimensions	450mm(L) x 740mm (W) x 1200mm (H)
Net Weight	60 kg.

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