



RUF - Rotary Universal Filler

Highly efficient - for a large variety of ice cream products



Flexibility:

- Large variety of products (cones, cups, containers, squeeze-ups, cakes, etc.).
- Up to 10 operation stations for dispensing, filling lidding, ejecting.
- Short change-over time between products.
- Provided with wheels.

Capacity:

- Cups and cones: up to 9,600 products/hour.
- Boxes: up to 4,800 products/hour.

Easy operation:

- Product programmes pre-stored in the PLC.
- Access to the machine from all sides.

Operational reliability:

- Flexible plug-in equipment.
- Stainless steel table segments.
- Low service and maintenance costs.
- High hygiene standard.





Operation principle

The cups, cones or containers are dispensed from the magazine into the segments. Filling of the products takes place with either a time-elapse or extrusion bottom filler, depending on the viscosity and the volume of the product, and the ingredients.

Decoration with a number of viscous or solid ingredients is possible.

A large variety of lid types and lidding techniques can be applied, according to the design of the product. Lid tamper, heat-sealing of pre-stamped lids or sealing with foil from roll stock is possible. After lidding, the products are pushed or lifted out of the segments, and transferred into the hardening tunnel by a driven conveyor.

Date coding can be placed on the outlet conveyor.

Semi-automatic handling systems are available.

Main drive

By means of the main motor / VFD gearmotor, an exact and continuable filler speed is achieved. A cam drum indexes the working table. The equally

mounted cam disk drives the filling station as well as the push-up and the suction cups for the cup dispenser.

Compressed Air and Vacuum System

All components are of the highest standard and of well-known brands.

Control System

Each working station can be manually controlled or disconnected.

The RUF filling machine can be supplied with two different control systems:

- Siemens S7 or Allen-Bradley Compactlogix PLC with 12.5" Colour Touch-Screen. All products are pre-programmed in the PLC. The operator panel is placed beside the cup/ cone dispenser.
- Micro PLC system with standard program. 5.7" Colour Touch screen. Recipe and machine setup from touch screen.



STANDARD EQUIPMENT

	Cone	Cup	Container	Squeeze-up
Dispenser	Dispenser and magazine for confectioned cones.	Dispenser and magazine for cups.	Dispenser and magazine for containers	Dispenser and magazine for squeeze-ups.
Filler	Time-elapse filler for filling of multi-flavored products.	Time-elapse filler for filling of multi-flavored products.	Extrusion filler for multi-flavored products, including two-string cutters.	Volumetric filler for no air - slush ice products.
Decoration	Chocolate device for impregnation, jam top decoration and dry ingredient dosing unit.	Chocolate device for impregnation, jam top decoration and dry ingredient dosing unit.		
Lidding - closing	Dispenser and magazine for lids. Pleating. Card-board and dome lids.	Dispenser and magazine for cartons or snap-on lids. Lid tamper.	Dispenser and magazine for snap-on lids. Lid tamper.	Dispensing and heat-sealing of foils.
Ejection	Vertical ejection with Pick & Place belt driven conveyor or Polycord conveyor.	Vertical ejection with Pick & Place belt driven conveyor.	Vertical ejection with belt driven conveyor.	Vertical ejection with polycord driven conveyor.



Optional equipment:

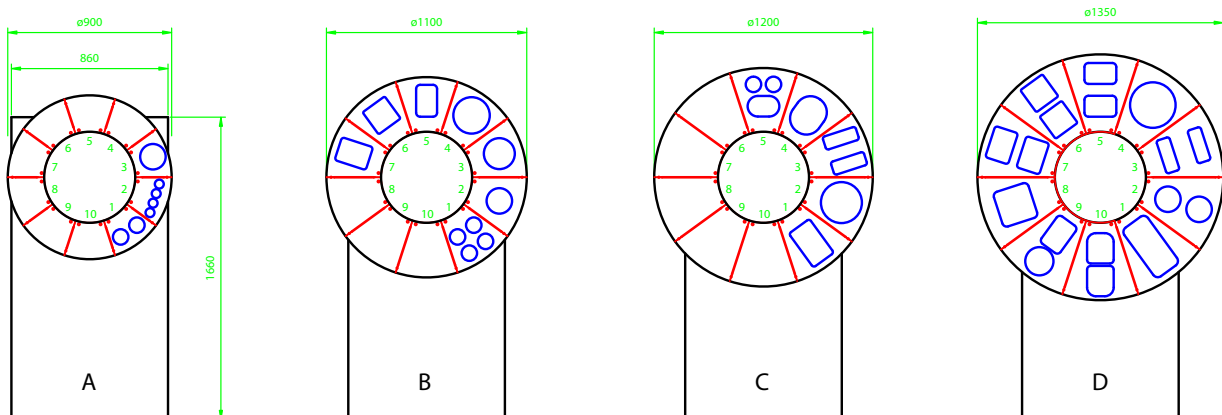
- Dispenser for cones, cups, containers, spoons and squeeze-ups.
- Time-elapse, extrusion and volumetric fillers.
- Decoration units for e.g. ice cream, chocolate and cocktail sauce (ripple- or pencil).
- Dry ingredient dosing unit.
- Chewing gum dispenser.
- Lidding equipment: snap-in, snap-on, overcap etc.
- Heat-sealing equipment for pre-cut and foil from roll stock.
- Pleating and tamping equipment.
- Date coding.

