



Complete Ice Cream Process Facility for Sale



Offers will be considered for the complete plant then individual items. Contact Phil Doxey for full details and to place your offers.



600 Lt Mix Plant - 2 x 600 Lt mix/pasteuriser tanks, complete with water jacket, high speed mixer, CIP spray ball, temperature probe and two lift up lids. 1 x Niro NS3006H single stage homogeniser. 2 stage plate cooler.



Control panel with chart recorder, temperature controllers, Hot water set Interconnecting pipe work and valves All mounted on a St St skid.

3 off 600 Lt Ageing Tanks - Vertical, Cylindrical, water jacketed, enclosed tanks with a top man-way, CIP Spray ball and top mounted stirrer.



1 off WCB MF600 Fully Automatic Ice Cream Freezer (air cooled)- capacity 120 to 600 Lt per hour of ice cream at 100% overrun. Standard Features, automatic cylinder pressure control, automatic viscosity control, automatic overrun control, automatic mix flow control, open type dasher, CIPO cleaning program. Air cooled chilled water unit included.



1 off Technogel pneumatic ripple pump

1 off Technogel FF10E Ingredients feeder

1 off ROKK RU2 bulk tub filler

1 off Technogel Rotary 4000 cup filler - change parts for 110 ml and 500 ml cups. De-nest, single flavour fill and ripple, dry ingredients, lid dispense, lid press, eject. Full set of guards.



30 off St St mobile storage trolley with moveable shelves



1 off Mercedes "Sprinter" with CoolCab freezer cabinet and self contained freezer unit

