

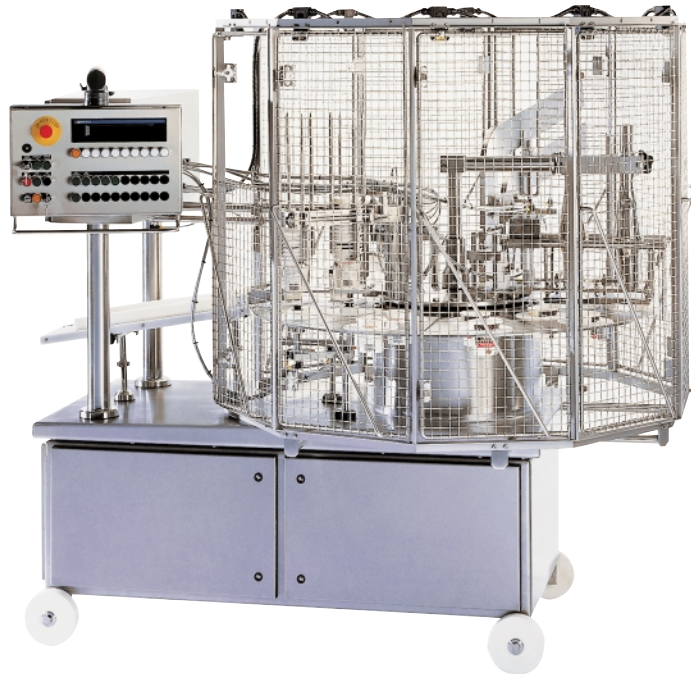


**WCB
Ice Cream**

Waukesha Cherry-Burrell

RUF Filler - Rotary Universal Filling Machine

Highly Efficient Filling Machine for a Large Variety of Ice Cream Products



Flexibility

- Large variety of products (Cones, cups, containers, squeeze-ups, cakes)
- Up to 10 operation stations for dispensing, filling, lidding, ejection
- Short change-over time between products

Capacity

- Cups and cones up to 12000 units/h
- Boxes up to 4800 units/h

Easy Operation

- Product programs 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

Sanitation and Safety

- Integrated stainless steel frame
- Easy to clean
- Low noise level

Think what you could do.



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Operation Principle

The cups, cones or containers are dispensed from the magazine into the segments. The motion of the segments is step-driven. Filling of the products takes place with either a time-elapse or extrusion bottom filler, depending on viscosity, product volume and ingredients.

Decoration with a number of viscous or solid ingredients is possible.

A large variety of lid types and lidding techniques can be applied, according to the design of the product.

Lid tamper, heat sealing of pre-stamped lids or sealing with foil from roll is possible. After lidding, the products are pushed or lifted out of the segments and transferred into the hardening tunnel by a roll or belt conveyor.

Date-coding can be placed on the outlet conveyor.

Semi-automated handling systems are available.

Main drive

The main drive is a mechanical varied gearbox which is connected to the main shaft. The main shaft drives a cam drum, which indexes the turntable. The same shaft drives a cam disk which drives the filling column and the lift-/take-down column.

Control System

The RUF is controlled by a Siemens PLC control. The different products are pre-programmed in the PLC. The operational panel is placed at the cup/cone magazine. It is possible to see and adjust the speed from the operational panel.

Any of the working stations can be manually controlled and disconnected from the cycles, if needed.

Compressed Air and Vacuum System

All components are of the highest standard, and all valves are electrically activated.

Standard Equipment

	Cone Filling Set of Segments	Cup Filling Set of segments	Container filling Set of Segments	Squeeze-up Set of Segments
Dispenser	Dispenser and magazine for confectioned cones. Mechanical separation	Dispenser and magazine for cups	Dispenser and magazine for containers	Dispenser and magazine for squeeze-ups
Filler	Time-elapse filler for filling of one-flavoured products	Time-elapse filler for filling of one-flavoured products	Extrusion filler for one-flavoured products, incl. 2 string cutters	Volumetric filler for no-air product
Decoration	Chocolate device for impregnation, jam-top decoration and dry ingredient dosing unit			
Lidding	Dispenser and magazine for carton lids. Pleating	Dispenser and magazine for carton or snap-on lids Lid tamper	Dispenser and magazine for snap-on lids Lid tamper	Dispensing and heat sealing of foils
Ejection	Vertical ejection with belt conveyor	Vertical ejection with belt conveyor	Vertical ejection with roll conveyor	Vertical ejection with poly conveyor

The RUF can be equipped for many special applications such as

- several layers of ice cream
- decorated deserts
- separated dispensing of confectioned cones.

