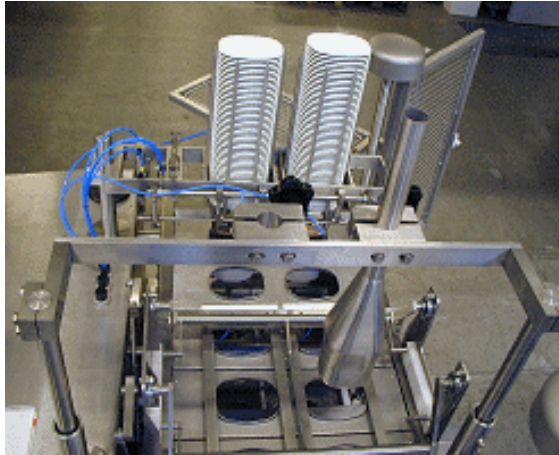
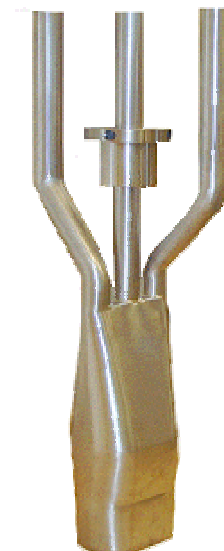
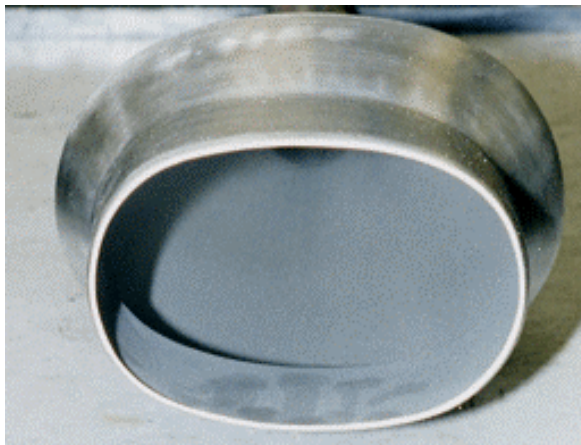
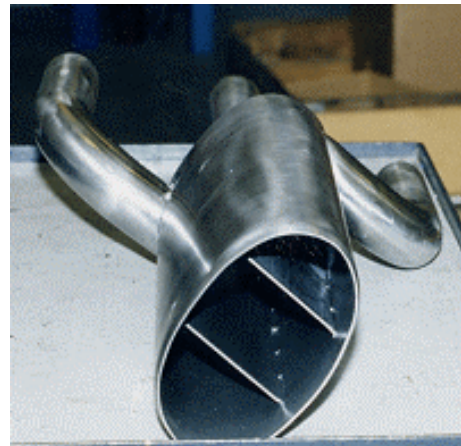




