



Cone Making Machines Catalogue

VIP ICE - Russia, 119361 Moscow, Ozernaya street, 29/3, app 195



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www.ooovipice.com

Moulded Wafer Cones, Cups



Manual, semiautomatic and fully automatic machines for making moulded wafer ice cream cones, cups, double cones, cake cones and imitations of rolled sugar cones of any sizes and dimensions. These machines allow to produce from few hundredths to several thousandths of pieces per working hour. The cones, cups.. can be engraved with name and / or logo. Here are shown some of the most common types but any other design could be made. Just ask our technical office. The moulds have standard dimensions and are interchangeable. Heating can be by electricity (any voltage), natural gas or liquid gas. The control of baking temperatures is automatic. The machines are supplied with all operative instructions including the recipe to make the wafer cones.

AUTOCON®



Fully automatic machines for the production of ice cream moulded wafer cones and cups of any type, shape and size as well as rolled cone imitation with a high sugar content. Heating can be by electricity (any voltage), natural gas or liquid gas. The capacity is from 1920 to 23040 pieces per hour. The machine can have 12, 14, 18, 24, 36, 44 or 48 moulds according to desired production and each mould can have from 3 to 11 cavities depending on cone size. The moulds have standard dimensions and are interchangeable. The adjustable automatic pump guarantees a precise and uniform injection of the dough into the moulds. The cones are trimmed of excess dough by a scraping knife and after having been ejected, are automatically discharged and stacked. The machine then delivers the finished cones to the operator ready to be packaged. Complete with temperature control. The machines are supplied with all operative instructions including the recipe to make the wafer cones.

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Moulded Wafer Cones, Cups

UNIRUSCON®



Semi-automatic machines for the production of ice cream moulded wafer cones and cups of any shape. The moulds have standard dimensions and are interchangeable. Heating can be by electricity (any voltage), natural gas or liquid gas. The capacity is from 420 to 2470 pieces per hour. The moulds can have 2, 3 or 4 rows. Automatic control of baking temperatures; the machine keeps the pre-set temperature and provides an acoustic and visible alarm at the end of the baking cycle. The mould is opened and closed by hand levers with counter-weight balancing. The moulds are filled through a special feeding device; the dosimeter. Cones are automatically ejected into a container at the bottom of the machine when the lower mould is operated. The machines are supplied with all operative instructions including the recipe to make the wafer cones.

UNIVERSALCON®



Semi-automatic machines for the production of ice cream moulded wafer cones and cups of any shape. The moulds have standard dimensions and are interchangeable. Heating can be by electricity (any voltage), natural gas or liquid gas. The capacity is from 1200 to 5500 pieces per hour. The moulds can have 5, 6, 7, 8 or 9 rows. Automatic control of baking temperatures; the machine keeps the pre-set temperature and provides an acoustic and visible alarm at the end of the baking cycle. Opening and closing of the moulds by an automatic system controlled by the operator and actuated by pneumatic cylinders. The moulds are filled through a special feeding device; the dosimeter. Cones are automatically ejected into a container at the bottom of the machine when the lower mould is operated. The machines are supplied with all operative instructions including the recipe to make the wafer cones.

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Moulded Wafer Cones, Cups

MINICON®



Machines to manufacture any size and shape of ice cream moulded wafer cones, cups. The best machines for small production and/or samplings. Heating is electric. Production capacity up to 680 pieces per hour. Simple, very solid and reliable can be easily operated by unskilled operators. Top quality and modern technology with automatic temperatures control of upper and lower mould and automatic programmable end baking time control. It can be positioned on a solid table or on a suitable frame. It is provided with instructions manual booklet complete of recipe for dough preparation. Mould feeding is effected trough a special device dosimeter and tank, Heating is electric. Mould opening and closing is effected by hands levers. Cones are automatically ejected into a container positioned below the moulds.

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Rolled Sugar Cones



Manual, semiautomatic and fully automatic machines for making real rolled sugar heart-shaped waffle cones and flat top cones. Here you can find the most common types but any other design could be made. These machines allow to produce from few hundredths to thousandths of pieces per working hour. The cones can be custom made. In our catalogue "Rolled sugar cones" are shown some of the most common types but any other design could be made. Just ask our technical office. Heating can be by electricity (any voltage), natural gas or liquid gas. The control of baking temperatures is automatic. The machines are supplied with all operative instructions including the recipe to make the cones.

MINIROTARCON®



To start to make cones, cigars, baskets/shells etc.. these convenient professionals electrical machines are just the best solution. The produced wafer made using the most different recipe (a basic recipe is supplied by our company) can be shaped, using the suitable accessories, in the many forms: rolled sugar cones, cigars or cigarettes, baskets, etc. The heating is by means of incorporated electrical resistors. Simple and strong the mini-rotar can be positioned everywhere.

ROTARCON®



Automatic machine to produce flat wafer or rolled sugar cones and/or cigars and bowls/baskets/shells. Electric heating. Extremely versatile the ROTARCON® has 9 or 12 moulds with a simple and very rapid change system. The adjustable automatic multi points pump guarantees a precise and uniform injection of the dough into the moulds. The capacity is depending on type of product, size and on the dough used. Automatic temperature control. The large list of accessories available allow to make the most disparate products with the greatest simplicity.

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Rolled Sugar Cones

ROTARCON® + AUTOMATIC ROLLING DEVICE

Fully automatic machine for the production of rolled sugar cones. Electric heating.



