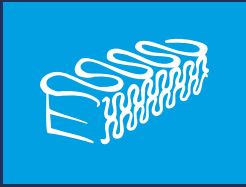
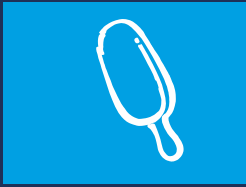
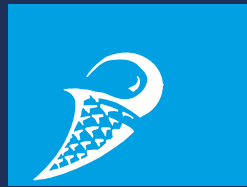
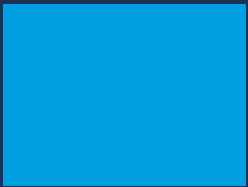




ICE GROUP

GENERAL CATALOG

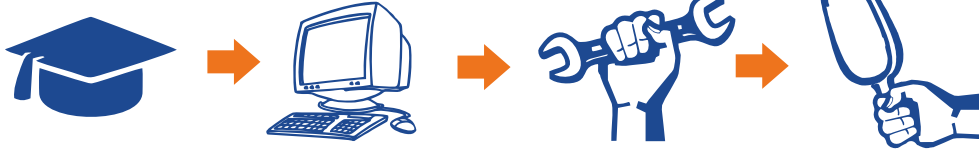


industrial ice cream machines



MACHINES' FEATURES:

- ▶ the highest possible level of customization and adjustment to your needs and also to specific, often atypical containers and unique dosing modes
- ▶ designed and programmed in-house by Ice Group's experienced engineers; production, delivery and installation



- ▶ built exclusively from stainless steel without aluminum - their hygienic character is also reflected in open construction and frames made of massive profiles

ALL STAINLESS STEEL / NO ALUMINIUM
technology related to all machine metal elements

- ▶ 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



- ▶ built-in Internet modem for remote diagnosis, service and monitoring as a part of "teleservice"

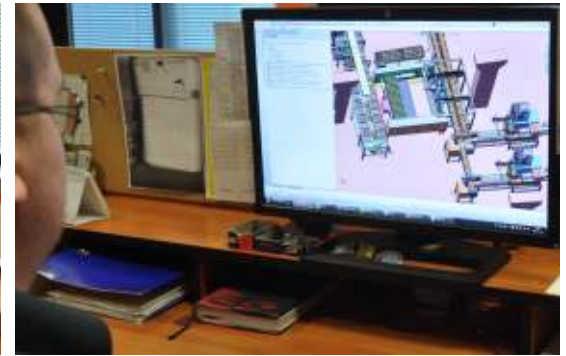


ICE GROUP GENERAL CATALOG CONTENTS

ICE GROUP MACHINES' FEATURES	2	IGLO LINE "D"	21
COMPANY PROFILE	3	IGLO LINE (hardening version)	22
FROSTO ELECTRONIC	4	ENROBER	23
FROSTO HYBRID	4	HES	24
FROSTO AUTOMATIC	5	RAPID	24
MASTER FF 2000	6	SPRINTER	25
MASTER FF 3000/4000	7	DESERTA	26
CCF	7	ARISTO FILLER	26
JUMBO MULTI	8	FILL & CLIP	27
CUT EXTRUDER	8	BAGPACK	27
JUMBO SERVO DOUBLE	9	TECHNOMIX BATCH	28
JUMBO ROBOT	10	TECHNOMIX HTST	29
EXPERT CRF 4000	12	SUPPORTING EQUIPMENT	30
EXPERT SRF	13	STICK NOVELTY SYSTEMS	32
TORTICA	14	EXAMPLE ICE CREAM PRODUCTION CONFIGURATION	33
TORTICA XL	15	DAIRY - EXPERT RVF	34
EXPERT LVF	16	DAIRY - EXPERT LVF	35
EXPERT LVF DP	18	CONTACT	36
IGLO LINE "P"	20		

Ice Group - industrial ice cream machines manufacturer with:

- ▶ stable position on the market as a result of 25 years' experience in food machinery business (anniversary 2016)
- ▶ own production facilities with stainless steel machining, enabling production of over 90% components IN-HOUSE
- ▶ qualified and open-minded staff working under direct owners supervision for short communication channels and the quickest possible reaction to daily challenges
- ▶ almost 100 employees, and among them 12 full-time machinery designers and 7 automation engineers creating software IN-HOUSE and providing distance independent tele-service
- ▶ self-reliant technical assistance department supporting Customers to maintain machines in working order 7 days a week
- ▶ OVER 1000 PROJECTS CARRIED OUT WORLDWIDE





Double piston pump easy to operate and servicing

TECHNICAL DATA	Frosto 200*	Frosto 350*	Frosto 550*	Frosto 1200
Output capacity [l/h]	200	350	550	1200
Overrun	30-130%			
Supply voltage	3x400V~50Hz			
Power installed [Kw]	9	13,5	16	45
Tap water consumption at max 15°C [m3/h]	0,9	1,5	2,2	8
Water Tower consumption at max 25°C [m3/h]	2,1	3,5	4,8	16
Refrigerant	R404A, R507			
Width [mm]	500	600	500	700
Lenght [mm]	1400	1700	2000	2300
Height [mm]	1700	2000	1600	2000
Net weight [kg]	700	800	750	1400

*Hermetic compressor with plate heat exchanger

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 ELECTRONIC at a glance:

- semi-hermetic compressor with a tubular heat exchanger
- easy to operate thanks to a controller with full-color touch screen panel
- energy and production space saving, compact construction
- low maintenance and exploitation costs

FROSTO HYBRID

AUTOMATIC CONTINUOUS FREEZERS

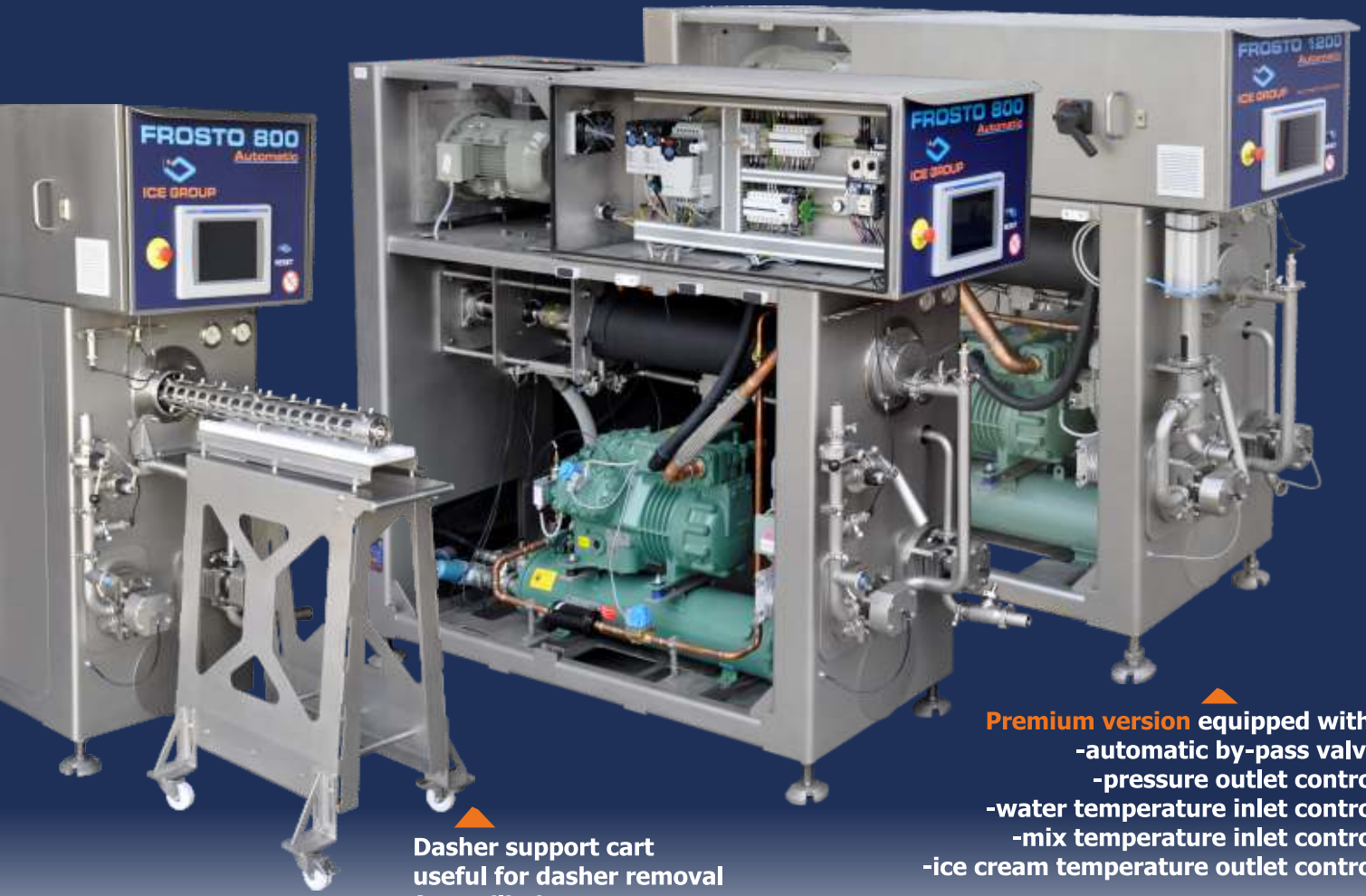


◀ FROSTO HYBRID combines two key cooling components, i.e. semi-hermetic Bitzer compressor and plate heat exchanger, which gives an optimal value of price in relation to components' quality and saves operating costs.

TECHNICAL DATA	Frosto 700	Frosto 1400
Output capacity [l/h]	700	1400
Overrun	30-130%	
Supply voltage	3x400V~50Hz	
Power installed [Kw]	21	44
Tap water consumption at max 15°C [m3/h]	2,7	5
Water Tower consumption at max 25°C [m3/h]	6	13
Refrigerant	R404A / R507	
Width [mm]	700	700
Lenght [mm]	1900	2100
Height [mm]	1750	2000
Net weight [kg]	970	1600

FROSTO HYBRID at a glance:

- semi-hermetic compressor and plate heat exchanger
- fully automatic working mode with regard to production, diagnosing and cleaning
- large cylinder = better overrun and ice cream stability
- highest hygienic standards
- wide range of capacities within each machine model
- reasonable and foreseeable spare parts' costs



▲ Dasher support cart useful for dasher removal from cilinder

▲ Premium version equipped with:
 -automatic by-pass valve
 -pressure outlet control
 -water temperature inlet control
 -mix temperature inlet control
 -ice cream temperature outlet control



▲ Lobe pumps, easy to disassemble, ensure stable work with constant pressure and reasonable exploitation costs

TECHNICAL DATA	Frosto 400*	Frosto 800	Frosto 1200	Frosto 1600
Output capacity [l/h]	400	800	1200	1600
Overrun	0-130%			
Supply voltage	3x400V~50Hz			
Power installed [Kw]	15	29	47	57
Tap water consumption at max 15°C [m3/h]	2	5,5	8	9
Water Tower consumption at max 25°C [m3/h]	4,5	11,5	16	18
Refrigerant	R404A, R507			
Width [mm]	700	700	700	1000
Lenght [mm]	1700	2150	2300	2450
Height [mm]	1900	2050	2000	2000
Net weight [kg]	820	1250	1500	2000

*(on special request)



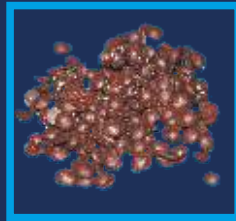
▲ touch screen panel - easy to operate and translated to local language

FROSTO AUTOMATIC at a glance:

- semi-hermetic compressor and tubular heat exchanger
- fully automatic working mode with regard to production, diagnosing and cleaning
- two flowmeters (for mix and for air) as a standard
- large cylinder = better overrun and ice cream stability
- highest hygienic standards
- wide range of capacities within each machine model
- reasonable and foreseeable spare parts' costs
- excellent ice cream texture, even with low-overrun 'artisanal' ice cream



Master FF 2000 model with incorporated control panel (left or right)



"stracciatella" effect



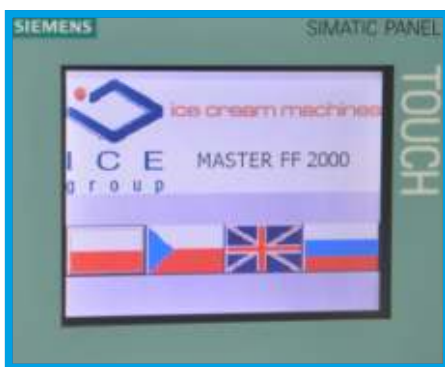
Master FF 2000 special model on request with separate control panel



