



# **ICE GROUP**

## **INDUSTRIAL ICE CREAM MACHINES**

### **GENERAL CATALOG**

# ICE GROUP OFFERS REAL ALL OF TRADITIONAL MARKET LEA



**1**  
**CONTINUOUS FREEZERS**  
**FROSTO**



**INGREDIENT**  
**M**



**5**  
**ROTARY FILLERS**  
**EXPERT CRF**



**6**  
**LINEAR FILLERS**  
**EXPERT LVF**



**9**  
**EXTRUDING AND HARDENING LINES**



**FLOW WRAPPING**

# ALTERNATIVE TO EQUIPMENT SUPPLIERS FOR OVER 30 YEARS



CONTINUOUS  
FREEZERS

INGREDIENT  
FEEDERS

FILLING  
STATIONS

ROBOTIZED  
FILLERS

ROTARY  
FILLERS

LINEAR  
FILLERS

SANDWICH  
MACHINES

SPECIAL  
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MACHINES

EXTRUDING  
& HARDENING  
TUNNELS

RAPID FLOW  
WRAPPING

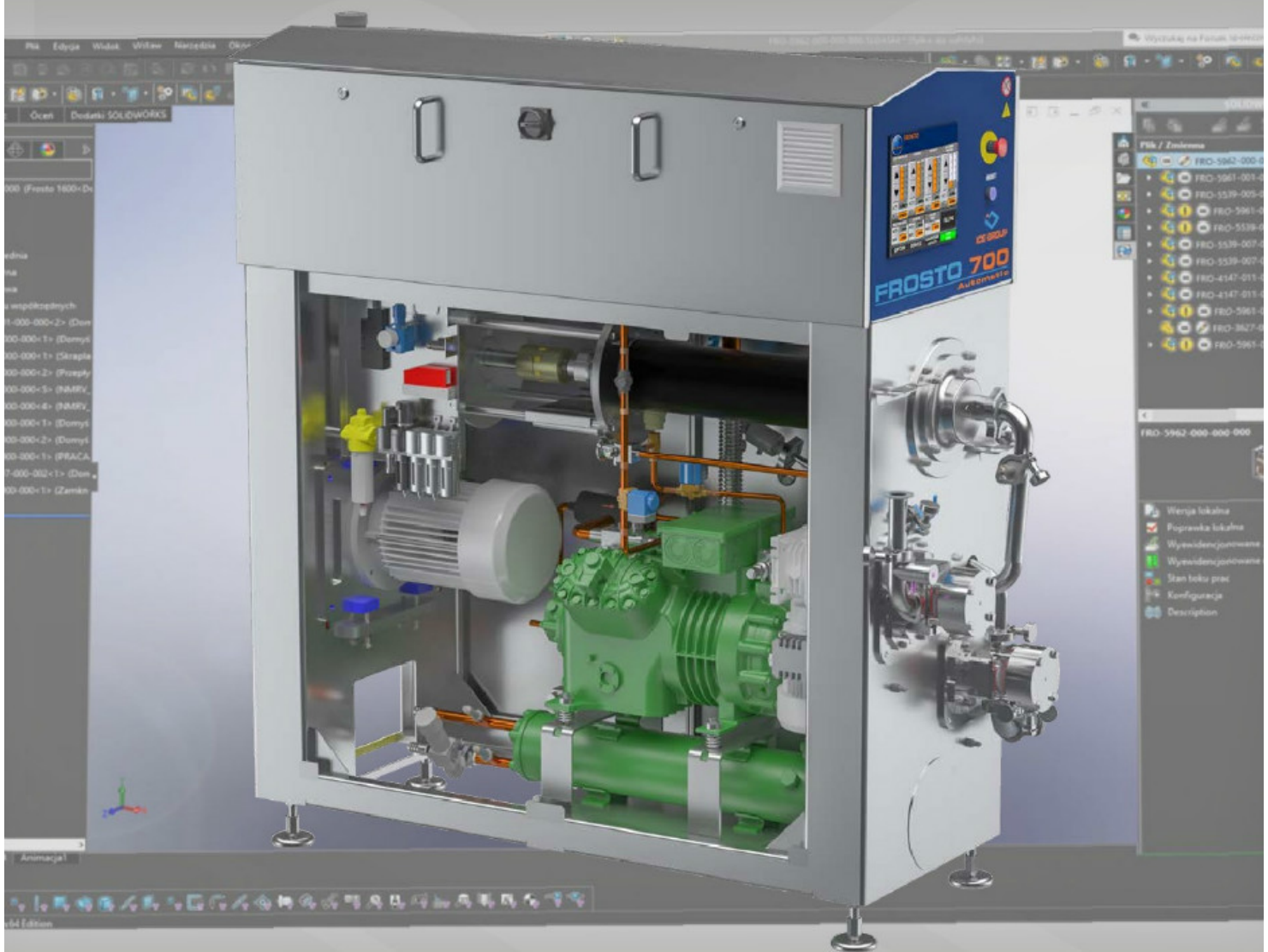
STICK  
NOVELTY  
SYSTEMS

NG  
NT

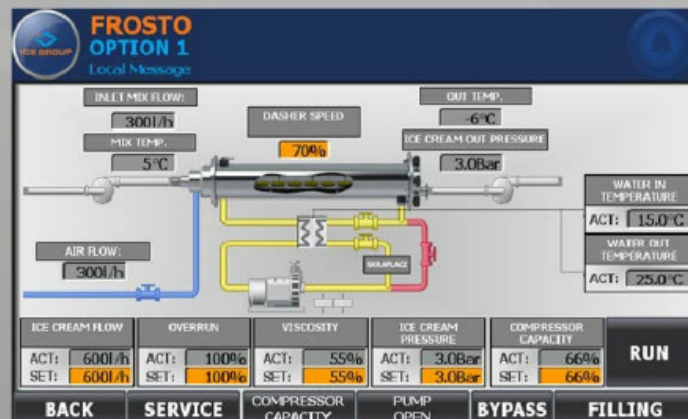
# CONTINUOUS FREEZERS

## FROSTO

SCAN & READ  
PRESENTATION



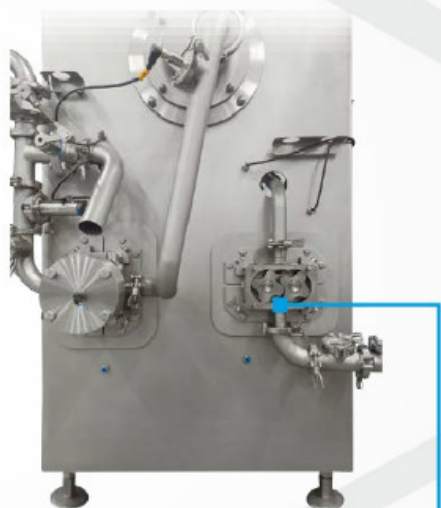
A continuous freezer is used to change ice cream mix into solid ice cream with adequate overrun and structure. Freezers are usually divided into semi-automatic and automatic. The automatic freezer is characterised by a more precise control of the production process.





## FROSTO AUTOMATIC

- ▶ fully automatic working mode with regard to production, diagnosing and cleaning
- ▶ two lobe pumps
- ▶ two flowmeters (for mix and for air)
- ▶ built-in semi-hermetic/hermetic compressor with a heat exchanger
- ▶ large cylinder = better overrun and ice cream stability
- ▶ wide range of capacities within each machine model
- ▶ excellent ice cream texture, even with low-overrun artisanal/premium ice cream
- ▶ reasonable and foreseeable spare parts costs



Lobe pumps, easy to disassemble, ensure stable work with constant pressure and reasonable exploitation costs; stainless steel rotors version on request

| TECHNICAL DATA**                      | Frosto 100                       | Frosto 700 | Frosto 1200 | Frosto 1400 | Frosto 1600 |
|---------------------------------------|----------------------------------|------------|-------------|-------------|-------------|
| Output capacity [l/h] at 100% overrun | 100*                             | 700        | 1200        | 1400        | 1600        |
| Overrun                               | 0 - 130%                         |            |             |             |             |
| Refrigerant                           | R404A, R507, R452A, R448A, R449A |            |             |             |             |

\* version for laboratory

\*\* other models and capacities on request



Mix flow-meter



Air flow-meter



Two independent drives for pumps



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NG NT

# FROSTO NH<sub>3</sub>/CO<sub>2</sub>



| TECHNICAL DATA                        | Frosto 1200                                    | Frosto 2000 |
|---------------------------------------|------------------------------------------------|-------------|
| Output capacity [l/h] at 100% overrun | 1200                                           | 2000        |
| Overrun                               | 30 - 130%                                      |             |
| Refrigerant                           | NH <sub>3</sub> (R717), CO <sub>2</sub> (R744) |             |

| FROSTO Option 1 Local Message                                  |                                                          |                                                          |                                                |                                                          |                                                |
|----------------------------------------------------------------|----------------------------------------------------------|----------------------------------------------------------|------------------------------------------------|----------------------------------------------------------|------------------------------------------------|
| ICE CREAM FLOW                                                 | OVERRUN                                                  | VISCOUSITY                                               | ICE CREAM PRESSURE                             | COMPRESSOR CAPACITY                                      | ICE CREAM TEMPERATURE                          |
| ▲ 200 200<br>000 000<br>800 800<br>▲ 400 400<br>200 200<br>0 0 | ▲ 100 100<br>50 50<br>100 100<br>▲ 50 50<br>25 25<br>0 0 | ▲ 100 100<br>50 50<br>100 100<br>▲ 50 50<br>25 25<br>0 0 | ▲ 10 10<br>5 5<br>10 10<br>▲ 5 5<br>2 2<br>0 0 | ▲ 100 100<br>50 50<br>100 100<br>▲ 50 50<br>25 25<br>0 0 | ▲ -5°C<br>0°C<br>5°C<br>▲ 10°C<br>15°C<br>20°C |
| ACT: 600l/h<br>SET: 600l/h                                     | ACT: 100%<br>SET: 100%                                   | ACT: 50%<br>SET: 50%                                     | ACT: 3.08bar<br>SET: 3.08bar                   | ACT: 66%<br>SET: 66%                                     | 15.0°C<br>WATER OUT TEMPERATURE                |
| INLET MIX FLOW                                                 | AIR FLOW                                                 | DASHER SPEED                                             | FILLING                                        | RUN                                                      | 25.0°C<br>ICE CREAM OUT PRESSURE               |
| ACT: 300l/h<br>SET: 300l/h                                     | ACT: 3000/h<br>SET: 3000/h                               | SET: 70%                                                 | PUMP OPEN                                      | BYPASS                                                   | 3.08bar                                        |
| BACK                                                           | SERVICE                                                  | COMPRESSOR CAPACITY                                      |                                                |                                                          |                                                |



## FROSTO ELECTRONIC



- ▶ operator friendly programmable controller with touch screen panel
- ▶ double piston pump - easy to operate and maintain
- ▶ built-in hermetic compressor with a plate heat exchanger
- ▶ compact construction, energy and space saving
- ▶ low maintenance and exploitation costs



Double piston pump easy to operate and maintain

| TECHNICAL DATA                        | Frosto 200                       | Frosto 400 | Frosto 600 | Frosto 800 | Frosto 1200 |
|---------------------------------------|----------------------------------|------------|------------|------------|-------------|
| Output capacity [l/h] at 100% overrun | 200                              | 400        | 600        | 800        | 1200        |
| Overrun                               | 30 - 130%                        |            |            |            |             |
| Refrigerant                           | R404A, R507, R452A, R448A, R449A |            |            |            |             |



Set of machines for automatic production of 2,5 or 5 litre tubs

CONTINUOUS FREEZERS

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LINEAR FILLERS

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SPECIAL PRODUCTS MACHINES

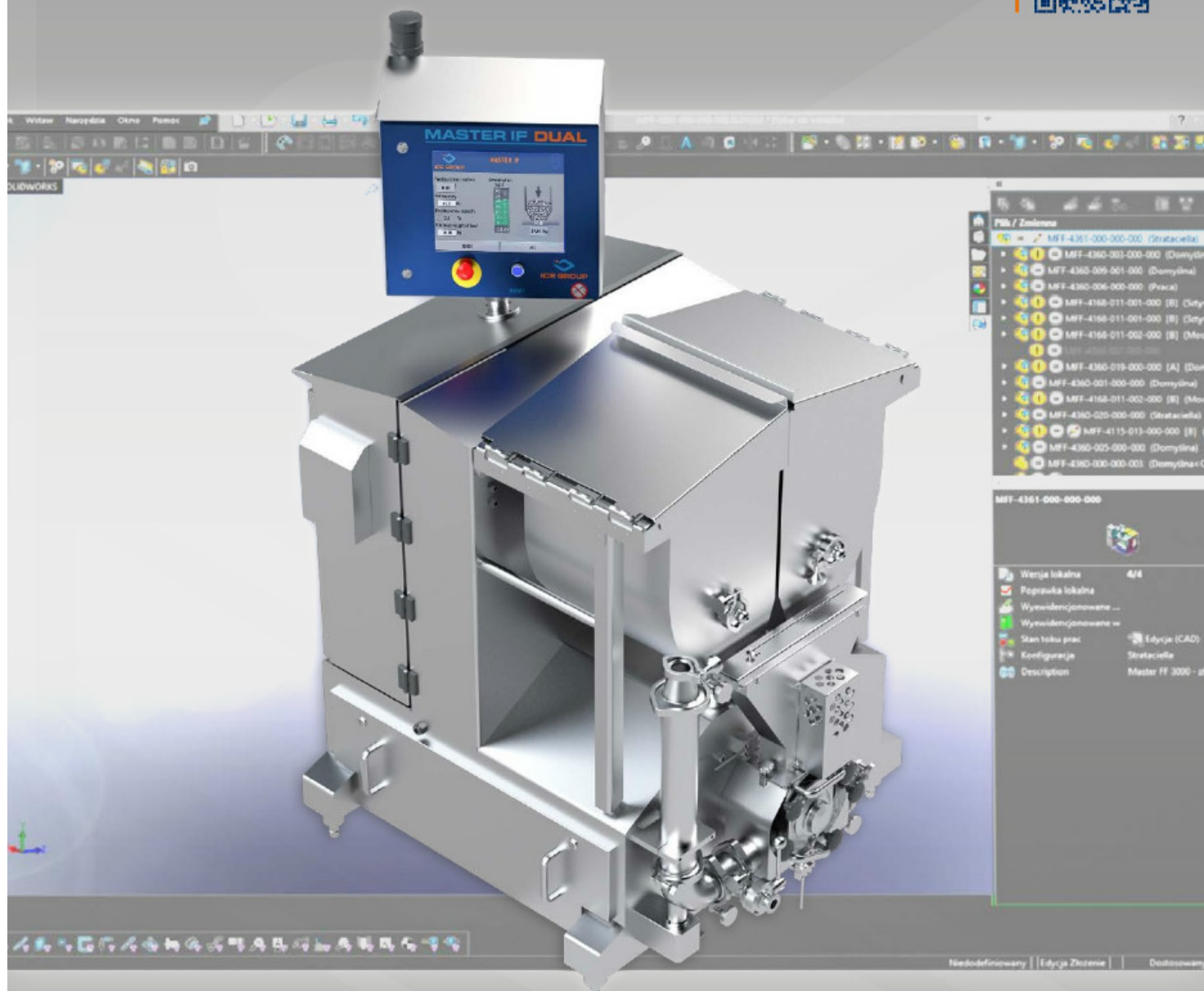
EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

STICK NOVELTY SYSTEMS

# INGREDIENT FEEDERS MASTER

SCAN & READ  
PRESENTATION



**MASTER IF** is a device mixing ice cream in flow with solid pieces, such as: fresh fruits, candied fruits, raisins, nuts or chocolate pieces. Standard scope of dosing components is 5 to 25% in relation to ice cream volume. The device is designed to work with Frosto continuous freezers, as well as other freezers. Master can be connected to filling machines or extruding lines.



