SPECIAL PRODUCT LINE PRESENTATION

vojta ice cream equipment
www.vojta-equipment.com

worldwide supplier of industrial
ice cream machinery

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

Products made on NITRO line:









ML6, CX6 Line „NITRO“

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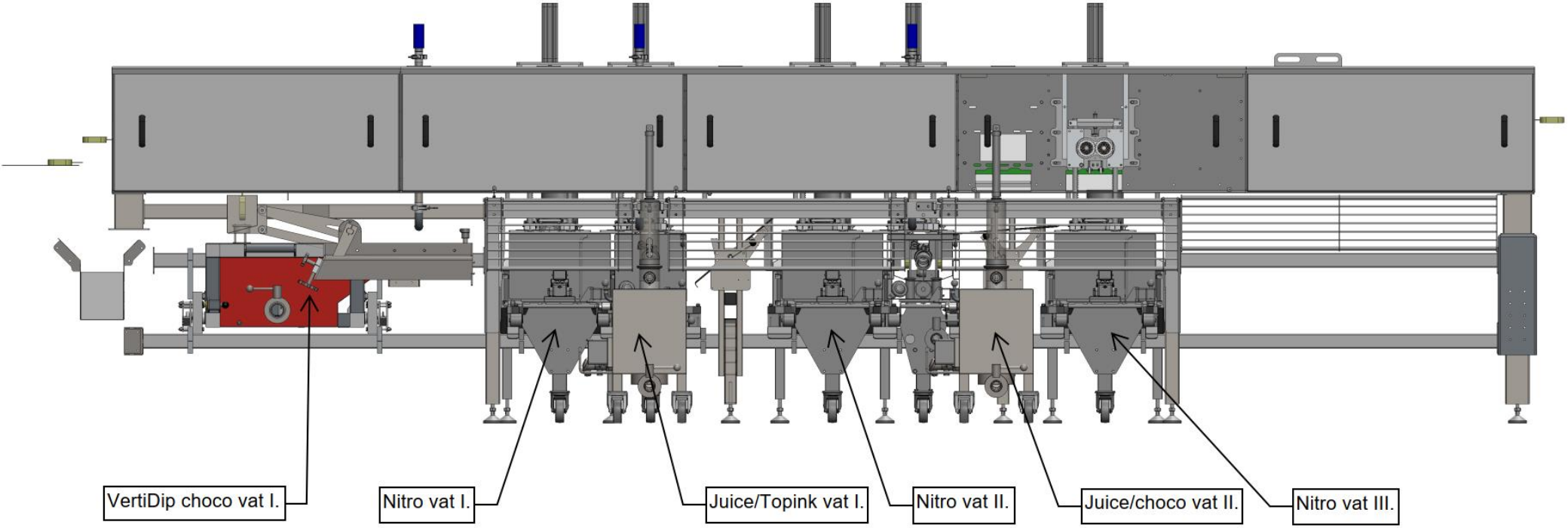


Double chocolate stick production





ML6, CX6 Line „NITRO“



ML6, CX6 Line „NITRO“



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 tunel
- 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

Products made on ML6 DP2 line:



Products made on ML6 DP3 line:









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For further information please do not hesitate to contact:

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