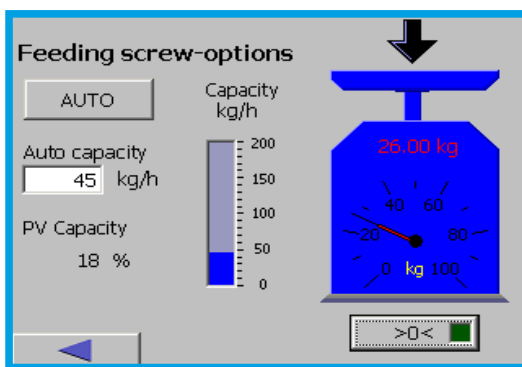
MASTER FF is a device mixing ice cream in flow with solid pieces, such as: fresh fruits, candied fruits, raisins, nuts or chocolate pieces. Standard scope of dosing components is 5 to 25% in relation to ice cream amount. The device is designed to work with Frosto continuous freezers, as well as other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



Basic version electric panel with potentiometers (instead of PLC) for controlling 3 motors



Touch screen panel, full color 5,6" (Allen Bradley) or 7" (Siemens)



Tensometric weighing system („loss-in-weight" system)



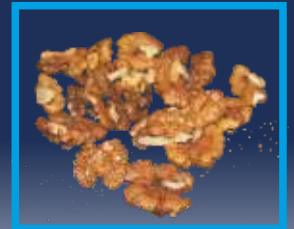
Paddle-type mixing pump, easy to disassemble and servicing

MASTER FF 3000/4000

INGREDIENT AND FRUIT FEEDERS



Extra-large solid pieces (like pecan nuts) can be fed using a Direct Vibration Feeder or Crispies Constant Feeder placed directly over the fruit feeder's mixing pump



Sanitary Rotary Lobe Pump (cam type)



TWO HOPPER version equipped with:

- two hoppers (tanks),
- two mixing units,
- two augers,
- two independent tensometric systems



higher inclusions concentration and preventing solid pieces clogging, thanks to their gradual feeding: first through fruit feeder's main tank, then through CCF's tank
NOTE: CCF's auger is servo-driven.

CCF

CRISPIES CONSTANT FEEDER



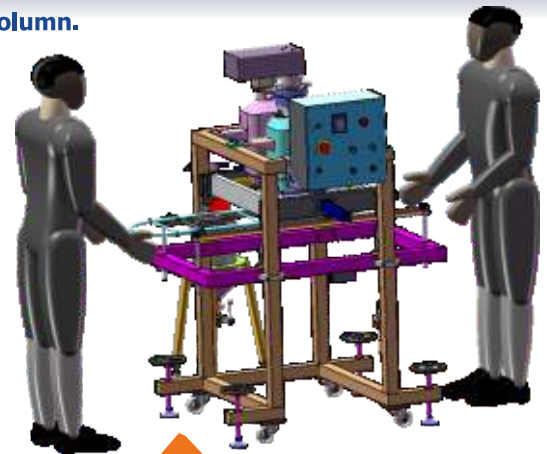
Double column version for 0,5-litre, 2-litre, up to 5-litre containers



Single column version



JUMBO MULTI is a semi-automatic filler/decorator with mechanical dosing column. The device is designed for filling various family-type containers (round, oval, square, rectangular etc.) and layer cake trays, with 1, 2, 3 or more ice cream colors in different configurations. It is a simple and useful device, with excellent relation: price - quality - production possibilities.



CUT EXTRUDER is a semi-automatic device designed for ice cream extruded into family-type containers of any shape, e.g. square, rectangular, oval or round. It can work with one or more ice cream colours, also with a possibility of swirl effect mixing on many ice cream colours or ice cream and fruit syrup.

CUT EXTRUDER
EXTRUDING STATION



JUMBO SERVO DOUBLE

FILLING AND EXTRUDING STATIONS

JUMBO SERVO DOUBLE, with servo-driven PLC-controlled up and down movement, is designed to work with different size family tubs (e.g. "carte d'or"-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 Double with a special doser and cup rotation during dosing

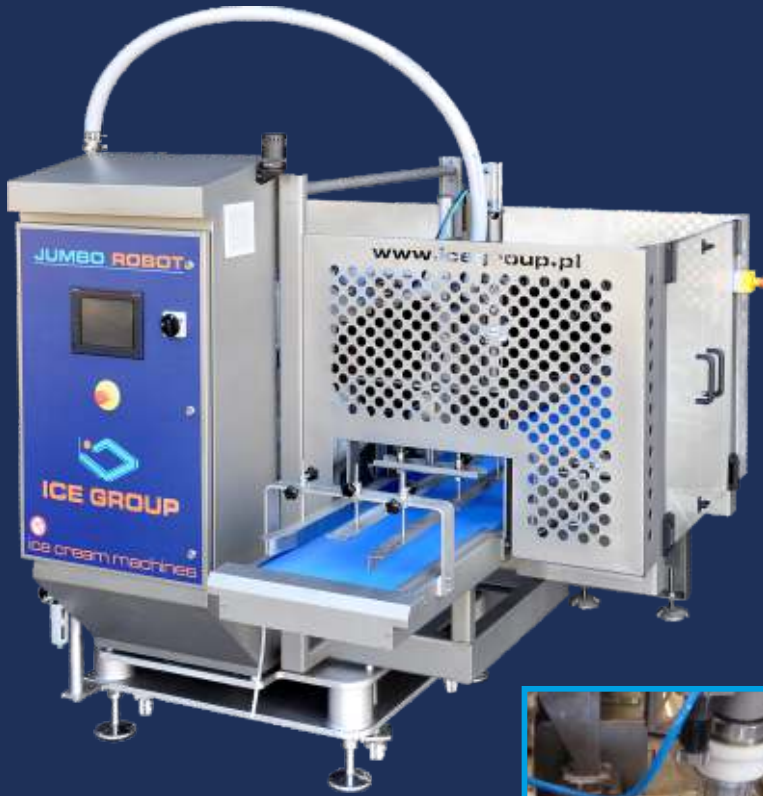


Jumbo Servo Double with cutting/extruding station



JUMBO SERVO DOUBLE WITH SERVO-DRIVEN CONVEYOR allows filling automation of atypical, unique, often unstackable containers, such as glass or plastic champagne flutes, ceramic bowls.



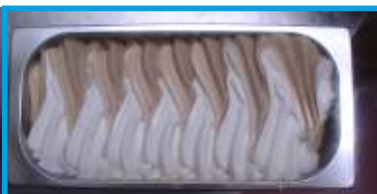


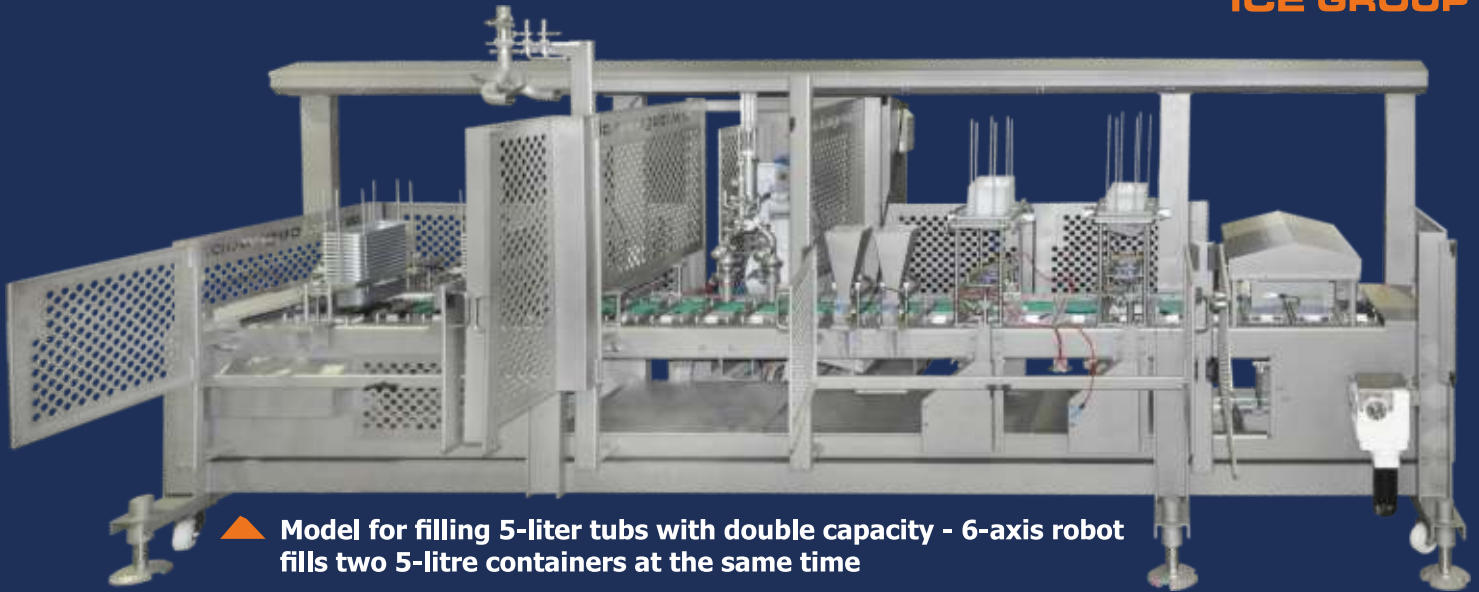
JUMBO ROBOT 4,5-axis version with belt conveyor



JUMBO ROBOT 6-axis version for more complicated patterns

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 and approved by the Customer. Precision and repeatability of dosing means savings in relation to labour and raw material costs and results in better product image.

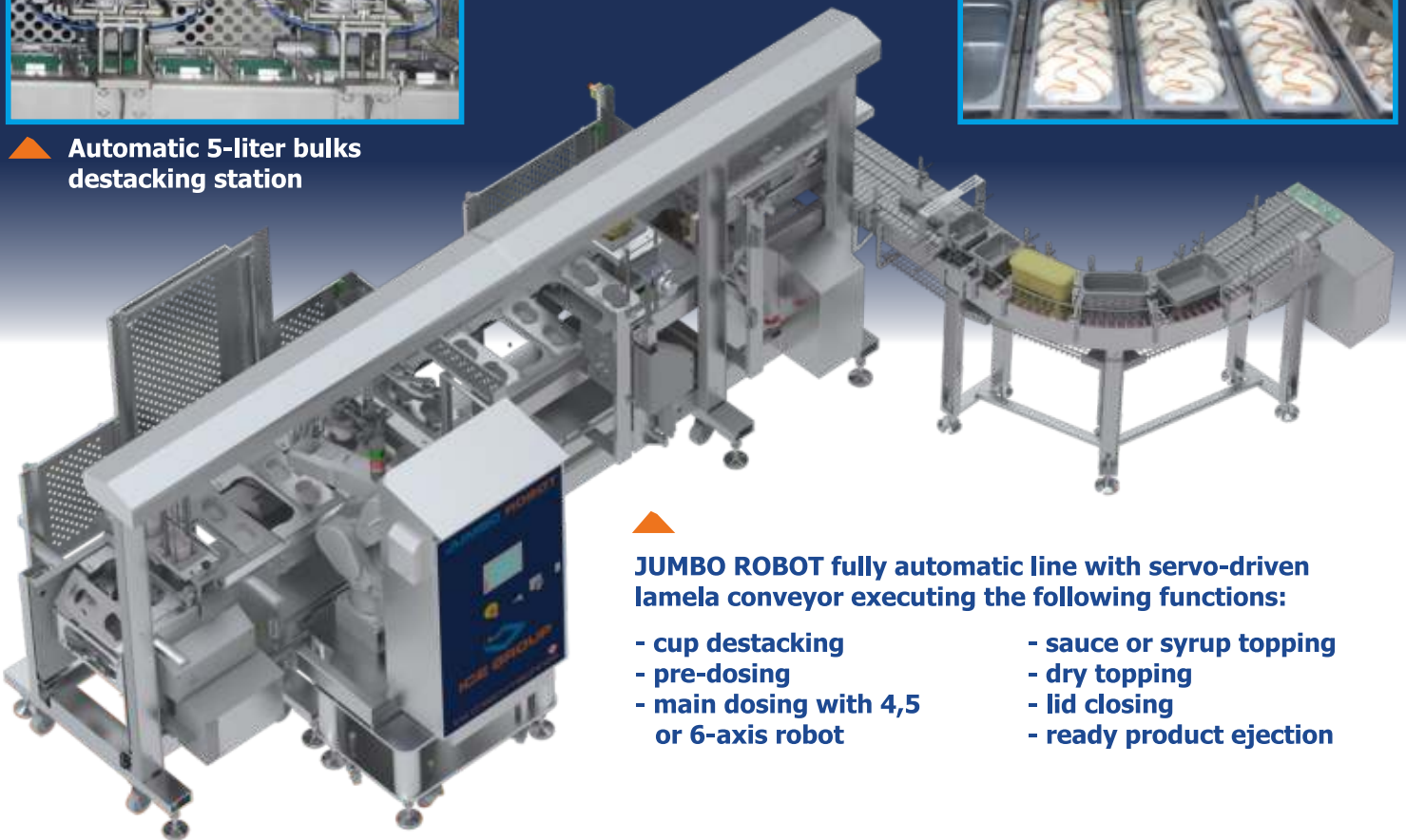




▲ Model for filling 5-liter tubs with double capacity - 6-axis robot fills two 5-litre containers at the same time



