Runchen©Frunt^{TM}-N600

Runchen·Frunt 600L Continuous Ice Cream Freezer



RUNCHEN
SHANGHAI RUNCHEN MACHINERY CO.,LTD

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Use

Mix, freeze and stir the slurry and air into ice cream. It can continuously produce ice cream with a uniform quality. Compared with intermittent production, its effective, reasonable, and continuous production can reduce the cost and ensure the stability of the fluid.

Working Principle

Runchen©Frunt™-N600 ice cream freezer has a cold source of its own, and users can only need to connect the cooling water, electricity, compressed air and ice cream ingredients (slurry) to produce the ice cream. Ice cream ingredients and the air enter the freezing cylinder through the European imported gears mixing pump with an air inlet valve, and the freezing cylinder is refrigerated by the Freon compressor brought by itself, and the stirring scraper located in the freezing cylinder mixes the air into the slurry, and then the special stainless steel scraper mounted on the stirring scraping device continuously scrapes the ice cream on the freezing cylinder wall, and the ice cream discharges out of the discharging pipe.

Standard Design

Runchen©Frunt™-N600 is a ice cream freezer and fully meets the needs of food hygiene. The equipment is made up of the high-quality refrigeration compressor and high-quality parts, which is designed to meet the strict standards of hygiene, reliability, and durability. All parts contacting the ice cream are made of 304 stainless steel.

Freezer Body

The freezer body is made of stainless steel. Two stainless steel sides of the freezer can be removed to facilitate repair personnel to repair other parts of the equipment.

Freezing Cylinder

The surface with precision grinding of the freezing cylinder is hard chromium plating to achieve a smooth surface, therefore, the ice cream mixture materials can obtain excellent heat exchange and an effective freezing effect. It is equipped with a stainless-steel stirring scraper with a blade which continuously rotates at a certain speed along the inner surface of the freezing cylinder to ensure a smooth and fine ice cream product. The power is conveyed to the stir scraper components by the main motor through the belt.

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Refrigeration System

The refrigeration system is a built-in, fully enclosed scroll compressor and uses Freon as the refrigerant.

Pump Body

Using gear pumps imported from Europe as the ice cream ingredients mixing pumps. The power of mixing pumps uses the frequency control.

Operation

Operation Panel

All function buttons are located on the front panel, simple and easy to use.
The following operational switches are included:

- Startup/Turn off the mixing pump
- Startup/Turn off the stirring scraper
- Startup/Turn off the refrigeration system
- Startup/Turn off the heating system
- Ice cream output control
- Ice cream viscosity display

Startup

It's convenient that the machine can be directly operated after the water, power and gas are switched on.

Cleaning

The cleaning of the freezer can be made through connecting the central CIP system. The connection of pipelines adopts clamps.

Normal production

160 ~ 600 L/Hour
42 ~ 158 gallons /hour
The production volume is based on the following conditions:

Slurry input temperature	+5℃（+41°F）
Slurry output temperature	-5℃（+23°F）
Overrun ratio	100%

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Standard Ice Cream Formula

Grease (HCO)	Non-fat milk powder	Sugar (sucrose)	Glucose syrup	Emulsion stabilizer	Condensate content	Water	Total
10.0%	10.5%	12.0%	5.0%	0.5%	38.0%	62.0%	100%

Operational Components

- Use double piston pump to replace the star and moon pump
- Mixing conveying pump
- Other spare parts

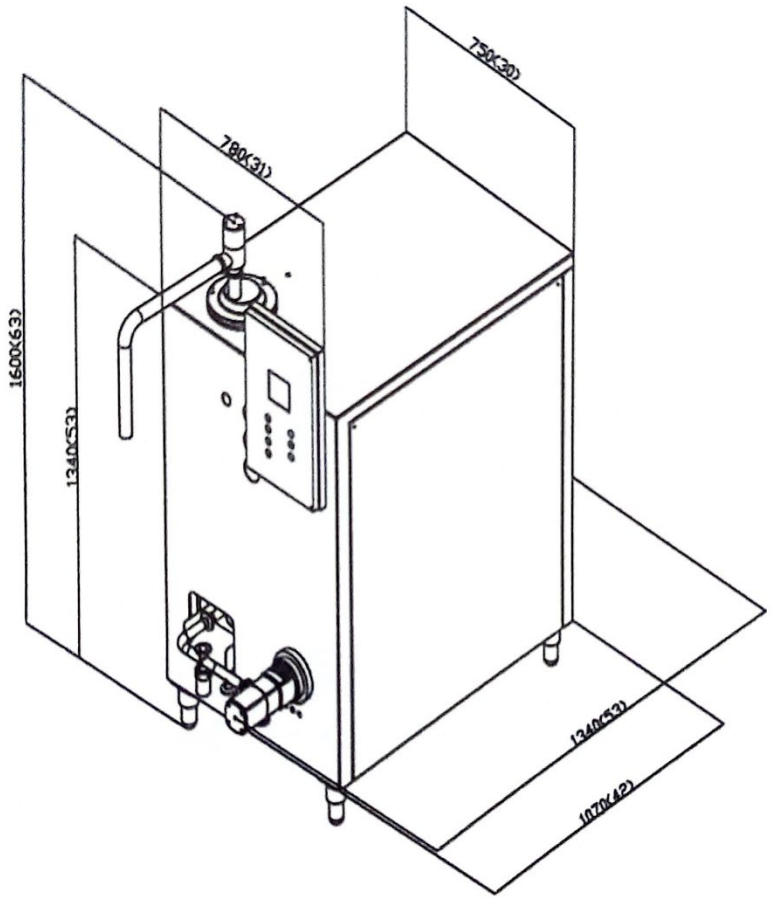
Technical Parameter

Technical Items	Parameters	Remarks
Built-in Compressor	9.7 KW	
Refrigerant Gas	Standard R507A	
Refrigerant Content	3.2 Kg (7.06 LB)	
Condensing Medium	Water	
Mixing Motor	5.5 KW	
Hybrid Motor	0.75 KW	
Total Power	16.6 KW	
Air Consumption	1 m^3/h	
Compressed Air Consumption	6 bar	
Compressed Air Weight, Maximum Moisture Content	2.5 g/m^3	
Condensed Water Consumption: Water in Water Pipe	≤20℃	3000 L/h
Condensed Water Inlet Connection	1"	
Condensed Water Outlet Connection	1"	
Mixture feed tube, outside	25 mm	1" clamp
Ice Cream Discharging Tube, Outside	38 mm	1 1/2" clamp
Maximum Overrun Ratio	100%	

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Dimension

Unit: mm



Shipping Data

Net Weight	525 KG	(1160 LB)
Gross Weight	725 KG	(1600 LB)
Volume	2.96 m^3	

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