



# Ice Cream Machines Catalogue

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



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# Continuous Freezers



The range of continuous freezers proposed for the production of ice cream on an industrial scale includes a series of fully computerized freezers, with automatic control of the production cycles, of the process parameters such as for example the outlet temperature of the mixture and overrun and variable capacities in according to production needs. The refrigeration unit can be integrated with a built-in Freon compressor or the freezers can be connected directly to a centralized ammonia (NH<sub>3</sub>) or carbon dioxide (CO<sub>2</sub>) refrigeration unit.

## KRYO



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# Continuous Freezers

## FREEZER PLC



The continuous, fully electronic PLC Freezer is proposed with one or two volumetric pumps suitable for the production of ice cream with excellent structure. The PLC freezer consists of the following elements: 1.A horizontal freezer cylinder, with dasher complete with scraping blades (special stainless steel) and eccentric stirrer made entirely of stainless steel; 2.A protection system (for the automatic freezing cylinder) with hot gas injection to maintain a constant viscosity of the ice cream; 3.A simple and completely automatic washing cycle with CIP (cleaning in place) system; 4.A electronic liter counter. The pneumatic system of the Freezer PLC is complete with high efficiency bacteriological filters to inject air into the mixture (Overrun from 30% to more than 100%). The air (Overrun) incorporated in the ice cream is filtered and sterilized up to 0.02 micron, through a filter group (FESTO). Our systems are made with EEC regulations, PED, certificates of origin, testing, food suitability. Warranty certificate for each product of 12 months from delivery.

## ELECTROMECHANICAL FREEZER



The electromechanical Freezer with manual control panel is proposed with a double piston pump with manually regulated air overflow system (Overrun). The air (Overrun) incorporated in the ice cream is filtered and sterilized up to 0.02 micron, through a filter group (FESTO). The electromechanical freezer is composed of the following elements: 1.A horizontal freezer cylinder, with dasher complete with scraping blades (special stainless steel) and eccentric stirrer made entirely of stainless steel; 2.A protection system (for the automatic freezing cylinder) with hot gas injection to constantly regulate the viscosity of the ice cream; 3.A simple and completely automatic washing cycle with CIP (cleaning in place) system. The pneumatic system, of the electromechanical Freezer, is complete with high efficiency bacteriological filters to inject air into the mixture (Overrun from 30% to more than 100%). Our systems are made with EEC regulations, PED, certificates of origin, testing, food suitability. Warranty certificate for each product of 12 months from delivery.

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# Dosers



Timed or volumetric dosers for filling machines and extrusion lines, single / double flavor, rotary with internal and external syrup injection, windmill, tufts and spiral.

## TIME DOSERS



Timed dosing units for filling machines and extrusion lines, single / double flavor, rotary with internal and external syrup injection, windmill, tufts and spiral.

## VOLUMETRIC DOSERS



Volumetric dosing units for fillers and extrusion lines, single / double flavor, rotary with internal and external syrup injection, windmill, tufts and spiral. Volumetric dosing unit for artisan gelato in plastic cups.

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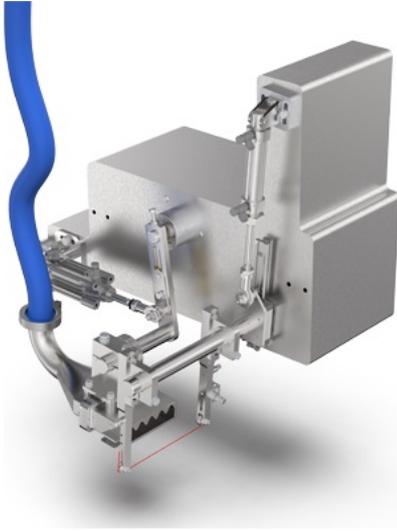


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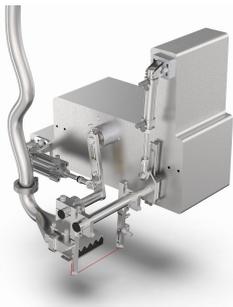
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# Extruders



Stainless steel extruders with one, two or more flavors, shaped, with jam or syrup injection, of various shapes and sizes, also made to measure. On request it is possible to supply the nitrogen molding system of the trademark.

## HORIZONTAL EXTRUDER



Stainless steel extruders with one, two or more flavors, shaped, with jam or syrup injection, of various shapes and sizes, also made to measure. On request it is possible to supply the nitrogen molding system of the trademark.

## VERTICAL EXTRUDER



Stainless steel extruders with one, two or more flavors, shaped, with jam or syrup injection, of various shapes and sizes, also made to measure. On request it is possible to supply the nitrogen molding system of the trademark.