▲ Automatic 5-liter bulks destacking station



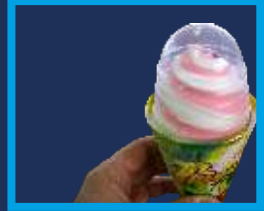
▲ JUMBO ROBOT fully automatic line with servo-driven lamela conveyor executing the following functions:

- cup destacking
- pre-dosing
- main dosing with 4,5 or 6-axis robot
- sauce or syrup topping
- dry topping
- lid closing
- ready product ejection





Expert CRF for cones production with special conveyor and syrup pump with hopper



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.



cup version ▲

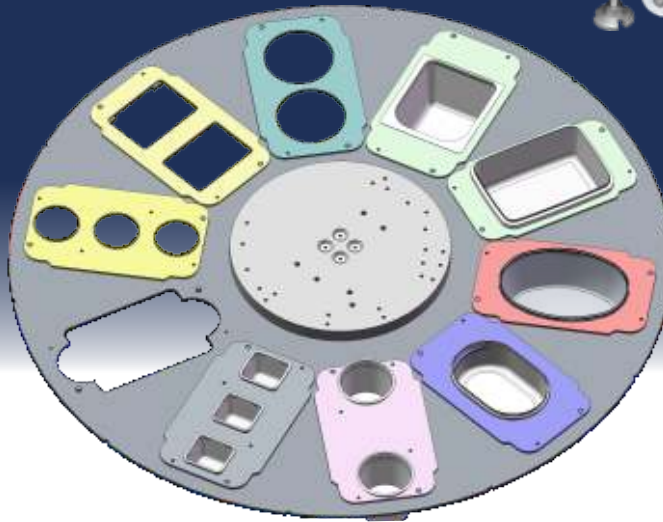
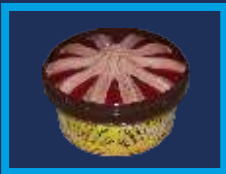
▲ cone version

TECHNICAL DATA	EXPERT CRF 4000
Supply voltage	3x400V~50Hz
Power installed [Kw]	2
Width [mm]	1000
Lenght [mm]	1350 - 1900
Height [mm]	1950
Maximum capacity	3900 pcs/h

PACKAGING MAXIMUM DIAMETERS	
RECTANGULAR	
Width [mm]	75
Lenght [mm]	75
Height [mm]	100
ROUND	
Diameter [mm]	95
Height [mm]	110 (190 - calippo)

EXPERT SRF

STANDARD ROTARY FILLER



EXPERT SRF automatic, rotary filler:

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



▲ 3-wide cups version



▲ 2-wide cones version on perimeter



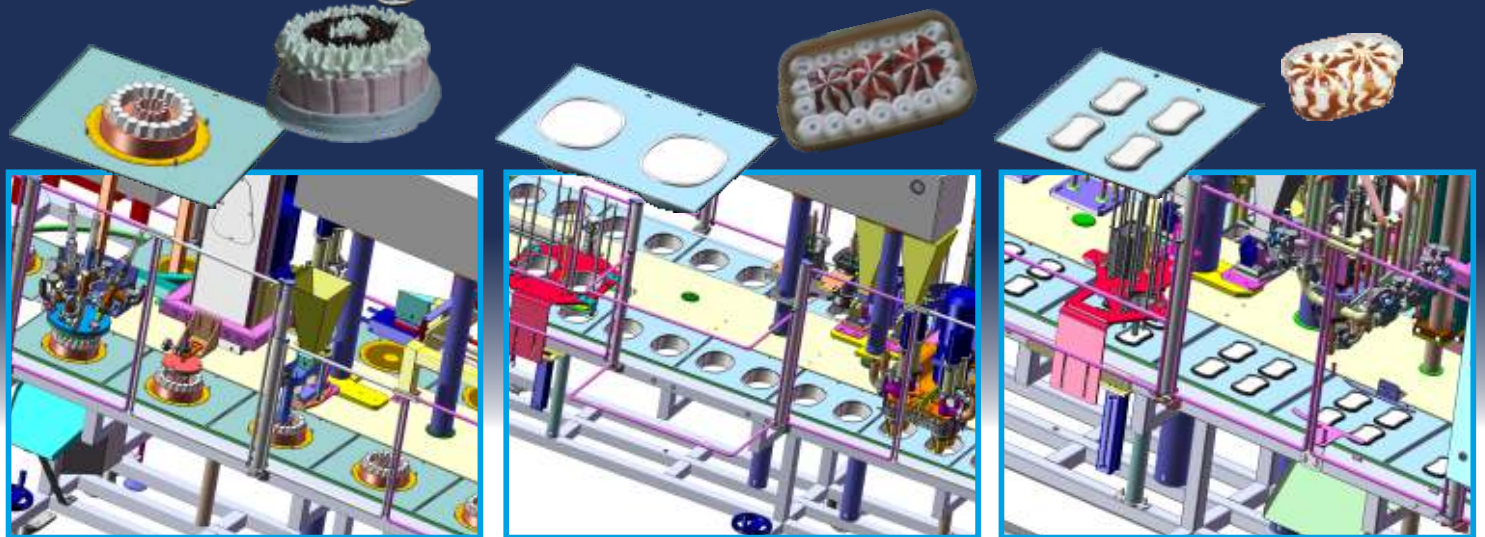
▲ 1-wide 1-litre tub version



▲ 2-wide 1-litre version



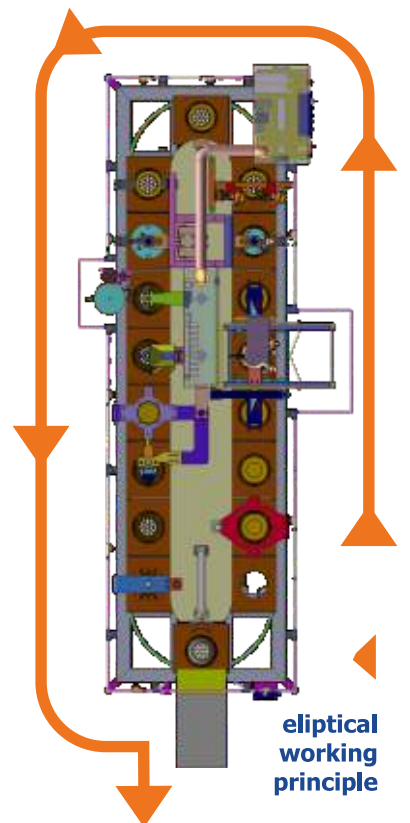
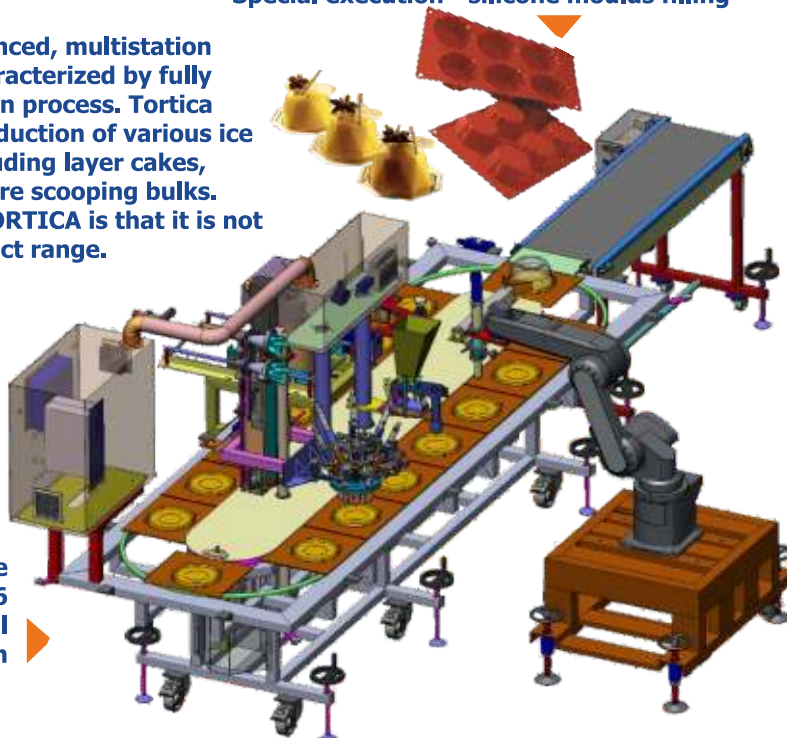
▲ 1-wide 0,5-litre tub version



