

**- Application:**

This equipment is used to automatically incorporate ingredients into continuously produced ice cream or açai, increasing the added value of the final product and enabling the creation of new flavors in your product line.

It allows you to incorporate solids such as fruit, nuts, crunch, hazelnuts, flakes (chocolate chips or shavings), fruit pulp and other ingredients into the ice cream. The ice cream comes from a continuous mixer and the solid ingredient or pulp comes from the equipment's reservoir.

**CONTROL PANEL**

Our equipment has been designed to allow total freedom of creation and ease of control, making it possible to use most of the ingredients the customer desires. This is achieved by controlling the speed of the 3 devices:

- CONVEYOR
- VOLUMETRIC DOSER
- MIXER

Independently, making the necessary adjustments during production extremely simple.

The freedom to use solid particulate ingredients or fruit pulp with generous chunks is one of the IF 900's greatest advantages. In addition to all these benefits, we can also attach a syrup incorporator to the equipment's outlet, like the IX 600, and create other products by mixing the syrup into the ice cream with added ingredients.

**- HOW DOES IT WORK?  
INGREDIENT TANK**

- **REVOLVER** - The purpose of this is to keep the solid ingredients moving and balanced inside the tank, improving the operation of the conveyor. Many competitors' equipment does not have this system;
- **CONVEYOR** - A screw-type conveyor shaft transports the ingredient contained in the tank to the volumetric feeder. To allow for a wide range of ingredients, the IF 900 is shipped with 2 conveyor models, expanding the choice of solid sizes to be incorporated;

**VOLUMETRIC DOSER** - A rotor consisting of a piston with double volumetric dosage per revolution applies the ingredients to the ice cream in the continuous line, without human contact. Ice cream mixed at high pressure is superior in quality, as well as in texture, taste, color, aeration, shelf life, resistance to melting and other characteristics easily perceived by the most exigent consumers.

Our system has the following advantages over other equipment on the market:

- More uniform dosing, making it easier to adjust the quantity and distribution of items in the ice cream;
- Enables work with automatic filling machines on the line;
- Designed to keep the air incorporated into the ice cream.

**INCORPORATOR** - Vertical tube containing the mixing system, responsible for distributing the ingredients that have been dosed evenly into the ice cream.

The special design of this mixer allows the ingredients to be distributed evenly and reduces the temperature loss of the ice cream.

Our customers often point to this DOSER/INCORPORATOR combination as the most efficient on the market today.



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

*\*\*The announced production depends on climatic conditions and installation of the places where the machine is located.*

|                            |                                                 |
|----------------------------|-------------------------------------------------|
| Model                      | IF 900                                          |
| Electrical Instalation     | 220 V, threephase, biphas, monophase, 60 Hz     |
| Consumption of electricity | 1,7 kW                                          |
| Dimensions (WHL)           | 650 x 1300 x 850 mm<br>25.59 x 51.18 x 33.46 in |
| Net Weight                 | 120 Kg                                          |