

 **ICE-CREAM
EQUIPMENT**



**SPECIAL
PRODUCT LINE**



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Extrusion line A-ML6, CX600 NITRO

Special extrusion lines for new, exciting products, demanded on many markets.

Line requires liquid nitrogen.

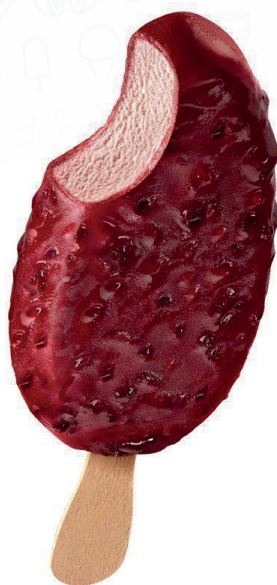
Capacity:

A-ML6 6.000 – 7.000 pcs/h

A-CX600 9.500 – 12.000 pcs/h

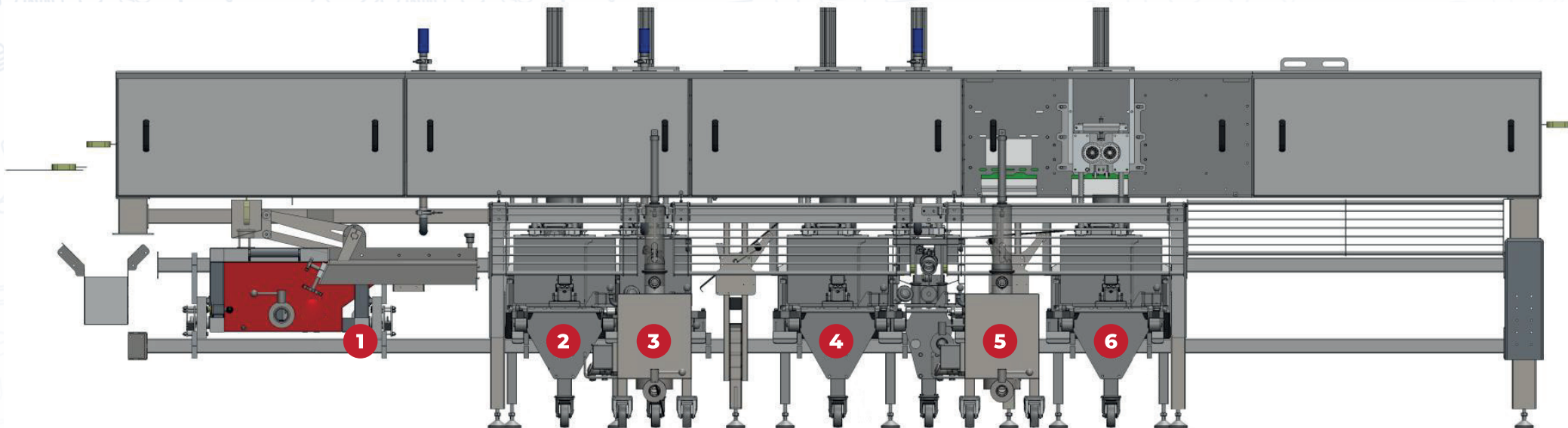
Benefits:

- Standard solution, used in many factories around the world.
- Suitable for applications, where liquid nitrogen is easy accessible.



Double chocolate stick production





1 VertiDip choco vat I.

2 Nitro vat I.

3 Juice/Topink vat I.

4 Nitro vat II.

5 Juice/choco vat II.

6 Nitro vat III.





Extrusion line A-ML6 DP2, A-ML6 DP3

Special extrusion line for new, exciting products, demanded on many markets.

Line does not require liquid nitrogen.

Capacity:

6.000 – 7.000 pcs/h

Benefits:

- Decreased costs per product manufactured
- No additional investment for nitrogen storage, vacuum piping, phase separator etc.
- No problems with nitrogen logistics
- No dangerous zones for line operators



Line execution:

- Standard ML6 hardening tunnel
- Double wire cutting device
- Pincer pick-up system
- Vertical dipping VertiDIP
- Low temperature compressor and evaporator
- DP2 – two dipping vats, DP3 – three dipping vats
- Wrapping machine top/bottom reel

Optional:

- Automatic refilling of juice, caramel, chocolate etc.
- Rotary extruder