**ICE GROUP**

**MASTER IF**

|                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                        |                                                                                                              |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| <p><b>Feeding screw - options</b></p> <p><input type="button" value="MAN"/></p> <p><b>Set capacity</b></p> <p><input type="text" value="45.0"/> %</p> <p><b>Feeding screw capacity</b></p> <p><input type="text" value="7.5"/> %</p> <p><b>Minimum weight of load</b></p> <p><input type="text" value="10.00"/> kg</p> | <p><b>Consumption</b><br/>kg/h</p> <div style="border: 1px solid black; padding: 5px;"> <p>300</p> <p>250</p> <p>200</p> <p>150</p> <p>100</p> <p>50</p> <p>0</p> </div> <p>221.40</p> |  <p><b>54.00 kg</b></p> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|

>0<

Examples of ingredients:



## MASTER IF 2000, 3000, 4000, 4000 DUAL

Master IF 3000 model with incorporated control panel (left or right position possible)



Master IF 2000



Master IF 3000



Master IF 4000



Paddle-type mixing pump,  
easy to disassemble  
and maintain



| MODELS                                              | Ice cream capacity [l/h] | Hopper volume (litres) | Power (kW) | Dimensions in mm (LxWxH) | Weight  |
|-----------------------------------------------------|--------------------------|------------------------|------------|--------------------------|---------|
| MASTER IF 2000                                      | 240 - 2000               | ~60                    | 2,0        | 1020 x 781 x 1684        | ~430 kg |
| MASTER IF 3000                                      | 300 - 3000               | ~60                    | 3,0        | 1165 x 784 x 2100        | ~485 kg |
| MASTER IF 4000                                      | 300 - 4000               | ~195                   | 3,0        | 1300 x 990 x 1860        | ~670 kg |
| MASTER IF 4000 Dual<br>(special two-hopper version) | 300 - 4000               | ~140 (2x70)            | 4,0        | 1300 x 1150 x 2000       | ~650 kg |

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## SUPPORTING ACCESSORIES



Direct dosing facility



Set for „stracciatella” effect  
mixing of hot liquid  
chocolate into ice cream



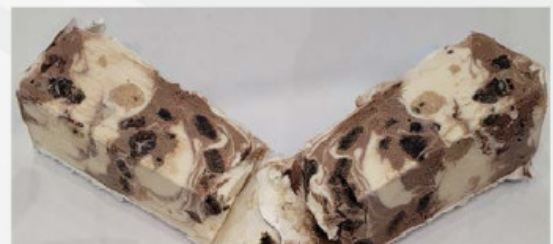
Master IF 3000



Sauce/chocolate  
pump and hopper



Set for two types of ingredients





Piston pump with hopper  
for more colours of sauce in one product

Applications:



Syrup and chocolate lobe type pump with hopper  
for continuous feeding

Applications:



Applications:



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# FILLING STATIONS

## JUMBO

SCAN & READ  
PRESENTATION



**JUMBO SERVO DOUBLE** with servo-driven, PLC-controlled, up and down movement is designed to work with different size family tubs (e.g. two-rosette-type product, 5-litre scooping tubs) and cakes decorations. The device can be equipped with one or several dosing heads working simultaneously. It can be applied in small or medium-size industrial production and is often used as a test device for short series of new products.

| JUMBO SERVO      |                      |
|------------------|----------------------|
| mini Cubic       | STOP 13 45 24        |
| PRODUCT TYPE:    | mini Cubic           |
| OPTION:          | 1 2 3 4 5            |
| CAPACITY:        | 0 pcs/h              |
| PRODUCT COUNTER: | 0 pcs                |
| SPEED:           | - + 60 %             |
| VIBRATOR 1       | VIBRATOR 2           |
| OP               | SERVICE DRIVE VALVES |

Examples of products:



## JUMBO SERVO DOUBLE



Version for extruded products



### EXAMPLE CONFIGURATIONS



Single dosing head



Double dosing head



Multiple dosing heads



## CUT EXTRUDER



**CUT EXTRUDER** is a semi-automatic device designed for ice cream extruded into family-type containers of

## JUMBO MULTI

**JUMBO MULTI** is a semi-automatic filler/decorator with mechanical dosing column.



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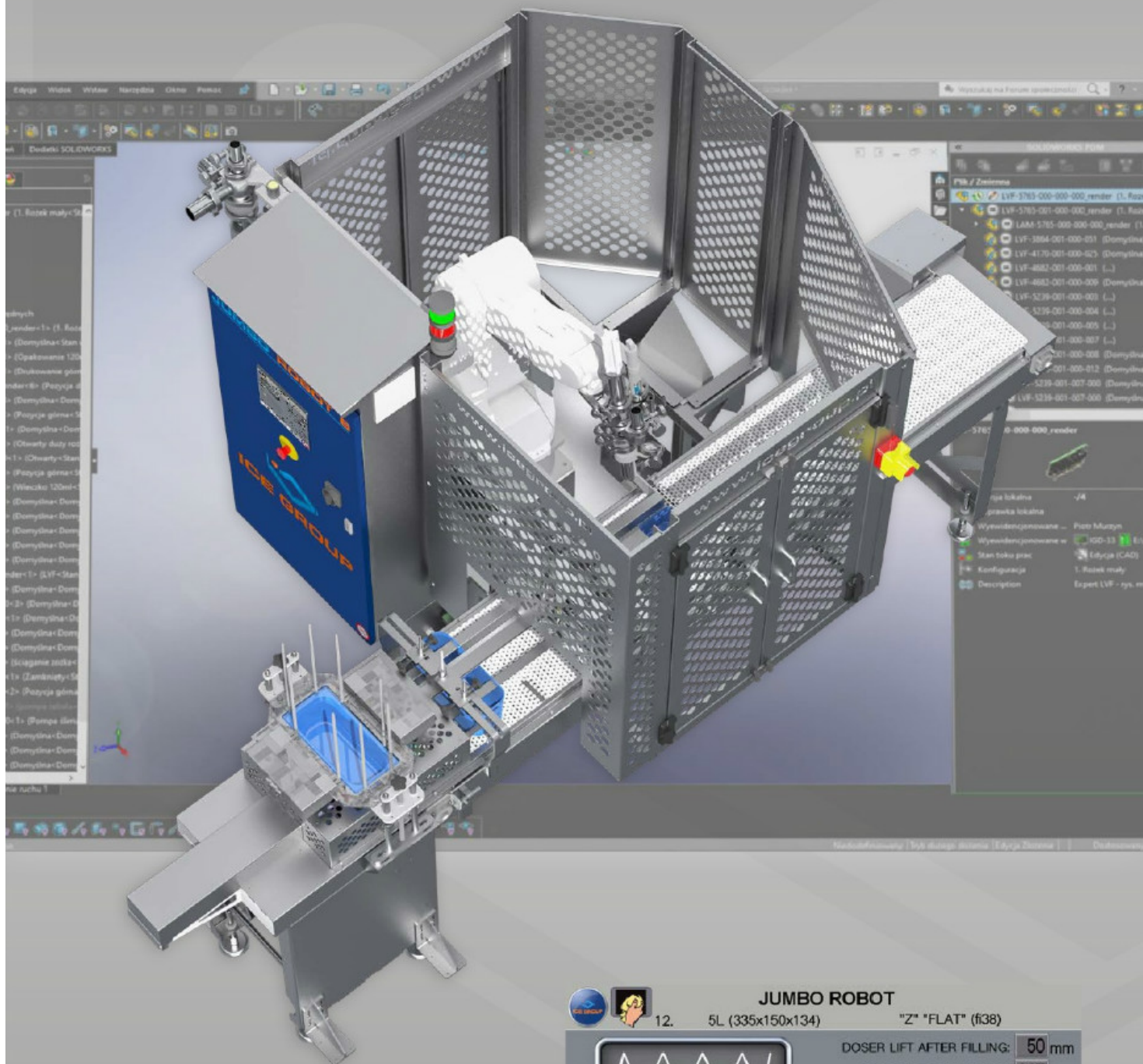
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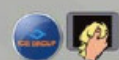
# ROBOTIZED FILLERS

## JUMBO ROBOT

SCAN & READ  
PRESENTATION



**JUMBO ROBOT** is a versatile device designed for dosing and decorating family products, layer cakes and other formats. Programmable dosing patterns are based on various dosing nozzles.



12.

5L (335x150x134)

**JUMBO ROBOT**

"Z" "FLAT" (fi38)



DOSER LIFT AFTER FILLING: 50 mm  
DECORATION LENGTH X: 325 mm  
DECORATION WIDTH Y: 140 mm  
NUMBER OF PATTERN REPETITIONS: 4  
DECORATION SPEED: 50 %



FILLING MOVEMENT HEIGHT: 120 mm  
NUMBER OF LAYERS: 3  
STARTING POINT SHIFT: 0 mm

X LENGTH: 330 mm Y LENGTH: 145 mm

## **JUMBO ROBOT** robotized ice cream dosing systems



**JUMBO ROBOT 6 Automatic** – robotized ice cream dosing system - a new extended version of our machine.

Possibility of high automation of the work process:

- ▶ destacking and inserting packages onto the rotary table
- ▶ robotized basic dosing
- ▶ additional dosing stations for ice cream, sauces or loose products
- ▶ automatic closing of packages with lids
- ▶ ejection from the rotary table onto a discharge conveyor



## **INTEGRA SERVO** filling machine with more automatic functions



version with six-axis robot

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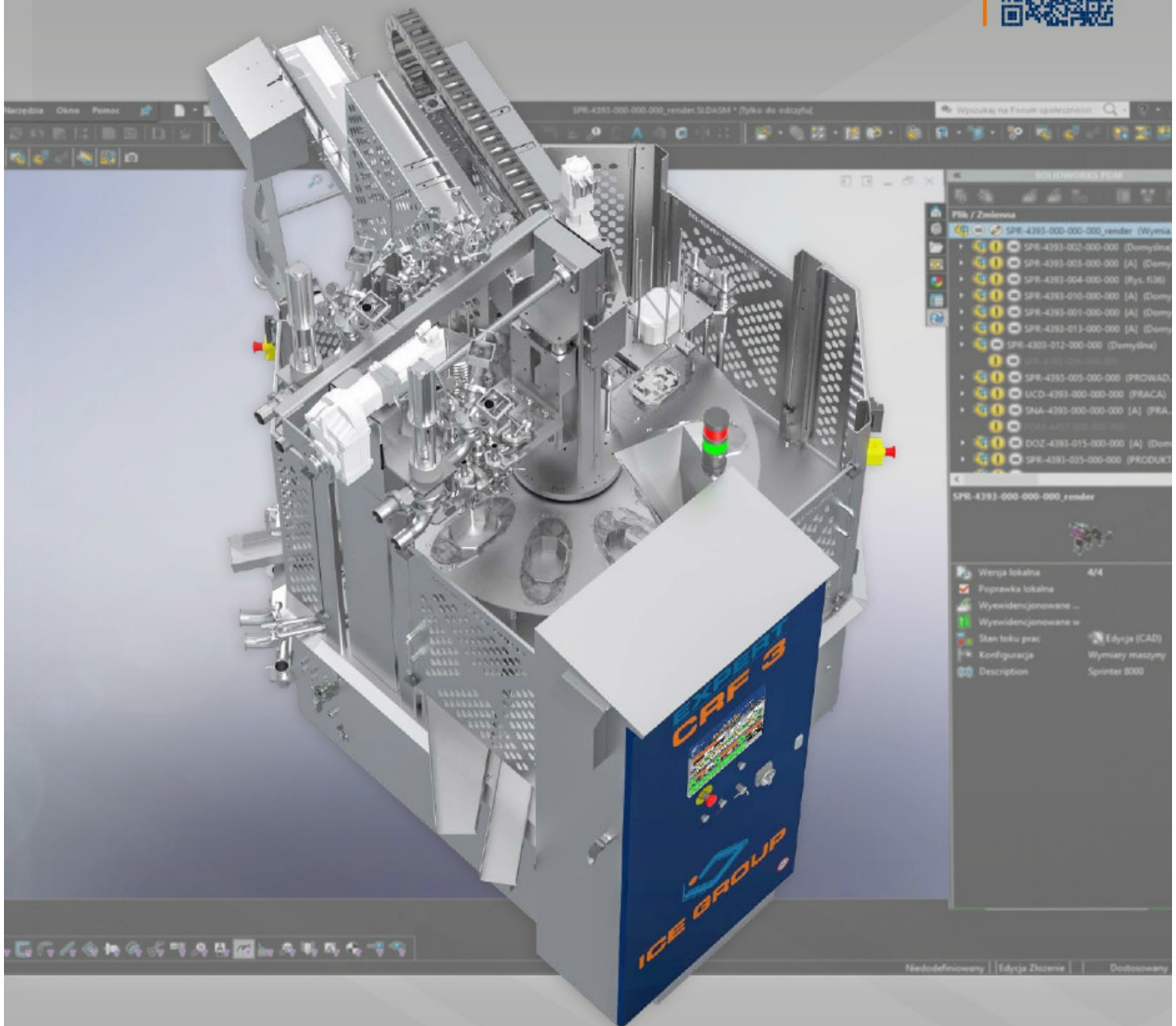
STICK  
NOVELTY  
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NG  
NT

# ROTARY FILLERS

## EXPERT

SCAN & READ  
PRESENTATION

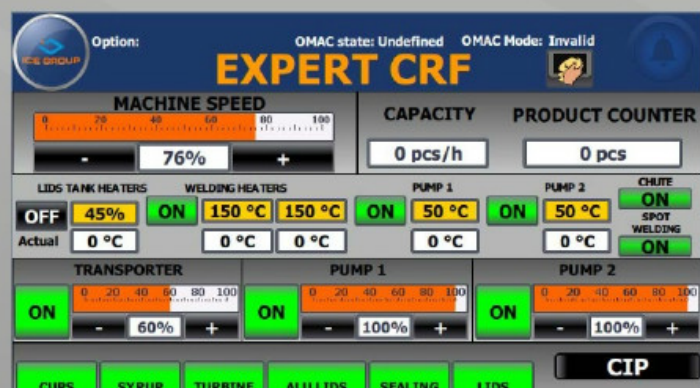


**EXPERT CRF SERVO** automatic, rotary filler:

- 1-wide for family packs
- 2 or 3-wide for cups and cones

**EXPERT CRF** features:

- modern, compact construction based on servo-motors
- high capacity and completely automatic work, even with complicated products (10-50 cycles per minute)
- simple operation, quick and easy change-over (few machine operators required)



Examples of products:



## 7 EXPERT CRF

**Expert CRF 4000** is a compact, automatic, rotary filler, applied in production of cups, cones and squeeze-ups. Each machine is made individually, in accordance with the Customer's needs and at the same time maintaining its universal possibilities. For many, today serious, ice cream cups and cones producers, Expert CRF 4000 was the first step in their production automation.



Cone version



Cup version



Squeeze-up version



| TECHNICAL DATA       | EXPERT CRF 4000 | EXPERT CRF 6000 | EXPERT CRF 8000 |
|----------------------|-----------------|-----------------|-----------------|
| Supply voltage       | 3x400V~50Hz     | 3x400V~50Hz     | 3x400V~50Hz     |
| Power installed [kw] | 3 - 5           | 7 - 9           | 7 - 9           |
| Width [mm]           | 1000            | 1500 - 1700     | 1600 - 1800     |
| Length [mm]          | 1350 - 1900     | 1900 - 2000     | 1900 - 2200     |
| Height [mm]          | 1950            | 2180 - 2450     | 2180 - 2450     |
| Maximum capacity     | 3900 pcs/h*     | 6000 pcs/h*     | 7200 pcs/h*     |

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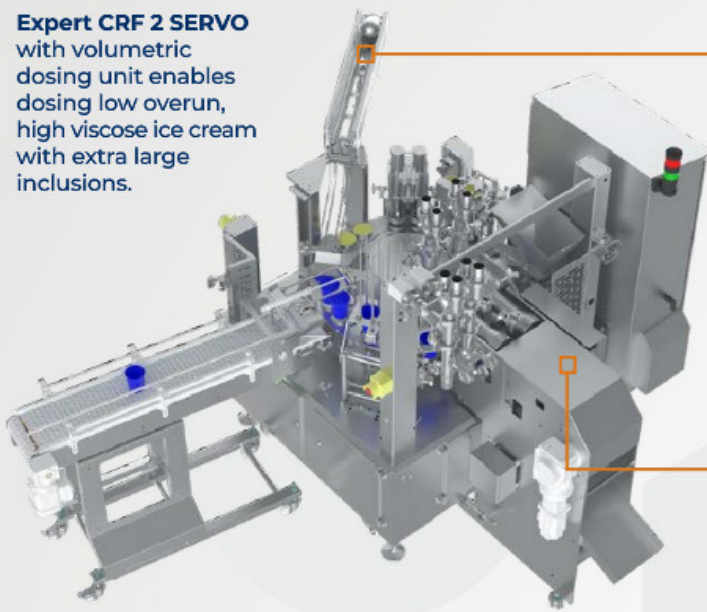
EXTRUDING & HARDENING TUNNELS

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NG NT

**Expert CRF 2 SERVO**  
with volumetric  
dosing unit enables  
dosing low overrun,  
high viscose ice cream  
with extra large  
inclusions.



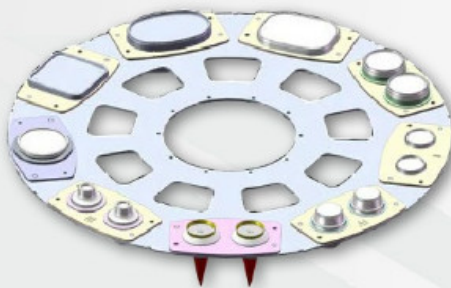
Special dispensing station for unstackable paper or plastic lids.