Optional equipment

- dispensers for cups, cones, containers and squeeze-ups
- time elapse, volumetric and extrusion fillers
- ice cream, chocolate, ripple, pencil and other decoration units
- dry ingredient dosing units
- chewing gum dispensers
- snap-in, snap-on, overcap and other types of lidding equipment
- heat sealing equipment
- pleating and tamping equipment
- pick and place units to transfer products to conveyor
- coding units



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WCB Ice Cream RUF Filler – Standard Product Dimensions and Technical Specifications

	Lamella No.	Product Dimensions ^{1,2}	Table A mm/inch.	Table B mm/inch.	Table C mm/inch.	Table D mm/inch.
Table size			ø900/35.4"	ø1100/43.3"	ø1200/47.2"	ø1350/53.1"
Max. strokes/min. ³			55	50	45	40
Box, 5-6 L	D1	160 x 330 mm 6.3 x 13"				1 lane
Box, 1 pint, 1-2 L + 1/2-1 gal	A3, B2, D2	ø140 mm 5.5"	1 lane	1 lane		2 lane
Box, 0,5 - 2 L	C3, D3	75 x 190 mm 3 x 7.5"			2 lane	2 lane
Box, 1 - 2,5 L	B5, D5	115 x 175 mm 4.5 x 6.9"		1 lane		2 lane
Box, 1 - 2,5 L	B6, D6	150 x 150 mm 5.9 x 5.9"		1 lane		2 lane
Box, 2 - 4 L	D8	200 x 200 mm 7.9 x 7.9"				1 lane
Box, 1 - 4 L	C1	140 x 230 mm 5.5 x 9.1"			1 lane	
Cup	A1, B1, C5	ø75 mm 3"	2 lane	4 lane		
Cone ⁴	A1, B1, C5	ø75 mm 3"	2 lane	4 lane		
Squeeze-up	A2	ø36 mm 1.4"	4 lane			
Round cake	B2, C2, D4			1 lane, ø200 7.9"	1 lane, ø225 8.9"	1 lane, ø250 9.8"

¹ Dimensions are to the rim of the lid.

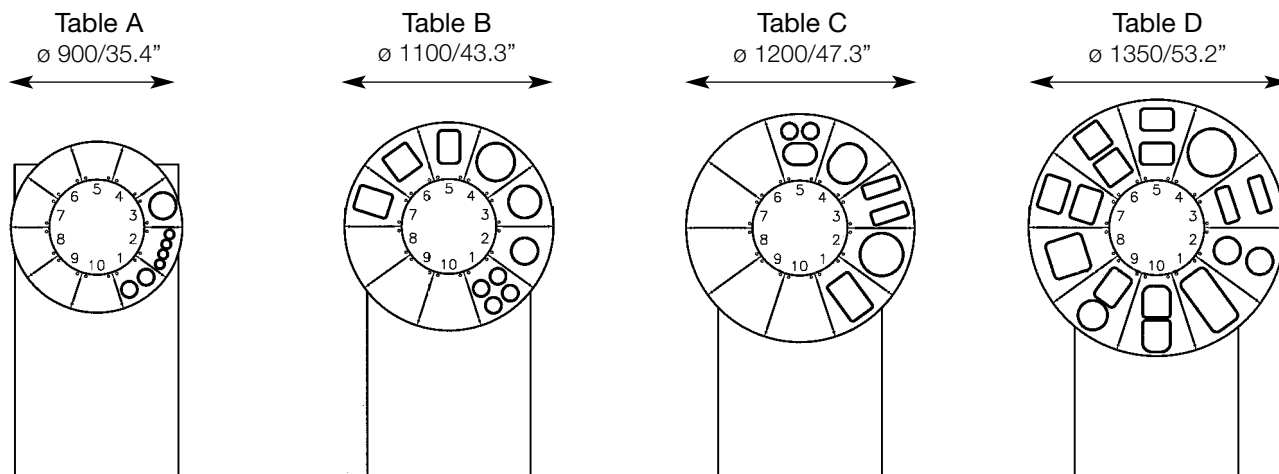
² Height of product: Max.: 230 mm/9.1" Min.: 30 mm/1.2"

³ Max. strokes/min. are depending on the samples

⁴ Two standard sizes:

1. ø: 61 mm/2.4" cap, 22° sleeve angle, height 165 mm/6.5"
2. ø: 71 mm/2.8" cap, 22° sleeve angle, height 185 mm/7.3"

Heat sealing max. 30 strokes/min.



