**OFFER REQUEST – IGLO LINE ver. 02/2024**

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| --- | --- | --- | --- |
| Date / place: |  | | |
| Company name: |  | | |
| Contact name: |  | | |
| Location: |  | | |
| Telephone: |  | | |
| E-mail address: |  | Website: |  |

|  |  |
| --- | --- |
| **Continuous freezers (in your possession) to be connected to the Iglo Line tunnel** | |
| Quantity of freezers: |  |
| Producer: |  |
| Model: |  |
| Capacity: |  |
| Year of production: |  |
| Remarks: |  |

## **OFFER REQUEST FOR:**

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| **FROSTO - continuous freezer** |
| Capacity  l/h quantity pcs  For what kind of packaging machines (capacity of the packaging machines,  volume of packaging/type/-s of the final products) |

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|  | **IGLO - LINE - automatic extruding and hardening tunnel** | | | | | | | | | |
| No. | **Products:** | | | | **Max. product height** | | **Max. product width** | | **Capacity**  **(pieces/ hour)** | |
| 1. |  | **stick ice cream** (“magnum” type)  volume ml  description  required capacity pcs/h |  |  | |  | |  | |
| 2. |  | **stick ice cream** (solero type)  volume  ml  description  required capacity pcs/h |  |  | |  | |  | |
| 3. |  | **stick ice cream** (magnum double type)  volume  ml  description  required capacity pcs/h |  |  | |  | |  | |

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| 3. |  | **stick ice cream** (multicolor chocolate)  volume  ml description  required capacity  pcs/h |  |  |  |  |
| 4. |  | **stick ice cream** (dry coating) - volume  ml  description  required capacity pcs/h |  |  |  |  |
| 5. |  | **stick ice cream** (“funny face” type)  volume  ml  description  required capacity pcs/h | funny face1 |  |  |  |
| 6. |  | **ball-top cone**  volume  ml  description  required capacity  pcs/h | ball-top cone |  |  |  |
| 7. |  | **GIANT type cone – no chocolate coating**  volume  ml  description  required capacity  pcs/h | gigant 1 |  |  |  |
| 8. |  | **wafer cup**  volume  ml  description  required capacity  pcs/h |  |  |  |  |
| 9. |  | **“twister” type horizontally extruded**  volume  ml  description  required capacity  pcs/h | twister ulk_trk |  |  |  |
| 10. |  | **“mini-vienetta” type horizontally extruded** –  volume  ml  description  required capacity  pcs/h | mini vienetta |  |  |  |
| 11. |  | **Sandwich standard**  volume  ml  description  required capacity  pcs/h | sprinter_03_sandwicz |  |  |  |
| 12. |  | **Round sandwich**  volume  ml  description  required capacity  pcs/h | **round sandwich** |  |  |  |
| 13. |  | **sandwich half biscuit, half choco-coated**  volume  ml  description  required capacity  pcs/h | maxi bon |  |  |  |
| 14. |  | **country-style sandwich**  volume  ml  number of colors  sauce  inclusions |  |  |  |  |
| 15. |  | **sandwich “stracciatella”**  volume  ml  description  required capacity  pcs/h |  |  |  |  |
| 16. |  | **Wafers / biscuits, placed on the chocolate coating surface**  volume  ml  description  required capacity  pcs/h |  |  |  |  |
| 17. |  | **oval sandwich totally enrobed**  volume  ml  description  required capacity  pcs/h |  |  |  |  |
| 18. |  | **candy bar**  volume  ml  description  required capacity  pcs/h | bar |  |  |  |
| 19. |  | **bon-bon candy**  volume  ml  description  required capacity  pcs/h | **166** |  |  |  |
| 20. |  | **layer cake**  volume  ml  description  required capacity  pcs/h | **tort z syropem** |  |  |  |

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| 21. |  | **standard 3-color log**  volume  ml  description  required capacity  pcs/h | **standard%20log** |  |  |  |
| 22. |  | **Viennetta type log log**  volume  ml  description  required capacity  pcs/h |  |  |  |  |
| 23. |  | **other**  (e.g. products hardened on the tunnel, but filled manually or on other machines) |  |  |  |  |

**ADDITIONAL REQUIREMENTS:**

1. **Evaporator (high efficiency air cooler)**:

required number of working hours without the necessity

of Iglo Line defrosting

standard execution (mix of construction materials)

stainless steel execution

special construction with different sections to enable longer work without defrost

dehumidifier

frequency inverter for air fans ( one for all or separately )

other

**2. Cooling agent:**

**ammonia** (NH3)

**freon**, specify type:

**C0 2**

**other**

Complete refrigeration unit or freon compressors?

Complete assembly of the refrigeration unit by ICE GROUP?

**3. Insulated chamber:**

Insulated polyurethane panels :

standard – galvanized steel, white painted on the inside and on the outside

stainless steel on the inside and galvanized steel, white painted on the outside

stainless steel on the inside and on the outside

Inner part of hardening chamber:

standard execution chamber (panels riveted, floor weldedstainless steel

perforated surface anti slide )

fully welded stainless steel chamber inside

**4. Electronic and steering components:**

**Allen Bradley model/ size**

**Siemens model/size**

Additional control box with 10” touch screen panel beside DIP tower

Additional control box with 10” touch screen panel near Multiline machine

other

**5. Construction details, solution and components:**

Gears and motoreducers:

basic, standard execution (e.g. Bonfiglioli, Motovario)

special, higher class execution (e.g. SEW, NORD)

other

Servomotors:

standard version

food-grade, white painted version

other

AC motors:

standard AB Motoren

SEW

other

Frequency inverters:

standard OMRON, MITSUBISHI ,RA

Siemens

DANFOSS

other

Pneumatic components:

FESTO

SMC

other

**6. UPGRADES / SURCHARGES**

Automatic stick inserters stations

Automatic system for MULTIPACK cartonning system

**7. Auxiliary accessories:**

chocolate melting and preparation tank capacity  liters

fruit / ingredient feeder

sauce pumps / chocolate pumps

Upgrade to chocolate pump to work with chocolate with nuts

Divided chocolate tank in DIP station to work with two different chocolate colors

(with additional second chocolate pump)

300l chocolate buffer tank with pump (standard pump)

Crumbles constant feeder with conveyor for nuts

other