

Unused 2007 WCB Ice Cream Ingredient Feeding Machine

Mfg: Waukesha Cherry Burrell

Model: FF-LAB

Stock No.: SIKH130

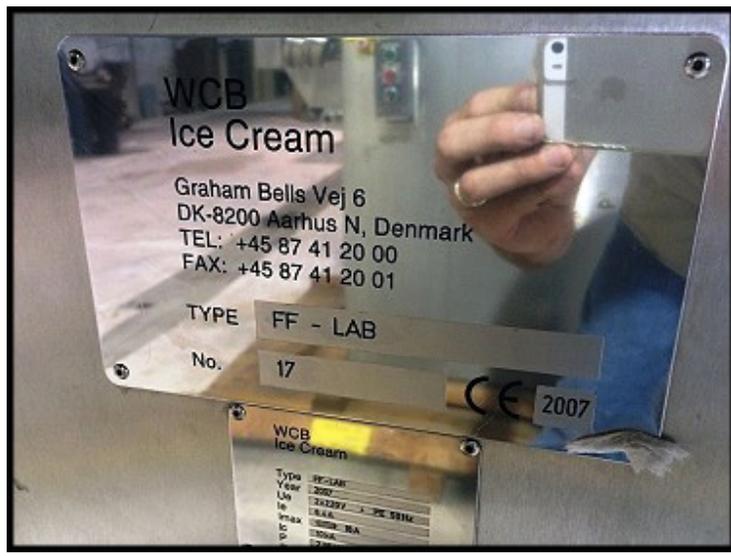
Serial No.: 17

Unused WCB Ice Cream Machine. Model: FF-LAB. Serial No.: 17. Year: 2007. Denmark. Power: 2x220V. Drawing D67724. Controls (on/off): main power, feeder, vibrator, pump, blender. Variable controls: feeder, vibrator, pump. Features a NEMO pump for syrup feeding. ACME transformer: 50/60 Hz, 480V-240V-120V. Designed to add dry ingredients and ripple sauces into ice cream. Capacity: 18-100 liters per hour ice cream. Condition appears to be unused. Overall dimensions: 36 in. L x 40 in. W x 62 in. H.











WCB Ice Cream
The Nemo Company

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Laboratory Ingredient Feeder Description and spec.

Machine description and specifications

Machine description
The Laboratory Fruit Feeder is designed to add ingredients and apple sauce into a continuous ice cream flow.
It is designed to meet the demand for research use, where the possibility for adjustments on all parameters is necessary.
The machine is built on a fully stainless steel frame with invisible safety covers, and it is built according to the European standard for machinery supplied to the food industry.

The ice cream is fed into the bottom of a hopper system with a screw conveyor, which presses the mixed ice cream to the outlet. Above the tunnel is placed a hopper for dry ingredients, which by a vibrator chute are dosed into the tunnel, and the ingredients are mixed into the ice cream by the screw conveyor.
From a tank sauce is metered into the ice cream by a small Misco-pump.
The mixed sauce for the ripple is exchangeable for different ripple patterns.

Application
Your Laboratory Fruit Feeder, is designed and constructed only for adding dry ingredients and ripple sauces into ice cream.
DO NOT use the machine for any other products and with other equipment than described in this manual.
Doing so may cause injury to personnel or cause damage to the machine.

Laboratory Ingredient Feeder Description and spec.

Machine specifications:

Capacity:

Ice cream consumption approx. (l / hour)	15-100
Jam approx. (g / hour)	1.2-9.0
Dry ingredient approx. (g / hour)	0-28

Size and weight:

Machine:	
Length	920 mm
Width	600 mm
Height	1580 mm
Weight	Approx. 200 kg

Electrical requirements:

Electrical diagram	0.312/4
Power connection, Ise	2 x 220V AC + PE, 50 Hz
Ip	8 A
I _{max}	16 A
Ic	16 A
P	1.35 kW
Control voltage	24 V DC

Air requirements:

Air consumption	320 l / min
Required air pressure	6.0 bar

Instruktion for Drift og Vedligeholdelse

NEMO®-Pumpe

Type	NM005BY	Kommissionsnr.	730064950010
Maskinr.	391344 391344	Udgivelsesdato	19.11.2007

Vigtigt

Denne driftvejledning skal gøres del af alle maskiner af denne type og af udtrykke den efter installationen.

- Skal læses og anvendes af enhver, som skal arbejde med maskinen, især ved arbejdsoplysning.
- Skal altid være tilgængelig for maskinens brugere.