WCB Ice Cream must approve samples of product recipes, ingredients, and packaging materials. Our product technology is under continuous development. Therefore, we reserve the right to amend the information given in this brochure without prior notice.



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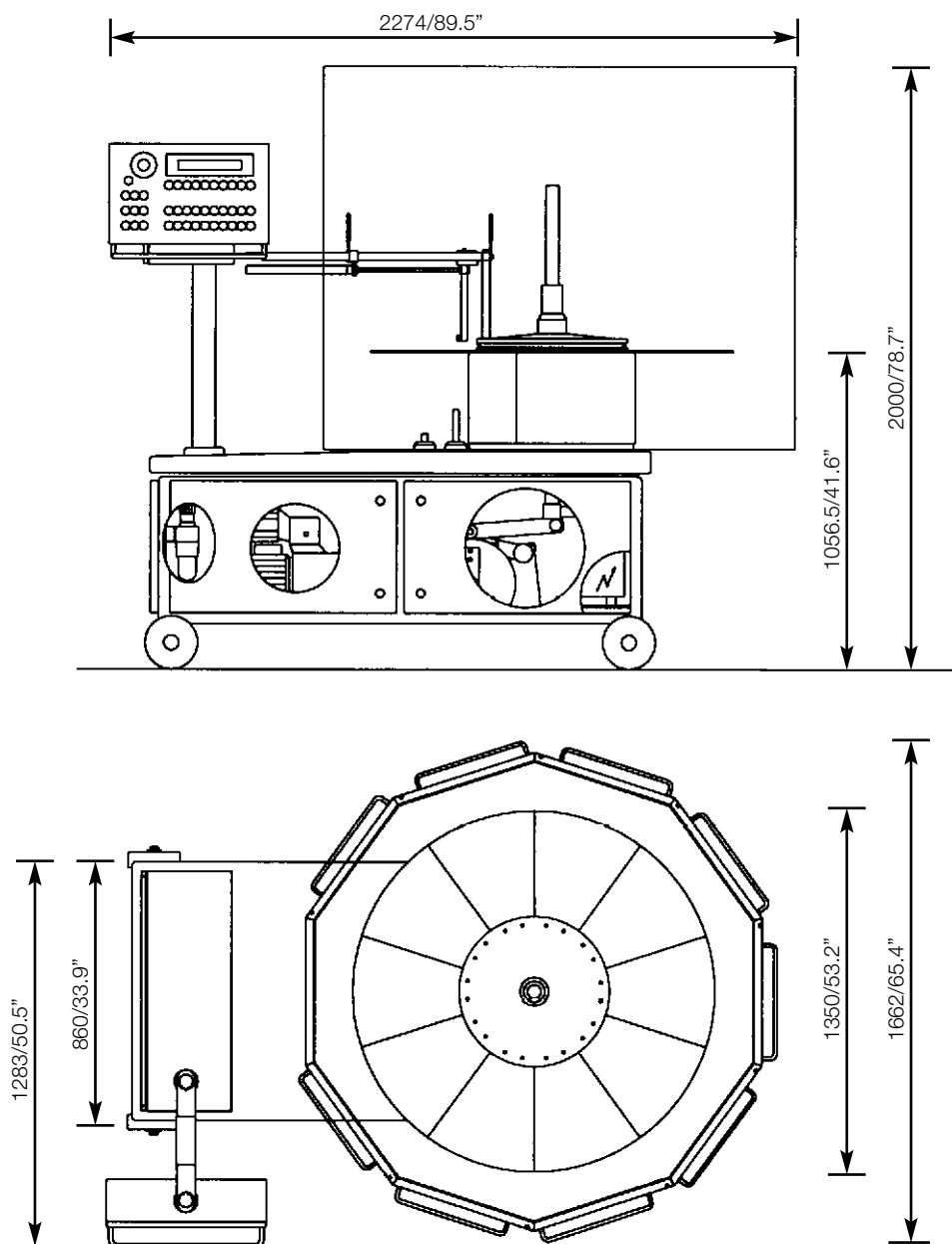
Technical Specifications

Main motor (minimum): 0.75 kW
Power connections: 3 x 400 V + N, 50 Hz (standard)
Control voltage: 24 V DC
Air consumption: 0.5 -1.4 Nm³(min)/18-49Cfm,
depending on equipment
Required air pressure: 6.5 bar/95 PSI
Vacuum: Venturi (injector) system
(vacuum pump as optional extra)

Shipping Data

Net weight: 600 kg/1325 lb
depending on equipment

Shipping volume: Approx. 5.6 m³/198 cu.ft



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