

GIF 600 & 1200

Self-contained continuous
ice cream freezers



- ice cream the way you like it

Overveiw

- Innovative design
- Small footprint
- Easy to install
- Design
- Product capacity
- Pumps
- Control system
- Production features
- Easy maintenance
- Main technical data



Innovative design

- Reduced width (only 600 mm) to place the machines in line in a limited space.
- Very compact arrangement and very small footprint
- Two level front avoids the interference of the pumps with the operator
- Piping of the product does not interfere with the controls
- Flexible can be moved to several production lines
- No costly Ammonia plant required



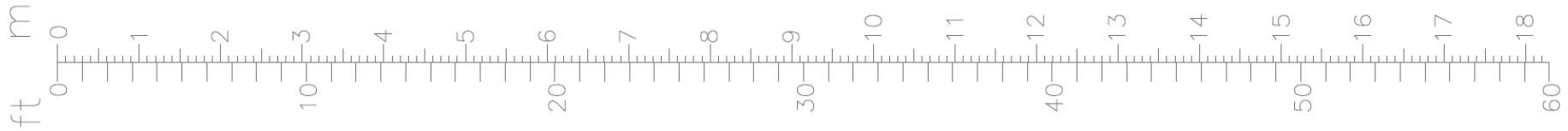
GIF 600 & 1200

Small footprint

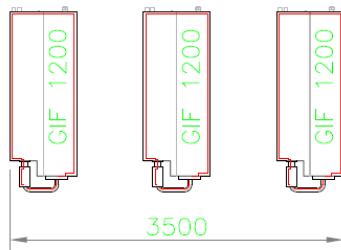


GIF 600 Footprint $\approx 0,9 \text{ m}^3$

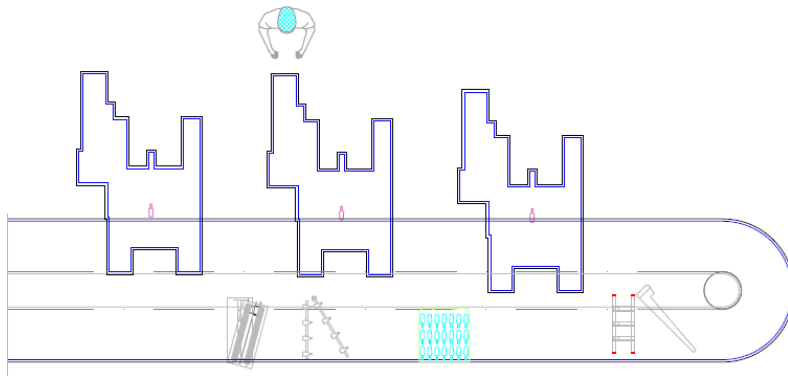
GIF 1200 Footprint $\approx 1 \text{ m}^3$



