

vojta ice cream
equipment

W1 / W2

External worktable for ARCTIC extrusion line

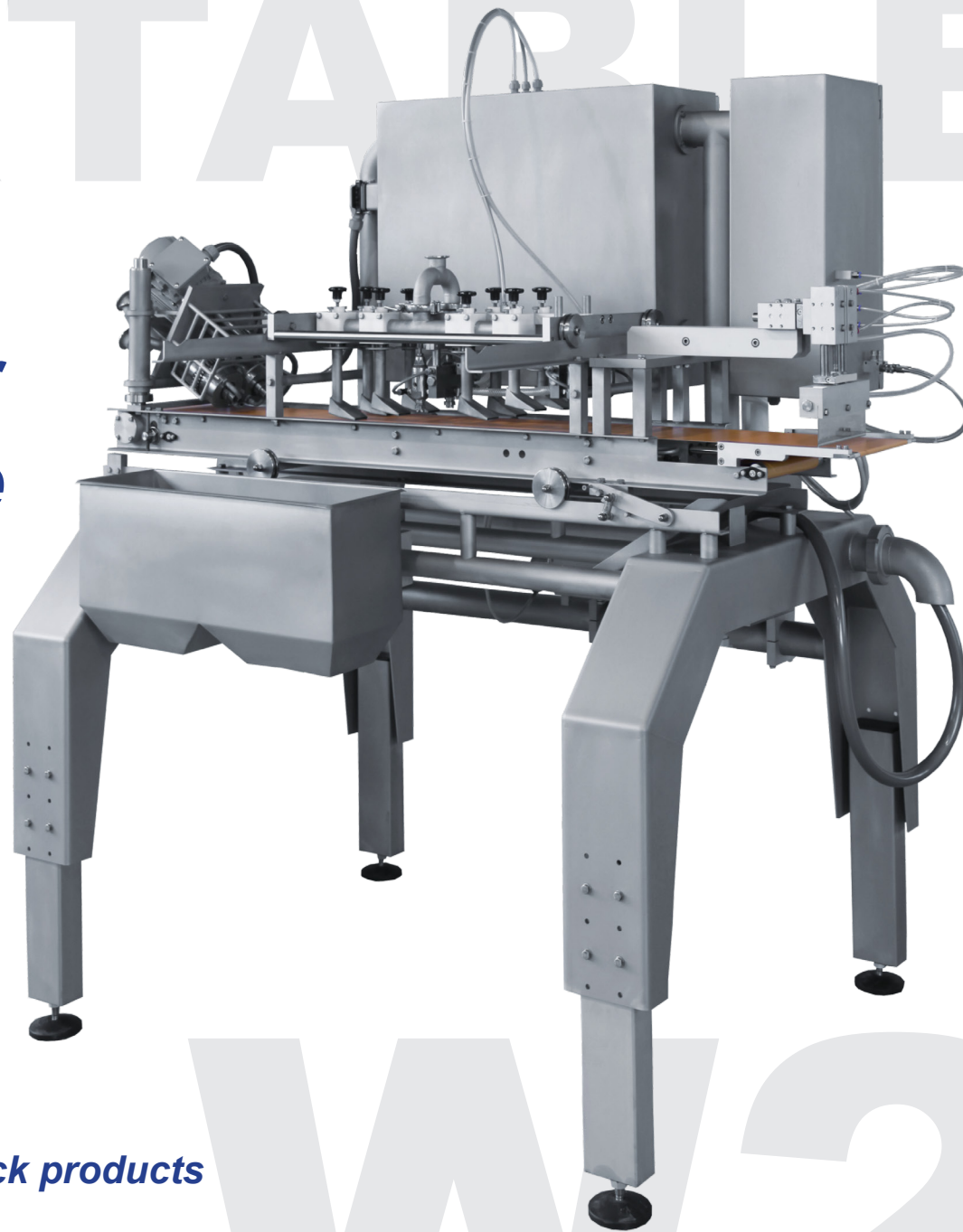
Capacity 3 000 - 7 000 pcs/h

Multilayer stick products

Rotated stick products

Bar stick products

Special stick products



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

Worktable W1 and W2 for extrusion line

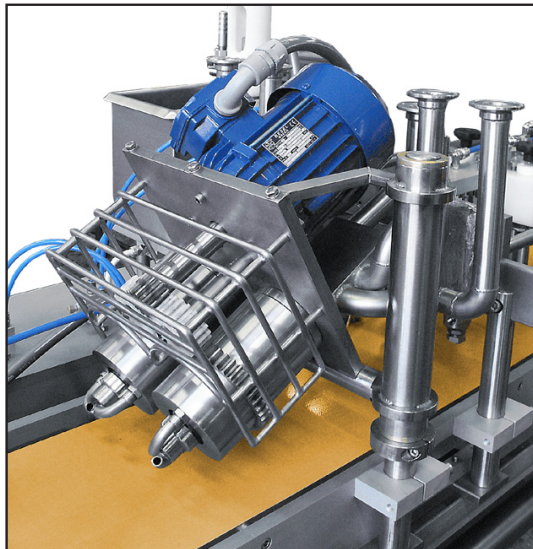
Worktables W1 or W2 are very flexible independent attachments to extrusion lines, capable of producing of wide range of inovative, sophisticated products.

