



FILLING MACHINES

Everything for small production to high capacities

- Filling of cups, cone, bulk and squees up.
- Flexible designs to accommodate different needs
- Easy operations

- Large variety of products (cones, cups, containers, squeezeups, cakes, etc.).
- All wiring and pneumatics integrated from the factory

ICE CREAM FILLING EQUIPMENT

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, convinc—ing 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.





ANDERSON FILLERS

Bulk and Carton fillers for all kind

Anderson 588 - Rectangular Carton Filler

The 588 carton filler is a compact in-line machine that is able to handle all steps of the process from carton erecting and gluing to filling and closing operations. No auxiliary forming or sealing equipment is required. Highlights of the Model 588 are the Gram Equipment Microfill principle that ensures consistently filled cartons, hot melt spray adhesive system for positive sealing of carton end flaps and simple flap closing system to assure dependable, high output operation.

Anderson 456 - Round Carton Filler

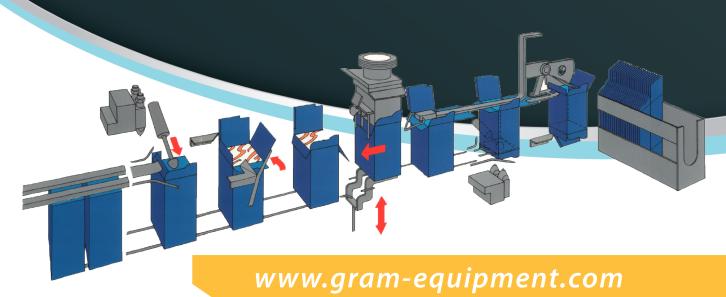
These high speed and compact filler models dispense, fill and lid a wide variety of round containers. The standard model handles straight wall containers and the 'N' model handles nested taper wall containers. The high speed filling system is capable of running pints and quarts at speeds up to 80 per minute and half-gallons up to 60 per minute.

The Microfill system ensures a consistent fill volume using the container as the measuring device. The compact rotary design makes the most efficient use of floor space.



Anderson 555 - Lock end Carton Filler

This compact, well-proven, high speed half-gallon filler is an original in the complete line of Anderson ice cream carton fill—ing. It is capable of forming, filling and closing up to 3600 lock end cartons per hour. The patented Microfill filling system assures accurate volumetric fill control and automatically synchronizes the carton filler with the freezer. Rugged stainless steel design meets the most demanding day-to-day production requirements. Servo positioning drives allow smooth operation with low maintenance.



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 sqeeuze-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 Alu-foil 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 Filler

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, squeezeups, 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

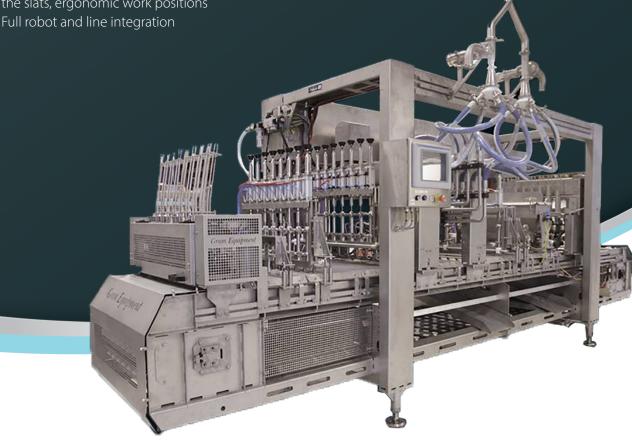
The GMF filling machines are highly versatile and designed for individual flexibility to cover any product requirement. The filling machines makes use of a modular design and advanced control systems to provide a wide range of configurations that can be altered rapidly to meet the requirements for easy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

Basic features

- Cone with heat-sealed, tamper-proof lids
- Star closing of sleeves
- Crimping of sleeves with transparent and cardboard
- 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"
- Magazines side-operated means no fiddling above the slats, ergonomic work positions

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

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 many 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.





CONTACT INFORMATION

Please contact Gram Equipment for further information

Headquarters

Aage Grams Vej 1 6500 Vojens - Denmark Tlf.: +45 73 20 17 00 Fax: +45 73 20 17 01 sales@gram-equipment.com

Aarhus, Denmark

Graham Bells Vej 6 8200 Aarhus - Denmark Tlf.: +45 87 41 20 00 Fax: +45 87 41 20 01 sales@gram-equipment.com

Northvale, USA

267 Livingston Street Northvale, NJ 07647 - USA Tel.: +1 201 784 1101 Fax: +1 201 784 1116 sales@gramequipment-usa.com

Tampa, USA

1212 N. 39th. Street, Suite 438 Tampa, Florida, 33605 - USA Tel +1 813 2481978 Fax +1 813 2482314 sales@gramequipment-usa.com

Phillippines

27 Antonia St. Centerville Subdivision Pasong Tamo, Quezon City 1107 Philippines Tel +63 918 9420745 gram-eqpt@pacific.net.ph

Moscow, Russia

Petrovka Street 17/4, 53 Moscow - Russia Tel +7 985 101 8319 sbl@gram-equipment.com