The RUF Filling machine can be equipped for many applications, such as:

- Several layers of ice cream.
- Decorated desserts.
- Separated dispensing of confectioned cones.



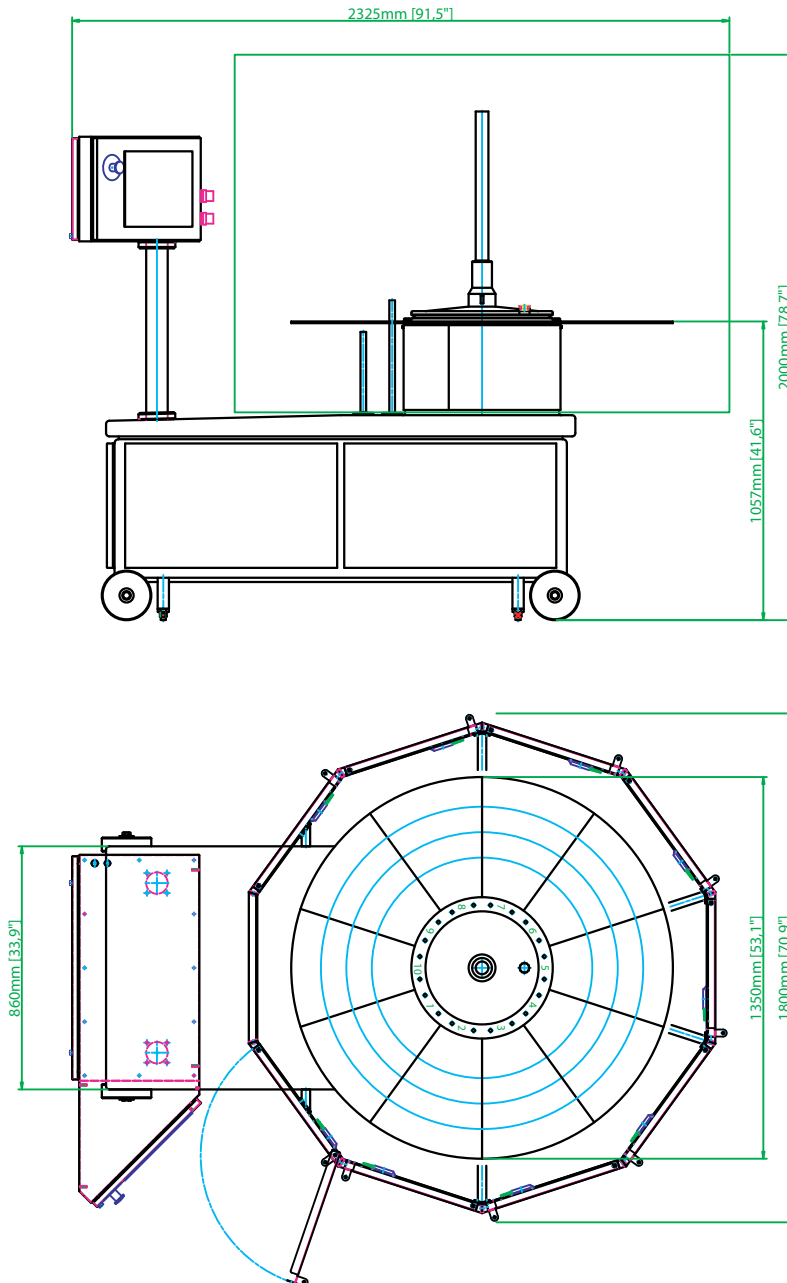
Examples of worktables for RUF



TECHNICAL DATA	
Main motor (minimum)	0,75 kW.
Heat-sealing	30-35 strokes per minute.
Power connections	3 x 400 V + N, 50 Hz (standard).
Control voltage	24 V DC.
Air consumption	0.5 - 1.4 Nm ³ /minute (18-49 Cfm) depending on equipment.
Required air pressure	6.5 bar (95 PSI).
Vacuum	Venturi injector system. Option: Vacuum pump.
Shipping data:	
Net weight	600 kg (1,325 lbs) depending on equipment.
Volume	Approx. 5.6m ³ (198 cu. ft).



LAYOUT DRAWING:



WCB Ice Cream must approve samples of product recipes, ingredients and packing materials. Our product technology being under continuous development, we reserve the right to amend the information given in this leaflet without prior notice.

