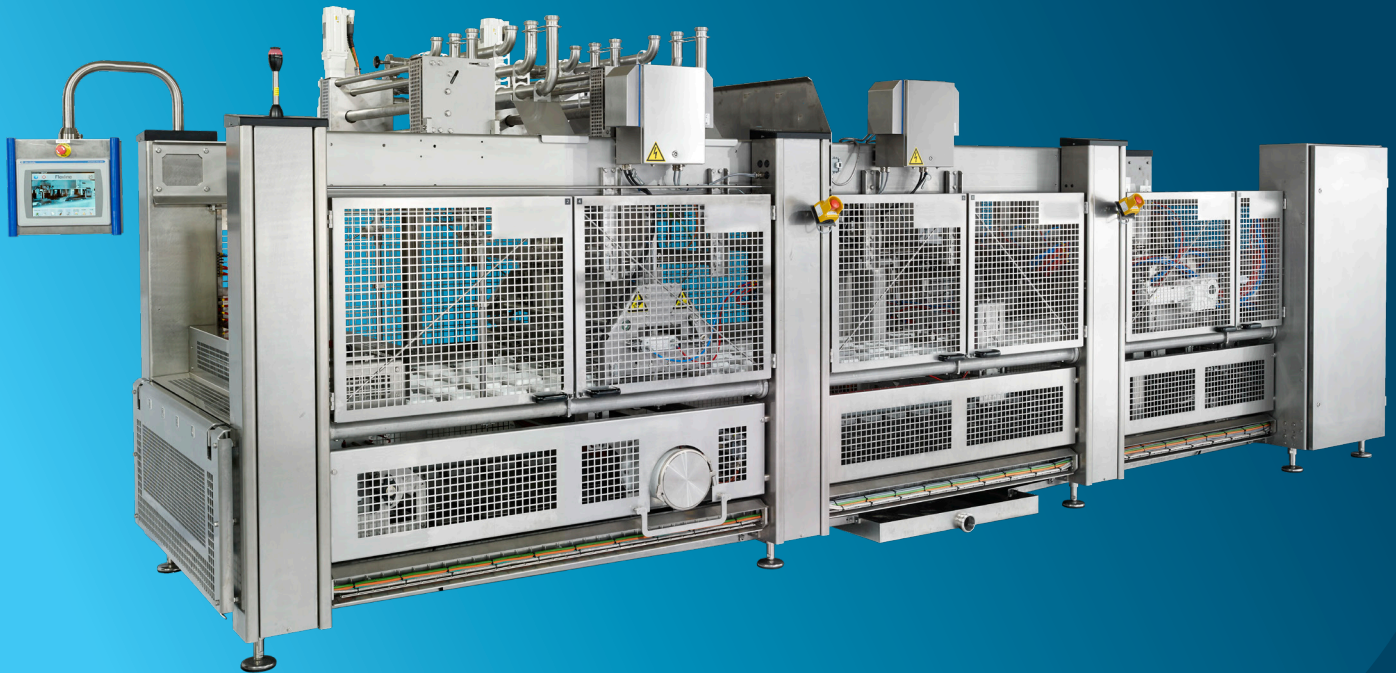


FILLING MACHINES

Everything from small production to high capacities

- Filling of cups, cone, bulk and squeeze-ups
- Flexible designs to accommodate different needs
- Easy operations
- Large variety of products
- All wiring and pneumatics integrated from the factory



ICE CREAM FILLING

The heart of every production line

With its capacity for infinite variety in flavors and forms, ice cream rewards food marketers with an endless source of new products with which to compete.

That competition first begins at point-of-sale in the retail freezers. The battle is for the consumer's choice. Whether the product is new or an old favorite, the battle is won by appealing to the eye and the imagination with attractive, convincing graphics and text.

The form and shape of the product also have a role in winning the battle of the freezer shelves. For some products the shape is distinctive; for others it is traditional; still others, practical. Practical packaging is not only convenient for the consumer, it benefits the entire distribution chain.

Gram Equipment has many years of experience in the packaging of ice cream products. Put our experience and expertise to work for your company in the production and packaging of your products.

The form and shape of your ice cream products plays an important role for your consumers.

Whether the form is cones, cups or cartons, Gram Equipment offers a wide range of filling equipment to help you getting your ice cream products from your freezers to the consumers. Our RUF filler is a very efficient use of floor space and a cost effective solution to a wide variety of production needs.

Our Flexline in-line filler handles the high capacity requirements and production of complex and multi-step production. Either filling solution benefits from Gram Equipment ice cream filling technology and experience.

Allow Gram Equipment to create the filling solutions for your production needs. Whatever your product requirements are, Gram Equipment offers the ice cream filling equipment you need.



CAF SERIES

For small and medium productions

CAF 24 / 36

Designed to meet the particular needs of small and medium-size ice cream producers.

CAF 24/36 are compact rotary filling machines available for filling of cone, cup, bulk and squeeze-up products.

