

- high speed, automatic, linear filling machine
- very wide range of cones types, closing and dosing possibilities
- → from 2-wide to 12-wide
- customized layouts (ref. capacity, construction and components)
- highest level of automation
- wide range of additional accessories









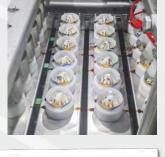
EXPERT LCF MODELS:

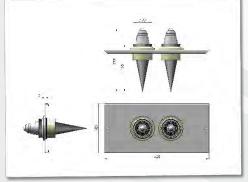
STANDARD MODEL*	PRODUCTS	MAX. CAPACITY
Expert LCV 2	cones	6.000 pcs/h
Expert LCV 2+2	cones	6.000 + 6.000 pcs/h
Expert LCV 3+3	cones	9.000 + 9.000 pcs/h
Expert LCV 4	cones	12.000 pcs/h
Expert LCV 6	cones	18.000 pcs/h
Expert LCV 9	cones	27.000 pcs/h
Expert LCV 12	cones	36.000 pcs/h
* Other models on request		

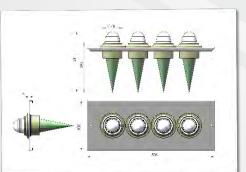


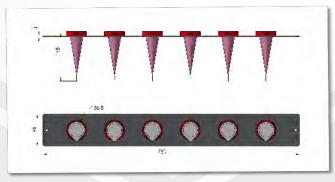


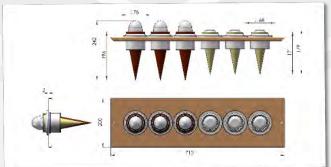
ICE GROUP

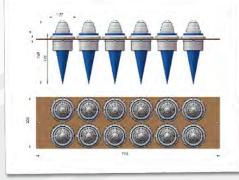


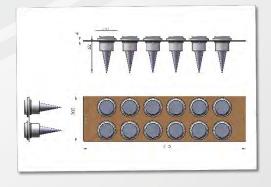






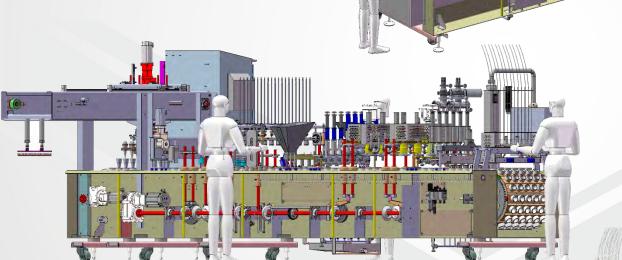






MAIN CONSTRUCTION FEATURES:

- comfortable operation from the product side
- extremely low slatted conveyor level (from 95 cm height), easy access for supplementing supplies and control purposes



- servo motor drive for slatted conveyor
- main shaft mechanically operated
- the drive side easily accessible for inspection, maintenance and service





MAIN CONSTRUCTION FEATURES:

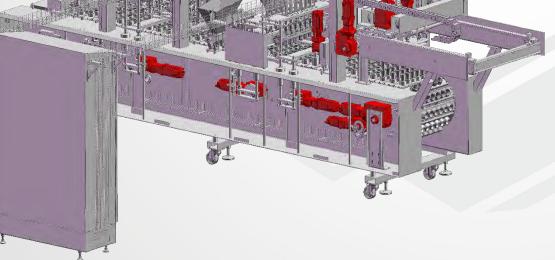
servo-driven dosing column (one or more)

many servo-driven stations, possible to extend









ICE GROUP

MAIN CONSTRUCTION FEATURES:

electric cables chute on top of the machine
 safe solution, easy to service







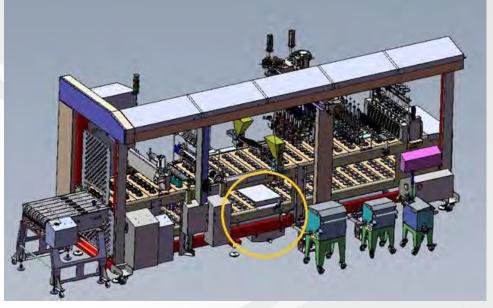


- cleverly designed electric cabinet, all cables clearly marked
- reserve for future extension

ICE GROUP

HYGIENE AND CLEANING:

- → all stainless steel / no aluminum technology related to all machine metal elements
- construction from bent stainless steel sheets for higher work hygiene
- hygienic construction obtained also by avoiding closed profiles in the load-bearing constructions and replacing them with open profiles, C profiles or bent constructions.



 lamella conveyor cleaning system, cleaning possible even during machine work



 dozers' cleaning collectors for use with CIP system







ICE GROUP

CONTROL AND STEERING:

- stainless steel electric cabinet for all electrical and electronic components, including machine control system, equipped with air circulation system with air filters for overheating protection
- → Allen Bradley or Siemens PLC controller (other brands on request) with easy to operate and highly functional touchscreen control panel
- made with the use of best quality components of reputed suppliers with world-wide distribution chains, ensuring exploitation and production continuity safety, also in post-warranty period
- Scada ready to exchange all needed production information
- built-in Ethernet modem for remote diagnosis, service and monitoring as a part of "teleservice"







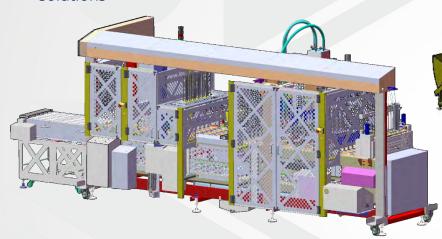
 RFID technology limiting access to chosen functions to authorized staff



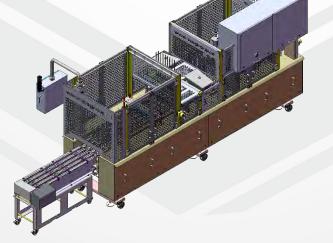
ICE GROUP

SAFETY:

- → CE standard safety shields
- complete covers of all moving elements with stainless steel doors with laser-cut holes or polycarbonate doors, or combination of the two solutions











WIDE RANGE OF ADDITIONAL ACCESSORIES:

- automatic by-pass valves for clean production start and maintaining hygiene in case of stoppage
- collectors and pressure regulators guaranteeing precise dose







ICE GROUP

WIDE RANGE OF ADDITIONAL ACCESSORIES:

ice cream dozers











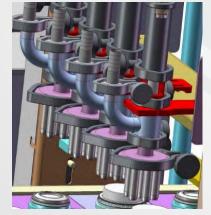




→ standard ice cream dozers **TIME LAP** – for one or two colours of ice cream and small inclusions



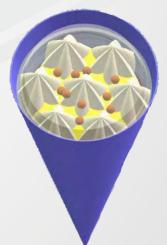
> special ice cream dozers – **MULTI-ROSETTE** decorators











EXPERT LCF - high speed version for cones ICE GROUP special ice cream dozers **SPECIAL TIME LAP** or **VOLUMETRIC** – for big inclusions or inserts side view section A-A Chocolate stick Product A Product A Product A Product A Time Lap Product C (solid pieces) Product C (solid pieces) Product C (solid pieces) Product C special station for inserts (solid pieces) Top view Product B Product B Product B Product B (sauce topping) (sauce topping) (sauce topping) (sauce topping) Product C Product C Product C Product C

(solid pieces)

dragees

(solid pieces)

crunchy balls

(solid pieces)

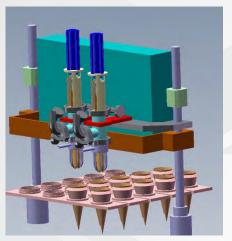
marshmallows

(solid pieces)

gummies

ICE GROUP

special ice cream dozers STAR 1000 standard or RAINBOW sauce outside (one or two colours of ice cream, one or two colours of sauces)





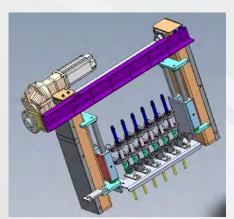














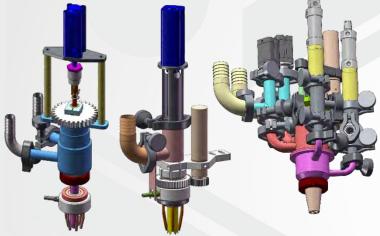


SWIRLING (ROTATING) FILLERS

→ Star 3000, COBRA type or special effect for one, two or three ice cream colours and syrups





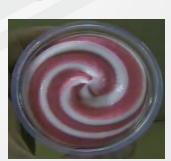






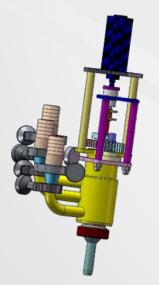








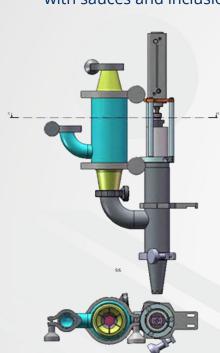




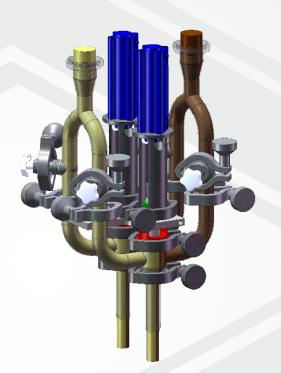




→ **special combinations effect** for one, two or three colours of ice cream with sauces and inclusions

