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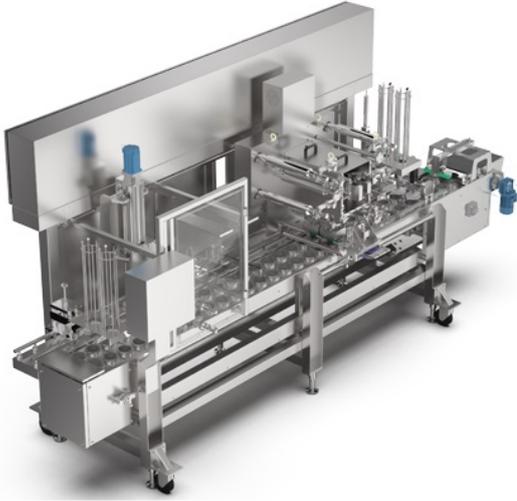


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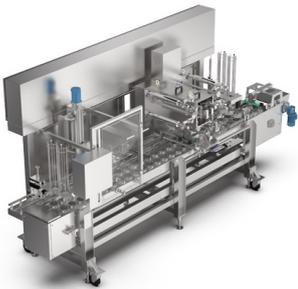
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# Automatic Filling Machines



Line of linear, automatic filling machines for the production of cups, croissants, trays and jars. Filling of stackable containers, with timed dispensers or extruders. Pressure closure, with heat-sealed sheet or with heat-sealed film from reel. The capacities and the number of lines vary according to the required productivity. The software can be SIEMENS, ROCKWELL / ALLEN BRADLEY, or other of the same level. If necessary, an industrial PC can be integrated for data exchange with factory ERPs to comply with the dictates of industry 4.0 legislation.

## FLEXIFILL



Line of linear, automatic filling machines for the production of cups, croissants, trays and jars. Filling of stackable containers, with timed dispensers or extruders. Pressure closure, with heat-sealed sheet or with heat-sealed film from reel. The capacities and the number of lines vary according to the required productivity. The software can be SIEMENS, ROCKWELL / ALLEN BRADLEY, or other of the same level. If necessary, an industrial PC can be integrated for data exchange with factory ERPs to comply with the dictates of industry 4.0 legislation.

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# Bagging machine



Sequential vertical packaging machine, complete with electronic management system, suitable for forming, filling ice cream and sealing bags starting from a single wrapping reel. The main features of the machine are the following:  
Possible formats: - Envelope width 60-360 mm - Length of the envelope 60-500mm  
Coil size: - Width from 140mm to 750mm - External diameter Ø400 mm - Int diameter Ø 50 mm  
Theoretical maximum speed: 40 CPM

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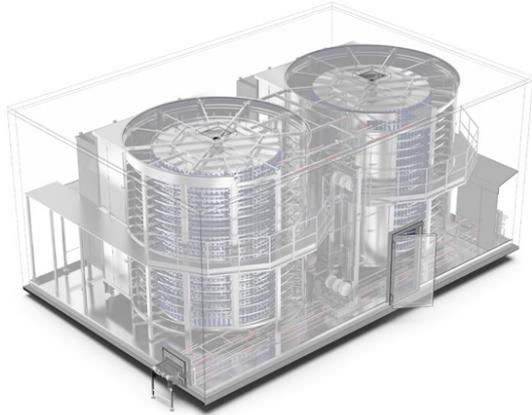


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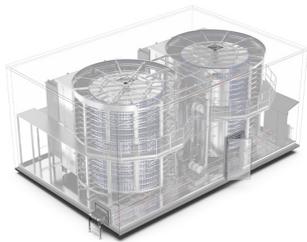
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# Hardening Tunnels



Hardening tunnel for packaged and unpackaged products, consisting of an isothermal cell inside which runs a spiral conveyor belt wound with a single or double drum. The number of turns for each drum as well as the width of the conveyor varies according to the hardening time required and the size of the containers. The structure is completely in stainless steel.

## SPIRAL HARDENING TUNNEL



Hardening tunnel for packaged and unpackaged products, consisting of an isothermal cell inside which runs a spiral conveyor belt wound with a single or double drum. The cooling system with evaporators and refrigeration units can be Freon, Ammonia or CO<sub>2</sub>, depending on the needs, sized according to the production needs. The evaporators, complete with axial fans, are designed to extend to the full height and width of the spiral allowing the air to be blown horizontally in an almost identical manner on all the spirals. The electric control panel of the line is equipped with a Touch Screen Operator Panel, Plc, activation switches and emergency buttons. The control hardware can be SIEMENS, ROCKWELL / ALLEN BRADLEY, or other of the same level. The line is supplied turnkey complete with all accessories and connections.