Actual Main feature:

- Compact design
- User friendly operation
- Mechanical operation
- Quick product change over
- Easy addition of new working station
- Wide range of optional filling equipment

Ideal solution for the production of:

- Tub/bulk with snap on/in lid
- Tub/bulk with heat sealed tin foil (aluminium) lid
- Round, square or rectangular tub

CAF 24 Max. production capacity:

- Tub container snap on lid: Up to 2.400pcs/h
- Heat sealed tub: Up to 2.100 pcs/h

CAF 36 max. production capacity:

- Cups : Up to 3.600 pcs/h
- Cones: Up to 3.600 pcs/h
- Squeeze up tube: Up to 2.100 pcs/h
- Heat sealed cup: Up to 2.100 pcs/h



RUF

Rotary universal iller

The RUF fills and lids a large variety of cups, cones, frozen desserts and push-ups. It is easily operated and controlled by a PLC system. The RUF is generally supplied in configurations with ten working stations.

A full range of more than 40 different options including cup dispensing, filling, lidding and heat sealing allow the RUF to be customized to meet a variety of requirements. The modular equipment layout and the flexible plug-in air and power supplies make change-over from one type of product to another easy and fast.

Flexibility:

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

Capacity:

- Cups and cones: more than 9,000 products/hour.
- Boxes: more than 4,000 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.



GMF-C

Modular design and advanced controls

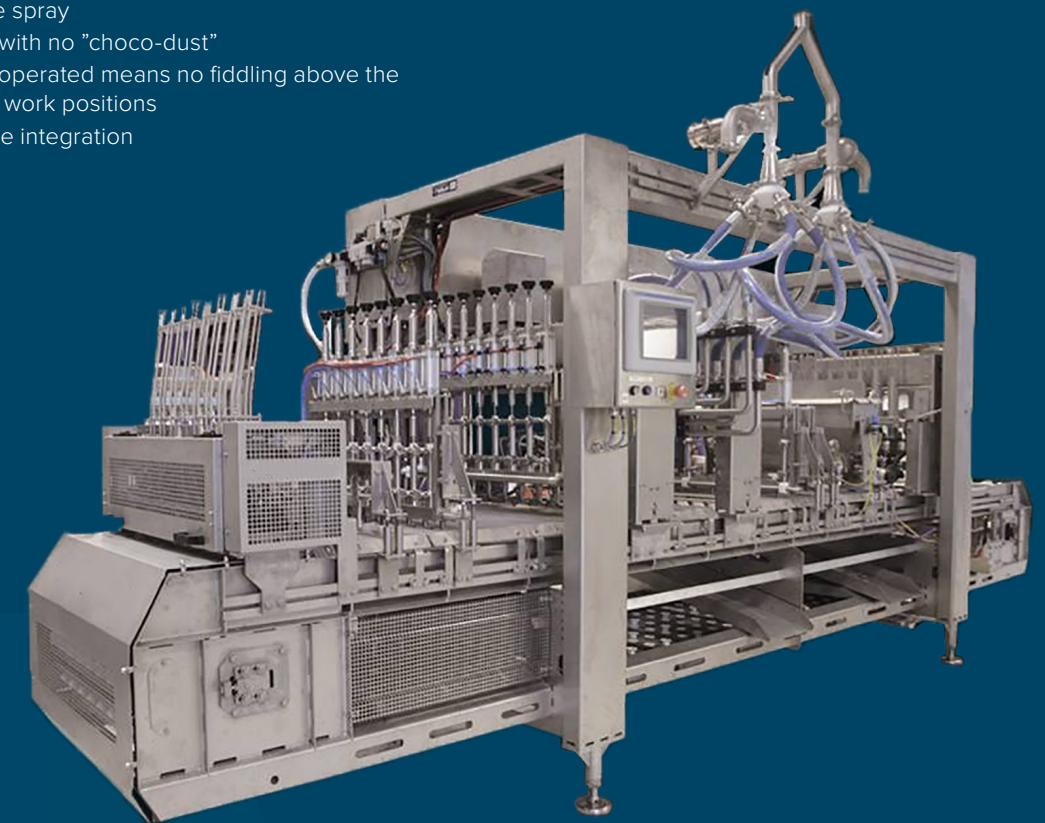
The GMF filling machines are highly versatile and designed for individual flexibility to cover any product requirement. The filling machines makes use of a modular design and advanced control systems to provide a wide range of configurations that can be altered rapidly to meet the requirements for easy product change-over.

