



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

# RU4

## Semi-automatic Filler





FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## **Contents:**

<b>Introduction</b>	<b>3</b>
<b>Machine description</b>	<b>4</b>
<b>Vital statistics</b>	<b>5</b>
<b>Primary benefits</b>	<b>6</b>
<b>Bespoke orders</b>	<b>8</b>
<b>Images</b>	<b>9</b>
<b>Testimonials</b>	<b>11</b>
<b>Contact</b>	<b>13</b>



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

**“Simple, Solid and Dependable.** All ROKK machinery is constructed from expertly sourced and premier components and are built on a stainless steel chassis which together, ensures that every customers gets the best return on their investment.

“Through superior practicality, performance and longevity with less downtime, ROKK machines provide the means to ease the strains of everyday ice cream production, including producing a consistently high quality end product while reducing the possibilities contamination during production as well as decreasing the man hours needed to operate the machinery.”

**Phil Darvell, managing director of ROKK Processing**



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## **Machine Description:**

The ROKK RU4 filler is a flexible, entry-level semi-automatic filling machine ideal for the small to medium sized ice cream manufacturer. With a maximum capacity of 10 deposits per minute, and a maximum fill volume of 5 litres, the RU4 offers the potential for high output while maintaining accurate weight control and aesthetically pleasing fill designs.

Easy to operate and simple to clean and maintain, the RU4 boasts high-performance components, electromechanical controls and operates purely by way of pneumatics to increase overall versatility as well as reliability. Constructed from stainless steel and capable of filling many types of containers, each machine can be individually customised to incorporate diverse filling options including ripple, inclusion and fluted. Touch screen controls and servo-drive filling can also be added as bespoke options to suit the individual needs of each manufacturer.



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## Vital Statistics:

Maximum capacity	10 deposits per min
Maximum fill volume	5 ltr
Minimum fill volume	100 ml
Maximum cup size	36cm x 22cm x 16cm
Air consumption	350 ltr/hr
Electrical consumption (servo-drive only)	0.1 kW
Dimensions (L x W x H)	120cm x 60cm x 190cm
Weight	90 Kg



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## Primary Benefits:

**Simple to operate:** The RU4 uniquely blends simplicity with performance to provide a machine that is easy to operate and guarantees a controlled premium fill each and every time.

**Accurate weight control:** The RU4's ability to maintain accurate weight control ensures that each deposit is equal to the last, guaranteeing consistency and, simplifying the product control process.

**Consistent aesthetic designs:** First impressions count for everything and the RU4's high-quality components provide for a consistent, aesthetically pleasing product design with every fill.

Cont.



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

**Diverse output possible:** The versatility of the RU4 provides the ability for output volumes to be easily controlled between its minimum and maximum capacity of 100ml and 5 litres, allowing it to easily run in tandem with other machines in the line.

**Easy to maintain:** Maintenance is essential no matter what the machine and the RU4 simple design makes this process quick and effortless, allowing for more time to be spent on production.

**Controls:** The RU4's electromechanical controls keep the machine reliable and easy to maintain without the need for expert engineering or support.



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## **Bespoke Orders:**

The RU4's practical design means that we can build these machines to suit individual requirements and production needs. Bespoke options include:

- Advanced filler options (ripple, inclusion, fluted, bespoke)
- Cup spinners
- Heat sealer





FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

**Images:**





FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**





FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## **Testimonials:**

*“With the service, the quality and innovation of the machine as well as the end product, I would highly recommend any ROKK machinery to ice cream manufacturers.”*

**Garry Buller, managing director of Yarde Farm**

*“ROKK’s commitment to quality clearly isn’t restricted to its machinery. The entire service, from its payment options, through to delivery and installation saved us from an embarrassing and potentially damaging situation.*

**Peter Fryer, co-founder of English Lakes Ice Cream**



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

*In part, I put our success down to the reliable machinery and service we have received from ROKK over the years. I would certainly recommend ROKK machinery to ice cream manufacturers."*

**Will Hawking, owner of Marshfield Ice Cream**

*I would highly recommend ROKK*

**Chow Mezgar, managing director of Judes Ice Cream**

*"The (ROKK) machinery is extremely well built. Solid yet with an immense degree of flexibility*

**Angelo Morelli, founder of Morelli's Ice Cream**



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**

## **Contact:**

Wolvey Lodge Business Centre  
Cloudsley Bush Lane  
Wolvey  
Leicestershire  
LE10 3HB  
England

**Telephone:** +44 (0)1455 220179

**Fax:** +44 (0)1455 221314

**Email:** [sales@rokkprocessing.com](mailto:sales@rokkprocessing.com)



FOOD AND ICE CREAM PROCESSING EQUIPMENT

**Simple Solid Dependable**



***Simple, Solid, Dependable***