

ROKK



ROKK RR2000

Simple

Solid

Dependable

The ROKK RR2000 is a very versatile, compact rotary filling machine that is well built and with impressive capacity.

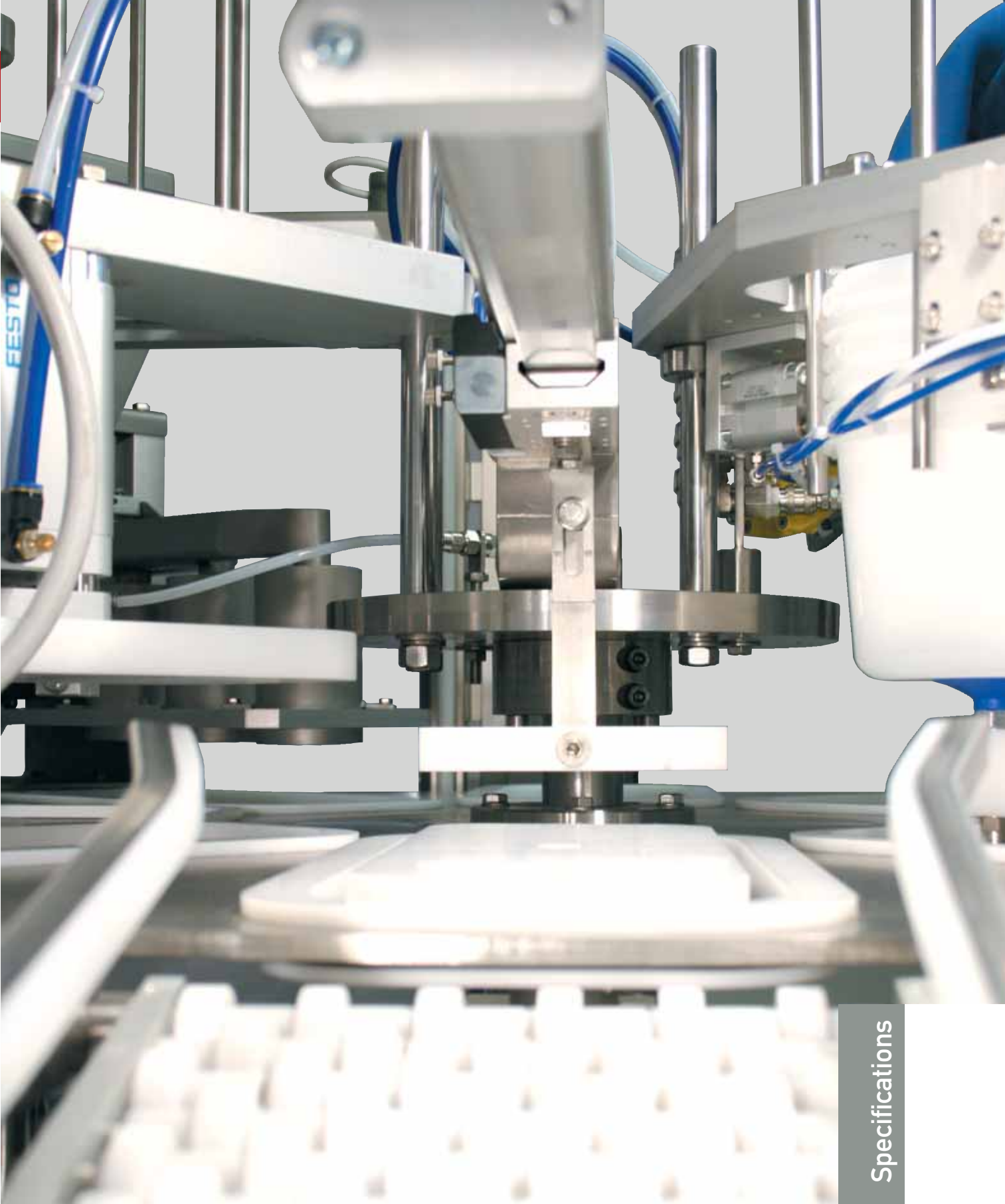
Specifications

Maximum capacity	2100 pieces/hr (per row)
Minimum fill volume	50ml
Maximum fill volume	5 ltr
Maximum Cup size (L x W x H)	360mm 180mm 150mm
Number of rows possible	3 row
Dimensions (L x W x H)	143cm 125cm 200cm
Electrical consumption	2kW
Air consumption	550 ltr/hr
Weight	950 kg