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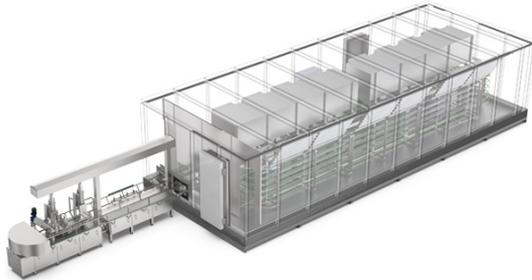


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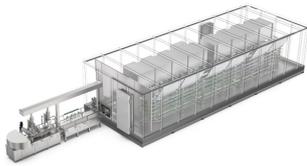
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# Tray tunnel



Normally inserted on an extrusion line, it is composed of an isothermal cell inside which runs a mechanical transport chain trays in stainless steel, with double spiral, and refrigeration batteries with fans. The internal edge of the conveyor belt is driven by toothed wheels positioned on a rotation axis. Suitably shaped stainless steel trays are connected to the chain and slide on a HDPE guide supported by a tubular stainless steel structure.

## TT TRAY TUNNEL



The floor consists of a fully welded stainless steel sheet tank equipped with a suitable slope for draining the defrosting or cleaning water, in order to avoid dangerous stagnation of water and the formation of ice. Inside, a steel wall will be installed to reduce turbulence and prevent air from entering / exiting the box. The cooling system with evaporators and refrigeration units can be Freon, Ammonia or CO<sub>2</sub>, depending on the needs. The electrical control panel of the line is equipped with a Touch Screen Operator Panel, PLC, activation switches and emergency buttons. The control hardware can be SIEMENS, ROCKWELL / ALLEN BRADLEY, or other of the same level. The line is supplied turnkey complete with all accessories and connections.

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## Mixture Treatment and Maturation Plants



Continuous cycle pasteurization plants for the treatment of the ice cream mixture, batch or HTST (energy saving), with steam, gas or electric heating unit. The lines consist of preparation / pasteurization vats, homogenizer, plate heat exchanger, heating unit, base and electrical panel. The line of maturation vats, frozen water tanks, cooling towers sized on the required production capacity complete the line.

### STIMMIX



Continuous cycle pasteurization plants for the treatment of the ice cream mixture, batch or HTST (energy saving), with steam, gas or electric heating unit. The lines consist of preparation / pasteurization vats, homogenizer, plate heat exchanger, heating unit, base and electrical panel. The line of maturation vats, frozen water tanks, cooling towers sized on the required production capacity complete the line.

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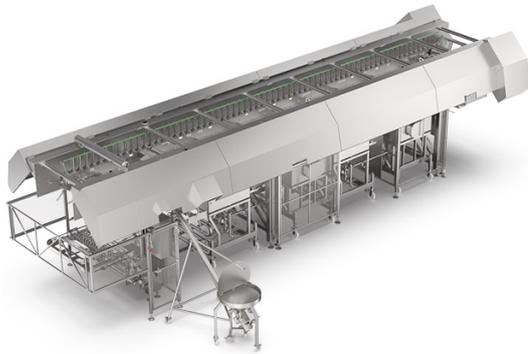


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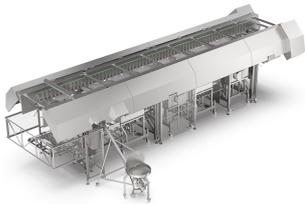
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# Dipping and Coating Systems



Glazing system for products with or without stick consisting of stainless steel frame, slide guide with double slat transport chain, chocolate dipping tank with double chocolate tank, upper and lower, for maintaining the temperature of the chocolate and dipping the product to be glazed. Traction system controlled with brushless motors, flexible immersion system with the possibility of defining depth and immersion time.

## STINO



The system can be adapted to various product recipes with variability of immersion time and dripping time without any impact on the overall production capacity. Dipping can also be done with materials other than chocolate such as fruit juices. The machine can be set to produce ice cream on sticks, cones (without using needles to maintain the inverted position) and sandwiches. The tank is completed by a jacketed 150 l tank to maintain the temperature of the chocolate, equipped with a feed transfer pump to the tank and a Tool Temp thermostating system. To complete the line, jacketed connection pipes are supplied to transport the flow. of chocolate and grain dosage control system according to the quantity of chocolate fed. Stino is available in three models: STINO 12-330 STINO 16-440 STINO 20-550 depending on the required production capacity of 330 pcs / min, 440 pcs / min and 550 pcs / min.

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