



N5 ROBOTIC COBOT ICE CREAM FILLER

Machine Specification



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EFFICIENT BY DESIGN

N5 ROBOTIC COBOT ICE CREAM FILLER

AVAILABLE IN 3 CONFIGURATIONS

The ROKK N5 Robot combines innovative automation with engineering efficiency to deliver precise filling, improved productivity and greater profitability. Designed to support creative, visually appealing ice cream products, the N5 is available in three configurations: Unguarded Cobot, Guarded High-Speed Cobot and Further Automated Cobot with Conveyor. With a range of optional features and functions, each system can be tailored to meet your specific production requirements.



✓ IP67-Rated Arm

Dust tight and water resistant

✓ Siemens HMI Interface

Pre-programmed and customisable decorative filling patterns

✓ 6-Axis Arm Precision

Automates complex multi-directional filling outputs

✓ Low Energy Single Phase

Highly energy-efficient and simple to install & operate

Output capacity:

Robotic Fillers up to 10,000 l/hr

Dependant on filling style and packaging configuration, please speak to our sales team



Version 1: Unguarded Cobot

An entry-level model in the ROKK range, providing flexible, semi-automatic ice cream filling with consistent accuracy and outputs of up to 1,500 litres per hour.

Flexible filling:

Suitable for a wide range of container types and sizes.

Simple operation:

HMI-controlled settings with a CIP-compatible, tool-free removable dosing valve for easy cleaning.

Base Model:

The base unguarded model uses a modular design, enabling future upgrades as production requirements evolve.

Version 2: Guarded High-Speed Cobot

The most popular ROKK N5 configuration, delivering high-capacity automated filling up to 2,500 litres per hour with full stainless-steel safety guarding and flexible production options.

High-speed production:

Automated filling with outputs of up to 2,500 litres per hour.

Safe and flexible:

Full stainless-steel safety guarding to enhance environmental safety when operating at higher capacities.

Version 3: Further Automated Cobot with Conveyor

Building on the guarded configuration, this model delivers fully automated production with integrated conveyor handling, container denesting, and optional two-flavour filling, ripple, lidding, and ingredient dosing.

Fully automated handling:

Conveyor-driven container transfer with optional lidding for continuous, streamlined production.

Greater versatility:

Optional two-flavour filling head, ripple kit, and vibratory dosing system enable a wide variety of filled and decorated products.



Discover the full range of ROKK N5 configurations and options.

Scan to learn more. Explore the full specifications of the N5 Robotic Filler

Contact our team: sales@rokkprocessing.com



Find out more:

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Part of the



Rated 4.6 on Trustpilot
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Disclaimer: All information and specifications shown are representative of the machines but may differ from the machine supplied as a result of ongoing refinement, development, and product improvements.