Benefits:

- Mechanical - High reliability
- Basic but functional - Simple to operate
- Well engineered - Durable
- Accurate weight control
- High output possible
- Consistent aesthetic fill designs
- Easy to maintain

“If we were buying a machine all we would want is something to work day in and day out”



Specifications

Available Features

- Filler options: ripple – inclusions – fluted – windmill - bespoke
- Chocolate spray
- Dry ingredients feeder
- Cup spinners
- Sauce dispenser
- Chocolate tank
- Heat sealer for tamper proof lids
- Crimping device
- Ink jet coding



Features

Controls

All of the controls are electromechanical which keeps the machine reliable and easy to maintain without the need for expert engineering or support. The programmer can accommodate up to 10 different cam settings enabling the operator to fill products with varying characteristics.

Above Table Workings

The combining of mechanical movements from the heart of the machine with versatile pneumatics provides the ultimate in ice cream filling solutions. All of the critical pneumatic parts on the ROKK RR2000 are sourced from the globally renowned company Festo who provide worldwide back-up and support. The twin grip dispensing systems, which are unique to ROKK equipment, make light work of any problem pots and lids.





Filling Heads

The filling assembly is easily adaptable and can be fitted with a wide range of nozzles suitable for ripples inclusions various colours and designs. We have the facility to build bespoke heads that will give a unique presentation of your product.

Drive/Engine

The complete drive system is mechanical and uses a combination of standard off the shelf gearboxes and lift cams. This has enabled us to achieve a robust and accurate movement. The main gear-box which works the whole machine is larger and more substantial than any comparable machine. We believe that weight is a very good indicator of build quality and the standard of components used.





Chassis

The chassis of the machine is built entirely out of stainless steel and aluminium. The main frame plate of the machine is 20mm thick!

Change Parts

We can supply a wide range of change parts including those for tubs, cups and cones from 50 ml right up to 5 litre. With this size of machine it is possible to run up to 3 rows which will give a total capacity of around 6000 pieces per hour. The use of quick release pneumatic fittings allows a product change over to be completed in around 10 to 15 minutes.

CIP

The machine is fully CIP cleanable in line with a freezer and fruit feeder.



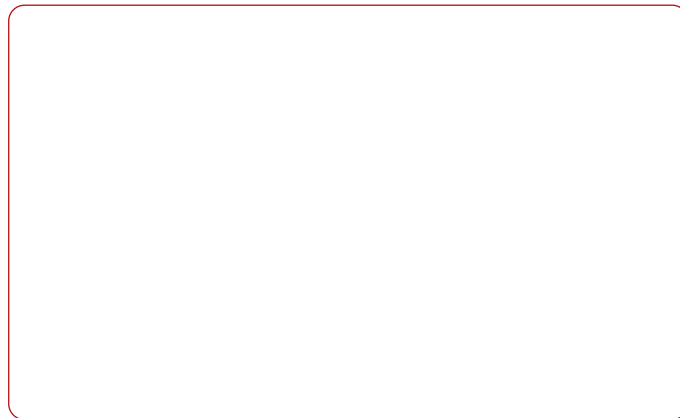


ROKK

Ask about our full range of products They include:

- Rotary Fillers
- Inline Fillers
- Inclusion Feeders
- Ice Cream Freezers
- Ripple Pumps
- Batch Pasteurisers
- Batch and HTST Mix Plants

For more details please contact us



www.rokk-processing.com

Disclaimer

Since production processes may change and products evolve, all technical data, photographs and statements in this publication should not be considered binding and are subject to change.