Basic features:

- Cone with heat-sealed, tamper-proof lids
- Star closing of sleeves
- Crimping of sleeves with transparent and cardboard lids
- Extrusion filling Cone/cup detection means no cone/cup = no spray, no filling, no lidding, etc.
- Precise dosage of custom dry ingredients
- Airless chocolate spray
- Clean & precise with no "choco-dust"
- Magazine side-operated means no fiddling above the slats, ergonomic work positions
- Full robot and line integration

Additional Features:

- Handling of large inclusions for today's trends
- Variety of inclusions
- Bypass feature on filler when no cup is detected
- Precise volume filled
- Spin the cup during fill
- Add the spoon for portion cups on the production line
Cup, fill, inner lid, spoon, top lid



FLEXLINE FILLER

High flexibility and easy to operate

Gram Equipment's Flexline filler is an automated, in-line ice cream filling machine, with capacities of more than 40,000 cups or cones per hour, and more than 12,000 bulk products per hour.

The Flexline Filler is designed and manufactured to the highest technical standard and has been developed to meet the strictest demands for efficiency, hygiene and safety. The machine is characterized by high flexibility, comfortable working height and great usability and can be operated from both sides. It is easy to clean and inspect.

The framework assembly is designed with side members and legs. The members are flanged tubes, which also constitute the air reservoir, and profiled beams that cover the cable trays. The safety guards are fully integrated with the framework.

The lamella conveyor consists of bearers supporting the heavy calibrated chain, and stainless steel lamellas with quick release. The Flexline meets the newest technical standards and is built according to 3-A Standards and EHEDG guidelines.

Operation principle:

The cups, cones or containers are dispensed from the magazine into the lamellas. Ice cream dosing takes place with either extrusion, volumetric or time-elapse filling depending on the packaging volume, ingredients and desired filling pattern.

The products can be decorated with wet or dry ingredients, and a large variety of lid types and lidding techniques can be applied according to the design of the package. Heat sealing is possible with pre-cut foil or film from roll stock.

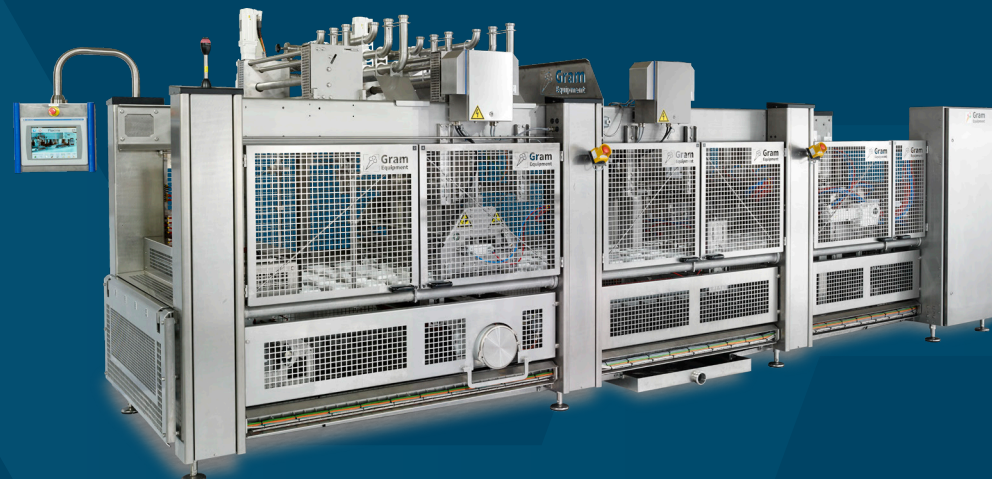
After lidding, the products are lifted out of the lamellas and transferred to the hardening tunnel by a belt conveyer or Pick & Place.

Servo-driven system:

The lamella indexing and vertical lifting and filling movements are driven by servo motors that offer a high degree of flexibility and accuracy. The working stations may be positioned freely along the index conveyor. The main motions of cup and lid dispensers can also be servo driven. All this helps to reduce downtime for maintenance and change-overs.

Control system:

The Flexline is equipped with a Siemens or Allen-Bradley control system and operated via a touch screen that have any advantages, such as a user-friendly user interface and the possibility of storing different product programs. The movements and timing can be changed during production and the menus are divided into sections for operators and trained personnel.



CUSTOMER SERVICE

Because it matters



Customer Support

Consulting, support, remote service for questions about the machine or in the event of a malfunction, our Help Desk team will provide knowledgeable information over the telephone and, together with you, analyze your machine via remote access, if available.



Field Service

Preventive maintenance, repair, planned overhaul. Nobody can afford unplanned shut-downs. With regular preventive maintenance and overhauls, machine availability is maximized. If shut-downs occur, our service technicians can quickly be on-site.



Spare Parts

If a replacement part is needed, original Gram Equipment and former WCB parts guarantee high efficiency and minimal loss of production.



Total Care Program

Not only does an planned maintenance and planned overhauls of your installed machine's secure your investments, but it also ensures long-run performance and competitiveness. In addition, with upgrades, you can respond to changing requirements and ensure the functionality of your machine for many years.



Upgrades

Want to know more of how to improve performance and safety of your existing equipment? Our customer service team will look forward to explore your options. We can offer you a specific evaluation of your equipment and possibilities by our field-experienced team.

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