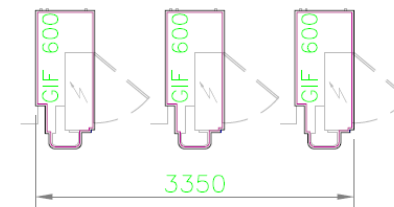
GIF 1200



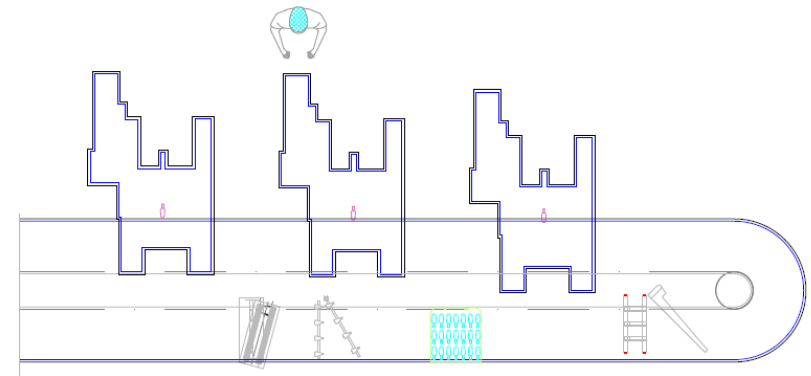
Extruder and Cutter



GIF 600



Extruder and Cutter



- ice cream the way you like it

GIF 600 & 1200 Installation

Easy installation

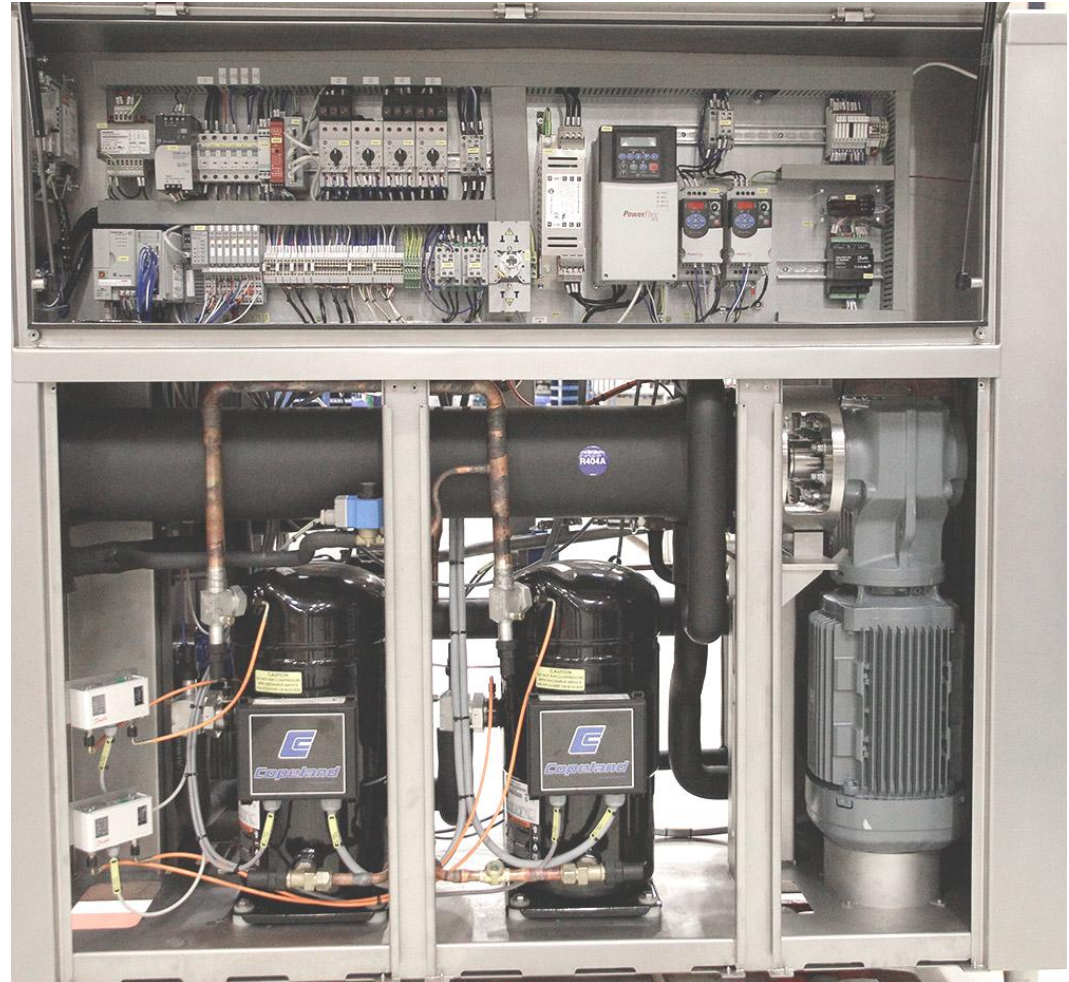
- Rear connections for all the facilities
 - Tower water
 - Compressed air
 - Power
 - Ethernet (Datalog)
- Green zone on manometer, shows the correctness of condensation temperature/pressure
- Factory tested with ice cream, does not require any adjustment on site
- Correctness of rotation electrical controls
 - Dasher
 - Compressor
 - Pump motorsAvoid damage on the dasher and compressor



GIF 600 & 1200 Design

Industrial design

- Full stainless steel construction
- Very efficient refrigeration plant and freezing cylinder
- Low refrigerant charge
- Electrical box integrated in the top part of the frame, encloses all the controls
- Horizontally placed freezing cylinder
- Two gear pumps with independent drives in CIP design



Design

Industrial design

- Sanitary filters, pressure booster and mass flow meter to control the overrun automatically
- Very compact and silent dasher drive

GIF1200:

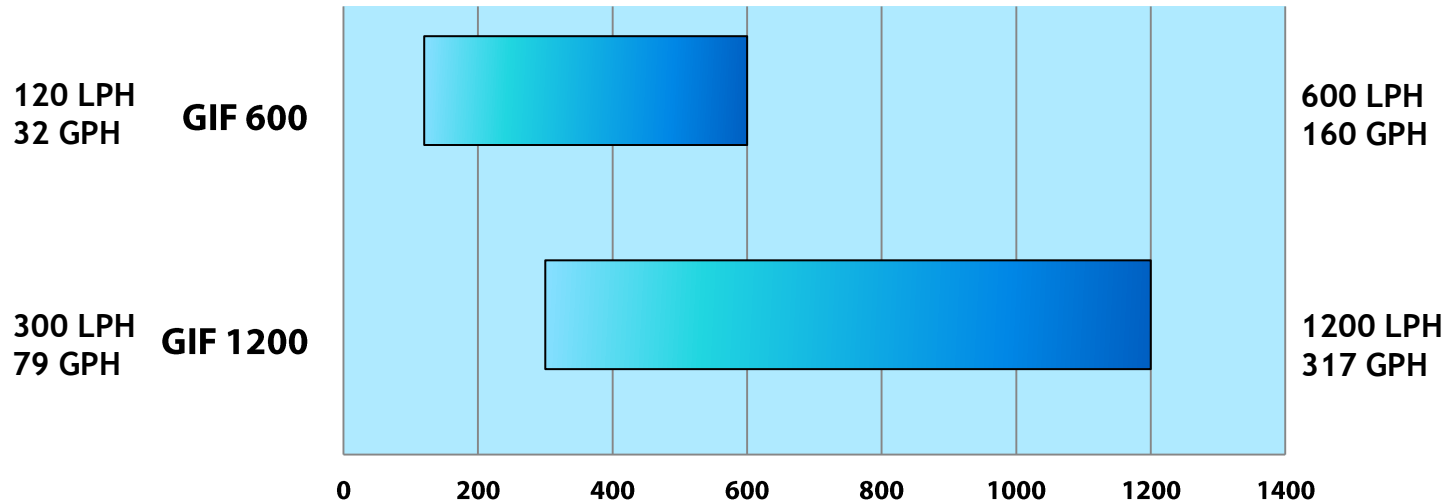
- Two hermetic Scroll compressors in parallel
- Product temperature sensor on output pipe
- R404A direct expansion system with electronic valve
- Electronic KVS valve insure stable evaporation (GIF 1200)