Capacities 3 500 pcs/hour (W1) and 7 000 pcs/hour (W2) are available.

Worktable W1 or W2 can be linked to any type of extrusion line, synchronisation is done via encoder and PLC.

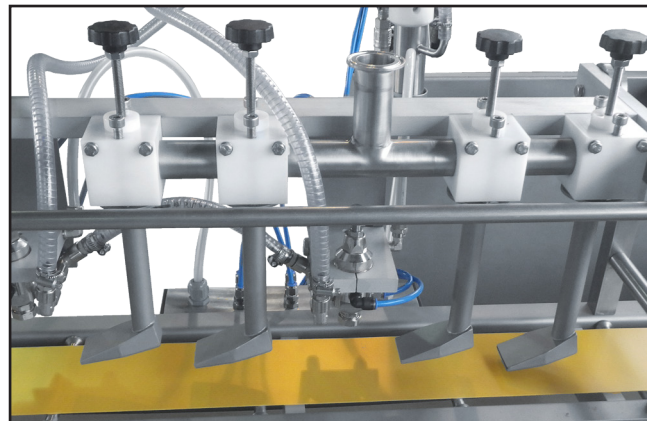
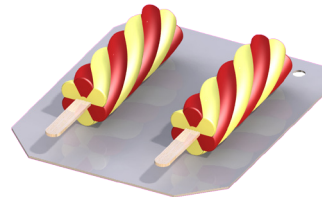
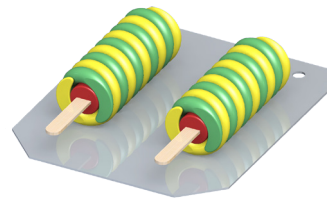
Features:

- ▶ Conveyor with belt speed regulation, product transfer unit, pneumatically operated
- ▶ PLC unit to synchronize the worktable with extrusion line, incl. encoder
- ▶ Cutting station, heated, temperature control
- ▶ Stainless steel frame



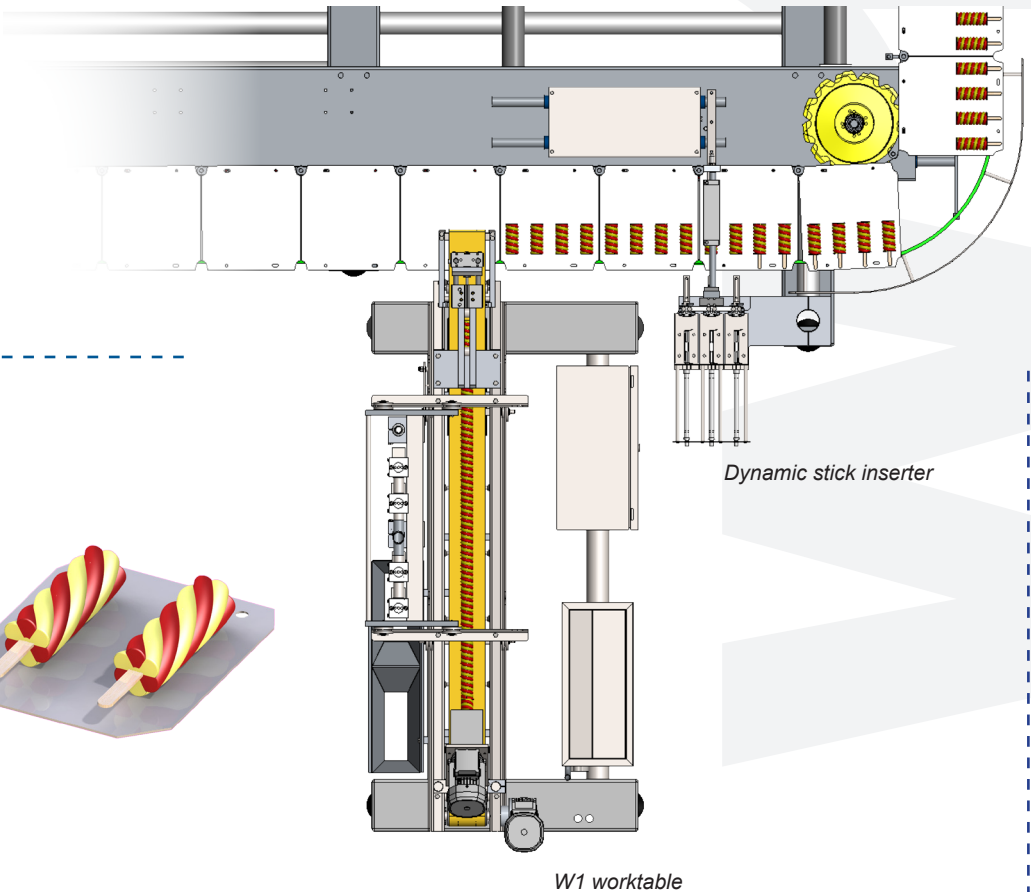
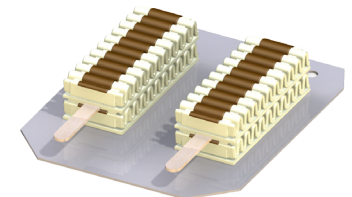
W2 rotary head:

- ▶ 2 rotary heads
- ▶ 3 colours (1x central + 2x rotary)

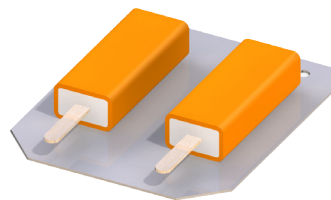
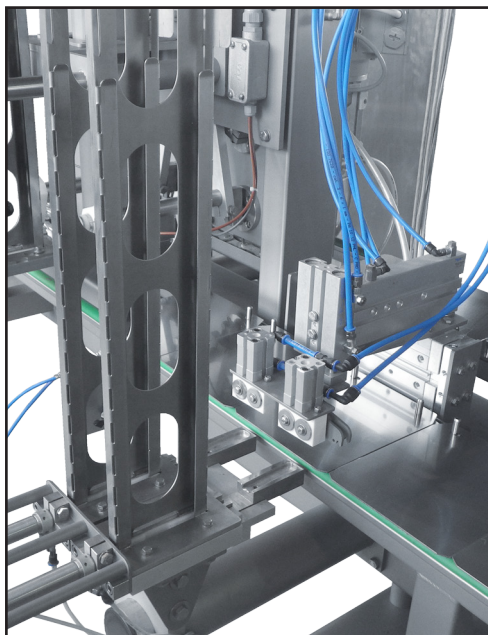


Multilayer extrusion station:

- ▶ 4-8 extruders for miltulayer products
- ▶ 2-4 chocolate sprayers
- ▶ Heated choco vat

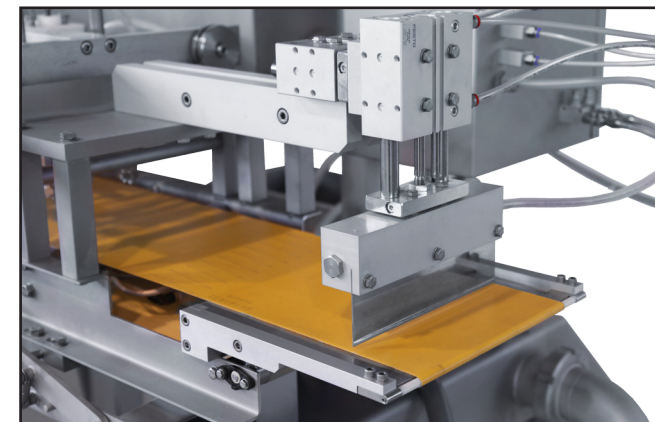
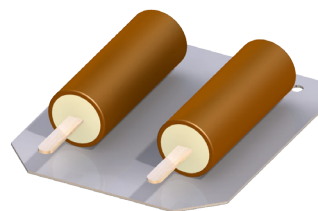


- ▶ Ice cream/„water ice“ combination possible



Dynamic stick inserter:

- ▶ Gentle inserting at sync movement
- ▶ Pneumatic or servo synchronisation
- ▶ 2-3-4 wide stick inserters

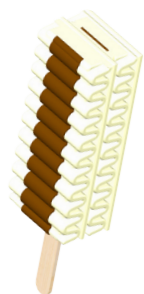


Transfer and cutting station:

- ▶ Pneumatic transfer unit
- ▶ Cutting station with heated blade
- ▶ Easy adjustable

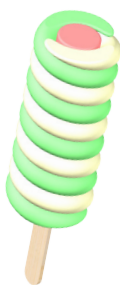
Typical products made:

- ▶ Multilayer stick products



SP-0002-120

- ▶ Rotated and round stick products



SP-0001-100



SP-0017-80



SP-0019-80



SP-0012-140

- ▶ Bar stick products



SP-0003-120



SP-0004-120

- ▶ Special stick products



SP-0021-70

Combination of ice cream/ice cream, or, ice cream/„water ice“, or, „water ice“/„water ice“ are possible, therefore endless variations and tastes are possible to create new products, which are top interesting and demanded by market.

