

CONTINUOUS FREEZERS **CF Series**



**Create Your Ideas,
We Will Find Solutions!**

CONTINUOUS ICE CREAM FREEZERS

Mod. CF 150, CF 300, CF 400, CF 600, CF 800

All CF continuous freezers have a sturdy stainless steel construction and are built in strict compliance with sanitary and safety standards in force in Europe. Highly performing and easy to operate they can produce any kind of ice cream with an overrun of 30 to 120 % and are suitable to be connected to automatic filling / extruding units and to C.I.P. plant for automatic cleaning.

Principal Features are:

- Maximum reliability under various working conditions
- Simple and flexible operation, easy to produce any kind of ice cream
- High quality of components

Standard Equipment:

The horizontal freezing barrel ensures an easy extraction of the beater while the rear barrel flange can be quickly dismantled thus facilitating inspection and maintenance operations. A front digital ammeter controls compressor start/stop according to ice cream consistency inside the barrel so as to prevent product freeze-up. Each freezer is provided with hard chromium plated barrel, beater with 2 swinging scrapping blades, air/mix metering piston pump controlled by mechanical speed variator, electronic control system for hot gas defrosting circuit preventing excessive ice cream consistency, overrun control valve, Freon R404a dry expansion system refrigeration circuit with semihermetic compressor BITZER and vertical hermetic condenser suitable to work also with tower water, electric front control panel with on/off switch, production, emergency and safety pushbuttons, ammeters, alarms, mix piston pump speed counter and ice cream consistency display.

4 °C Recommended inlet mix temperature

5.5 °C Ice cream outlet temperature

Recommended Mix Components

8 ÷ 12 % Fats

15 ÷ 20 % Sugars

0.5 % Suitable stabilizer

34 ÷ 42 % Total dry solids

Technical Data:

Model		CF 150	CF 300	CF 400	CF 600	CF 800
Ice cream production (100% overrun)	lt/h	150	300	400	600	800
Compressor	kW	3,3	5,5	7,5	5,5+5,5	7,5+7,5
Beater motor	kW	2,2	3	3	3+3	4+4
Installed power	kW	6,2	9,5	11,5	9,5+9,5	12,5+12,5
Mains water cons. (15 °C)	lt/h	450	650	900	650+650	650+650
Tower water cons. (29,5 °C)	lt/h	800	1200	1600	1200+1200	1200+1200
Width	mm	730	730	730	970	970
Depth	mm	1250	1550	1550	1550	1550
Height	mm	1600	1600	1600	1600	1600
Net weight	kgs	380	500	500	780	800

VOJTA s.r.o. product technology is under continuous development. Therefore we reserve the right to amend the information given in this brochure without prior notice.

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Air-mix pump



Simple design, easy for maintenance