Special execution - silicone moulds filling

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

Version for layer cake with Jumbo Robot 6 for additional decoration



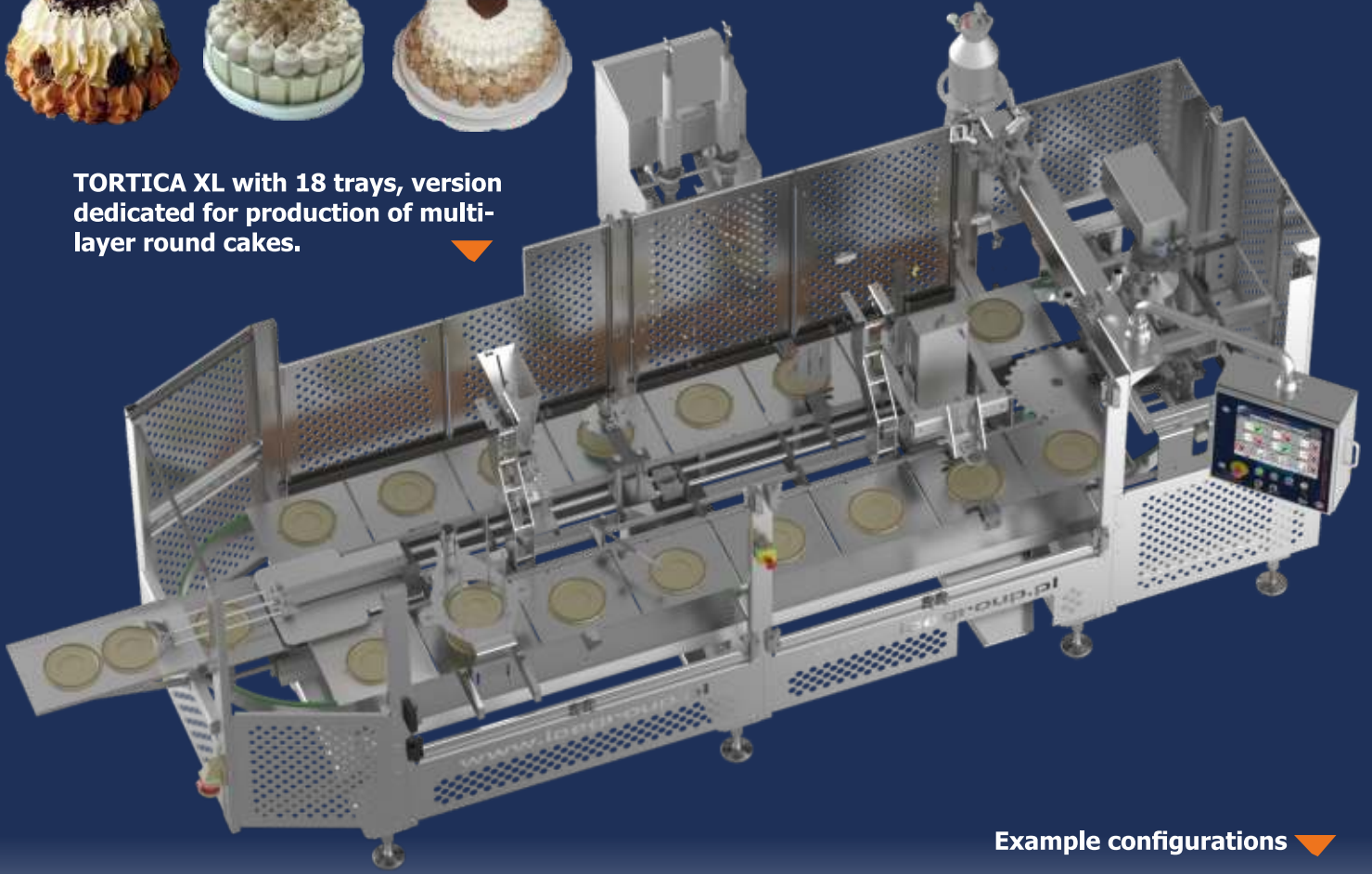
elliptical working principle

TORTICA XL

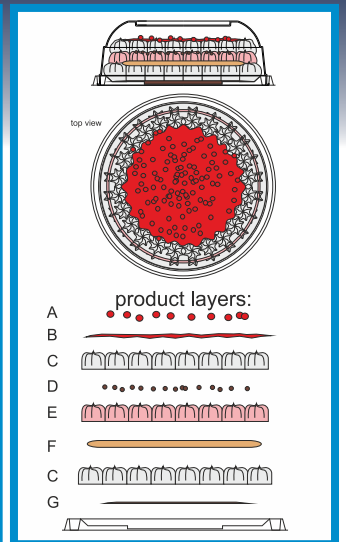
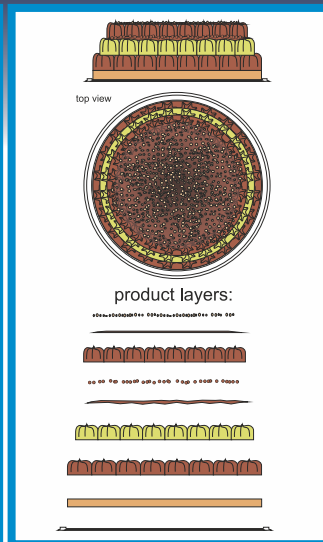
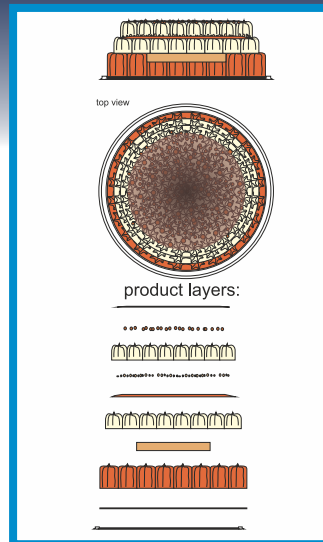
MULTI-STATION CAKES AND BULKS FILLER



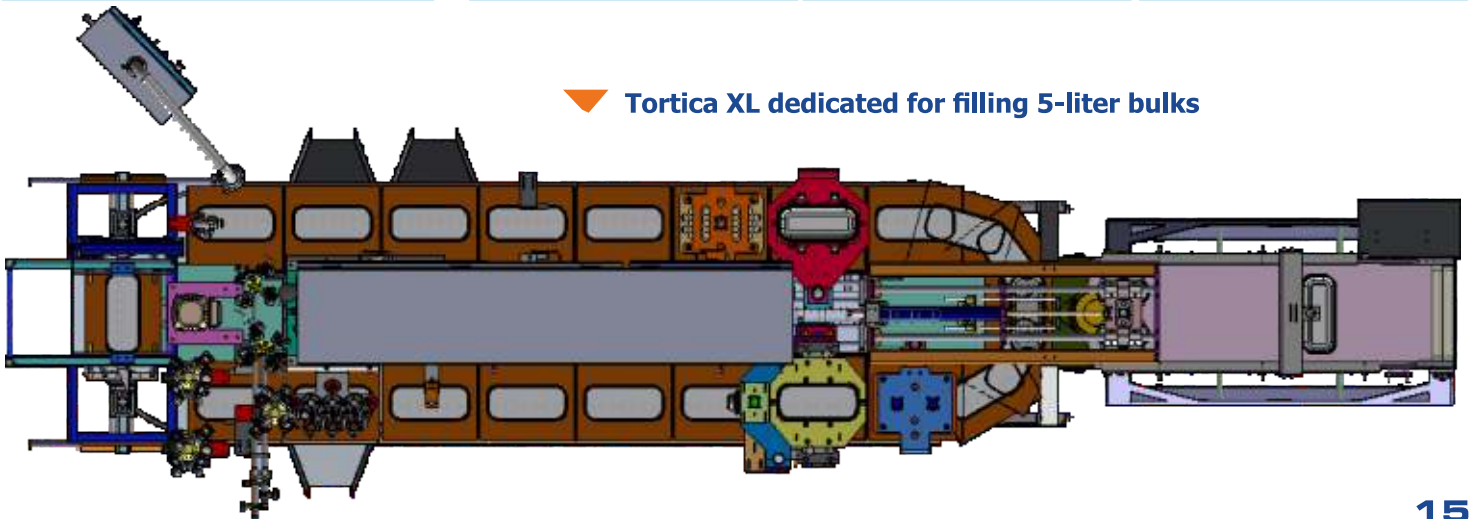
TORTICA XL with 18 trays, version dedicated for production of multi-layer round cakes.



Example configurations



Tortica XL dedicated for filling 5-liter bulks





EXPERT LVF is an automatic, linear machine for: cones, cups, „calippo“- type products, small cups, beakers and bulks. 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.



Standard model range*	products	max. capacity	high speed version max. capacity
Expert LVF 1	1-5 liters tub	1.200 pcs/h	
Expert LVF 2	cups, cones, 1-5 liters tub	4.400 pcs/h	
Expert LVF 2+2	cups, cones, 1-2 liters tub	8.800 pcs/h	
Expert LVF 3	1-2 liters tub	6.600 pcs/h	
Expert LVF 3+3	cups, cones	13.200 pcs/h	
Expert LVF 4	cups, cones	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 DP Combo	cups, cones	8.800 pcs/h	

*other models on request



Expert LVF 3+3 for standard cone and mini cone



Expert LVF 4 for squeeze-ups with sealing station



Expert LVF 9 for cups



Expert LVF 3 for 2-colour tubs

EXPERT LVF DP

LINEAR VERSATILE FILLER - DOUBLE PITCH VERSION

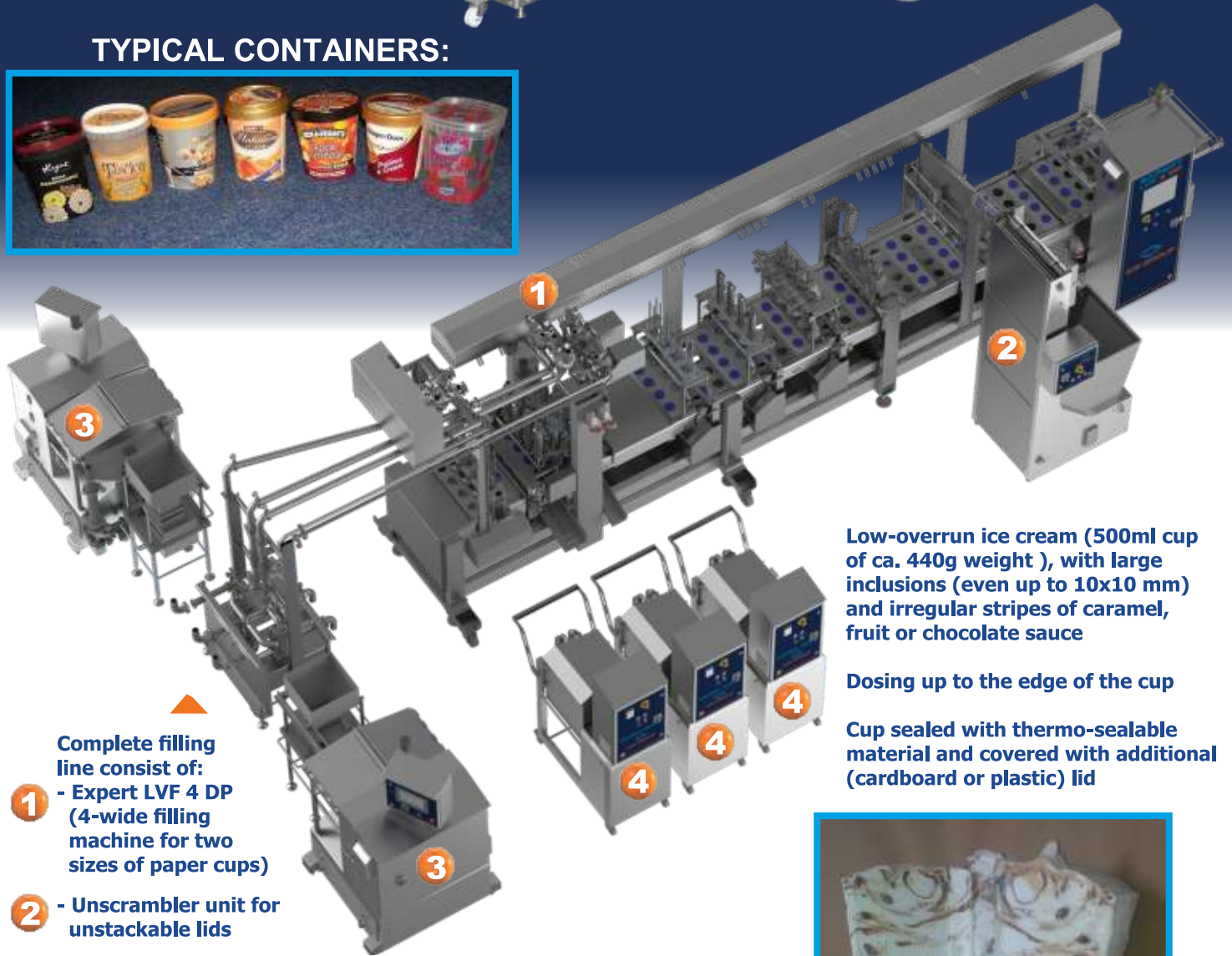


ICE GROUP



Expert LVF 4 DP
for filling paper cups,
sealed with plastic or
aluminium lids, equipped
with unscrambler unit for
work with unstackable
carton lids

TYPICAL CONTAINERS:



Low-overflow ice cream (500ml cup
of ca. 440g weight), with large
inclusions (even up to 10x10 mm)
and irregular stripes of caramel,
fruit or chocolate sauce

Dosing up to the edge of the cup

Cup sealed with thermo-sealable
material and covered with additional
(cardboard or plastic) lid

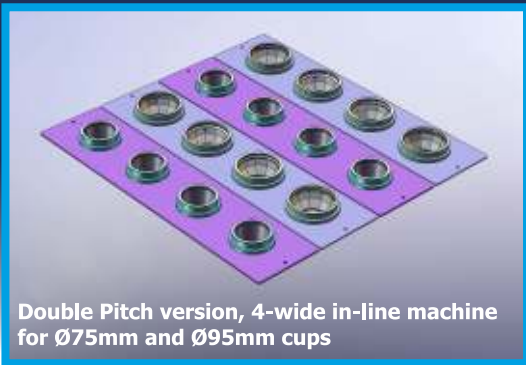
- Complete filling
line consist of:
- 1 - Expert LVF 4 DP
(4-wide filling
machine for two
sizes of paper cups)
 - 2 - Unscrambler unit for
unstackable lids
 - 3 - 2 Master FF 3000 fruit
feeders
 - 4 - 3 sanitary rotary pumps
for syrups (toppings)





- No changeover necessary - lamelas and other stations remain in place, even when not used
- Extremely easy operation, high flexibility
- Movable dosing stations: endless possibilities of products combinations

EXPERT LVF 4 DP
 DOUBLE PITCH, MULTI TASK COMBO



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



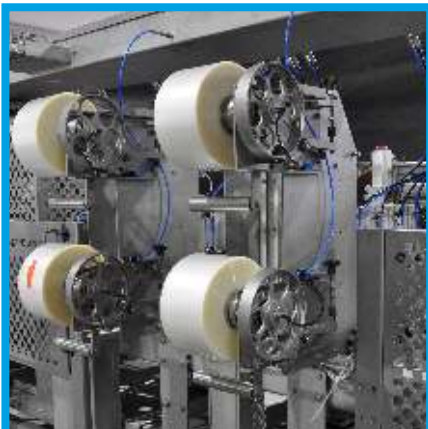
EXPERT LVF 4 DP 4-wide in-line machine, working on double pitch principle (two types of packaging to choose from alternately, without the need of changing lamelas with seats) for Ø75mm and Ø95mm cups multi-layer filling with ice cream, mousses, syrups and dry ingredients (e.g. cookie crumbles, nuts, chocolate pieces)