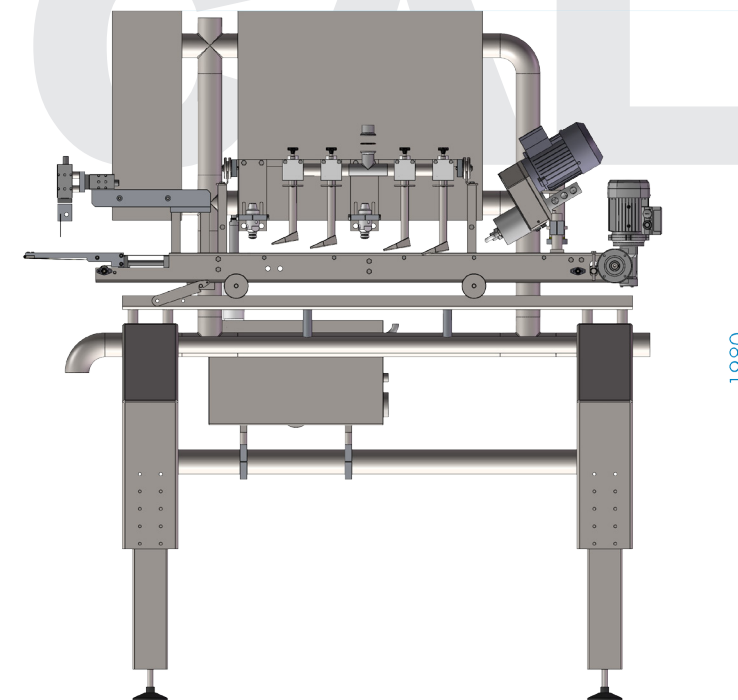
Technical Specifications

		Worktable W1	Worktable W2
Hourly production max.	pcs/h	3 000 - 3 500	6 000 - 7 000
Product specification			
Product pitch min.	mm	75	75*
Product lenght max.	mm	120	120
Product width max.	mm	60	60
Product height max.	mm	50	50
Media connections			
Power input (400V/50Hz)	kW	0,85	1,1
Compressed air	bar	6	6

Other equipment on request, according to individual needs.

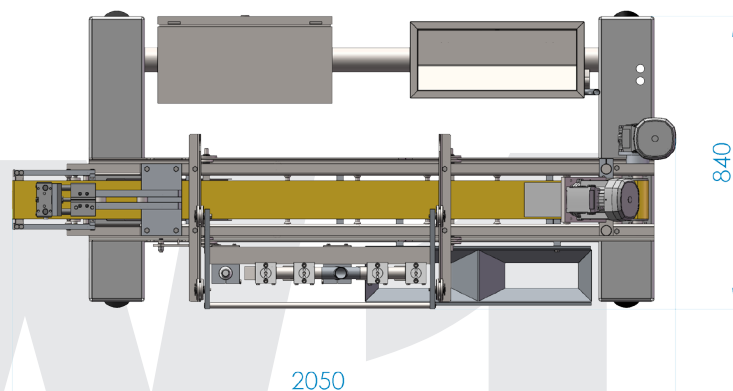
Please note: In order to receive good appearance of product, stiff and dry ice cream is required in general. These products moreover requires also correct recipes of ice cream/water ice used.

* minimum pitch of product SP-0001-100 is 95mm

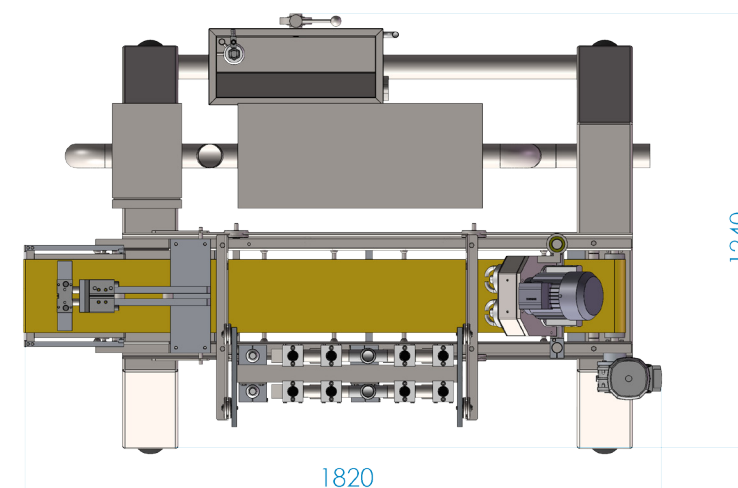


Worktable layouts

WORKTABLE W1



WORKTABLE W2



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.

VOJTA s.r.o.

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