Volumetric dosing unit



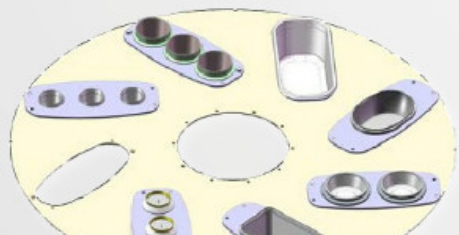
## CIRCULAR



## RADIAL



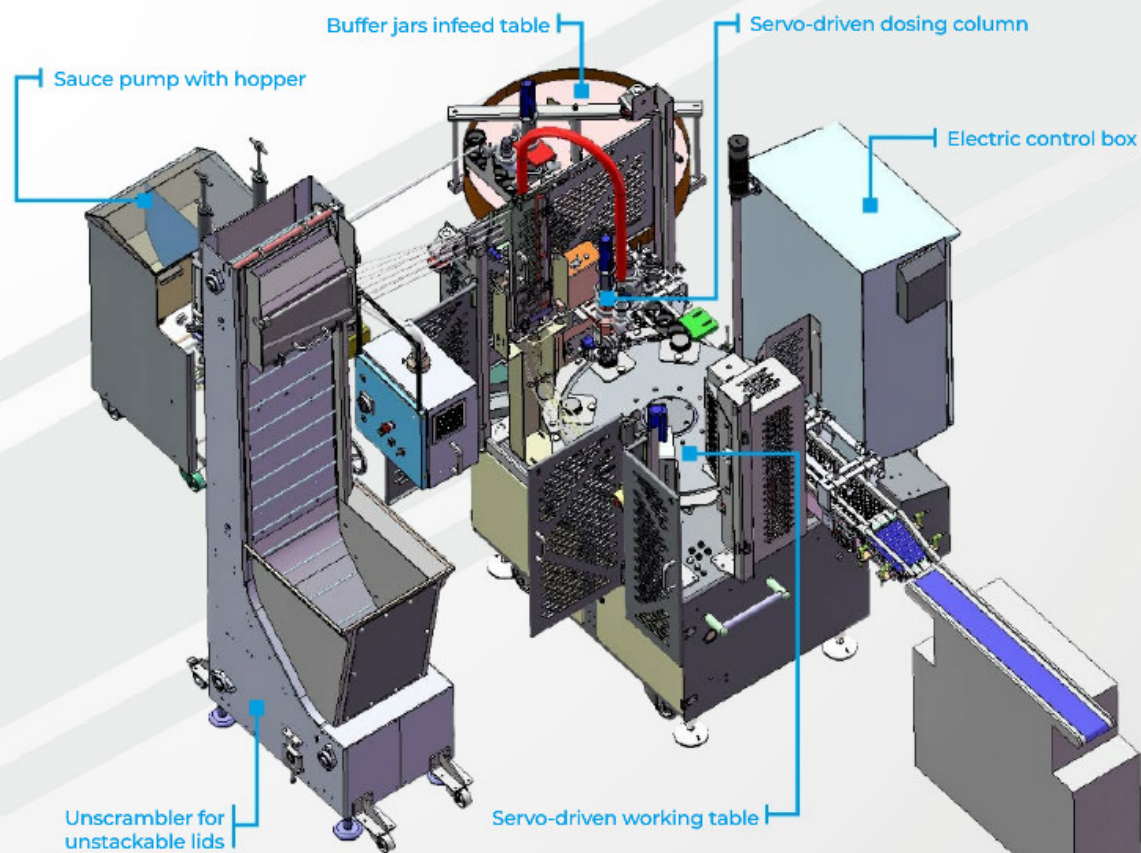
## DIAGONAL



## **EXPERT JRF** Jars Rotary Filler



**Expert JRF** (Jars Rotary Filler) for filling and closing different types of jars;  
The machine is Ice Group's reply to the latest trends in ice cream production and offers a completely new quality of the product with various dosing modes possibilities.



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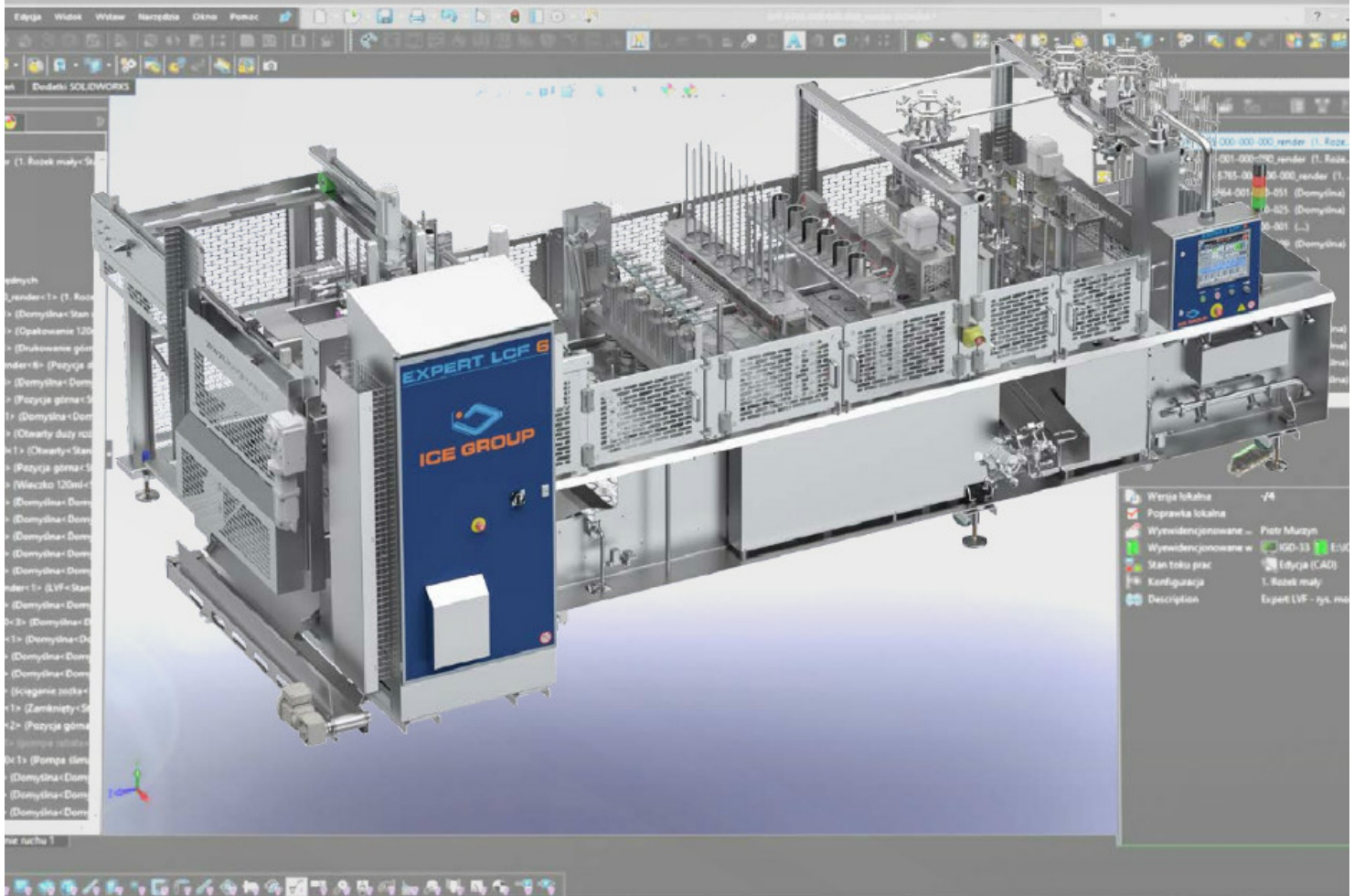
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# LINEAR FILLERS EXPERT

SCAN & READ  
PRESENTATION



**EXPERT LVF** is an automatic, linear machine for: cones, cups, squeeze-ups, small cups, beakers and tubs. Each machine is made according to an individual order and can be equipped with different fillers and closing stations. It can be adapted to various operations for a particular type of packaging and products.



# 7 EXPERT LINEAR FILLERS general features



Operator friendly, full-colour touch-screen panel for control and synchronization of particular elements of the line



Electric cables chute on top of the machine – safe solution, easy to maintain



Servo engines for several movements and functions



Cleverly designed electric cabinet, all cables clearly marked, reserve for future extension



Servo-driven dosing column



Hygienic dosing station



Sealing station for aluminium, paper or plastic lids

| STANDARD MODEL RANGE* | PRODUCTS                     | MAX. CAPACITY | HIGH SPEED VERSION MAX. CAPACITY |
|-----------------------|------------------------------|---------------|----------------------------------|
| Expert LVF 1          | 1-5 liters tubs              | 1.200 pcs/h   |                                  |
| Expert LVF 2          | cups, cones, 1-5 liters tubs | 4.400 pcs/h   |                                  |
| Expert LVF 2+2        | cups, cones, 1-2 liters tubs | 8.800 pcs/h   |                                  |
| Expert LVF 3          | 1-2 liters tubs              | 6.600 pcs/h   |                                  |
| Expert LVF 3+3        | cups, cones                  | 13.200 pcs/h  |                                  |
| Expert LVF 4          | cups, cones, tubs            | 8.800 pcs/h   | 12.000 pcs/h                     |
| Expert LVF 6          | cups, cones                  | 13.200 pcs/h  | 18.000 pcs/h                     |
| Expert LVF 8          | cups, cones                  | 17.600 pcs/h  | 24.000 pcs/h                     |
| Expert LVF 9          | cups, cones                  | 19.800 pcs/h  |                                  |
| Expert LVF 12         | cups, cones                  | 26.400 pcs/h  | 36.000 pcs/h                     |
| Expert LVF 4 DB Combo | cups, cones                  | 8.800 pcs/h   |                                  |



Vibration dry ingredient dosing unit

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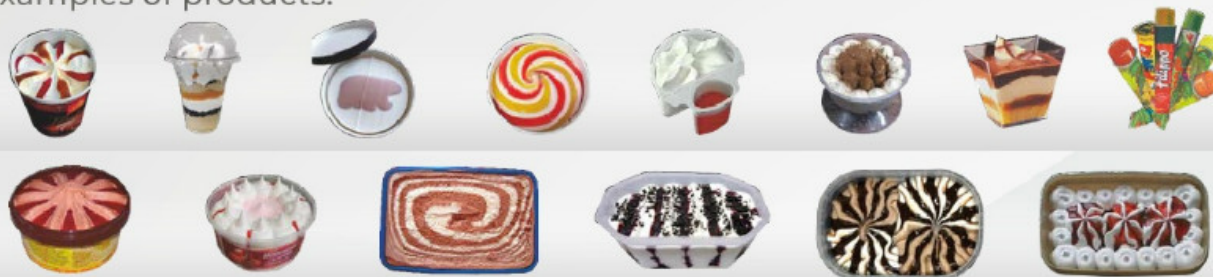
EXTRUDING & HARDENING TUNNELS

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Examples of products:



## **EXPERT** cup version



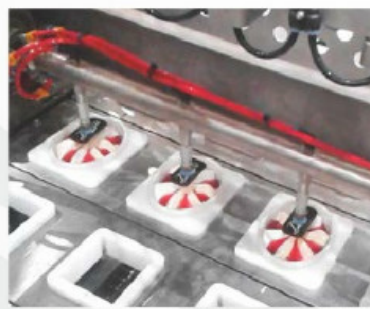
**Expert LVF 4** for paper cups - sealed and closed with additional snap-on lids supplied from an unscrambler unit for non-stackable lids.



3-axial servo-driven dosing unit



Expert LVF 3 for 3-colour tubs



Automatic choco decor placing station



Expert LVF 4 for squeeze-ups with sealing station



Sealing station for foil in reels



Unstackable lids placing/closing station

Examples of products:



**7 EXPERT** cone version



**Expert LVF 12** for cones with syrup and chocolate pump station and chocolate buffer tank.



Airless chocolate spraying unit



Expert LVF 6 for flame-type cones



Vibration dry ingredient dosing unit



Date printing station



Crimping station



Transfer station to hardening tray tunnel

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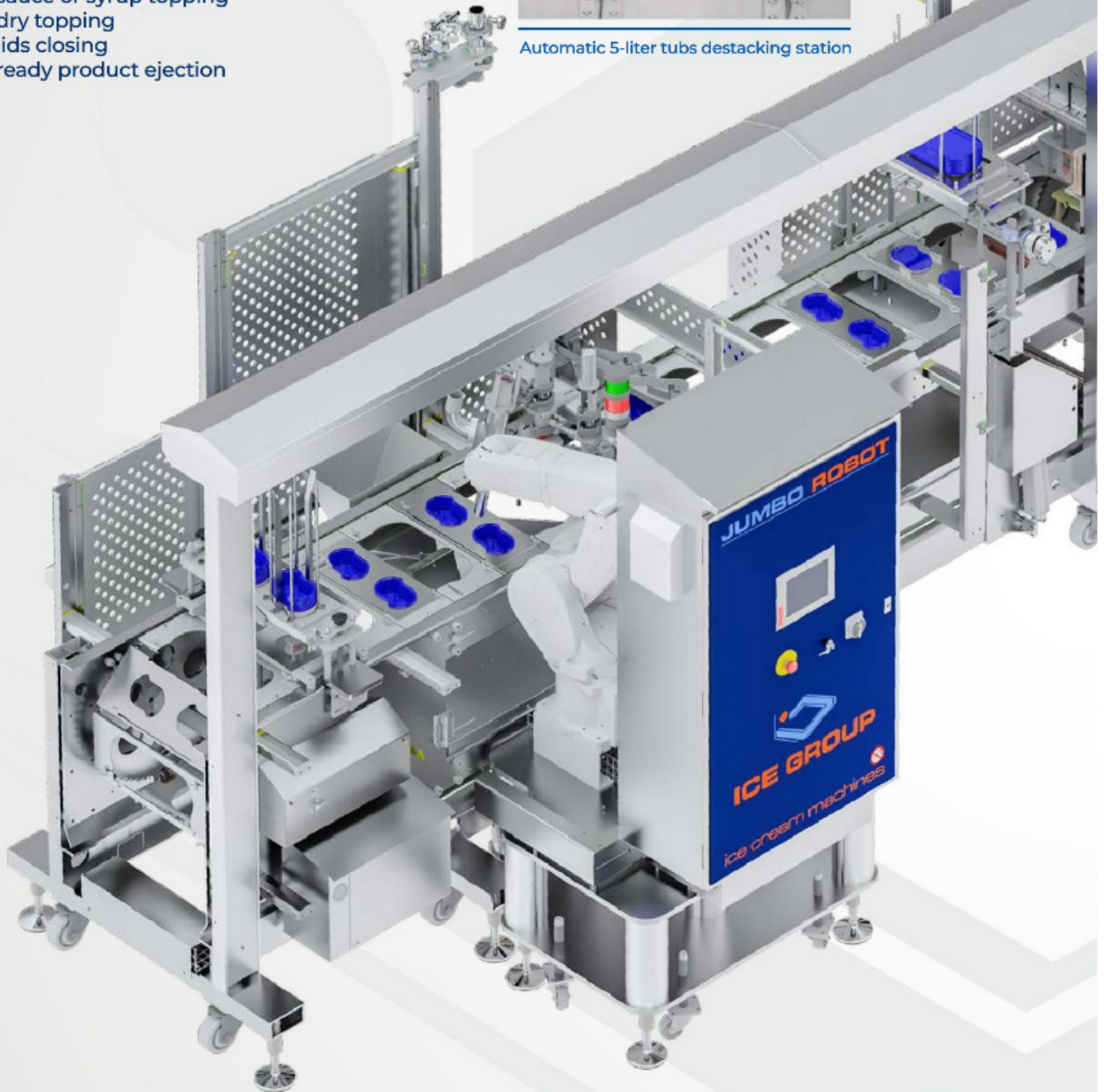
## **EXPERT LVF** with robotized ice cream dosing systems

