

**ROBOPOP 2**First icepop workstation -  
molds do not leave the machine

1. Workstation: Saves time, freezing liquid and power consumption!
2. The latest technology in ice pop production. There is no equipment on the market with Robopop's innovations.
3. Does not require prior knowledge about ice pops. Basic and fast courses are available at Finamac USA.
4. Easy to operate, install and transport.
5. Simple maintenance can be provided by a regular household refrigerator technician.
6. Small space occupied, only 40% of the area normally occupied by equivalent conventional equipment.
7. The best production/time rate among equivalent equipment.
8. It allows to start anywhere because it works with three-phase electric power.
9. The best investment/return rate in the food production industry.
10. Resale value guaranteed because it is a compact machine of high production and equipped with state-of-the-art technology with all control systems included.

#### - Movable tray for displacement of molds over tanks

A movable sliding tray moves the mold from the unmold tank towards the freezing tank after feeding it with a new mixture, passing over the other molds. This prevents drops of fluid from falling on the other molds already filled with mixture in the freezing tank. In this way, the entire process of producing ice pops is made within Robopop, as a complete work station, without any need to take molds to unmold tanks nor to tables to feed the mixture, eliminating the amount of space needed in your establishment.

#### - Three tanks: freezing, unmolding and fluid reserve

Filled with the same thermal fluid, the freezing tank is heavily cooled and the unmold tank is slightly heated so that the ice pops are released from the mold. The reserve tank serves to automatically control the fluid level even when you change the molds. All three tanks are interconnected so there is no fluid loss nor drops on the floor of the establishment, which commonly occurs with unmolding tanks separated from the machine.

#### - Machine designed to be seen by your customers

With bold design, it allows you to produce ice pops in front of your customers. Can be supplied in various colors to meet the visual identities of franchise chains or specific stores.

#### - Special fiberglass cabinet

Molded in one piece, without any connecting parts, eliminates residue accumulation points and provides harmonious curves with visually attractive details that are impossible to obtain on conventional machines made with folded sheets only. Fiberglass also increases the machine's ability to conserve temperatures, saving up to 10% of the energy consumed by conventional machines made only with stainless steel.

#### - Special Fluid!

Works with a patented fluid that increases the production of your pops!

#### - Touch screen panel buttons with production and maintenance warnings

Tempered glass front panel with graphic display and touch buttons that operate a modern electronic control system for easy configuration and visualization of: Freezing and unmolding temperatures, duration of ice pop production cycle and cumulative equipment working time, periodic maintenance alerts: fluids, filters, refrigeration, electric and alerts of occurrences: low levels of fluids, insufficient refrigeration, operating systems.

Model	RoboPop 2
Consumption of electricity	Start: 6 KW / Ultra: 10 kW
Electrical Installation	Start: 220 V, Monophase, 50 Hz or 60 Hz Ultra: 220 V, Monophase or 380 V, Threephase, 50 Hz or 60 Hz
Equipment Dimensions (LHW)	Start: 1150 mm X 1000 mm X 1050 mm Ultra: 1780 mm X 1000 mm X 1050 mm
Net Weight	Start: 165 Kg Ultra: 255 Kg
Condensation	Start: Air Ultra: Water or Air
Production Capacity**	Start: Up to 350 ice pops per hour*** Ultra: Up to 900 ice pops per hour***



*\*Technical Information may change without previous advice.*

*\*\*The production disclosed depends on the recipe used, the shape of the mold (standard: Brida mold, 63ml), the secondary fluid and the frequency of the machine. Air cooled machines production depends on the climatic conditions of the location where the machine is installed. 50 Hz machines may produce up to 20% less than reported.*

*\*\*\*Considering molds with 28 cavities of 63ml and input 60Hz.*

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