EXTRUDERS

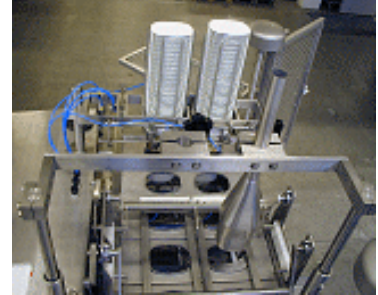


Traditional extruders with cutting device

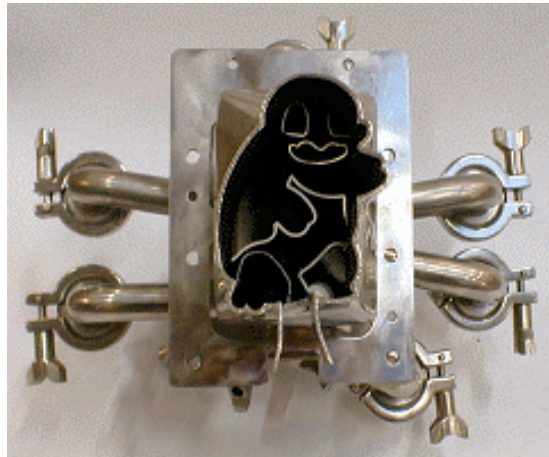




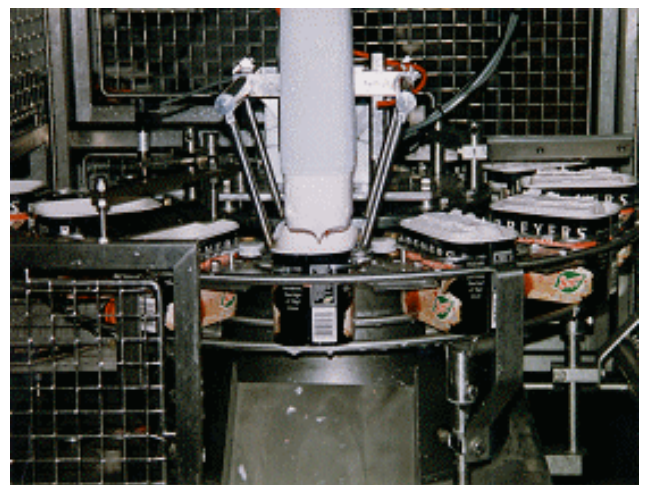
EXTRUDERS



Extrusion nozzles – different shapes and flavours



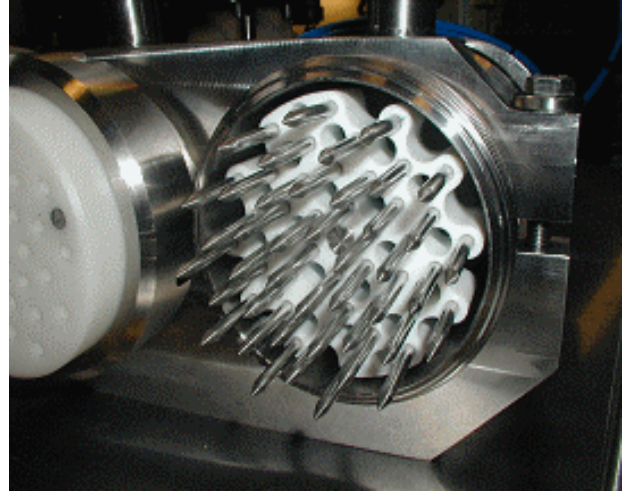
Extrusions nozzles – for sticked products



Extrusion nozzles – on a RUF rotary filler (in operation)



