PRODUCT LIST 1.09

## **5. ICE CREAM MACHINES**

• FILLING MACHINE	5.2
<ul> <li>AUTOMATIC WRAPPING CAKE MACHINE</li> </ul>	5.3
CONTINUOUS MACHINE	5.4

FILLING MACHINE FOR PROTOTYPE
OR SMALL PRODUCTIONS OF ICE CREAM

ICE CREAM MACHINES Pag. 5.1 di 5.4

CMB TECH SRL PRODUCT LIST 1.09



This machine is fit to the dosing of liquid or half liquids products inside a tubs, mini tubs, cups, cones of various kind, on 3 files and she is essentially constituted by a station of collecting of the product, a station of dosing, a station insertion granulates with distributor, a second station of dosing and a station of expulsion of the product.

The stations of dosing and distributor are constituted by motion with motor footstep-footstep, the all checked by a PLC.

The great advantage of this machine is given by its versatility in the formed change and the system of control rule with simplicity all the movements.

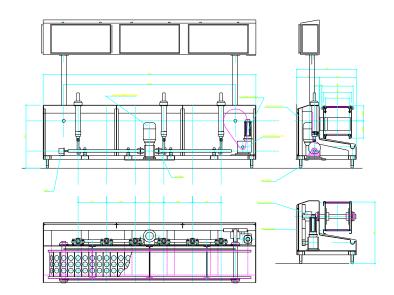
Maximum production ca. 10.800 pieces/hour

Power supply 380 Vs 3P+N+T

Electric Power installed ca. 10 kWs

Pressure air compressed :6 bar

Power consumption to the pressure of 6 bar: ca. 20 m³/hour



## **AUTOMATIC WRAPPING CAKE MACHINE**

ICE CREAM MACHINES Pag. 5.2 di 5.4

CMB TECH SRL PRODUCT LIST 1.09



This machine is fit to the wrapping of cakes and she is essentially constituted by a station of collecting of the tray, a station of arrival twisted by side ribbon, a station of assemblage dome and a station of pressing dome.

The movement of the catenary is effected by motor with intermittence.

All the stations are checked by a PLC.

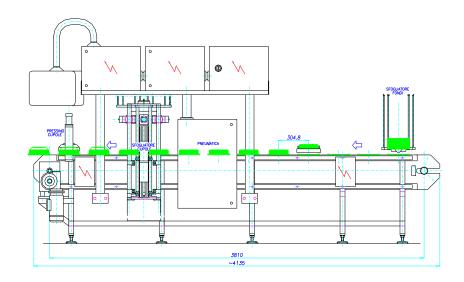
Maximum production ca. 2340 pz/hs

Power supply 380 Vs 3P+N+T

Electric Power installed ca.5 kW

Pressure air compressed 6 bar

Power consumption to the pressure of 6 bar ca. 20 m³/hour



## **CONTINUOUS MACHINE**

ICE CREAM MACHINES Pag. 5.3 di 5.4

CMB TECH SRL PRODUCT LIST 1.09



This machine to movement in continuous it is fit to the dosing on little tray of products half liquids and she is essentially constituted by a station of collecting of the tray a series of fillers that they deposit to layers the product and a station of cut and expulsion.

The movement of the catenary is effected by gearmotor.

All the stations are checked by a PLC.

A series of encoder on the transmission they allow different formats.

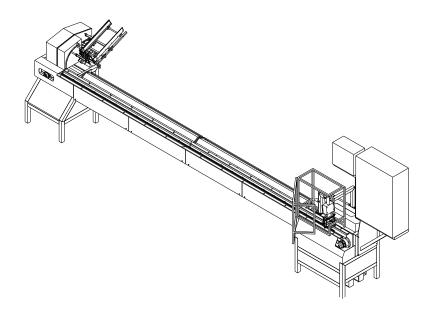
Maximum production ca. 120 pz/hs

Power supply 380 Vs 3P+N+T

Electric Power installed ca.5 kW

Pressure air compressed 6 bar

Power consumption to the pressure of 6 bar ca. 10 m³/hour



ICE CREAM MACHINES Pag. 5.4 di 5.4