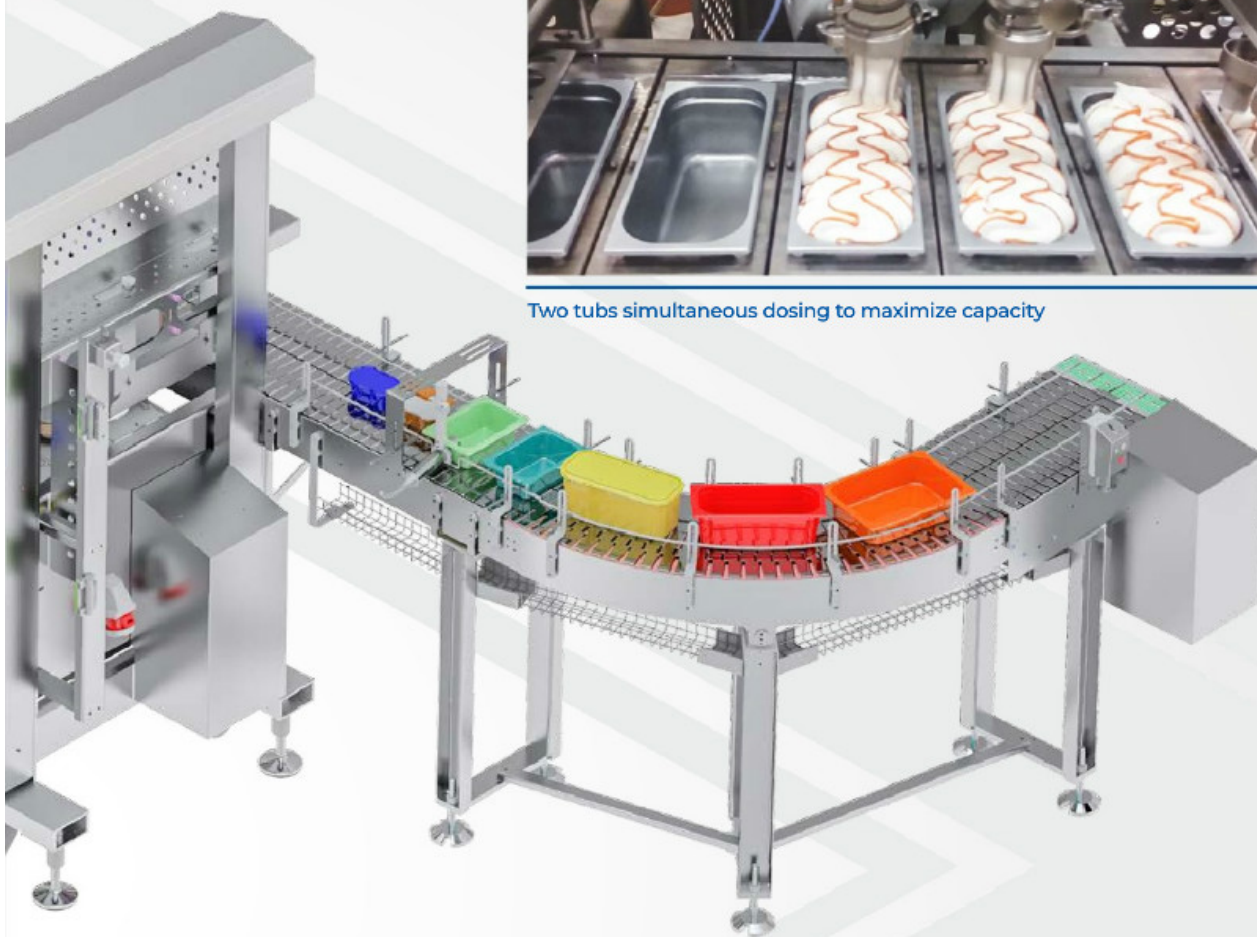
**EXPERT LVF** fully automatic line with servo-driven lamella conveyor in typical configuration:

- ▶ tubs destacking
- ▶ pre-dosing
- ▶ main dosing with 4,5 or 6-axial robot
- ▶ sauce or syrup topping
- ▶ dry topping
- ▶ lids closing
- ▶ ready product ejection



Automatic 5-liter tubs destacking station





Two tubs simultaneous dosing to maximize capacity

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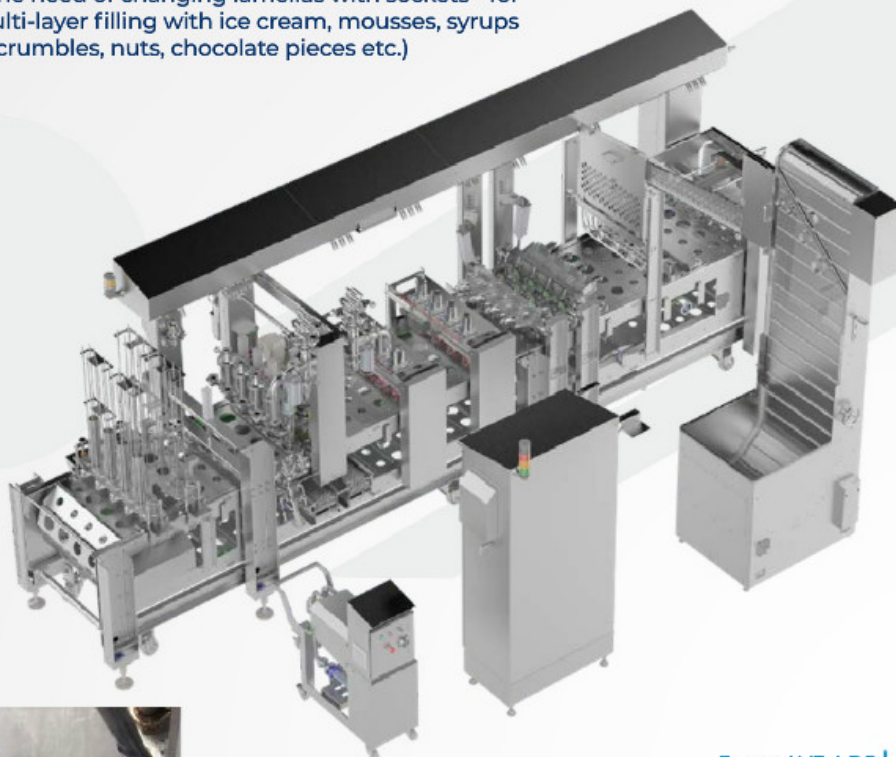


## **7 EXPERT LINEAR FILLERS** double pitch (two formats of packaging)

Inline machine, 4-wide with double pitch (two types of packaging to choose from alternately) – without the need of changing lamellas with sockets - for cups Ø75 and Ø95mm to multi-layer filling with ice cream, mousses, syrups and dry ingredients (cookie crumbles, nuts, chocolate pieces etc.)



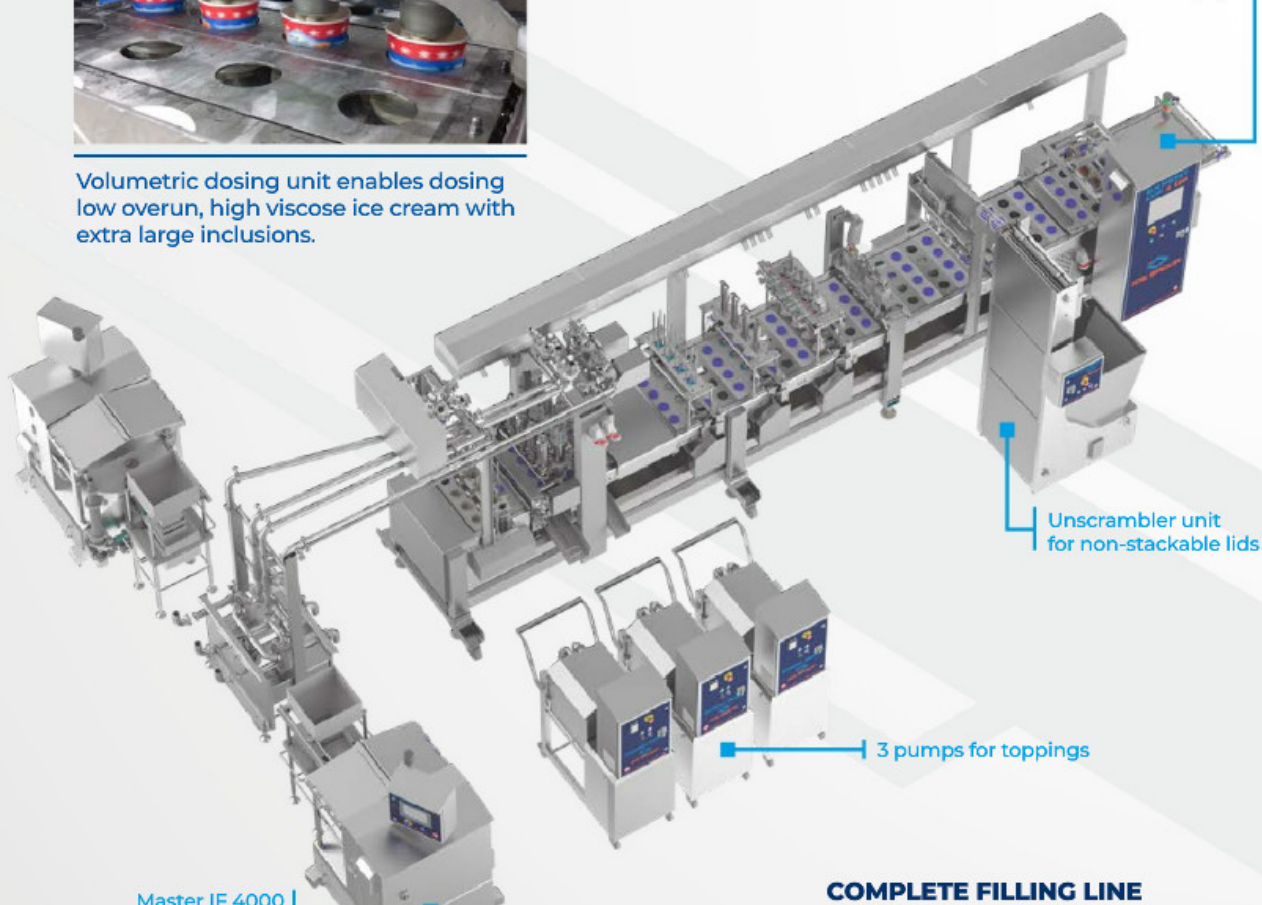
4-wide machine for Ø75mm and Ø95mm cups - Double Pitch version



Expert LVF 4 DP  
(4-wide filling machine  
for two sizes of cups)



Volumetric dosing unit enables dosing low overrun, high viscose ice cream with extra large inclusions.

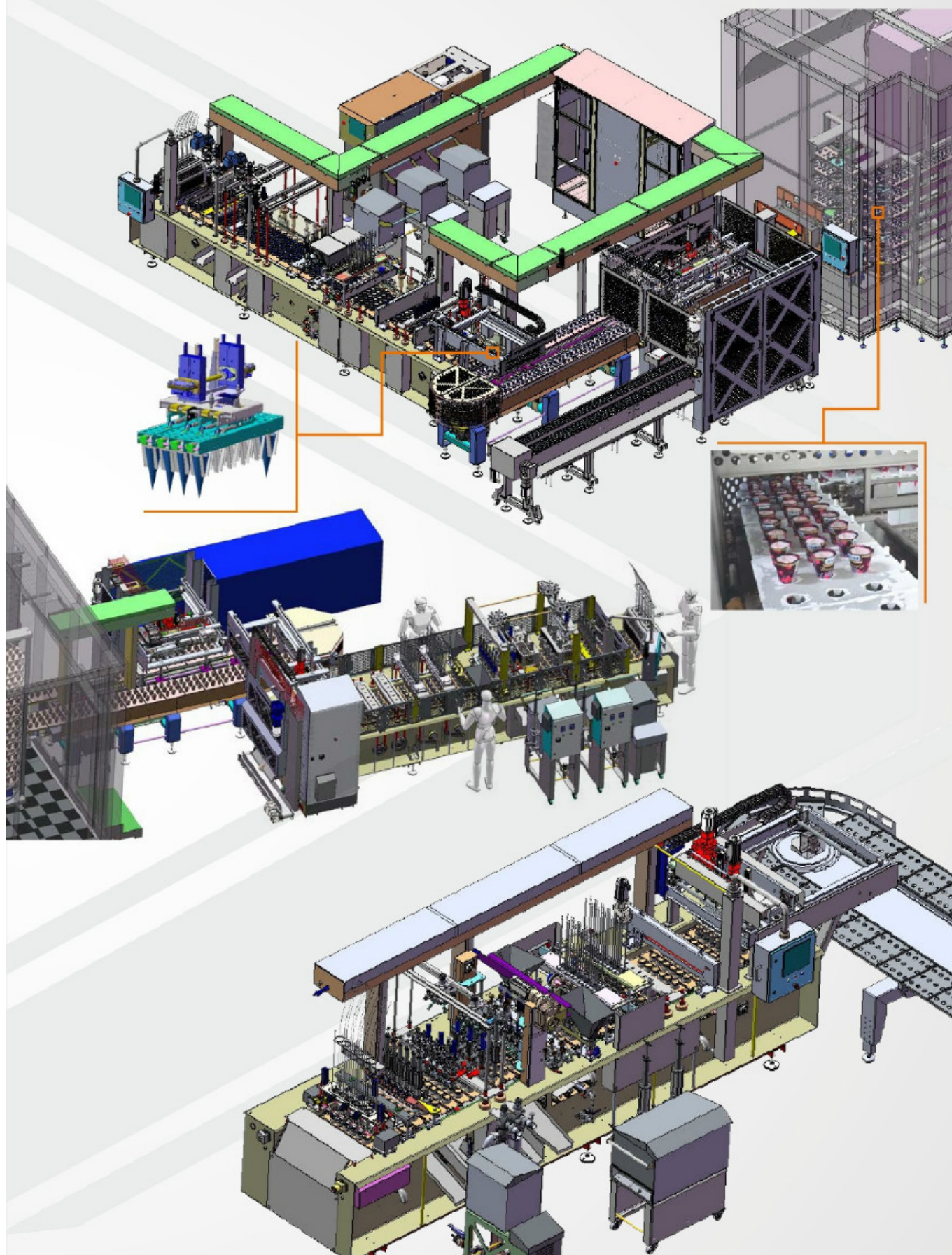


Unscrambler unit  
for non-stackable lids

3 pumps for toppings

# **EXPERT LINEAR FILLERS**

example of transfer to hardening tray tunnels



CONTINUOUS  
FREEZERS

INGREDIENT  
FEEDERS

FILLING  
STATIONS

ROBOTIZED  
FILLERS

ROTARY  
FILLERS

LINEAR  
FILLERS

SANDWICH  
MACHINES

SPECIAL  
PRODUCTS  
MACHINES

EXTRUDING  
& HARDENING  
TUNNELS

RAPID FLOW  
WRAPPING

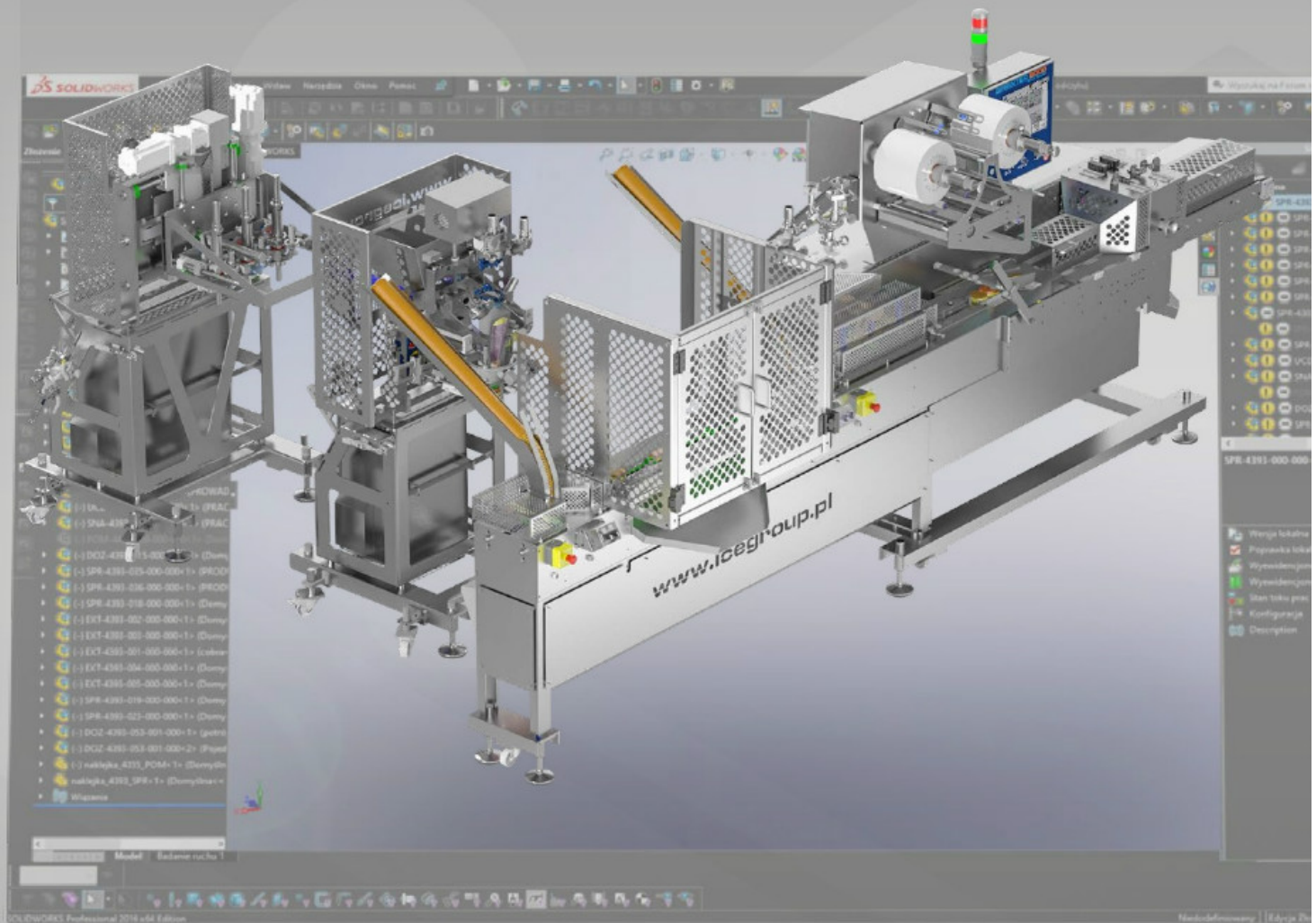
STICK  
NOVELTY  
SYSTEMS

NG  
NT

# SANDWICH MACHINES

## SPRINTER

SCAN & READ  
PRESENTATION



**SPRINTER** is an independent ice cream sandwich production machine, constituting an extension of Rapid Servo flow-pack machine. Sequence of functions:

- ▶ bottom wafer/biscuit loading,
- ▶ ice cream slice extruding and cutting,
- ▶ top wafer/biscuit placing,
- ▶ wrapping

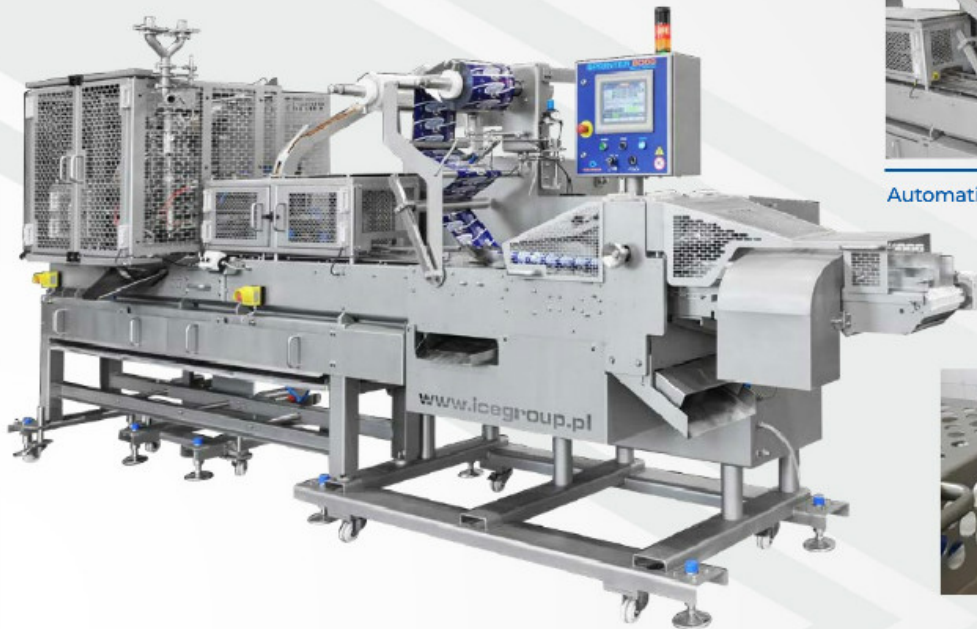
**Sprinter 8000 Servo Special** is equipped with both servo-driven extruding and cutting station and servo-driven follow-up dosing station, both exchangeable, which allows the Clients to create both the standard extruded sandwich as well as country-type sandwich.

| Equipment name: Cake dispensers |                      | Recipe: Round sandwich-doser |                   |
|---------------------------------|----------------------|------------------------------|-------------------|
| [3] LOWER CAKE DISPENSER        | [4] DROPPING FLAPS   | [6] UPPER CAKE DISPENSER     |                   |
| START 150                       | START 60             | START 170                    |                   |
| LENGTH 120                      | LENGTH 100           | LENGTH 120                   |                   |
| [7] SCRAPPER                    | [8] AIR BLOW         | [10] RESERVE                 |                   |
| START 260                       | START 230            | START 0                      |                   |
| LENGTH 150                      | LENGTH 200           | LENGTH 0                     |                   |
|                                 |                      | ACTUAL CYCLE POSITION 99 %   |                   |
| BOTTOM CAKE MONITORING          |                      | PRODUCT HEIGHT MONITORING    |                   |
| READ POS 10 %                   | READ POS 100 %       | SET HEIGHT 12.0 mm           |                   |
| STATUS                          | ACTUAL HEIGHT 0.1 mm | HEIGHT TOLERANCE 2.0 mm      |                   |
| MACHINE SPEED 30%               | Recipes              | Cake dispensers              | Cutter            |
| Operating mode                  | Packaging settings   | Packaging drives             | Following station |
|                                 |                      |                              | Sealing           |
| ALARMS                          |                      |                              |                   |

Examples of products:



## SPRINTER 8000 sandwich machine



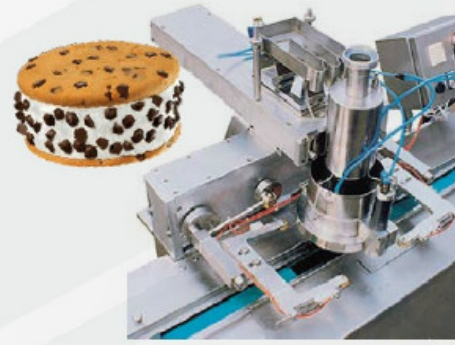
Automatic reels change facility



Biscuit placing station



Ice cream extrusion



Special dry coating extruder



Second exchangeable cone driver, follow up drying station on



Double line version

CONTINUOUS  
FREEZERS

INGREDIENT  
FEEDERS

FILLING  
STATIONS

ROBOTIZED  
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FILLERS

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FILLERS

SANDWICH  
MACHINES

SPECIAL  
PRODUCTS  
MACHINES

EXTRUDING  
& HARDENING  
TUNNELS

RAPID FLOW  
WRAPPING

STICK  
NOVELTY  
SYSTEMS

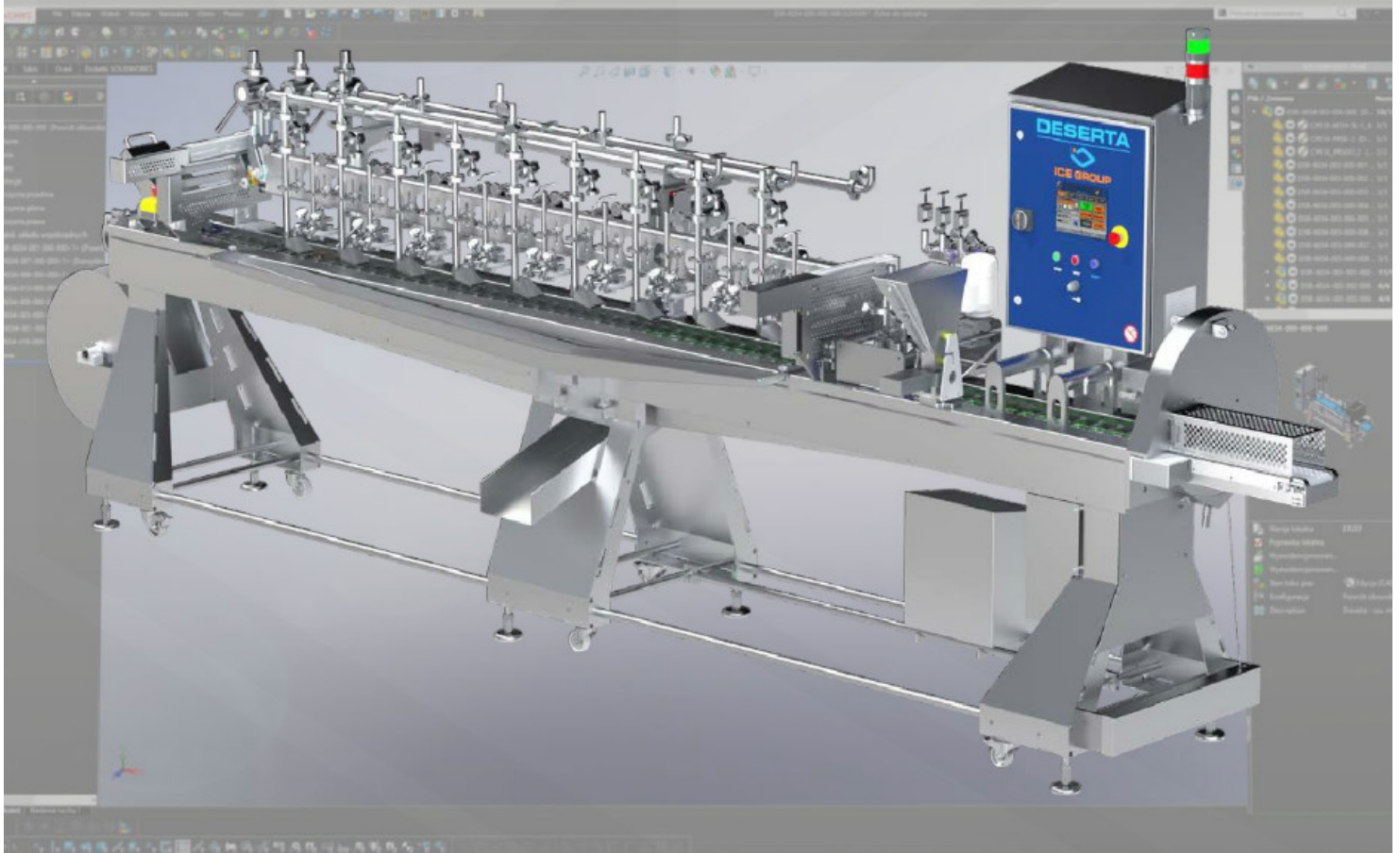
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# SPECIAL PRODUCTS MACHINES

SCAN & READ  
PRESENTATION



- **DESERTA** for logs
- **TORTICA** for layer cakes
- **N'ICE FILLER** for non-stackable containers
- **INTEGRA SERVO** filling machine
- **FILL & CLIP** for ice cream "sausages"



**DESERTA 2000** is a machine designed for the production of 1, 2 or 3-colour ice cream logs, as well as multi-layer, waved products and other horizontally extruded ice cream desserts. Products may be formed in many combinations, also with additional decorations, crumbles and chocolate icing.



Examples of products:



## DESERTA logs (swiss rolls) machine



Automatic plastic trays dispenser

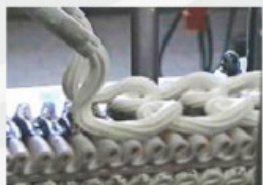


Version with automatic trays dispenser - the product is cut automatically with help of so-called „hot wire“

Standard version



Elongated version



Version with reel paper dispenser, from which the tray is formed - the product is automatically cut together with the tray by means of a mechanically actuated knife



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

FILLING STATIONS

ROBOTIZED FILLERS

ROTARY FILLERS

LINEAR FILLERS

SANDWICH MACHINES

SPECIAL PRODUCTS MACHINES

EXTRUDING & HARDENING TUNNELS

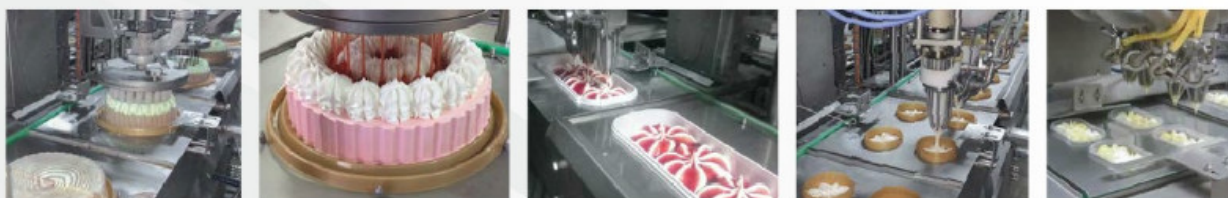
RAPID FLOW WRAPPING

STICK NOVELTY SYSTEMS

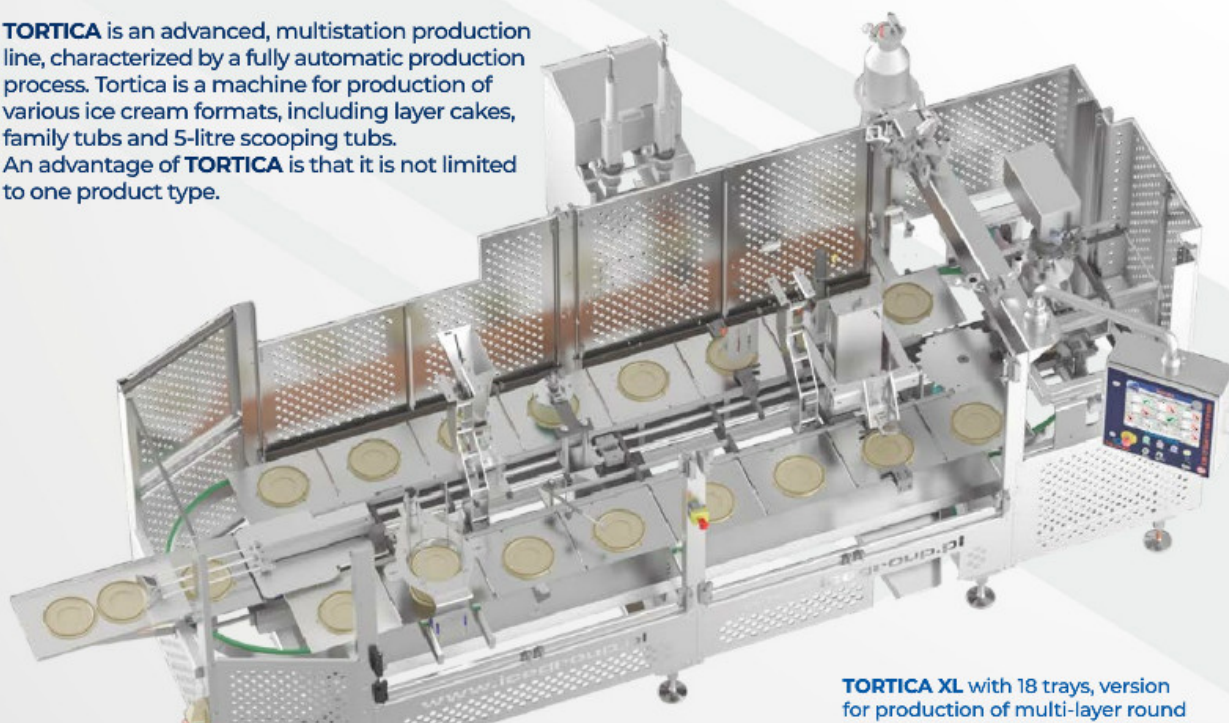
Examples of products:



## **TORTICA** multi-station tubs and cakes filler



**TORTICA** is an advanced, multistation production line, characterized by a fully automatic production process. Tortica is a machine for production of various ice cream formats, including layer cakes, family tubs and 5-litre scooping tubs. An advantage of **TORTICA** is that it is not limited to one product type.