▲ 4-wide in-line machine for Ø75mm and Ø95mm cups



▲ Vibration unit for dry ingredients



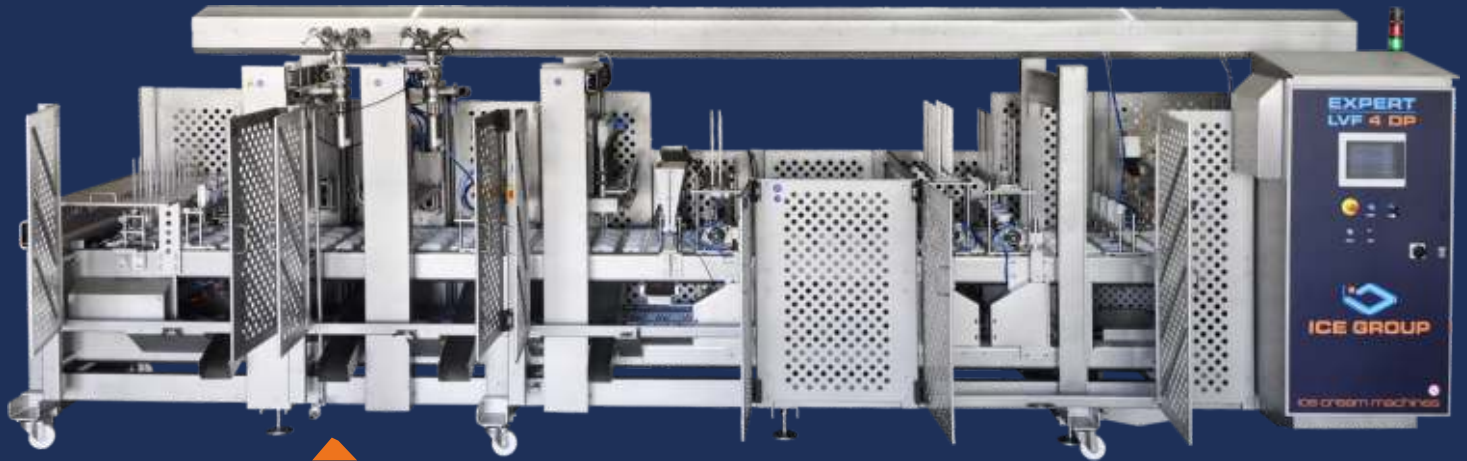
▲ Sealing stations for plastic film from the reel ▲



▲ Transfer robot to outfeed conveyor

EXPERT LVF DP

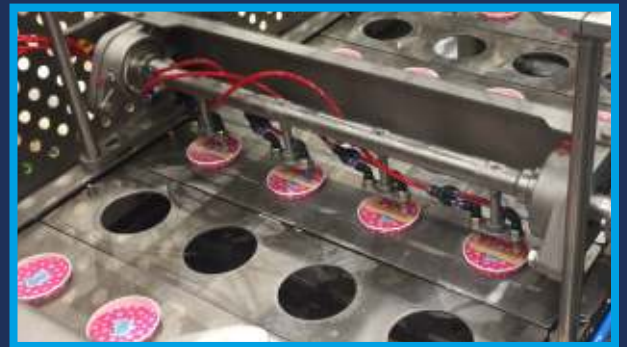
LINEAR VERSATILE FILLER - DOUBLE PITCH VERSION



Expert LVF 4 DP - 4-wide version



Automatic choco disk placing station



Automatic wooden spoons dispenser



4-wide in-line machine for oval and cubic cups



3-axis servo-driven dosing unit



touch screen panel - easy to operate and translated to local language



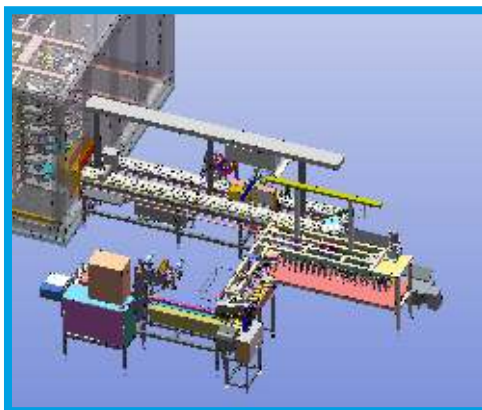
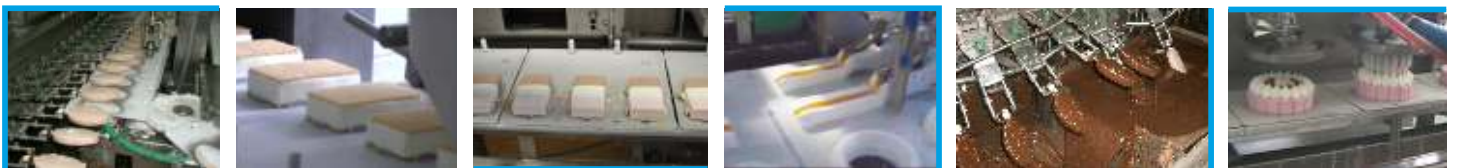


Iglo Line "P" series with pincers

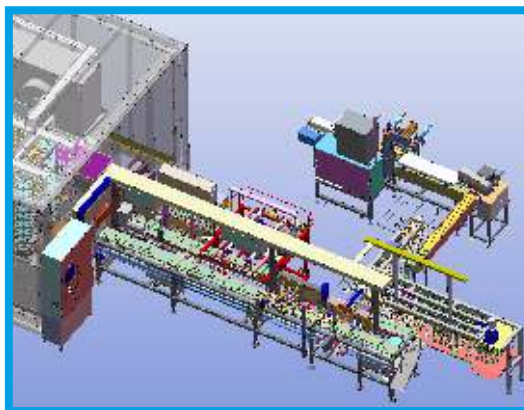


Iglo line tray tunnel is a complete and universal line for ice cream production. The result of its work are frozen and packed products, such as: stick ice cream, ball-top cones, sandwiches, stickless products etc. Iglo Line is also used for hardening of ice cream produced on other machines. Ice Group offers automatic product picking and transfer system e.g. from Expert LVF machine to Ice Group tunnels.

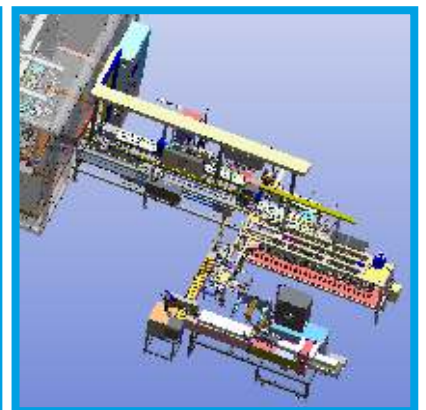
Ice Group offers customized Iglo Line construction adjusted to Customer's space and production flow, combination of product types, and to future extension possibilities or individual requirements regarding specific technical solutions and components.



▲ Iglo Line 7000 P
for cones, wafer cups
and stick products



▲ Iglo Line 9000 P
for stick products with enrobing section
for fully chocolate coated stickless products



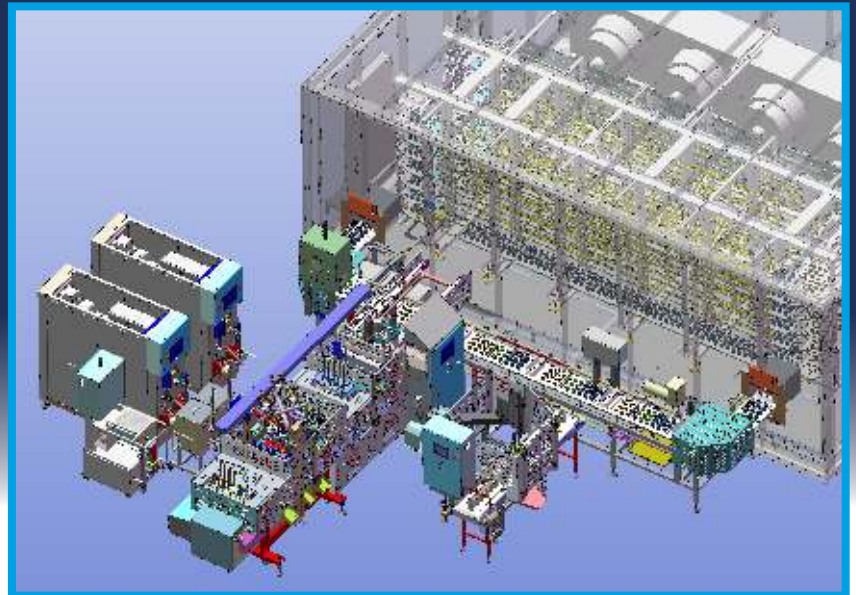
▲ Iglo Line 9000 P
for stick products
and sandwiches

IGLO LINE "D"

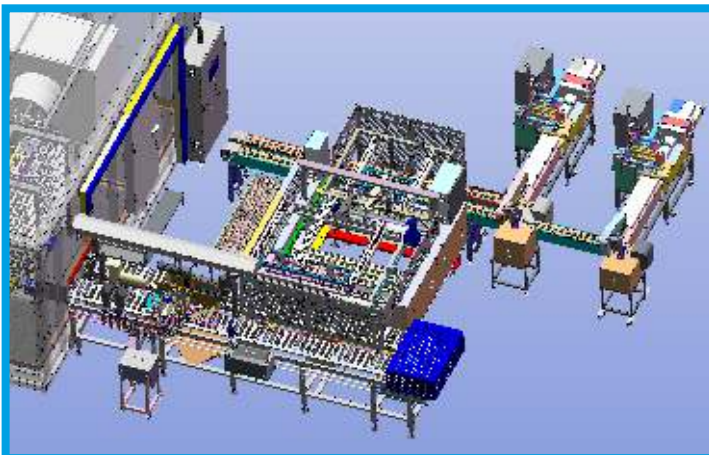
EXTRUDING AND HARDENING TUNNEL



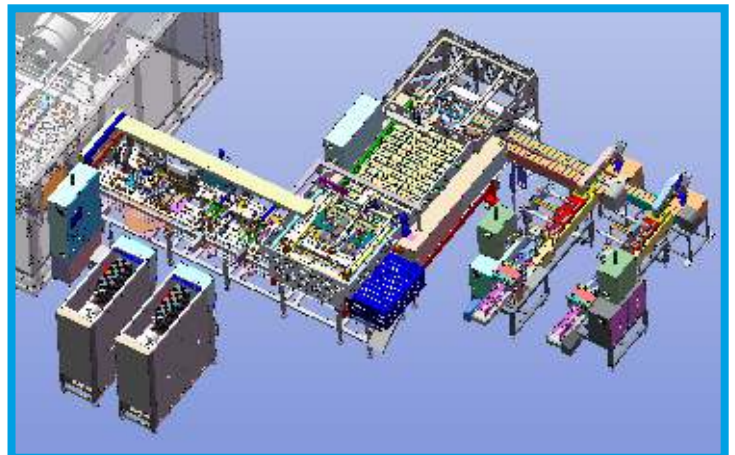
▲ Iglo Line "D" series with Dip-In-Place extraction tower