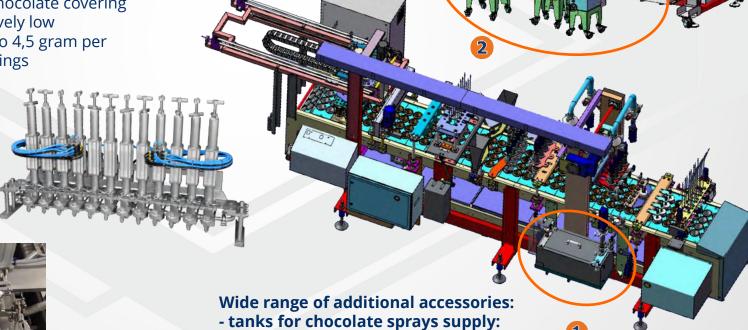


chocolate sprays





- new generation of mechanically operated (airless) chocolate sprays allows better, regular and more precise chocolate covering of standard cone at a relatively low chocolate consumption (4 to 4,5 gram per cone) – substantial cost savings
- easy to operate and clean
- higher hygiene





1 Integrated on the machine frame

2 Independent – movable

ICE GROUP

WIDE RANGE OF ADDITIONAL ACCESSORIES:

→ **topping dozers** for chocolate or syrups



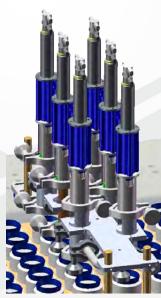














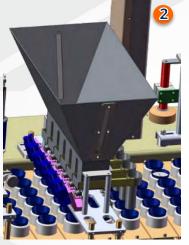
chocolate supply pump for heating and circulating of chocolate

ICE GROUP

WIDE RANGE OF ADDITIONAL ACCESSORIES:

- standard (multi-outlet) vibrators
 pneumatically or electrically operated
- individually controlled vibrators
- extra big inclusions version

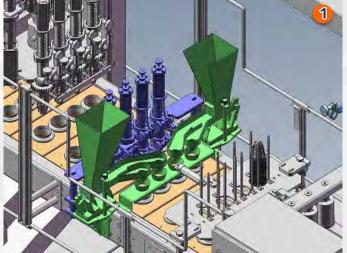














ICE GROUP

CLOSING SYSTEMS:

- cardboard lids
- flat plastic lids
- dome shaped plastic lids
- cones crimping















ICE GROUP

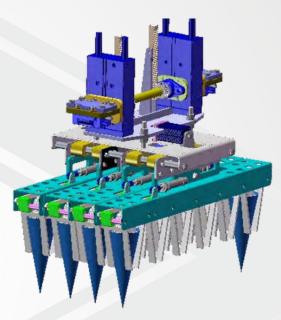
AUTOMATIC TRANSFER:

→ Automatic transfer of cones to hardening tunnels in vertical position – preserves product image









CE GROUP

AUTOMATIC TRANSFER EXAMPLES OF REALISATIONS:

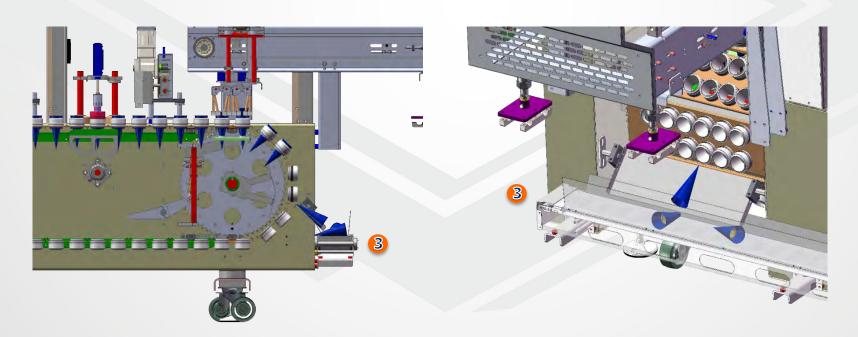


ADDITIONAL FACILITIES:

- Intelligent control system:
 no cone no chocolate spray, no topping, no lid etc.
 savings on materials and components
- Minimum cones level in magazine information signal
- 2 Liquid nitrogen dosing station after chocolate spray
- Sampling station for chocolate spray, wet or dry topping
- Emergency ejection







ICE GROUP

Auxiliary Accessories - Master IF ingredients feeders and pumps:



Master IF 3000 fruit feeder with CCF (Constant Crispies Feeder)



Master IF 4000 Dual fruit feeder with divided tank



Three piston pumps for syrup with divided hopper



One piston pumps for syrup or chocolate with heated hopper



Worm syrup pump



Two piston pumps for syrup with divided hopper



Cam pump for syrup



COMMERCIAL DIVISION



Reema Handall

Commercial Division
Coordinator



English- Arabic- and French-speaking markets
Middle East, North Africa



Ewa Bernacka

Commercial Division
Administrator

English- and German-speaking markets
Europe, Asia, Africa



Agnieszka Gańczorz

Market Development Manager



Aleksander Zinkowski

Export specialist

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