**TORTICA XL** with 18 trays, version for production of multi-layer round

## 7 N'ICE FILLER for non-stackable containers, ceramic bowls, flutes etc.



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

FILLING STATIONS

ROBOTIZED FILLERS

ROTARY FILLERS

LINEAR FILLERS

SANDWICH MACHINES

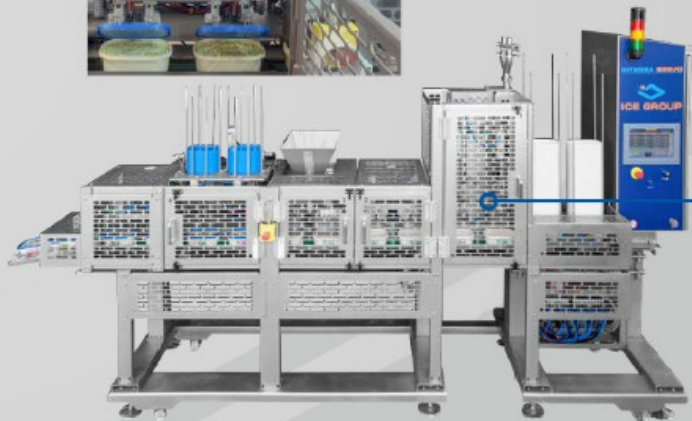
SPECIAL PRODUCTS MACHINES

EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

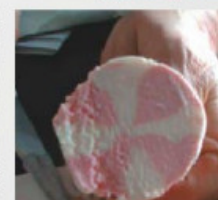
STICK NOVELTY SYSTEMS

## 7 INTEGRA SERVO filling machine with more automatic functions



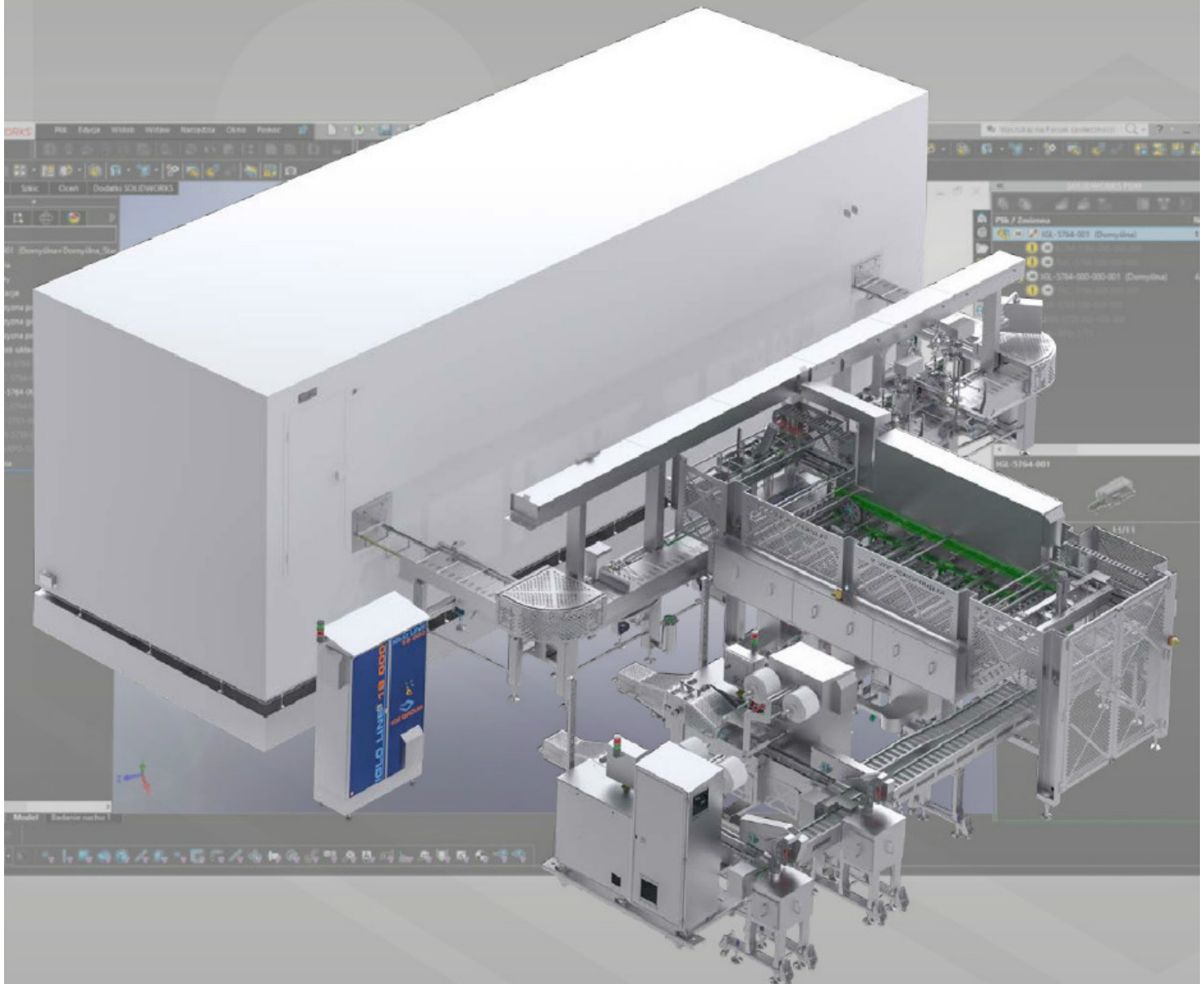
## 7 FILL & CLIP

FILL & CLIP - for production of ice cream "sausages" using flexible sleeve with metal clips at both ends



# EXTRUDING AND HARDENING LINES IGLO LINE 4000 – 36000

SCAN & READ  
PRESENTATION



**IGLO LINE** tray tunnel is a complete and universal line for ice cream production. The result of its work are frozen and packed products, such as: stick ice cream, ball-top cones, sandwiches, stickless products etc. Iglo Line is also used for hardening of ice cream produced on other machines. Ice Group offers automatic product picking and transfer system e.g. from Expert LVF machine to Ice Group tunnels. Ice Group offers customized Iglo Line construction adjusted to Customer's space and production flow, combination of product types, and to future extension possibilities or individual requirements regarding specific

| ALARM ROBOT 1 - SERVO DRIVE VERTICAL                                  |                 |              |                    | 5/8/2022 12:34:09 AM  |                    |
|-----------------------------------------------------------------------|-----------------|--------------|--------------------|-----------------------|--------------------|
|                                                                       |                 |              |                    | OPAC mode: Production | OPAC date: Aborted |
| Recipe:                                                               |                 |              |                    |                       |                    |
| TEMPERATURE IN THE TUNNEL                                             |                 | PRODUCTIVITY | REVTIME            | PRODUCT COUNTER       |                    |
| +21.9 °C                                                              |                 | 0 pcs/min    | 0 min              | 0 pcs                 |                    |
| FANS SPEED ADJUSTMENT                                                 |                 |              |                    |                       |                    |
| OFF 0 10 20 30 40 50 60 70 80 90 100                                  |                 |              |                    |                       |                    |
| - 20 % +                                                              |                 |              |                    |                       |                    |
| CUTTER 1                                                              | CUTTER 2        | DIP          | DIP VERTICAL CHOCO | DIP VERTICAL PEANUTS  | ENROBER ROBOT      |
| HAMMER 1                                                              | HAMMER 2        | SCRAPER      | CONVEYOR 1         | CONVEYOR 2            | PEANUTS CONVEYOR 1 |
| HAMMER 1 (100%)                                                       | HAMMER 2 (100%) | ENROBER      | AFRICKOOL 10       | SYNCHRO CONVEYOR 1    | PEANUTS CONVEYOR 2 |
| Recipe: Worktable, Cutter 1, Cutter 2, Enrober, Robot 1, DIP, Robot 2 |                 |              |                    |                       |                    |

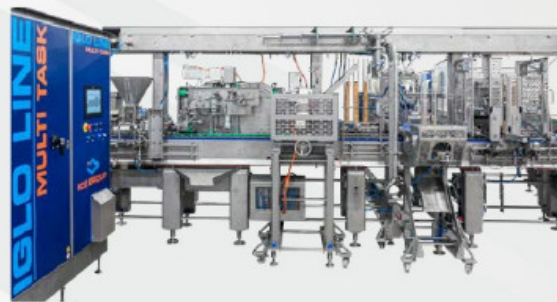
Examples of products:



## IGLO LINE general features



Operator friendly, full-colour touchscreen panel for control and synchronization of particular elements of the line



Servo engines for several movements and functions



Double extruding station for ice cream on stick



Double extruding station for sandwich



Dosing station for cones



Transfer station for dry-coated products



Sandwich half-coated in chocolate



Transfer station for cones to pocketed conveyor



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

FILLING STATIONS

ROBOTIZED FILLERS

ROTARY FILLERS

LINEAR FILLERS

SANDWICH MACHINES

SPECIAL PRODUCTS MACHINES

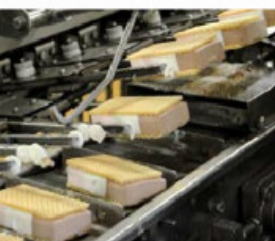
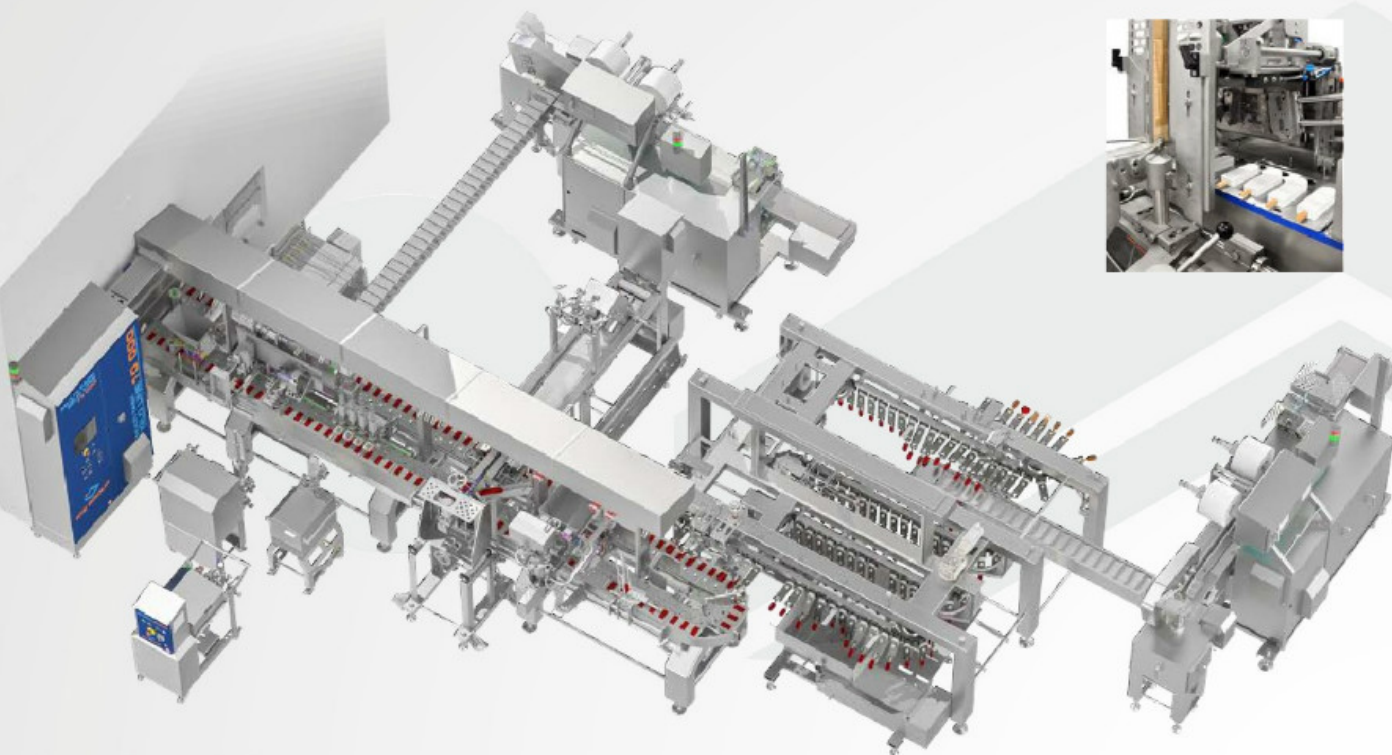
EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

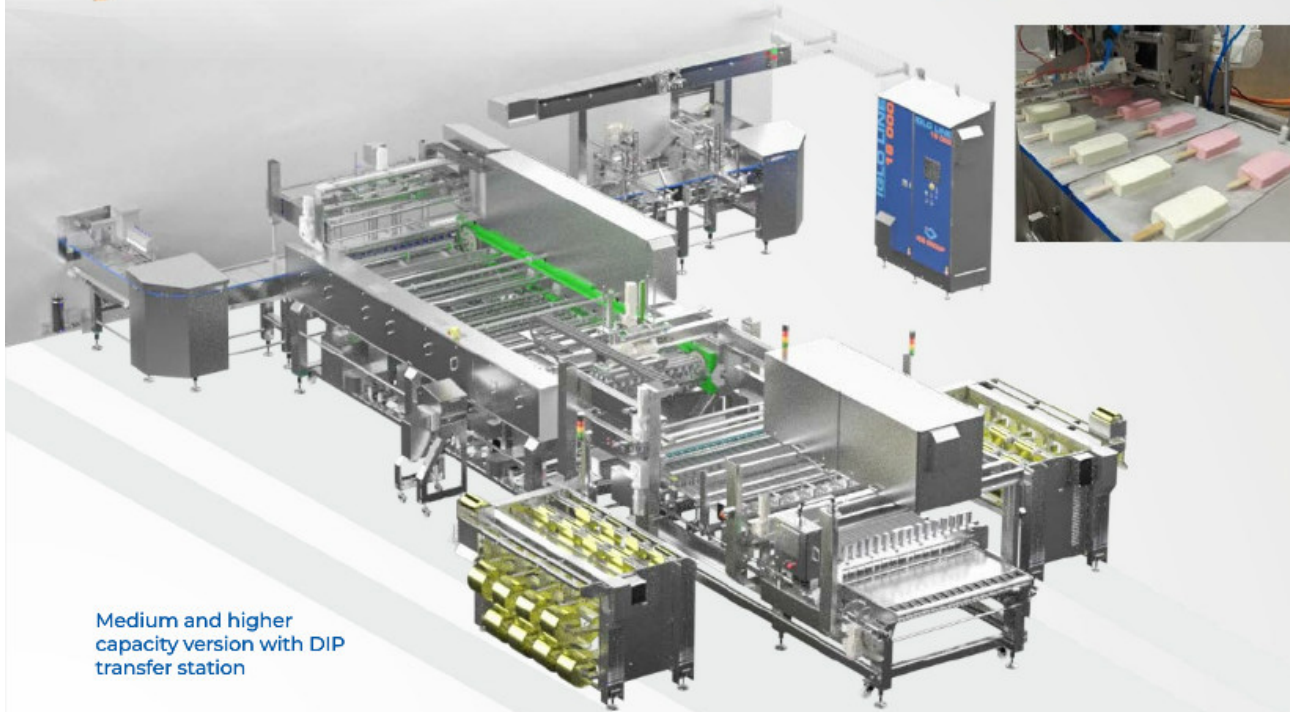
STICK NOVELTY SYSTEMS

ING

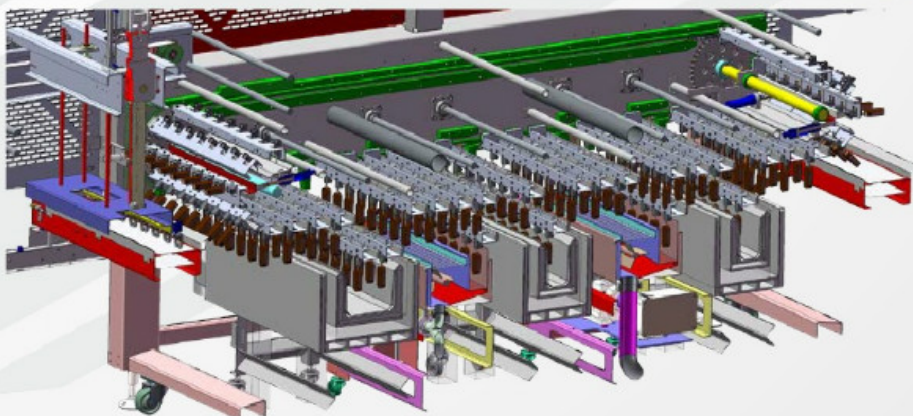
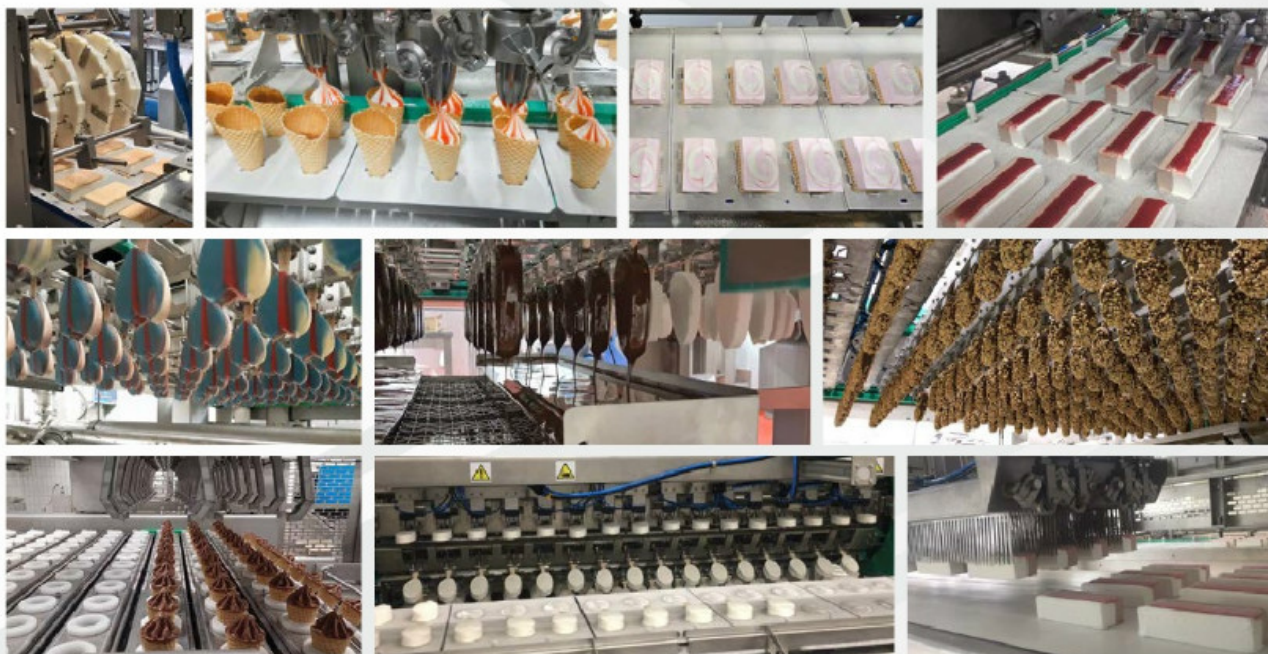
## **IGLO LINE "P" series** with pincers conveyor



