



Ingredient Feeder type IF-410P

For medium capacity operations



Capacity:

- ***Up to 4,000 liters/hour (1,000 gallons/ hour), in combined ice cream and injected ingredients***



Operating Principle:

The IF-410P Ingredient Feeder provides controlled insertion of a wide range of particulate ingredients into a continuous flow of ice cream or other viscous base products such as cake mixes, pancake batters and peanut butter.

Ingredients are augered from the main hopper to a piston pump that gently incorporates the ingredients into the continuous flow of ice cream. Ingredients drop into cylindrically shaped pockets.

The combined ingredients and base product are blended together and evenly distributed by the variable speed blender agitator unit.

An agitator in the hopper prevents ingredients from bridging.



Piston pump with rotor removed

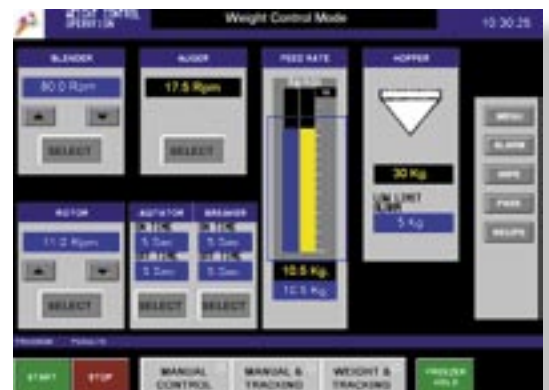
The Fully-Automatic Model Includes:

- Load cell measurements of change in hopper weight for operator settable rate of feed in Lbs/minute or kg/minute. Loss-in-weight control maintains constant feed into ice cream flow.
- Can store up to 150 product settings to set the ingredient flow rate, blender and rotor speed etc., for each product recipe.
- Flashing light alert to indicate low-level hopper condition.



Piston pump

As the rotor turns a piston moves forward in the pocket injecting the ingredients into the ice cream flow. The large pockets prevent damage to delicate ingredients plus allow feeding of large particulates.



Color-touch screen

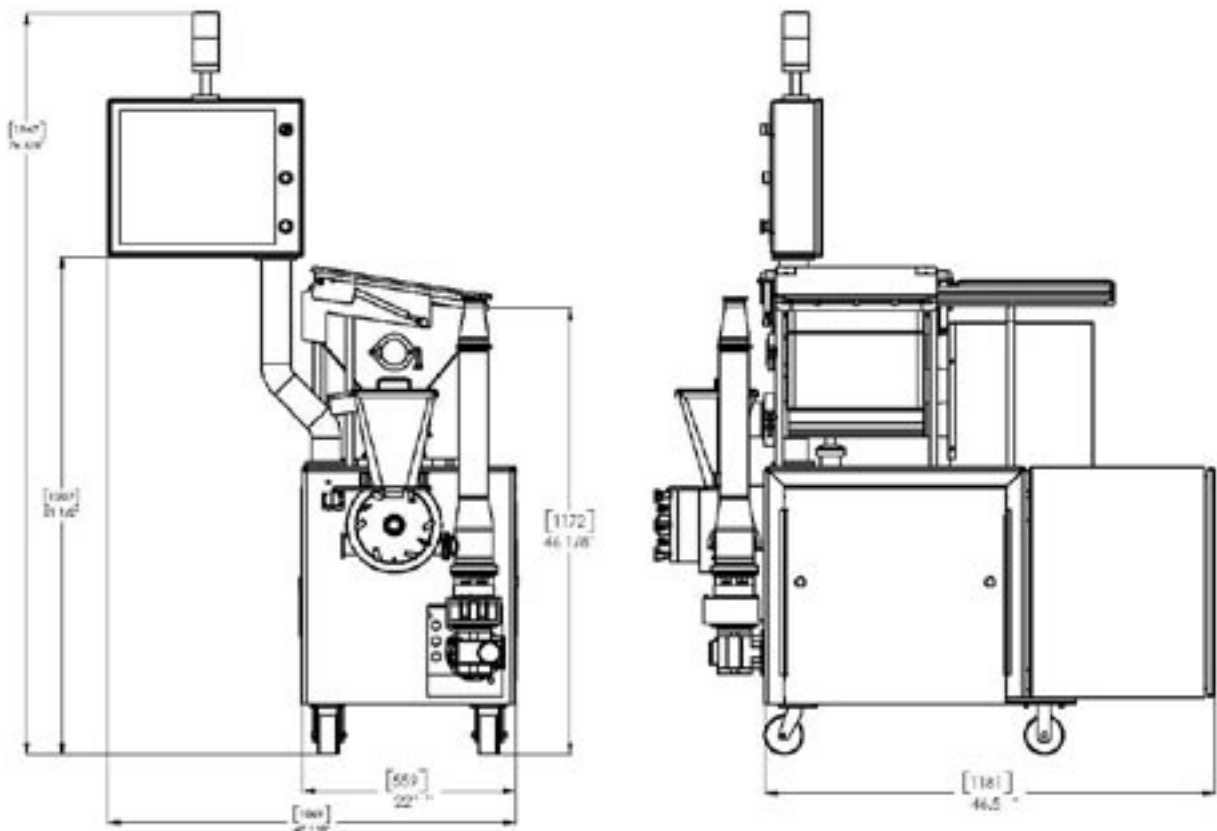


Features:

- The IF-410P is available in Manual Control (IF-410PM) and Fully-Automatic Control (IF-410PA).
- All electric variable frequency drives.
- Digital displays for auger, pump and blender for repeatable control.
- Hopper safety grid.



Layout drawing:



Augers available:	50 RPM	6 RPM
Low feed - 1"	245 liters/hour (65 gallons/hour)	30 liters/hour (8 gallons/hour)
Standard feed - 1½"	410 liters/hour (105 gallons/hour)	50 liters/hour (13 gallons/hour)
High feed - 2½"	720 liters/hour (190 gallons/hour)	85 liters/hour (22 gallons/hour)



SPECIFICATIONS

Ingredient Feeder	IF-410P
Maximum capacity* of combined flow	4,000 liters/hour (1,000 gallons/hour)
Minimum capacity* of combined flow	230 liters/hour (60 gallons/hour)
Maximum ingredient capacity*	700 liters/hour (185 gallons/hour)
Minimum ingredient capacity*	30 liters/hour (8 gallons/hour)
Mechanical reduction drives	High efficiency, speed reduction gear cases for auger, pump, blender and hopper agitator.
VF electric drives: - Auger motor - Pump motor - Blender motor	Variable frequency: - 0.50 HP / TEFC - 1.5 HP / TEFC - 1 HP / TEFC
Fixed electric drive: - Agitator motor	0.25 HP / TEFC
Auger speed	6 to 50 RPM
Enrobing chamber	316 stainless steel design - 6 to 37 RPM.
Blender agitator	Vertical. 50 to 200 RPM.
Ingredient hopper	100 liters (26 gallons). Rectangular top opening design. Low load height. Construction: agitated.
Control unit	Mounted on unit. Manual. PLC or PC control.
All electrical complies with NEC and CE requirements and are touch-safe	Motor starters and circuit breakers. Safety lock-out switch.
Bridge breaker	Mounted on unit removable bridge breaker.
Inlet/outlet connections	63.50mm (2½").

* The capacities depend on the physical characteristics of the ingredient at time of feeding. Auger capacities indicate a theoretical maximum and minimum based on auger displacement per revolution

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