▲ Iglo Line COMPACT version for cones and stick products

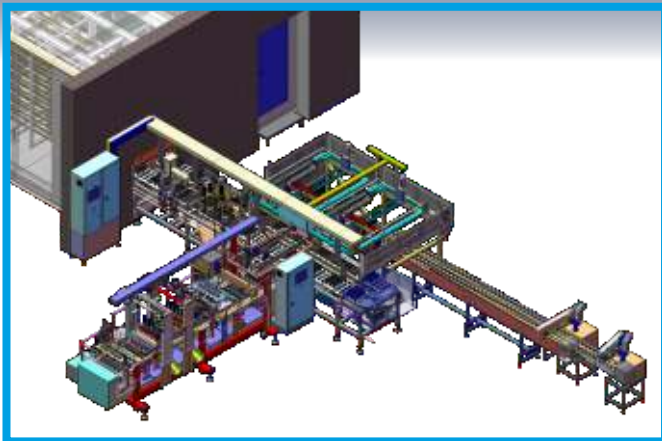
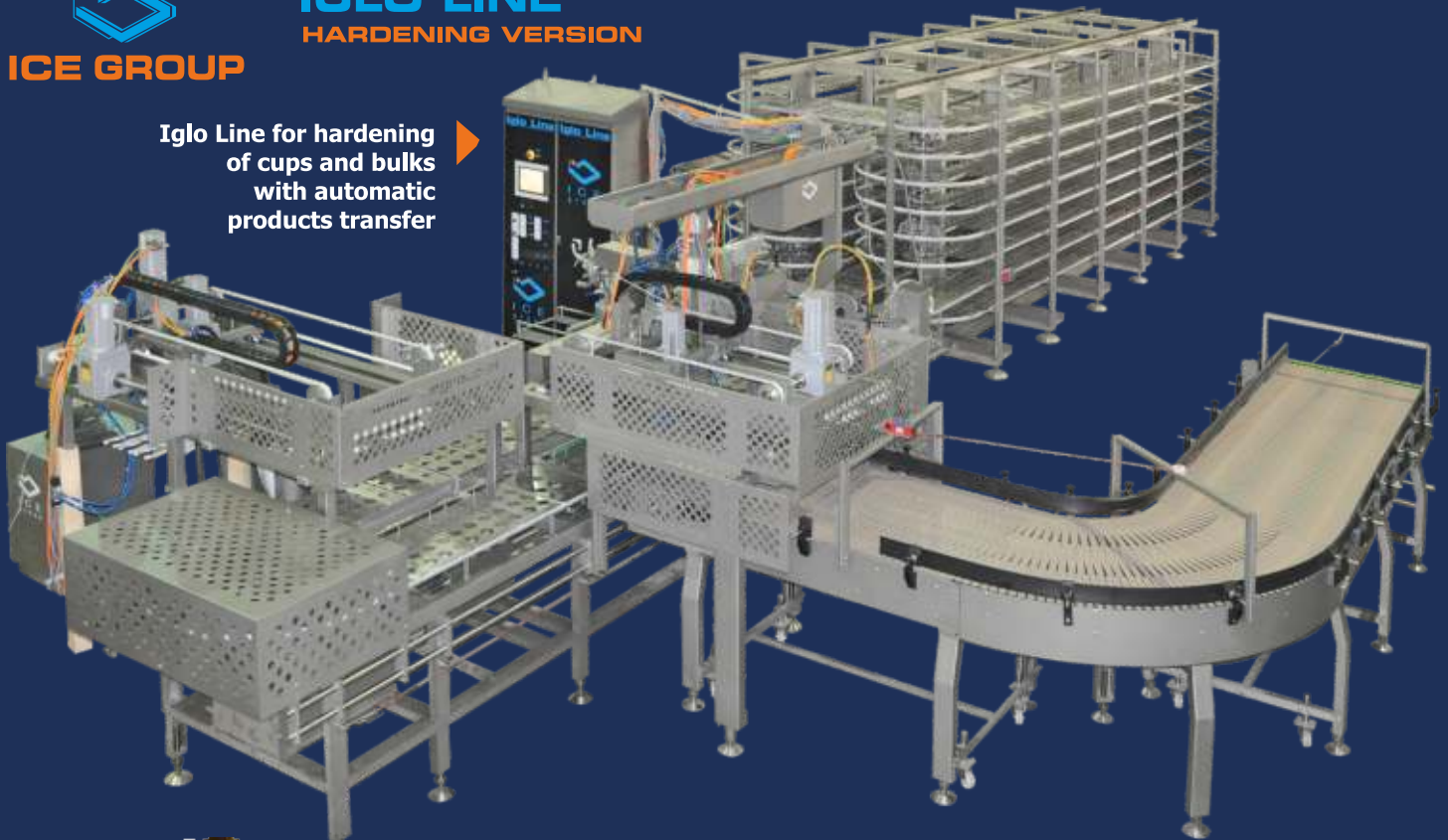


▲ Iglo Line 12 000 D for wafer cups

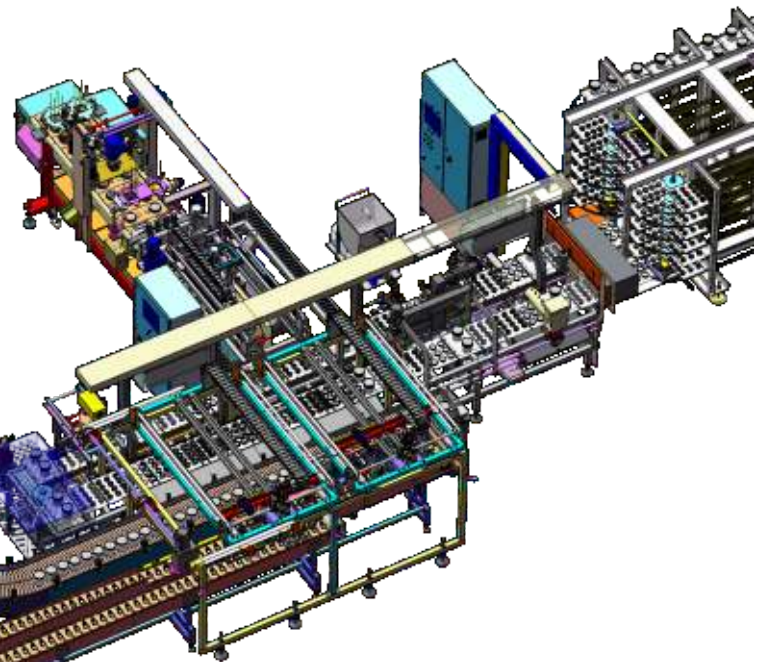


▲ Iglo Line 16 000 D for cones and stick products

Iglo Line for hardening of cups and bulks with automatic products transfer



▲ Iglo Line with Expert LVF for cones



▲ Iglo Line 16 000 for:
 - ball-top cones
 - giant cones (both types wrapped on two flowpack machines Rapid 9000)
 - standard cones (dosing and closing made on Expert LVF machine)

ENROBER

CHOCOLATE ENROBING MACHINE



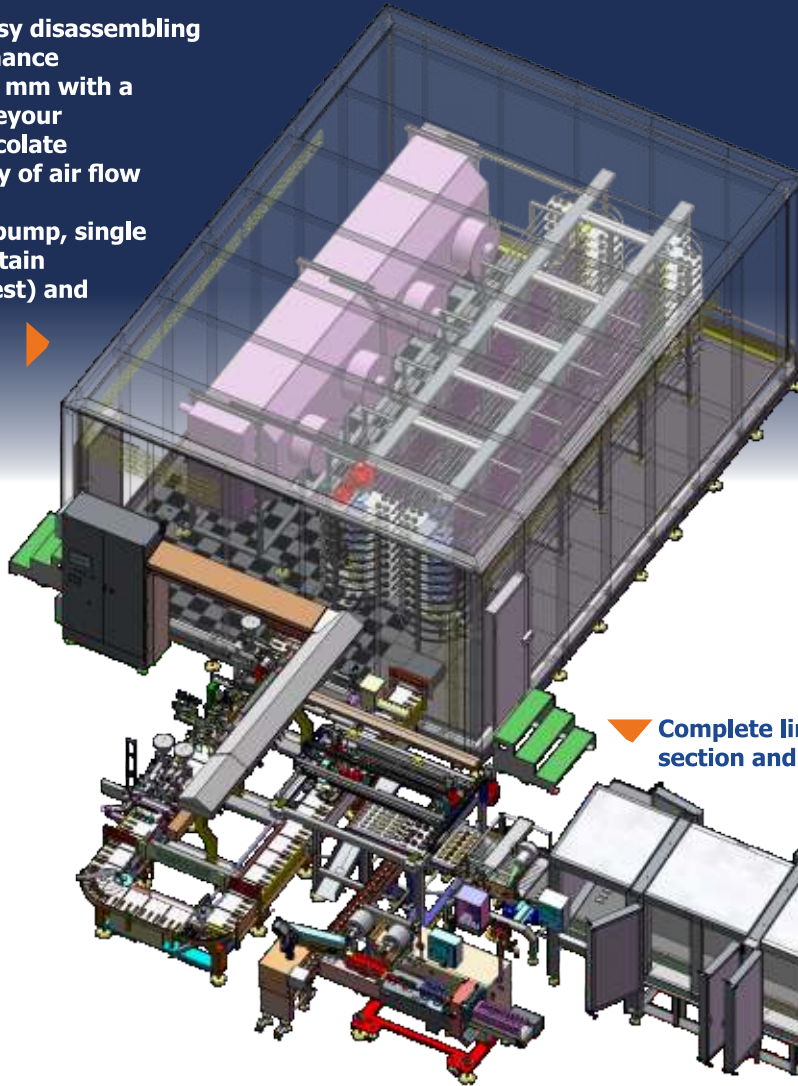
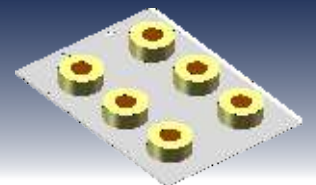
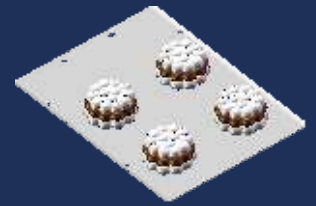
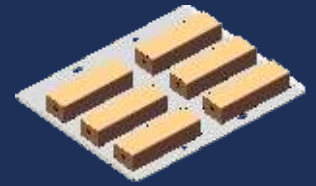
Version with single chocolate curtain



Version with double chocolate curtain

ENROBER is a chocolate coating device, developed especially for ice-cream products. Features:

- made of stainless steel of high sanitary standards
- construction enabling easy disassembling for cleaning and maintenance
- working width 150-1200 mm with a variable speed belt conveyour
- automatic control of chocolate temperature and capacity of air flow curtain
- supplied with chocolate pump, single or double chocolate curtain (on the customer's request) and after-cooling tunnel.



Complete line with enrobing section and aftercooling

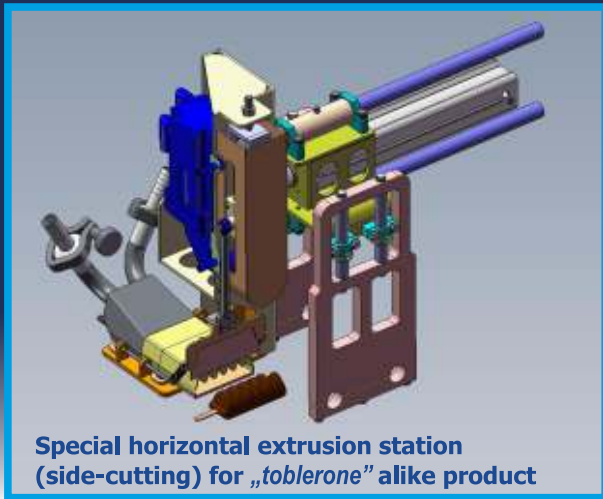




Version for production of "mini-viennetta"-type and other products with or without sticks



Version for production of "twister"



Special horizontal extrusion station (side-cutting) for „toblerone” alike product

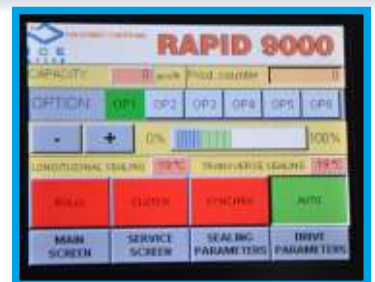


RAPID 9000

FLOWPACK MACHINE



RAPID is a wrapping machine of high technical advancement 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).





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

Sequence of functions:

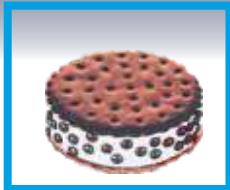
- bottom wafer/ biscuit loading,
- ice cream slice extruding and cutting,
- top wafer/ biscuit placing,
- wrapping



▲ wrapping foil forming on folding box



▲ longitudinal and transverse sealing

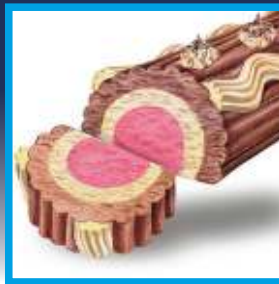


▲ Double line model for production of rectangular and round sandwich





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



ARISTO FILLER
WAFFER TUBES FILLER



ARISTO FILLER is a machine designed for production of wafer tubes filled with ice cream.

FILL & CLIP

AUTOMATIC MACHINE FOR ICE CREAM „SAUSAGES”



ICE GROUP

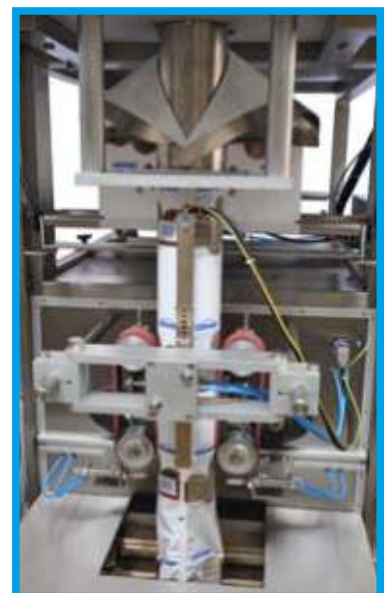


FILL & CLIP - designed for production of ice cream in the shape of a "sausage" with metal clips at both ends.