Minimum
Capacity

GIF Capacity Ranges

Maximum
Capacity



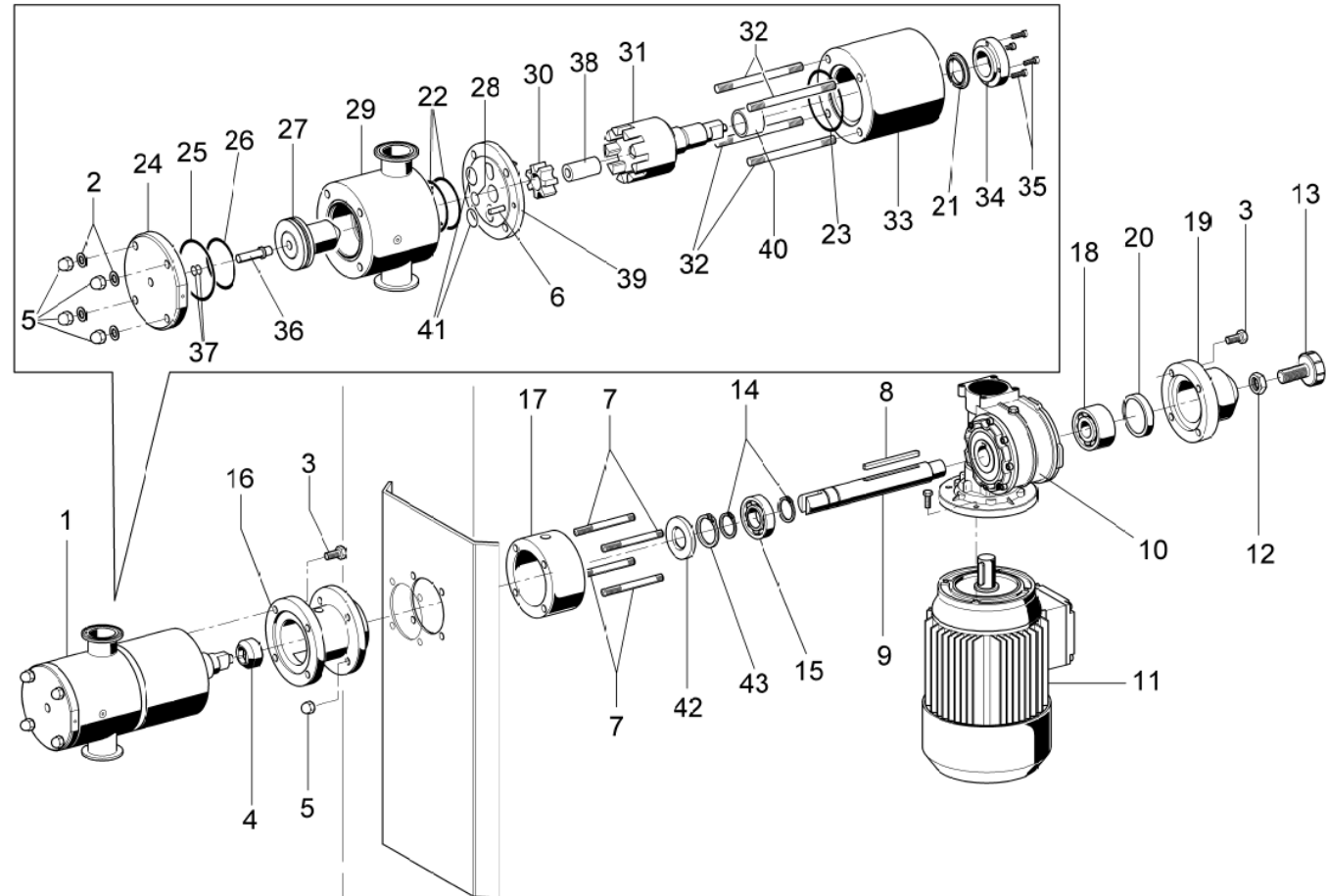
LPH @ 100% Overrun

Ice cream outlet temperature $-5,0^{\circ}\text{C}$ (23°F)

Depending on the mix formulation

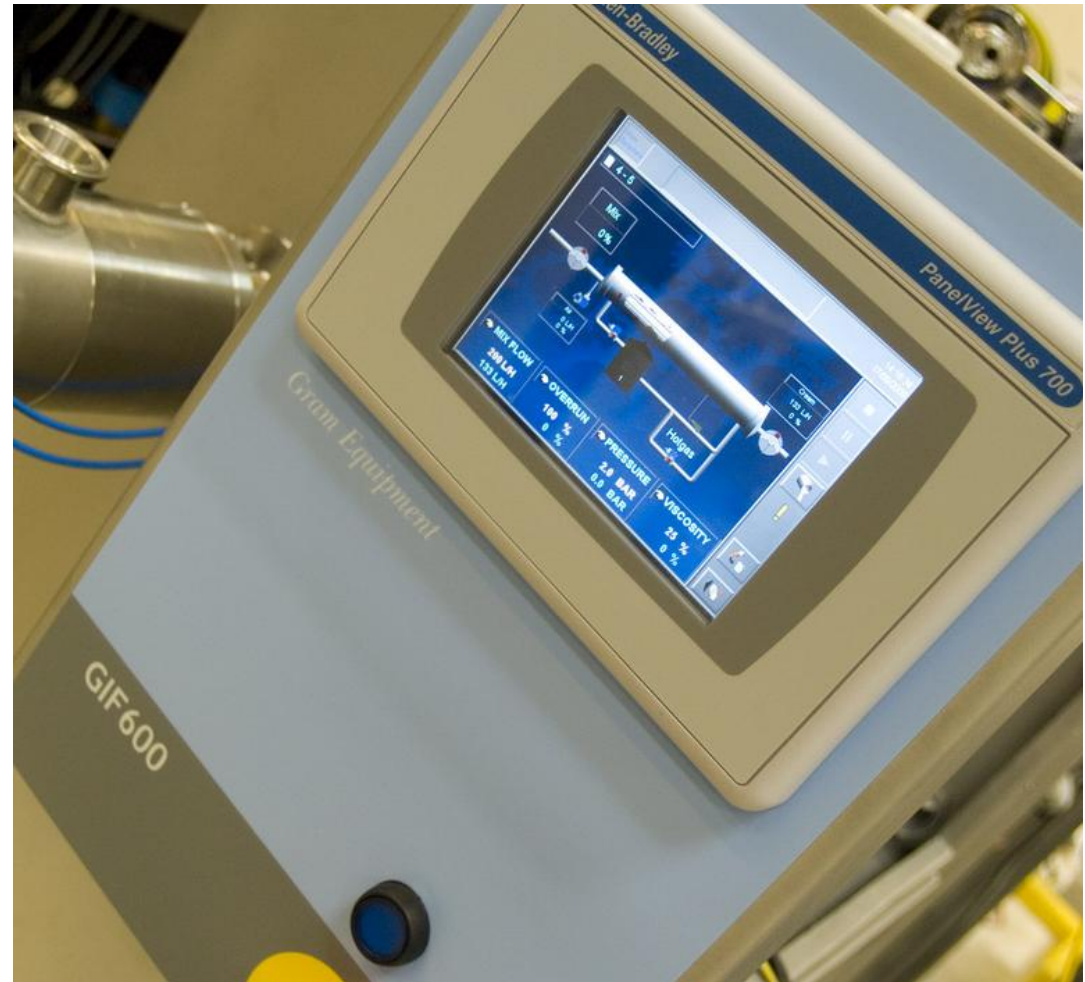
GIF 600 & 1200 Pumps

- Fully CIP -able
- CIP Indicator
- Easy adjustment
- Simple maintenance
- Pump kits