# IGLO LINE "D" series with Dip-In-Place (DIP) extraction tower



Medium and higher capacity version with DIP transfer station



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

FILLING STATIONS

ROBOTIZED FILLERS

ROTARY FILLERS

LINEAR FILLERS

SANDWICH MACHINES

SPECIAL PRODUCTS MACHINES

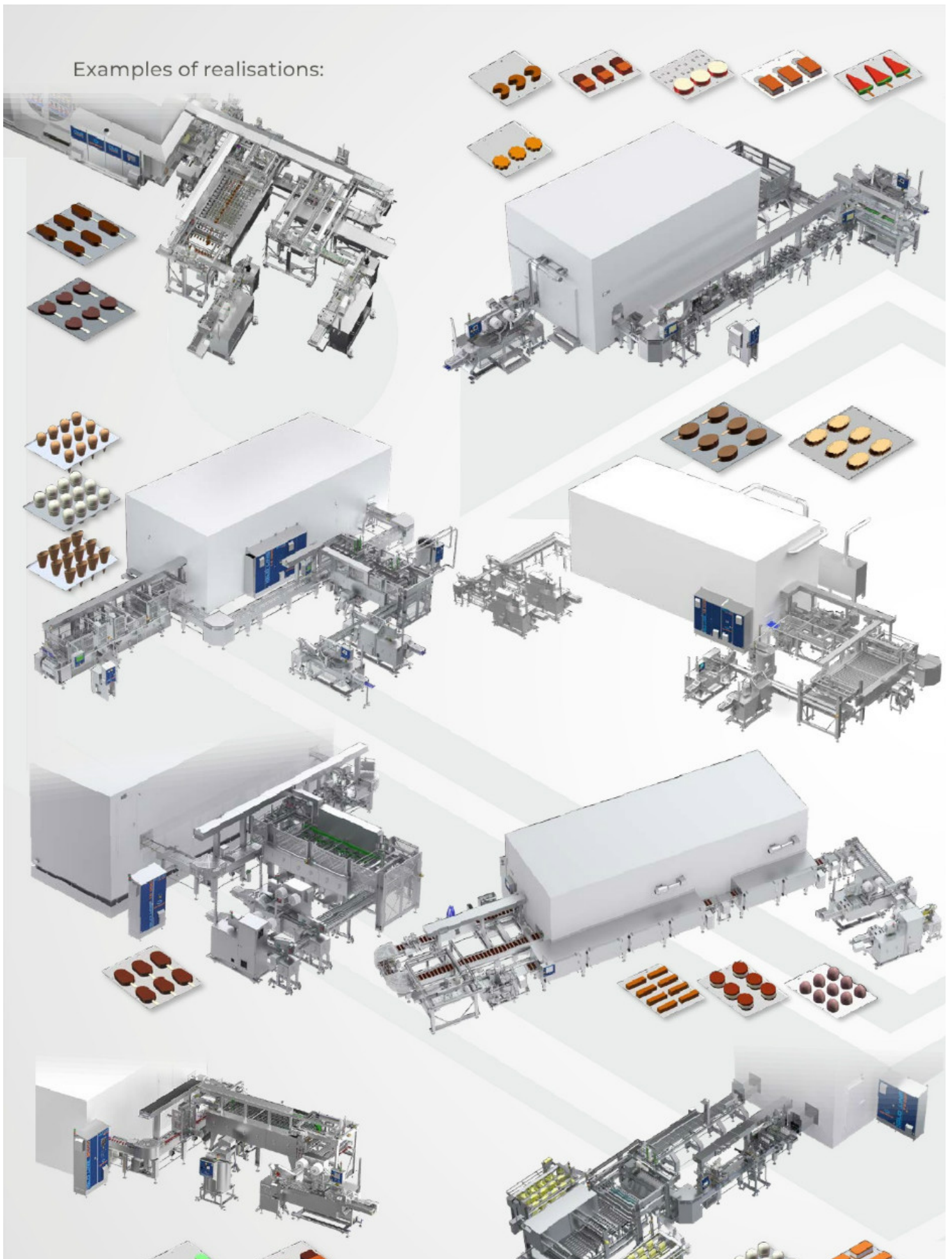
EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

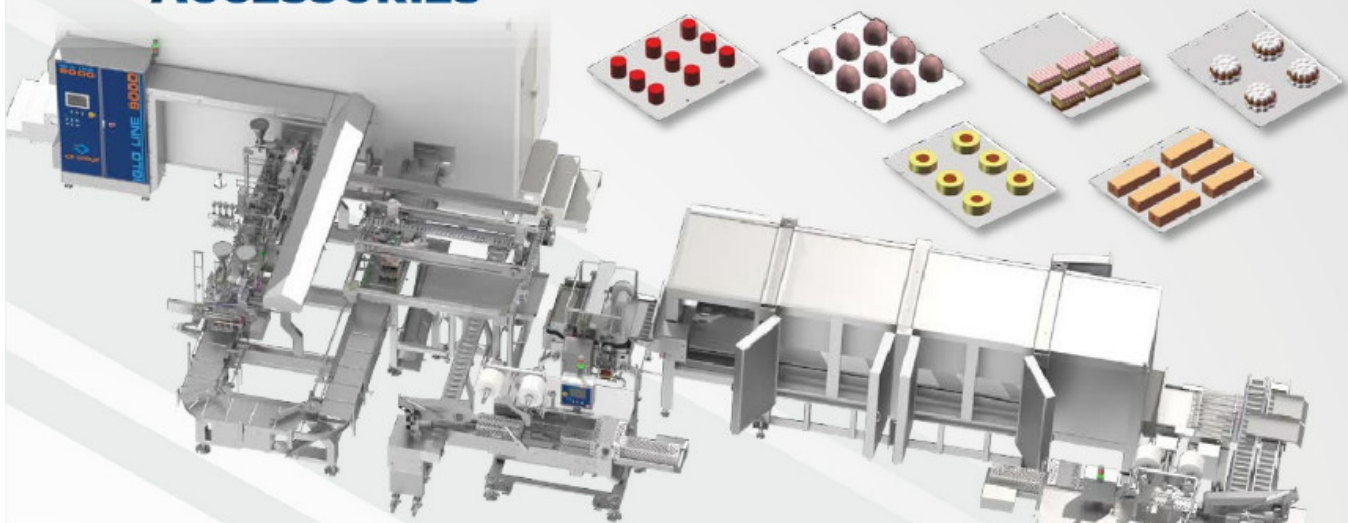
STICK NOVELTY SYSTEMS

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Examples of realisations:



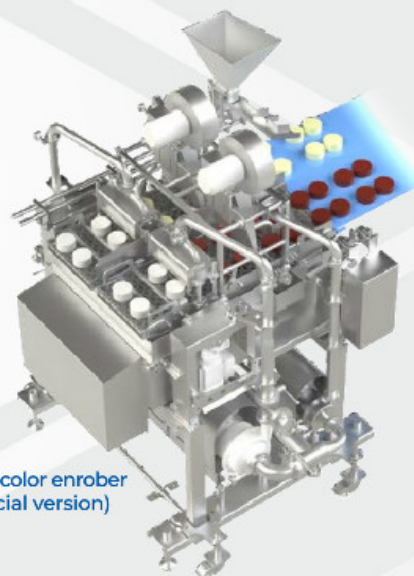
## BONBONS, CANDY BARS & SINGLE SERVES ACCESSORIES



Special version for fully chocolate coated products with chocolate enrober, aftercooler section and automatic transfer to flow wrapping machine



Enrober with single chocolate curtain



Two-color enrober (special version)

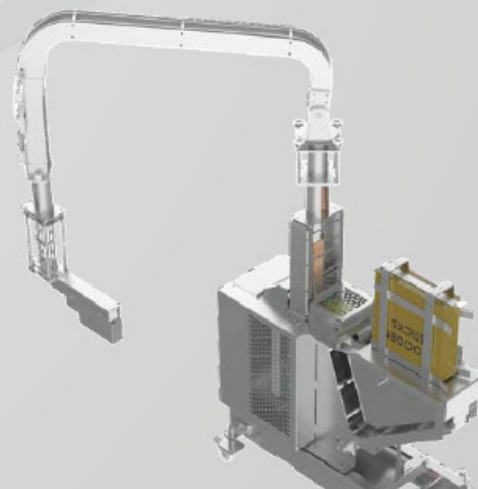


Chocolate preparation tank with transfer pump

## AUTOMATIC STICK INSERTER



Automatic stick inserter - unit allowing work with loose sticks, not arranged in stacks with banderole



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

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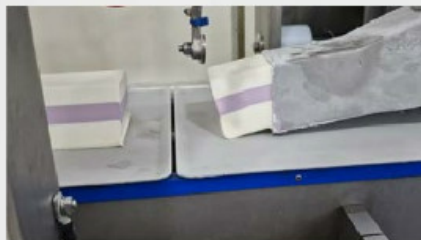
STICK NOVELTY SYSTEMS

NG NT

# HORIZONTAL EXTRUDING AND CAKE PRODUCTION



Iglo Line for logs, rolls and ice cream cakes



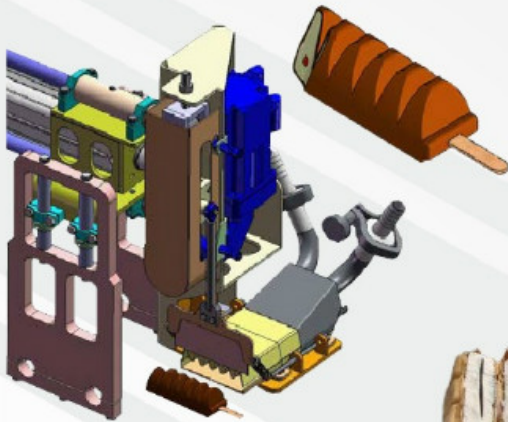
Version for production of

Version for production of

HES unit for twisted and multi-layer

## ➤ ADDITIONAL SPECIAL PRODUCTS

Special horizontal extrusion station (side-cutting) for side-extruded stick products



Dry coating unit for additional ingredients on the chocolate surface



MONAKA - Far Eastern traditional product



Multi-colour chocolate coating



Special sandwich half or fully coated in chocolate



## ➤ ARISTO FILLER

**ARISTO FILLER** is a machine designed for production of wafer or chocolate tubes, baklava tubes etc. filled with ice cream with possibility to coat the ends with chocolate



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

FILLING STATIONS

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ROTARY FILLERS

LINEAR FILLERS

SANDWICH MACHINES

SPECIAL PRODUCTS MACHINES

EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

STICK NOVELTY SYSTEMS

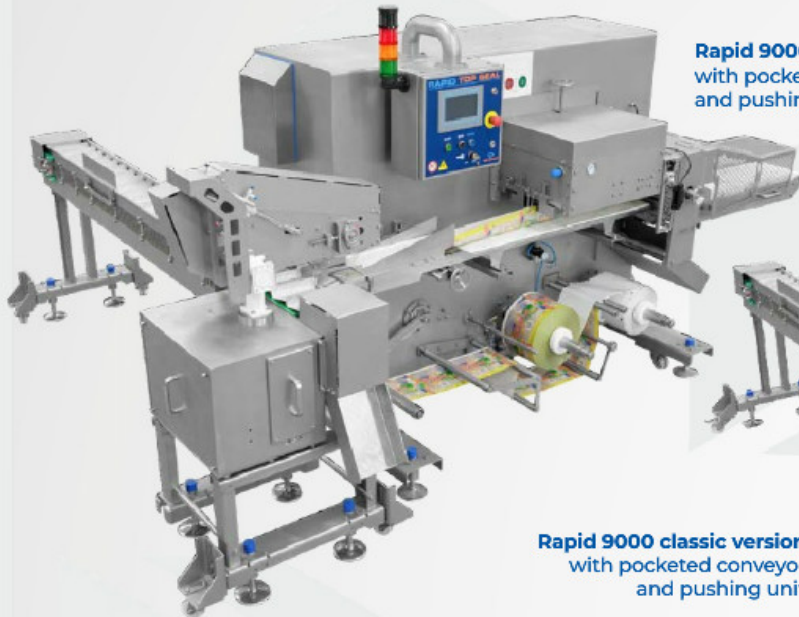
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## **RAPID flow pack** wrapping machine

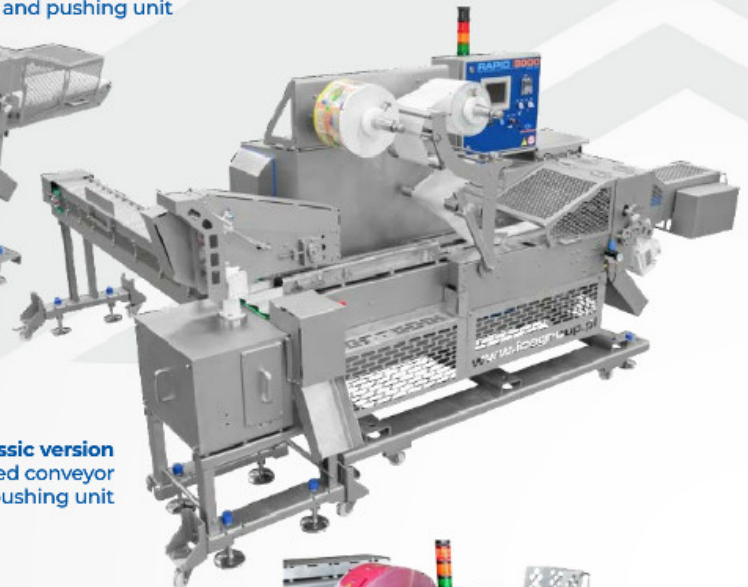
**RAPID** is a wrapping machine of high technical level based on servo technology. Rapid is designed for work with any thermosealable film unrolled from a reel, sealed longitudinally and transversely to create packaging securing the product. Typical examples of packed ice creams are sticks, sandwiches, candy bars, etc. Rapid is also produced in special version for longitudinal ice cream cakes (logs).