ROLLERCON®

Fully automatic machine for the production of rolled sugar cones. Gas heating. The capacity is from 1600 to 2.400 pieces per hour. More machines can be coupled together. The machine can have a set of baking plates (from 36 to 45) depending on cone size. Dough automatic feeding with tank with stirrer and stainless steel adjustable pump. Baking tunnel with a double crown gas burner, equipped with roller unit with cutter, a pick-up system with grippers and a 12 heads rolling unit. Cone discharging conveyor. Complete with temperature control. The machines are supplied with all operative instructions including the recipe to make the wafer cones.



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Cigarettes, Fan-shaped Wafers



Any type of machine to produce rolled sugar cigars, cigarettes, fan-shaped wafers of various shapes. These machines produce single wafers or wafer ribbon. Downstream devices, either manual or semi-automatic or fully automatic roll and shape the wafer forming cigars, triangular fan shaped wafer etc. In our catalogue "Cigarettes, fan-shaped wafers..." are shown some of the most common types but any other design could be made. Just ask our technical office. Heating can be by electricity (any voltage), natural gas or liquid gas. The control of baking temperatures is automatic. The machines are supplied with all operative instructions including the recipe to make the cones.

MINIROTARCON®



To start to make cones, cigars, baskets/shells etc.. these convenient professionals electrical machines are just the best solution. The produced wafer made using the most different recipe (a basic recipe is supplied by our company) can be shaped, using the suitable accessories, in the many forms: rolled sugar cones, cigars or cigarettes, baskets, etc. The heating is by means of incorporated electrical resistors. Simple and strong the mini-rotar can be positioned everywhere.

ROTARCON®



Automatic machine to produce flat wafer or rolled sugar cones and/or cigars and bowls/baskets/shells. Electric heating. Extremely versatile the ROTARCON® has 9 or 12 moulds with a simple and very rapid change system. The adjustable automatic multi points pump guarantees a precise and uniform injection of the dough into the moulds. The capacity is depending on type of product, size and on the dough used. Automatic temperature control. The large list of accessories available allow to make the most disparate products with the greatest simplicity.

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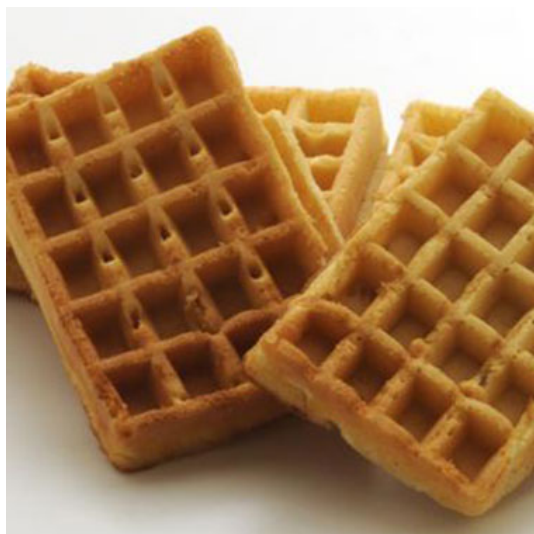


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Belgian Waffles, Ferratelle, Flat Wafer



Any type of machine to produce: Sweet or salty Belgian/Bruxelles waffles; Sweet or salty bowls/baskets/shells; Sweet or salty flat wafers, crackers etc. Manual, semiautomatic and fully automatic machines for making "Ferratelle", "Belgian waffles", "Baskets", "Flat wafer" of any sizes and dimensions. Any other design could be made; just ask our technical office. Heating is by electricity (any voltage). The control of baking temperatures is automatic. The machines are supplied with all operative instructions including the basic and most common recipes.

MINIROTARCON®



To start to make cones, cigars, baskets/shells etc.. these convenient professionals electrical machines are just the best solution. The produced wafer made using the most different recipe (a basic recipe is supplied by our company) can be shaped, using the suitable accessories, in the many forms: rolled sugar cones, cigars or cigarettes, baskets, etc. The heating is by means of incorporated electrical resistors. Simple and strong the mini-rotar can be positioned everywhere.

ROTARCON®



Automatic machine to produce flat wafer or rolled sugar cones and/or cigars and bowls/baskets/shells. Electric heating. Extremely versatile the ROTARCON® has 9 or 12 moulds with a simple and very rapid change system. The adjustable automatic multi points pump guarantees a precise and uniform injection of the dough into the moulds. The capacity is depending on type of product, size and on the dough used. Automatic temperature control. The large list of accessories available allow to make the most disparate products with the greatest simplicity.

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Belgian Waffles, Ferratelle, Flat Wafer

WAFFER 2638



Machine for the production of flat wafers. Electric heating. Strong and easy to be used, this machine produces flat wafers measuring 260 x 380 mm. The thickness of the wafer is adjustable and can go from 1 up to 6 mm... The production depends on the type of dough used and the thickness of the wafer itself. Electric heating with 230 V, 50 Hz, monophase. Temperature control with a display to show the upper and lower baking plates. Strong painted steel frame with counterweight to maintain the mould easily opened and to reduce the effort for its opening and closing. Locking device by lever. Cast iron baking plates with special electric resistors which distribute the heating uniformly on their surface. Dimensions: 1.000x850x560 mm. Weight: 250 Kg approx.

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Accessories



Accessories, equipments and complementary tools for ice-cream shops and cone factories

ICE CREAM SCOOP



Accessories, equipments and complementary tools for ice-cream shops and cone factories.

GRADUATED PAILS



Graduated pails in stainless steel with spout and support ring.

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