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

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

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| --- |
| **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 pcsFor what kind of packaging machines (capacity of the packaging machines, volume of packaging/type/-s of the final products)  |

|  |  |
| --- | --- |
|  | **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  mldescription 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