

 **ICE-CREAM
EQUIPMENT**



CONTINUOUS FREEZERS

F700
F1500



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Vojta Equipment automatic continuous ice cream freezers are robust, compact size with remarkable efficiency, being one of most important parts for industrial ice cream production.

Freezer advanced control system guarantees to reach constant, repeatable and economic production of high quality ice cream.

Freezers are tested in our production, ready to be used as plug-in solution.



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about **FREEZERS**



Features:

- full stainless-steel construction
- efficient refrigeration system based on Bitzer semi-hermetic compressor
- R449a / R452a / R404A or other compatible ecological freons with direct expansion system
- horizontally placed freezing cylinder, hard chromium-plated with mirror-finished inner surface
- stainless steel dasher equipped with scraper blades and a beater
- mix and discharge gear pumps in CIP design
- adjustable clearance of the pumps to compensate normal wear
- high-efficiency air filtering and sterilizing system
- air mass flow controller
- mix flow meter
- ice cream outlet temperature sensor
- cylinder pressure sensor
- refrigerant condenser tube heat exchanger for easy maintenance
- constant ice cream quality
- remote assistance via internet access service
- control panel provides clear and easily understood information to the operator during all stages of production
- automatic Start/Stop sequence with minimum waste
- automatic hold-on sequence for short production stops
- automatic CIP sequence
- operator-friendly graphic 7" touch screen to set and control
- automatic capacity (volumetric mix flow meter)
- automatic viscosity (hot gas injection)
- automatic overrun (air mass flow meter)
- automatic cylinder pressure
- display of ice cream outlet temperature
- memory to save working parameters (up to 40 recipes)
- alarm messages, help screens automatically activated
- maintenance menu with clear description of all needed operations including working hour counter

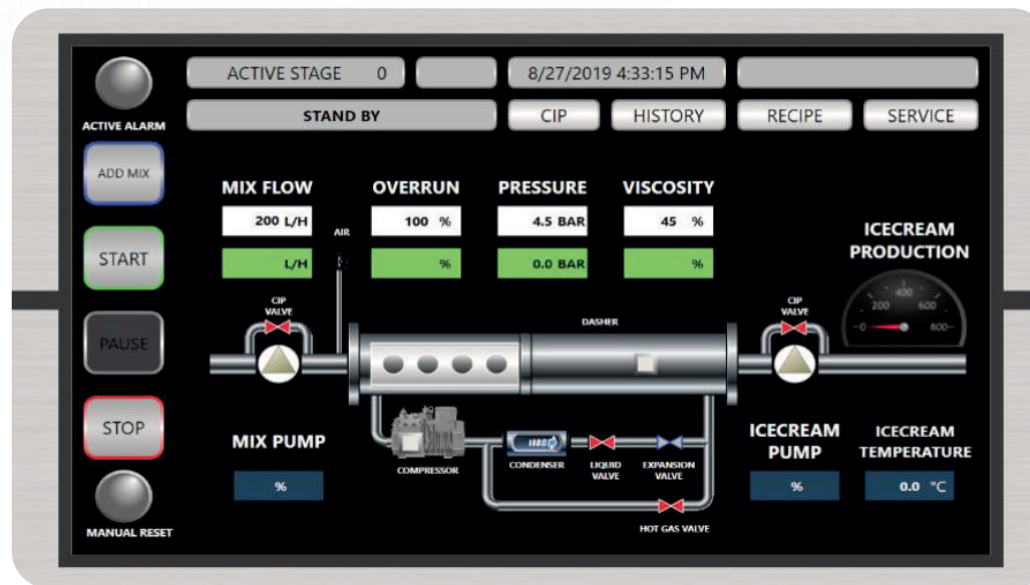
Optional equipment:

- variable dasher speed
- extra outlet ice cream pump/s for accurate flow in each filling/extrusion line
- mix inlet temperature sensor
- pressure sensor to read pressure on ice cream pipe after freezer
- built in controls for simple time-elapse filling unit, to manual fill cups or containers, operated from freezer screen
- start up armature with manual/automatic 3-way valve
- freezer controls mirrored on display of extrusion line or filling machine
- production data reporting to management system



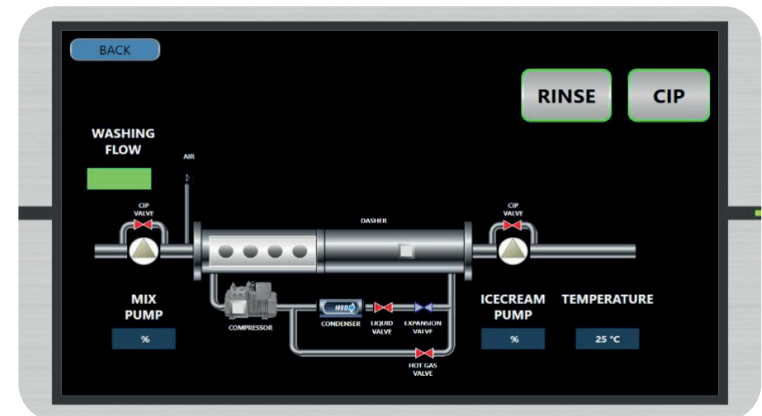
Control System:

- User-friendly interface with pushbuttons and color touch display
- Graphical overview of components and compressor
- Messages on the display shown in most common languages
- Visualization of operating data on the display
- Maintenance menu with full integration of service intervals
- Alarm menu with an explanation of plausible causes
- Personalized operational menu in multiple languages (EN, DE, RU, FR, ES, RO, BG, CZ, IRN, etc.)



