

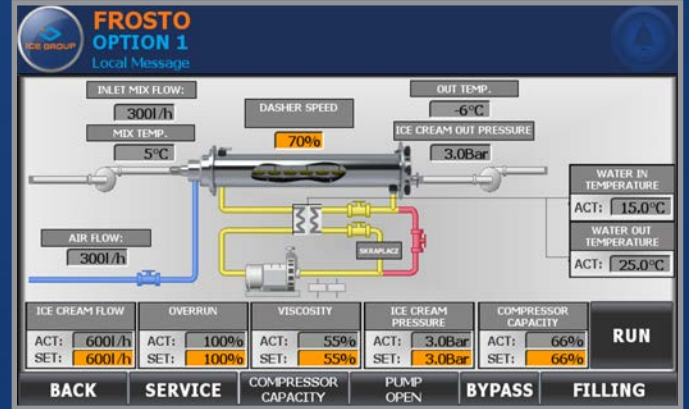


ICE GROUP

**FLASH NEWS
2024/25**

FROSTO model 700 and 1400

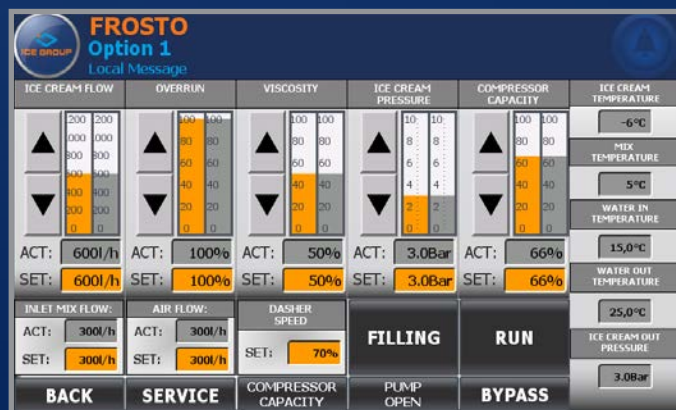
CONTINUOUS FREEZERS (freon compressor built - in)



- ★ **Minimum mix waste (>10 liters) with quick startup and reaching working parameters**
- ★ **Redesign of construction frame and electric cabinet for better hygiene, easy access, control & maintenance procedures**
- ★ **Improvement of touchscreen visualization and functions**

FROSTO NH₃ / CO₂ ready

CONTINUOUS FREEZERS (Amonia version)



TECHNICAL DATA	Frosto 1200	Frosto 2000
OUTPUT CAPACITY AT 100% OVERRUN	1200 l/h	2000 l/h
OVERRUN	20 - 140%	
REFRIGERANT	NH ₃ (R717), CO ₂ (R744)	

REAL ALTERNATIVE TO EQUIPMENT OF TRADITIONAL MARKET LEADERS

FROSTO AUTOMATIC

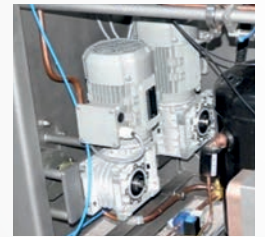
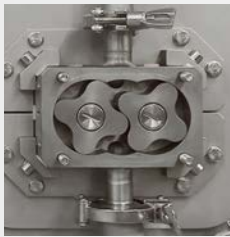
Fully automatic, continuous ice cream freezer with freon compressor „built-in”



STANDARD VERSION SPECIFICATION

- ▶ Self-supporting, high hygienic, fully welded stainless steel construction frame
- ▶ Siemens 9” touch screen panel
- ▶ Cooling unit with hermetic compressor and plate heat exchanger (water/freon) for Frosto 700 / cooling unit with semi-hermetic Dorin compressor and plate heat exchanger (water/freon) for Frosto 1400
- ▶ Manometers of high and low freon pressure
- ▶ Automatic overrun control with air flowmeter
- ▶ Automatic capacity control with mix flowmeter
- ▶ Two lobe pumps (inlet pump and outlet pump) with rotors covered with food grade rubber
- ▶ Two independent drives for pumps to work with extremely different mixes, overrun and possibility of regulation of ice cream pressure inside the cylinder
- ▶ Ice cream outlet temperature display
- ▶ Automatic ice cream viscosity/freezing control
- ▶ Automatic CIP facility with software extension
- ▶ Automatic “START” and “STOP”
- ▶ Versatile open type dasher with inverter for smooth speed regulation

Lobe, volumetric pumps & flow-meters enable automation!



- Easy to disassemble and reassemble
- Constant pressure work
- Stainless steel rotors possible

Ice cream mix flow-meter

Air flow-meter

Two independent pumps' drives standard

EXTRAS / SURCHARGES FOR THE STANDARD VERSION

- ▶ Allen Bradley 10” touch screen panel
- ▶ Semi-hermetic Bitzer compressor for Frosto 700
- ▶ Tubular heat exchanger - water/freon
- ▶ Stainless steel rotors' pumps
- ▶ Ice cream outlet by-pass valve
- ▶ Ice cream mix inlet temperature sensor
- ▶ Sampling valve for taking ice cream samples
- ▶ Dasher's support (trolley)
- ▶ Ethernet modem for remote service