Control system

- User friendly interface with pushbuttons and color touch display with graphical overview of valves, motors and compressors
- Messages on the display shown in most common languages
- Visualisation of operating data on the display
- Saving-memory of working parameters (up to 100 recipes)
- All working parameters are computer-controlled
- Allen Bradley CompactLogix PLC



Production features

- Automatic start up with low product loss
- High & constant ice cream quality
- Automatic pause and stop procedure with minimum product waste
- Automatic, user settable CIP cycle
- Closed loop viscosity control by hot gas injection (GIF 600)
- Condenser water flow controlled by automatic pressure valve

GIF 600 Screen

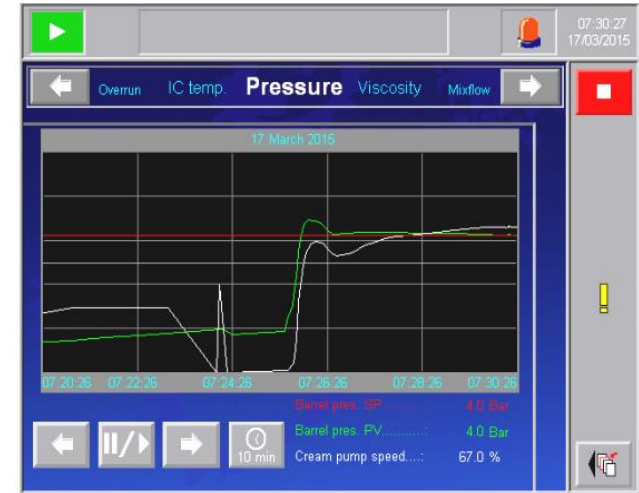


GIF 1200 Screen



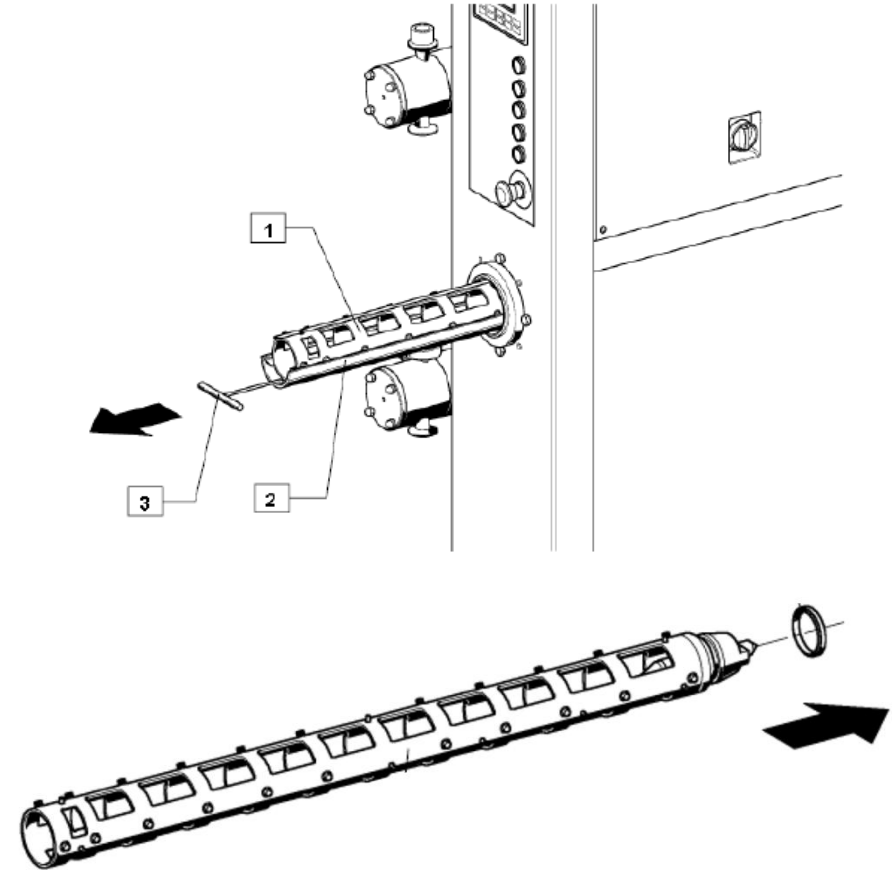
Production features

- Electronically controlled pump speed by VFD
- User friendly Trend screen
- Closed loop mix flow control with volumetric mix flow meter
- Closed loop overrun control with air mass flow meter
- Closed loop cylinder pressure control
- Adjustable dasher rotation speed by VFD (GIF1200)
- Strong main gear solution