Production features:

- Automatic start-up with low product loss
- High & constant ice cream quality
- Automatic pause and stop procedure with minimum product waste
- Automatic CIP cycle
- Automatic rinse cycle
- PID viscosity control by hot gas injection
- Condenser water flow controlled by an automatic pressure valve
- Electronically controlled pump speed by VFD
- User-friendly Trend Screen
- PID mix flow control with mix flow meter
- PID overrun control with air mass flow meter
- PID cylinder pressure control



Easy to maintain

The display explains all the alarms

- The horizontal position of the cylinder allows a safe pull out of the dasher
- Long life and maintenance-easy
- Easy accessibility to all the components
- Maintenance screen with count down for next inspection

Maintenance menu

On the HMI touch screen display will get info on what maintenance operations should be done when service intervals are ready.

Help menu integrated

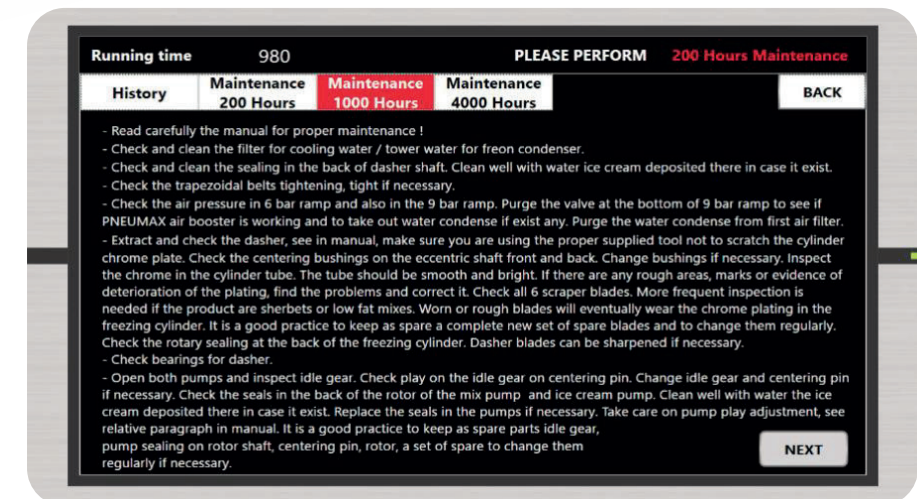
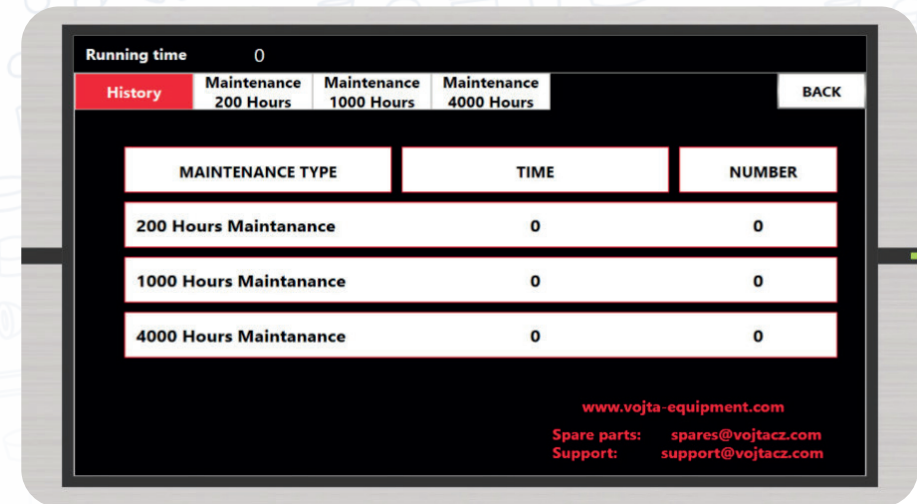
On the HMI touch screen display will get info about all the alarms that freezer have and possible causes. Fast detection and fast solving of the possible problems.

Identical pumps

Reducing cost with spare parts stock.

Integrated self-washing

Rinsing / washing operation.



F1500/2/3

Special execution:

- 1x mix rotary pump
- 2-3x ice cream rotary pumps

Suitable for

- W2 products
- Extrusion line 2-3 rows on tray



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