TECHNICAL DATA		Frosto 700 H	Frosto 700 SH	Frosto 1400 SH
CAPACITY RANGE	l/h	700	700	1400
OVERRUN	%	20 - 140%		
AVAILABLE VOLTAGE OPTIONS		400 Volt 50 Hz 3 Phases (220 Volt 60 Hz 3 Phases, 480 Volt 60Hz 3Phases)		
REQUIRED REFRIGERATION CAPACITY (-30°C)	kW	16	17	36,5
COMPRESSOR POWER	kW/HP	7,5/10	8/11	18/25
POWER INSTALLED	kW	18	18	36
TAP WATER CONSUMPTION AT MAX 15°C	m³/h	4	4	9
WATER TOWER CONSUMPTION AT MAX 25°C	m³/h	4	4	10
REFRIGERANT		All type of Freon		
NET DIMENSIONS L/W/H	mm	1850 / 800 / 1900	1850 / 800 / 1900	2250 / 800 / 2000
NET WEIGHT	kg	840	1020	1400

FROSTO AUTOMATIC

Other Freon freezers models and capacities



FROSTO 100 LAB
fully automatic version
for research
and development works

FROSTO 600

FROSTO 1200

FROSTO 1600

FROSTO dasher support



FROSTO ELECTRONIC SEMI-AUTOMATIC



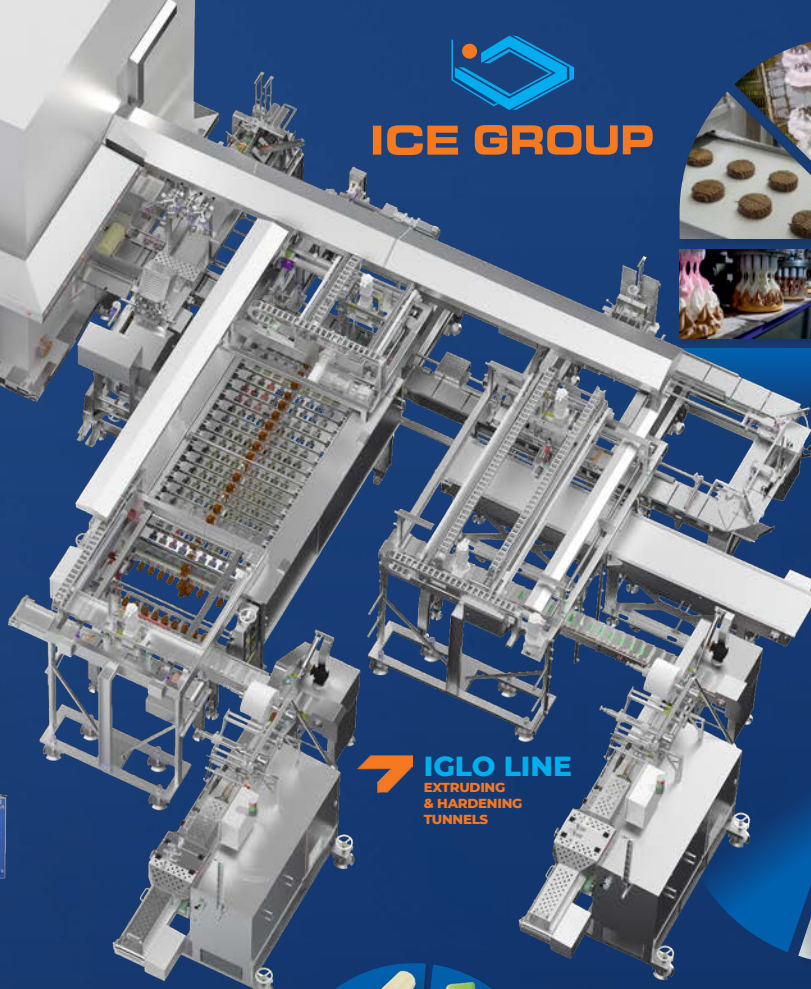
Double piston pump
in **semi automatic** version

TECHNICAL DATA	Frosto 200	Frosto 400	Frosto 600	Frosto 800	Frosto 1200
OUTPUT CAPACITY AT 100% OVERRUN	200 l/h	400 l/h	600 l/h	800 l/h	1200 l/h
OVERRUN	30 - 130%				
REFRIGERANT	R404A, R507, R452A, R448A, R449A				

- ▶ double piston pump
- ▶ built-in hermetic compressor with a plate heat exchanger
- ▶ PLC with touch screen panel
- ▶ compact construction



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IGLO LINE
EXTRUDING & HARDENING TUNNELS



JUMBO ROBOT
ROBOTIZED FILLERS



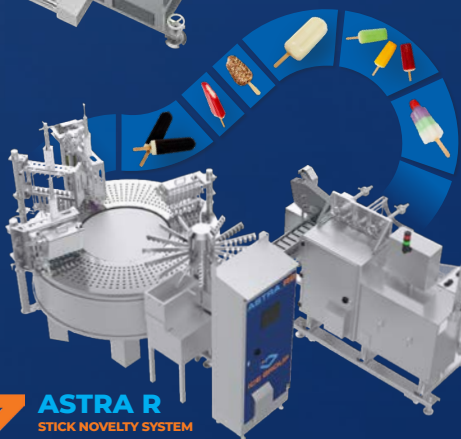
FROSTO
CONTINUOUS FREEZERS

NH₃/CO₂ ready

FREON



DESERTA
LOG / SWISS ROLL MACHINE



ASTRA R
STICK NOVELTY SYSTEM



EXPERT
ROTARY FILLERS



EXPERT
LINEAR FILLERS



INTEGRA SERVO
TUB FILLER



SPRINTER
ICE CREAM SANDWICH MACHINE



TORTICA
MULTI STATION TUB FILLER & ICE CREAM
CAKES MAKER



MASTER
INGREDIENT FEEDERS