Paper forming unit  
- folding box



**Rapid 9000 top seal version**  
with pocketed conveyor  
and pushing unit



**Rapid 9000 classic version**  
with pocketed conveyor  
and pushing unit



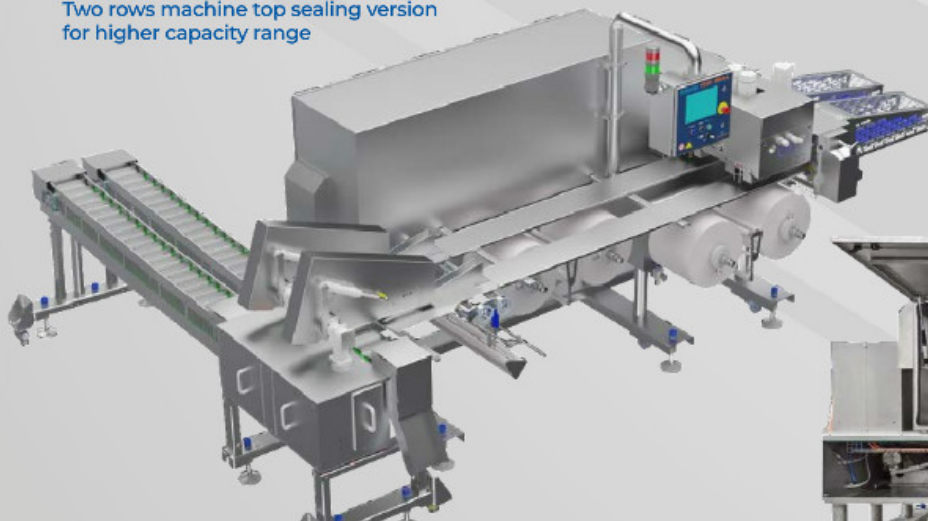
Paper forming unit  
- folding box



Automatic reels change facility

## **RAPID TOP SEAL DOUBLE**

Two rows machine top sealing version  
for higher capacity range





Set of two Rapid machines with robotized product transfer system from Iglo Line tunnel



Two pocketed conveyors

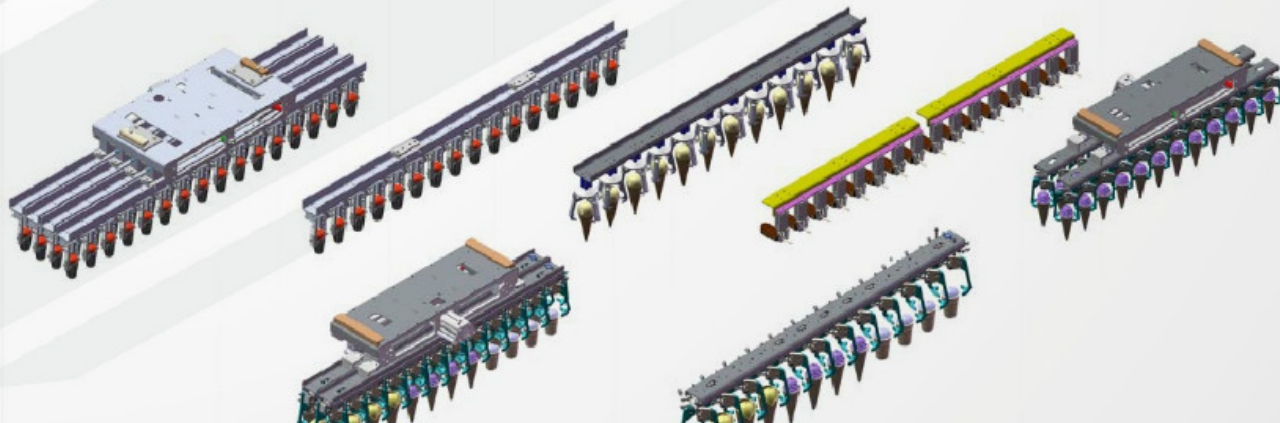


Two pocketed conveyors, special version angular (90 degree)

## **MULTI LINE** wrapping machine



High capacity wrapping machine up to 24.000 pieces per hour



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

FILLING STATIONS

ROBOTIZED FILLERS

ROTARY FILLERS

LINEAR FILLERS

SANDWICH MACHINES

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EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

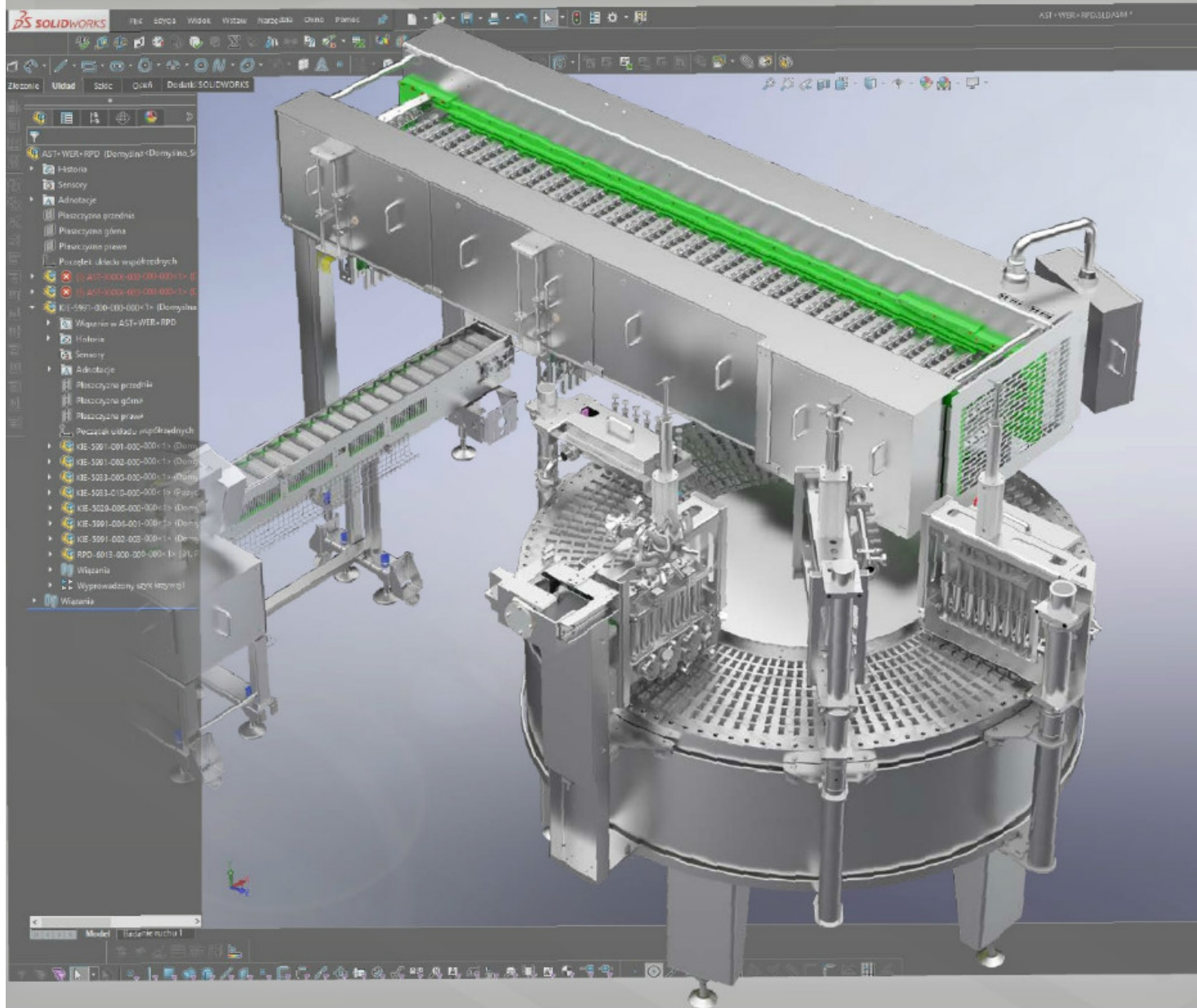
STICK NOVELTY SYSTEMS

NG NT

# STICK NOVELTY SYSTEMS

## ASTRA R

SCAN & READ  
PRESENTATION



**ASTRA** automatic machine for production of stick ice cream in moulds. Ice cream can be based on water, milk mix or other combinations. Additionally you can use a „pencil filler” type dozer for filling the ice cream inside with jam, fruit sauce, chocolate, carmel etc. Thanks to the use of combinations of dozers and sucking stations you can make multi-colour products. You can also use the possibility of dipping the ice cream in chocolate entirely or partly and a dry coating station.



Examples of products:

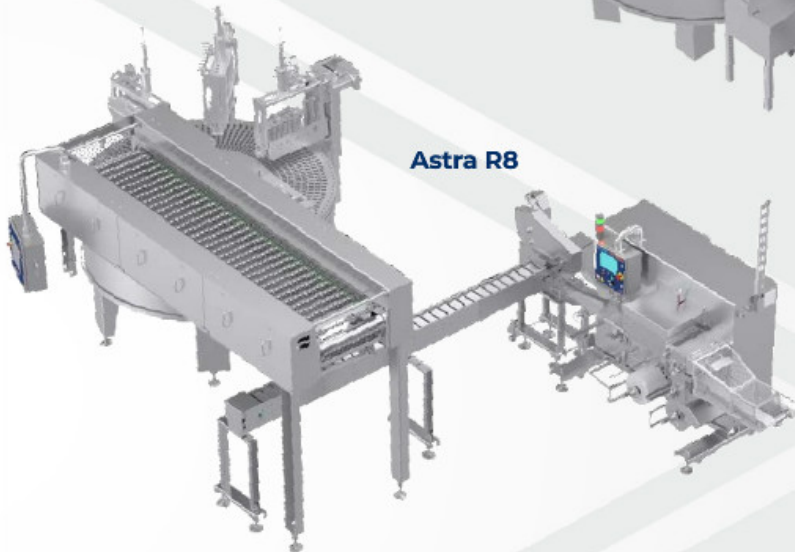


## **ASTRA R** automatic rotary stick novelty system

**Astra R4**



**Astra R8**



**Astra R16**



| MODEL             | ASTRA R4        | ASTRA R8                                  | ASTRA R16                                                               |
|-------------------|-----------------|-------------------------------------------|-------------------------------------------------------------------------|
| Number of rows    | 4-6             | 8-10                                      | 12-16                                                                   |
| Transfer system   | „umbrella” type | Extraction tower (8-10 rows) + chute      | Extraction tower (12-16 rows) + receiving robot                         |
| Packaging machine | Rapid Basic     | Rapid Classic / Rapid Top Seal Servo 9000 | 2x Rapid Classic / 2x Rapid Top Seal Servo 9000 / Rapid Top Seal DOUBLE |

CONTINUOUS FREEZERS

INGREDIENT FEEDERS

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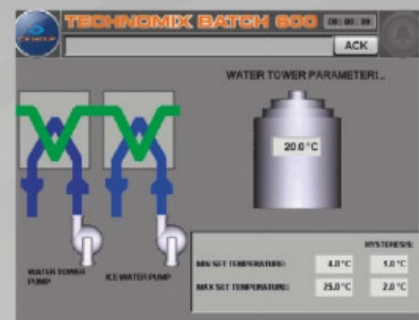
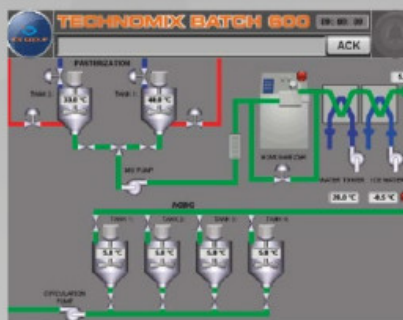
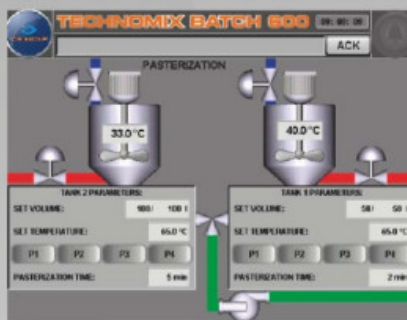
EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

STICK NOVELTY SYSTEMS

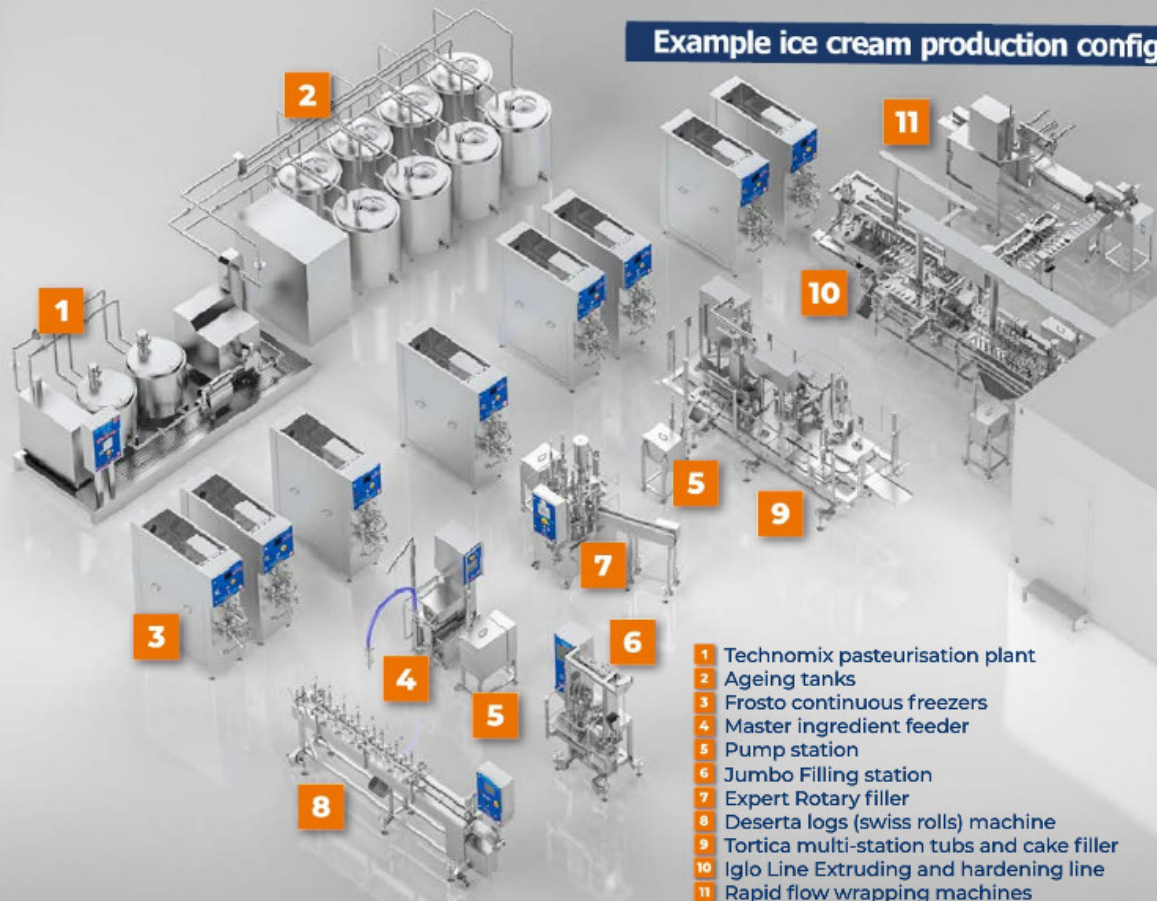
NG NT

# PROCESSING EQUIPMENT



Automation of process and example of visualisation

## Example ice cream production configuration



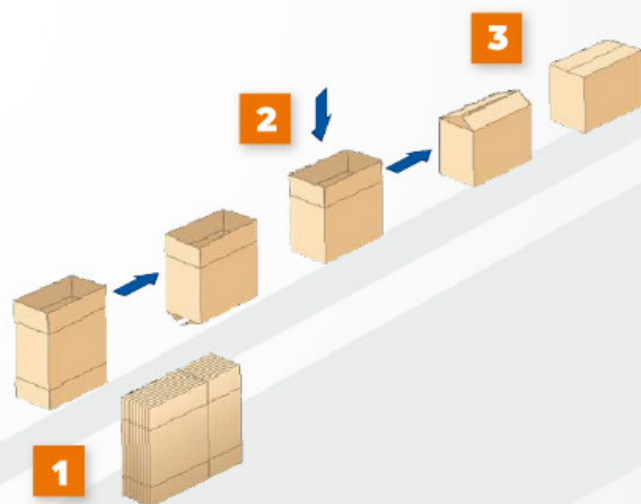
## 7 SECONDARY PACKAGING SYSTEMS another step to ice cream production automation and optimization

Automatic cartoning is not only a reduction of necessary personnel, but also increased hygiene and the possibility of creating any combination of product arrangement, quantity, quantity, it is also the optimization and maximum use of space in the production room.

To meet the need for a higher automation level in production lines for stick products, ice cream cones and other, we have extended our portfolio with complete cartoning systems.

We offer complete, individual projects as well as the possibility of adaptation and cooperation with existing production lines with full process synchronization, including:

- 1** opening and forming collective boxes - from ca. 24-48 pieces in a carton and multi-packs, i.e. 4-12 pieces
- 2** systems for picking up from the line, packing on the flowpack machine and delivering packed products or e.g. closed cones in sleeves, cups, etc., sorting them and putting them in the appropriate order and quantity into cartons
- 3** automatic machines for closing and sealing collective cartons or multipacks
- 4** systems of customized transporters and systems for transporting, lifting, sorting, transferring to cold stores



CONTINUOUS FREEZERS

INGREDIENT FEEDERS

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SANDWICH MACHINES

SPECIAL PRODUCTS MACHINES

EXTRUDING & HARDENING TUNNELS

RAPID FLOW WRAPPING

STICK NOVELTY SYSTEMS

NG



# ICE GROUP

**Sp. z o.o.**

Kadłubka 43, 44-270 Rybnik, **POLAND**  
e-mail: [icegroup@icegroup.pl](mailto:icegroup@icegroup.pl)  
[www.icegroup.pl](http://www.icegroup.pl)