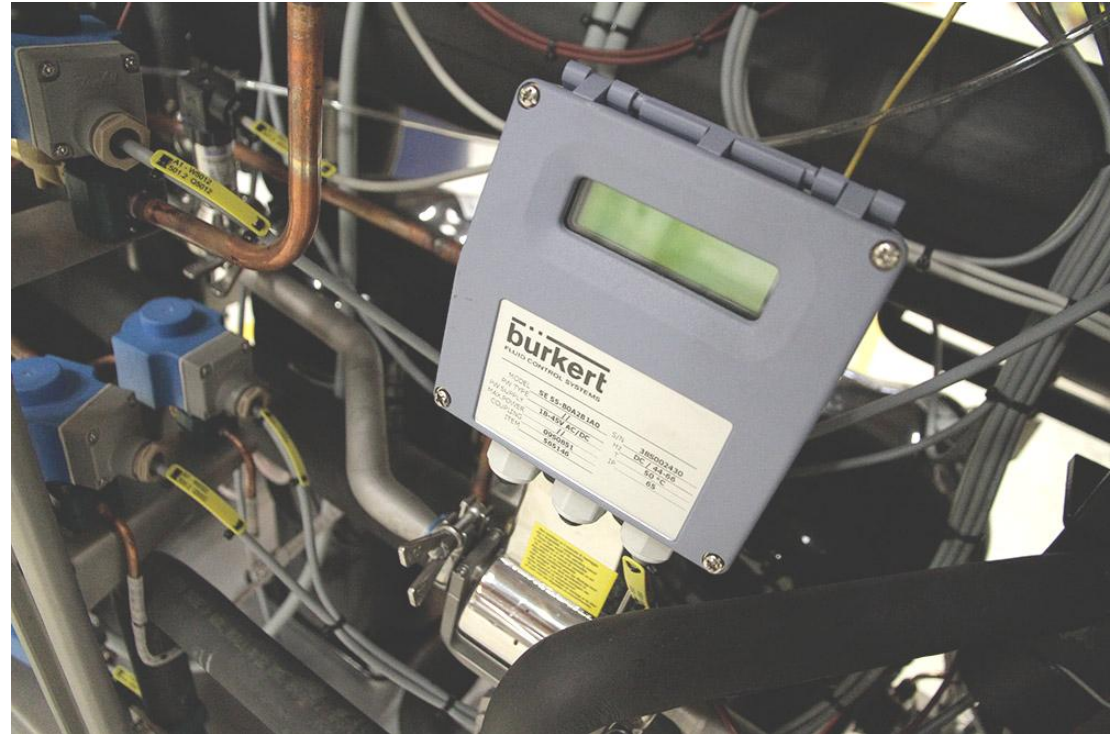
Easy to maintain

- The Display explains all the alarms
- The convenient position of the cylinder allows a safe pull out of the dasher
- Simple, cost saving and easy to replace seal on the dasher shaft. No spring installed
- Long life and maintenance free compressor
- Brazed plate heat exchangers
- Easy accessibility to all the components
- Maintenance Screen with count down for next inspection (GIF 1200)



Standard features

- Volumetric mix flow meter with display
- Network operation with filling machines