BAGPACK

AUTOMATIC „POUCHES”
(BAGS) FILLER

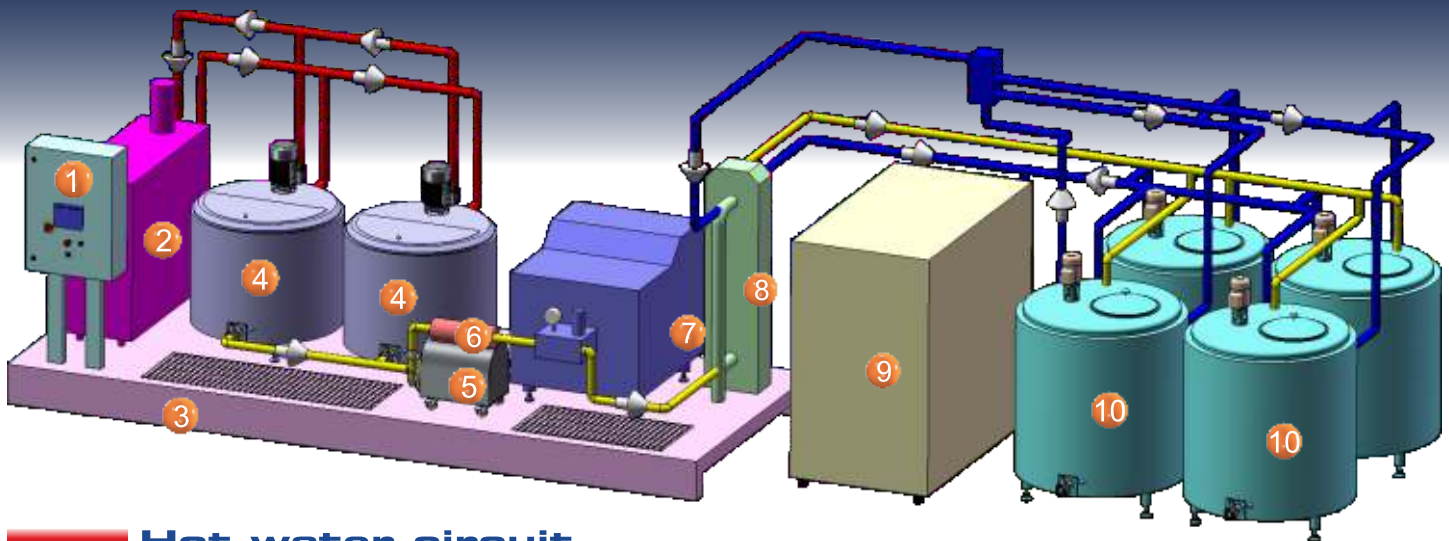
BAGPACK is a vertical trans-wrap packaging machine for ice cream sold "by weight" in bags or pouches



Forming and sealing unit



▲ Complete line with ageing tanks, dissolving unit, batch pasteurisation unit, homogeniser, control panel, ice water generator and water tower



- Hot water circuit
- Ice water circuit
- Mix circuit

- 1 Control panel
- 2 Hot water generator
- 3 Base
- 4 Pasteurising tank
- 5 Pump
- 6 Filter
- 7 Homogenizer
- 8 Plate heat exchanger
- 9 FRIGO - ice water generator
- 10 MT-C TANK - maturation tank





▲ Complete HTST pasteurisation plant with triblender, dissolving unit and homogenizer



▲ Aging (maturation) tanks



Customized CIP station

Mini CIP station



▲ The Mini CIP station is an independent device designed for cleaning ice cream production equipment, (e.g. freezers, dozers) in a closed circuit system.





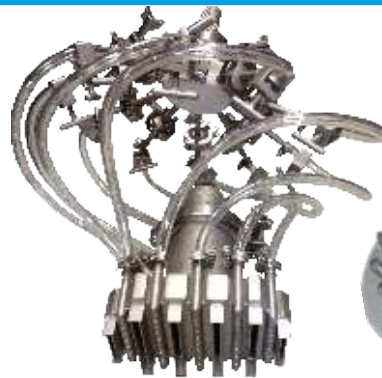
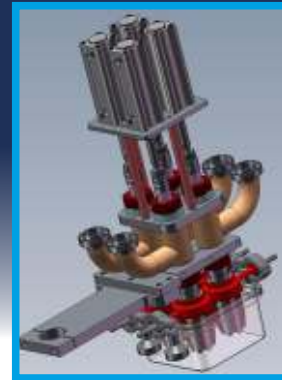
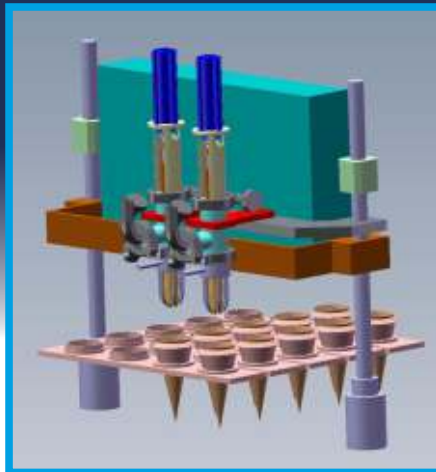
Cobra mixer for two ice cream colors or ice cream with syrup

Extruders and mixers



Independent, servo-driven dosing stations and dosers

Mixing unit for "ZAP" effect



Syrup and chocolate pumps



ICE GROUP



Injection, time operated, pump with heated hopper

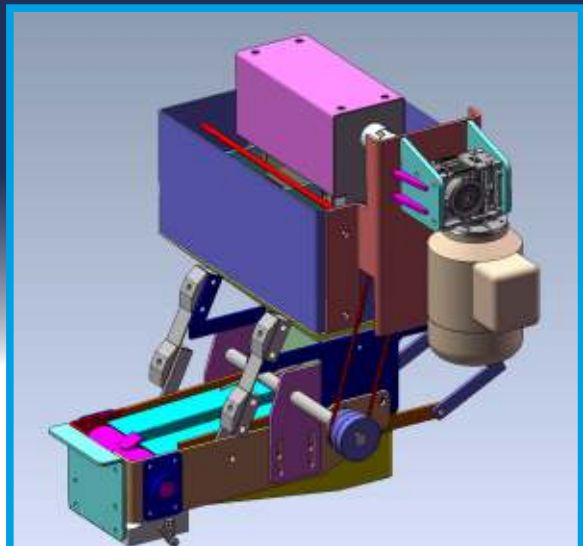


Two injection pumps with divided hopper for two syrup colours



Worm pump (screw type) for continuous feeding of syrup, also with fruit pieces

Special dosing station

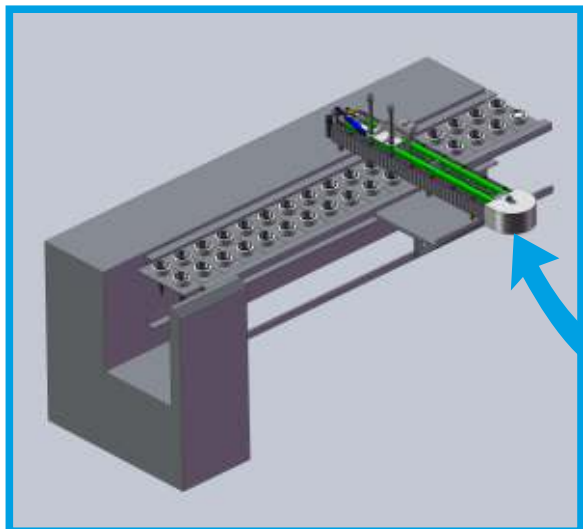


Jelly feeder station

applied on in-line or rotary filling machines for cups or cones, or moulded stick ice cream machines

Pump Kit for freezers

Independent device designed to replace piston pumps in semi-automatic continuous freezers

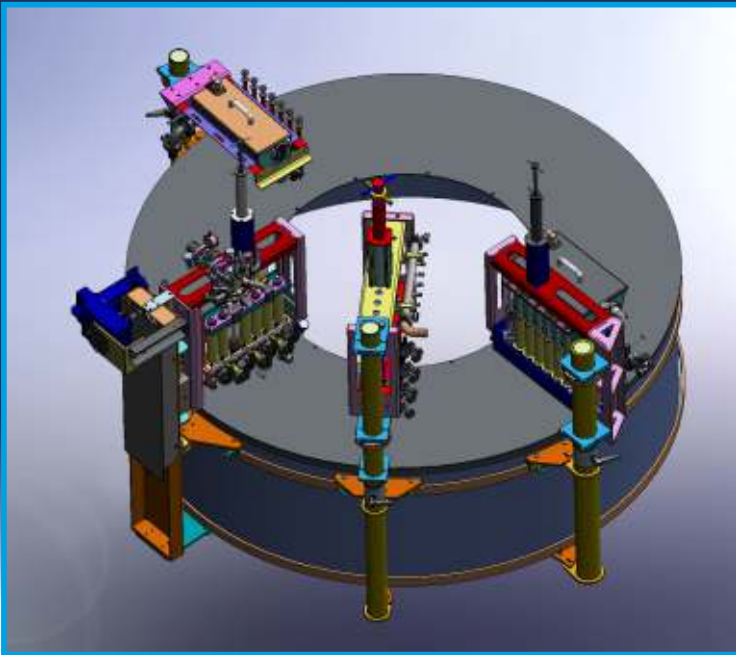


Choco bars inserting station

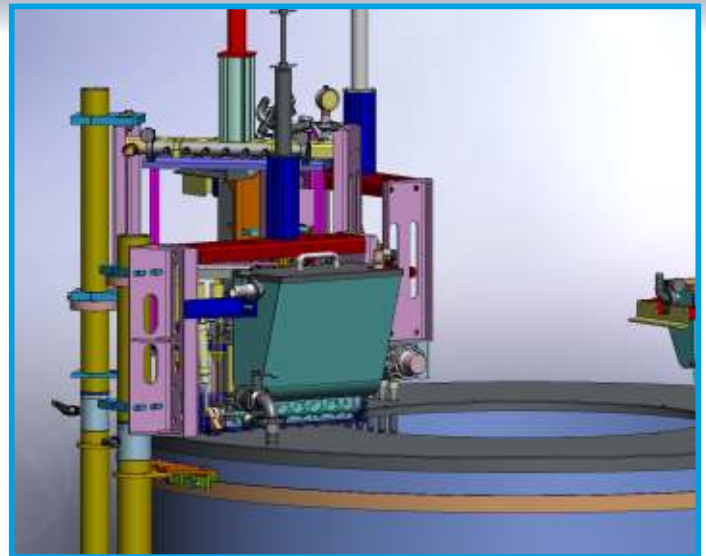
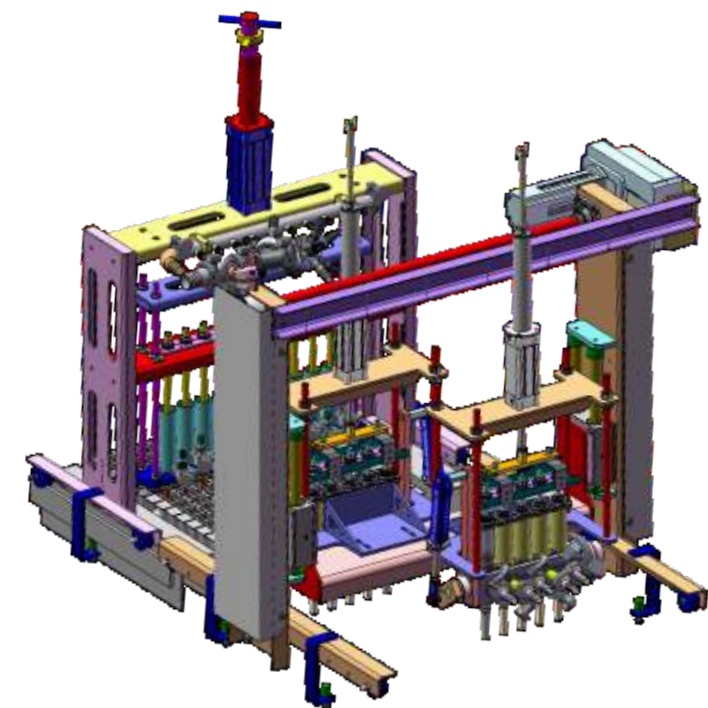
applied on in-line or rotary filling machines for cups or cones



▲ Mold strips and segments for every linear and rotary stick novelty system



▲ Filling - sucking - stick insertion stations

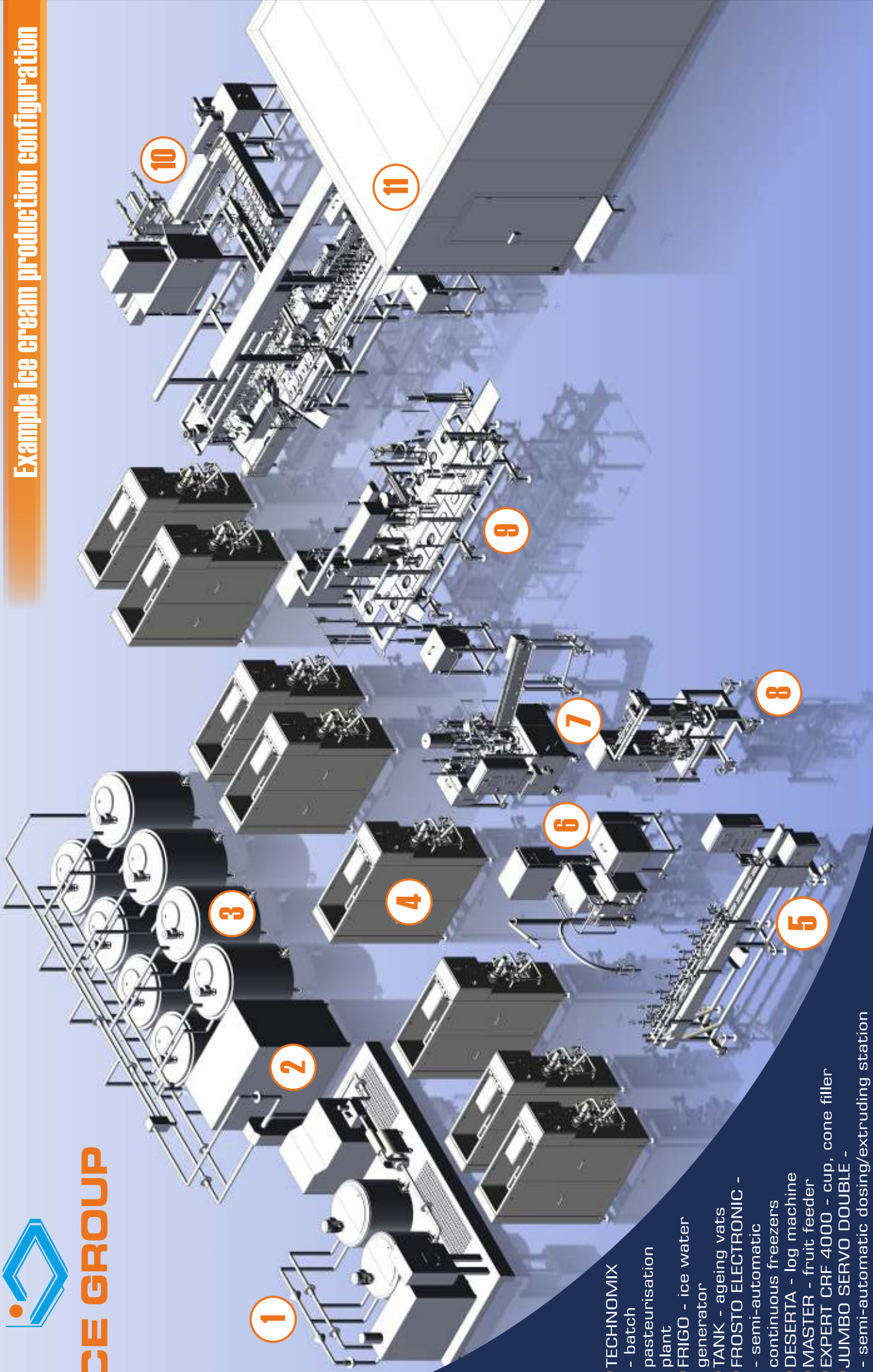


▲ Servo driven bottom-up filling station (to maintain overrun rate and to fill semi-liquid ice cream with large ingredients) for any in-line or rotary machines



ICE GROUP

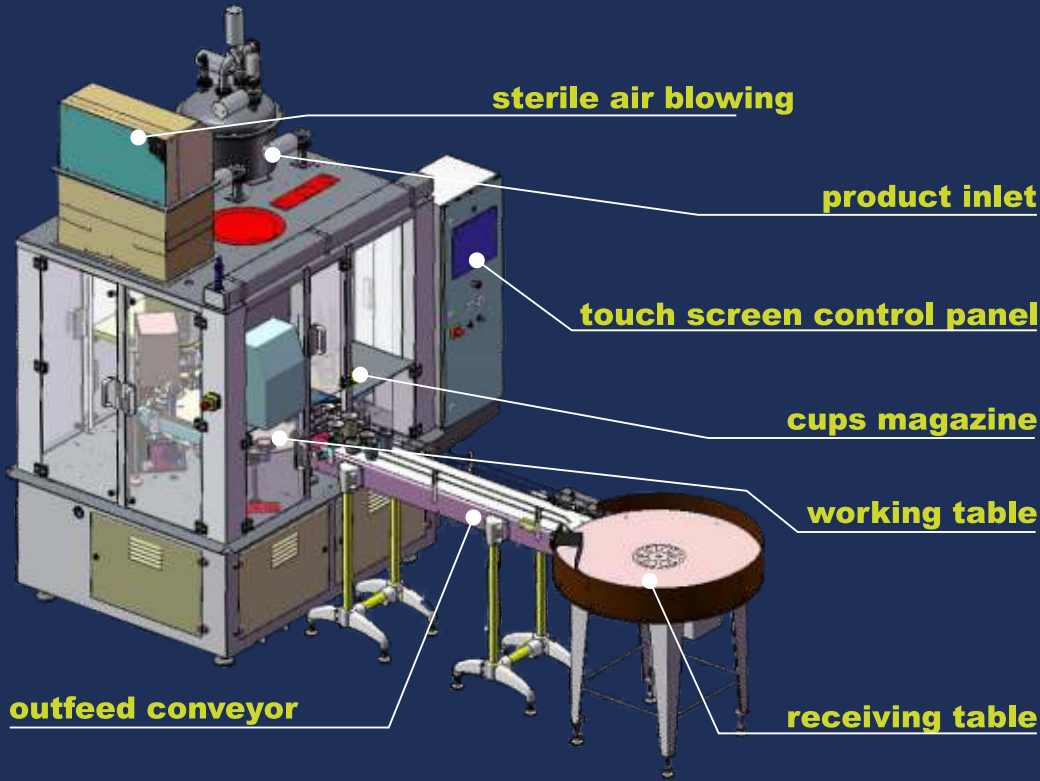
Example ice cream production configuration



- 1 TECHNOMIX - batch pasteurisation plant
- 2 FRIGO - ice water generator
- 3 TANK - ageing vats
- 4 FROSTO ELECTRONIC - semi-automatic continuous freezers
- 5 DESERTA - log machine
- 6 MASTER - fruit feeder
- 7 EXPERT CRF 4000 - cup, cone filler
- 8 JUMBO SERVO DOUBLE - semi-automatic dosing/extruding station
- 9 TORTICA - multi-station layer cake and tub filler
- 10 RAPID - flow pack machine
- 11 IGLO LINE - extruding and hardening tunnel

Expert RVF

(Rotary Versatile Filler - Dairy Version)



lids placement



lids sealing

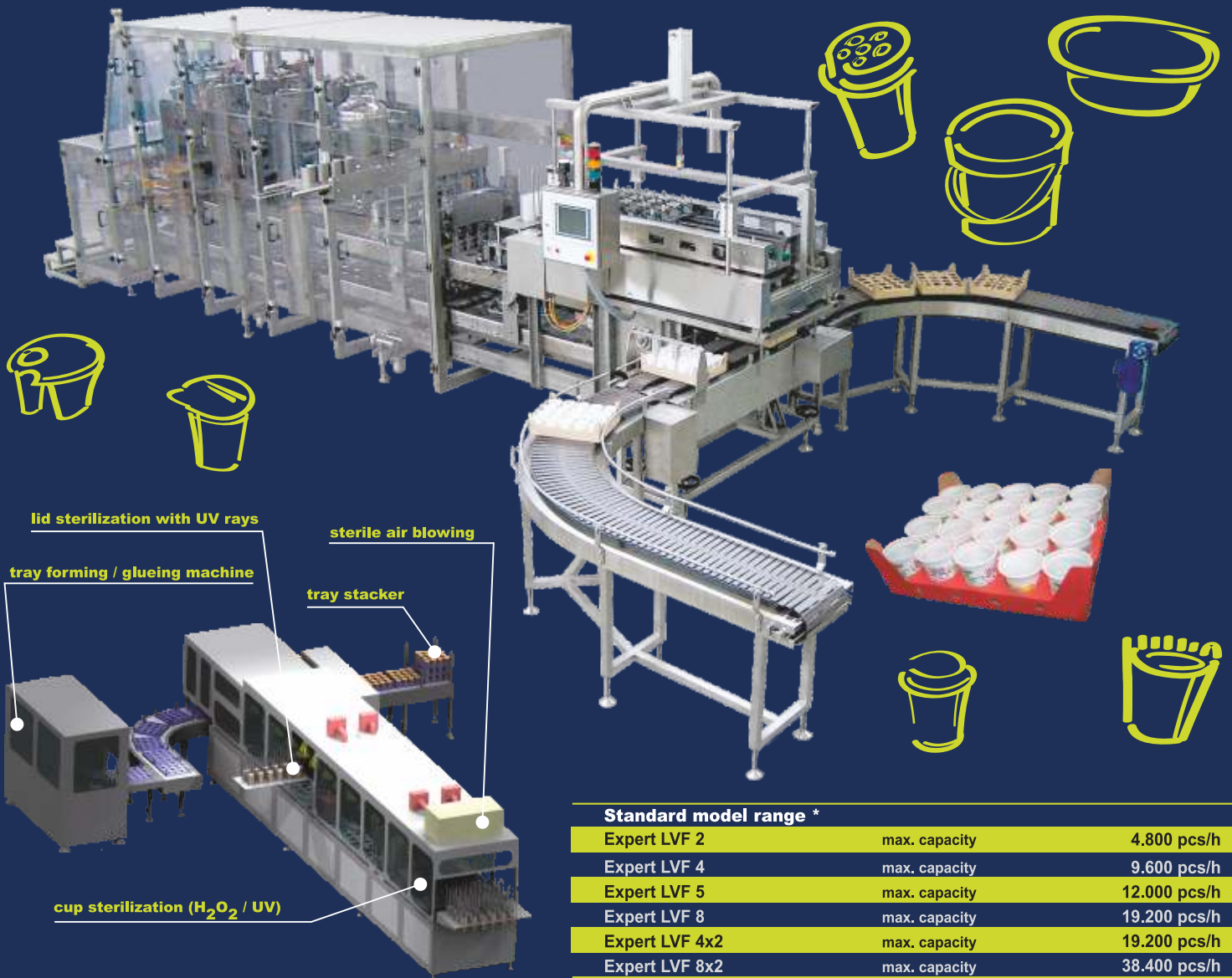
Standard model range *

Expert RVF 1	max. capacity	2.400 pcs/h
Expert RVF 2	max. capacity	4.800 pcs/h
Expert RVF 3	max. capacity	7.200 pcs/h
Expert RVF 4	max. capacity	9.600 pcs/h
Expert RVF 6	max. capacity	14.400 pcs/h

* other models on request

Expert LVF

(Linear Versatile Filler - Dairy Version)



Standard model range *

Expert LVF 2	max. capacity	4.800 pcs/h
Expert LVF 4	max. capacity	9.600 pcs/h
Expert LVF 5	max. capacity	12.000 pcs/h
Expert LVF 8	max. capacity	19.200 pcs/h
Expert LVF 4x2	max. capacity	19.200 pcs/h
Expert LVF 8x2	max. capacity	38.400 pcs/h

* other models on request



Standard

safety shields closing the working zone



Hygienic

cabinet with sterile air blowing



Ultra clean

cabinet with sterile air blowing and cups and lids sterilization (H₂O₂ / UV)



**industrial
ice cream
machines**



www.icegroup.pl



www.icegroup.pl/dairy

**filling
machines**



Ice Group Sp. z o.o.
Kadłubka 43 44-270
Rybnik POLAND



Tel. +48-32-42-29-835 ~6
Tel. +48-32-71-08-520 ~3
e-mail: icegroup@icegroup.pl