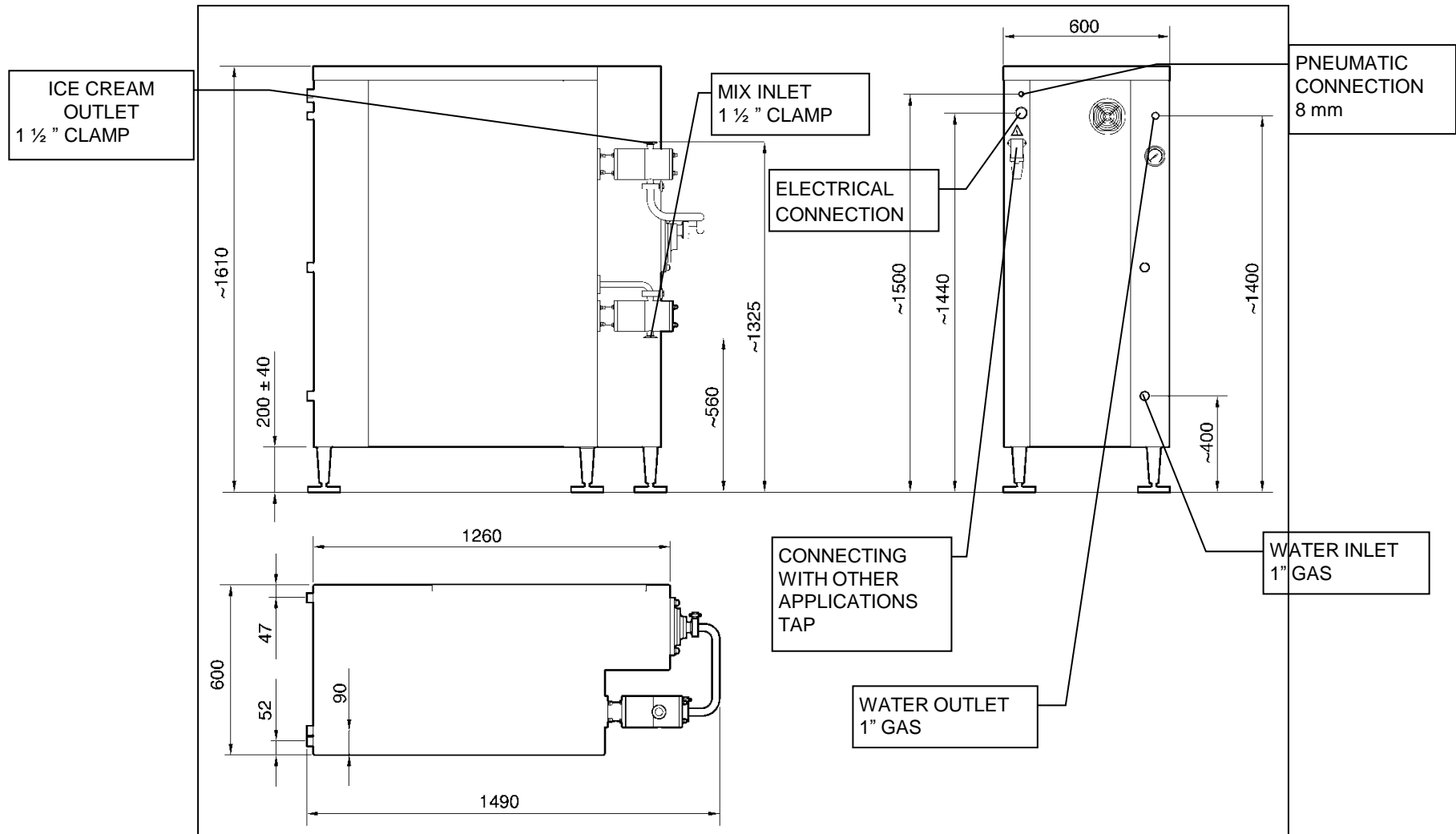


Technical specifications1 of 2



Performance	GIF 600	
Capacity	120-600 lt/h	
(ice cream at 100% overrun; standard mix with Fat 8.0%. Msnf 12.0%. Sugar 10.0%. Glycose 8.0%. Stabilizer 0.5%; inlet t. +4 °C; outlet t. up to -5,0 °C)		
Freezing circuit		
Freezing capacity (condensation at 15 bar)	14 kW	
Refrigerant	R404A	
Quantity of refrigerant	4,1 kg	
Consumptions	400 V / 50 Hz	230 V / 60 Hz
Compressor	10 kW – 16 A	10 kW – 35 A
Dasher motor	7,5 kW – 15 A	5,5 kW – 22 A
Pumps motor	2 x 0,75 kW – 1,5 A	2 x 0,75 kW – 3,3 A
Condensing water (tower water, 27 °C) – Condenser pressure drop	3,5 m ³ /h – 1,2 bar	
Condensing water (town water, 18 °C) – Condenser pressure drop	2 m ³ /h - 0.9 bar	
Air (ice cream at 100% overrun)	Max 400 lt/h	
Required air pressure	Min. 5 bar	
Dimensions		
Height	1600 ± 40 mm (1850 mm stand)	
Length	1490 mm (1800 mm stand)	
Width	600 mm (800 mm stand)	
Weight		
Gross weight	~ 750 kg	
Net weight	~ 560 kg	
Connections		
Mix inlet	1 ½" clamp	
Ice cream outlet	1 ½" clamp	
Air inlet	8 mm	
Condensing water inlet	1" gas	
Condensing water outlet	1" gas	

Technical specifications 2 of 2

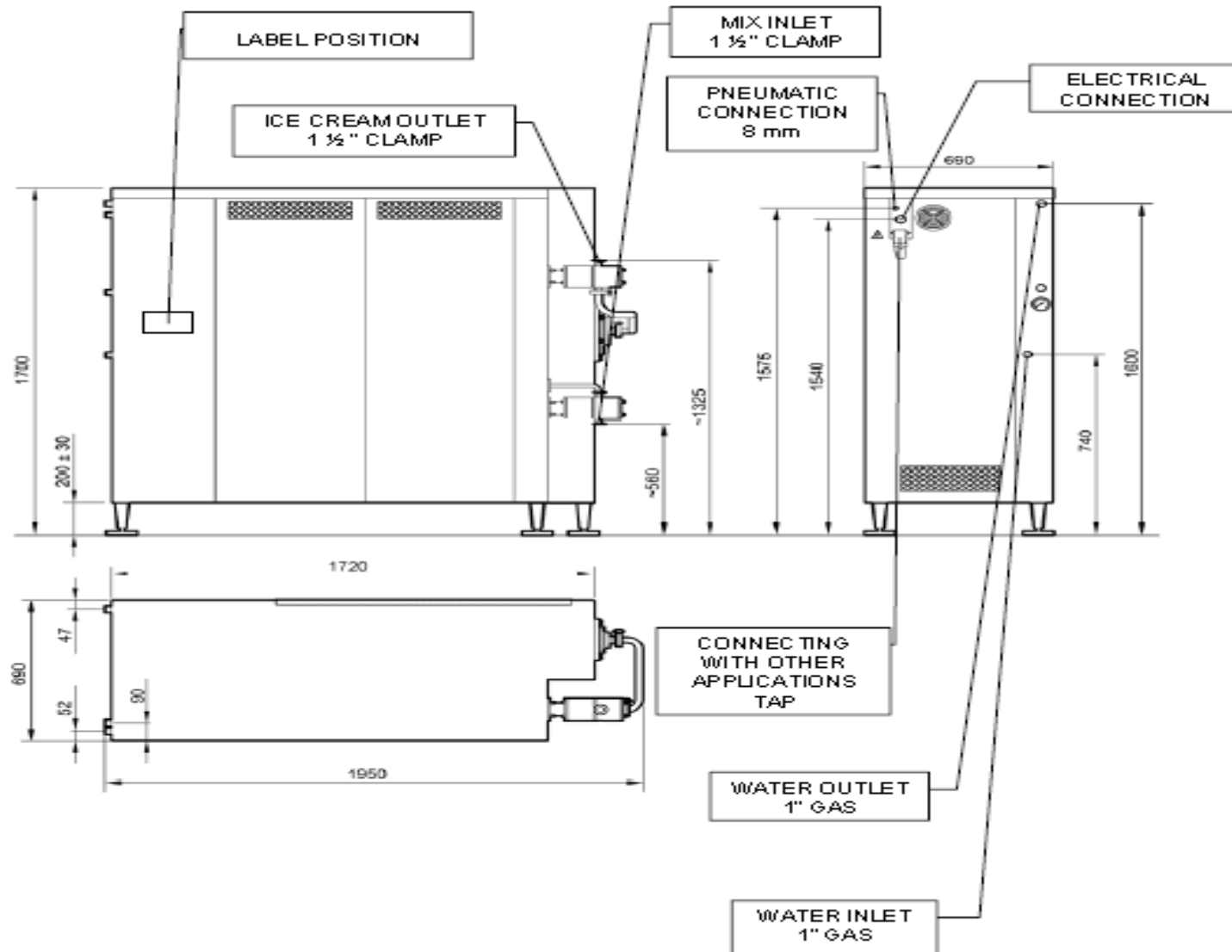


Technical specifications 1 of 2



Performance		GIF 1200	
Capacity	300-1200 lt/h		
(ice cream at 100% overrun; standard mix with Fat 8.0%. Msnf 12.0%. Sugar 10.0%. Glycose 8.0%. Stabilizer 0.5%; inlet t. +4 °C; outlet t. up to -5,0 °C)			
Freezing circuit			
Freezing capacity (condensation at 15 bar)	30 kW		
Refrigerant	R404A		
Quantity of refrigerant	7,5 kg		
Consumptions		400 V / 50 Hz	230 V / 60 Hz
Compressor	26 kW – 38 A	26 kW – 72 A	
Dasher motor	11 kW – 22 A	11 kW – 38 A	
Pumps motor	2 x 1,25 kW – 2,5 A	2 x 1,25 kW – 4,5 A	
Condensing water (tower water, 27 °C) – Condenser pressure drop	3,5 m ³ /h – 2,0 bar		
Condensing water (town water, 18 °C) – Condenser pressure drop	1,5 m ³ /h - 0.8 bar		
Air (ice cream at 100% overrun)	Max 800 lt/h		
Required air pressure	Min. 5 bar		
Dimensions			
Height	1700 ± 30 mm (2000 mm stand)		
Length	1950 mm (2070 mm stand)		
Width	690 mm (870 mm stand)		
Weight			
Gross weight	~ 1220 kg		
Net weight	~ 1050 kg		
Connections			
Mix inlet	1 ½" clamp		
Ice cream outlet	1 ½" clamp		
Air inlet	8 mm		
Condensing water inlet	1" gas		
Condensing water outlet	1" gas		

Technical specifications 2 of 2





Gram
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