SPECIAL FILLING NOZZLES



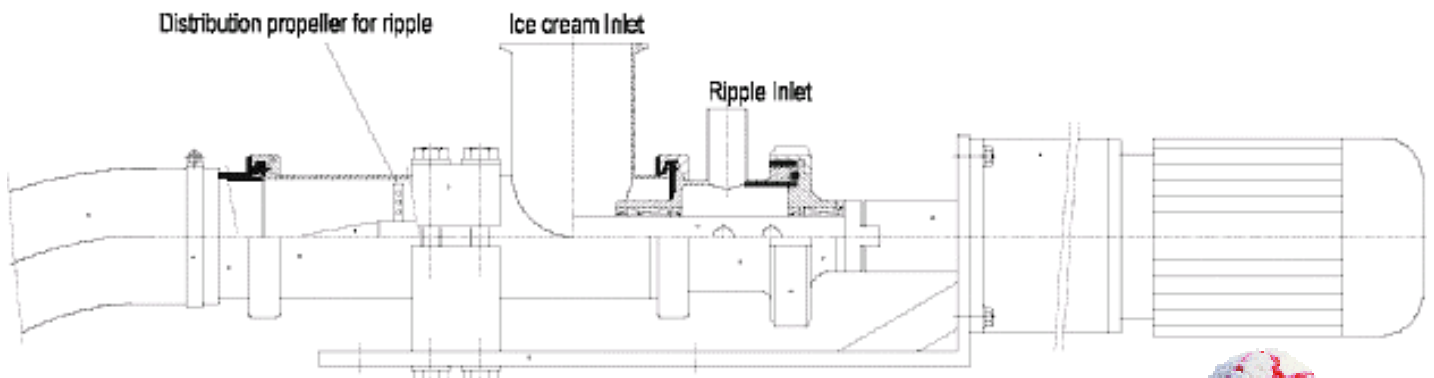
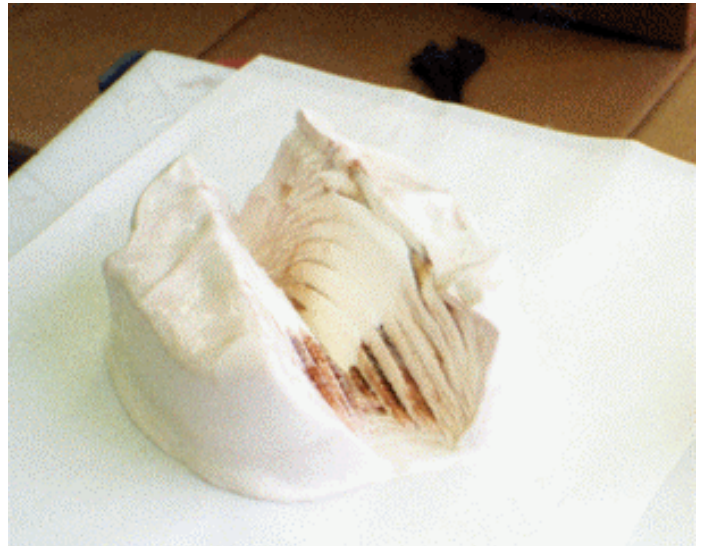
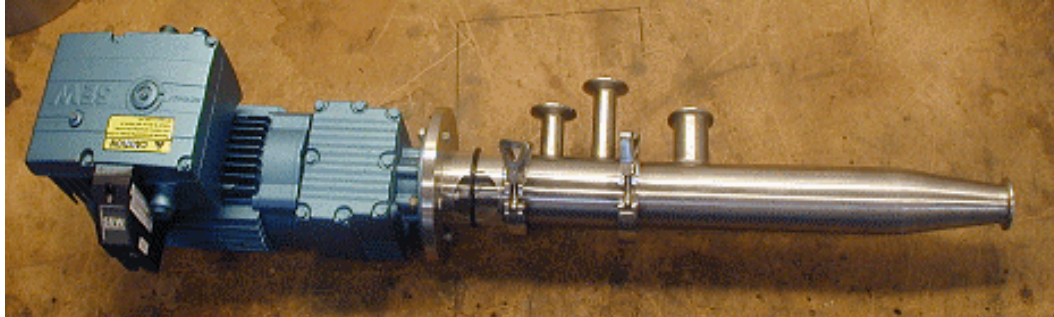
Specially designed "Spaghetti" ice cream filler



Multi-valve for decoration

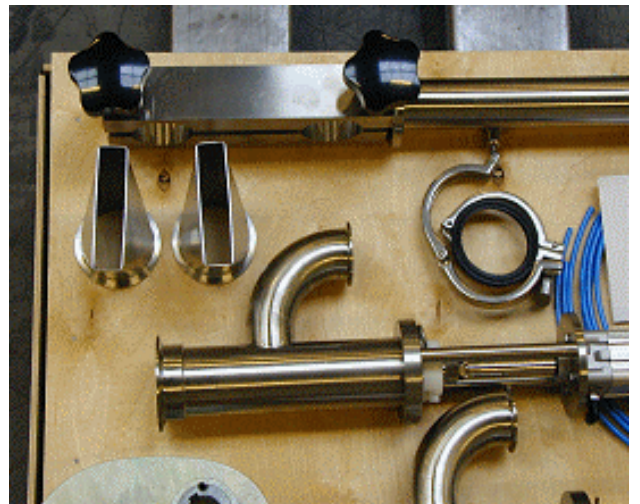


RIPPLE EQUIPMENT





GELDERLAND FILLING NOZZLES



Gelderland valve fillers for RUF, Ventura, Cart-O-Fill, ... you name it!

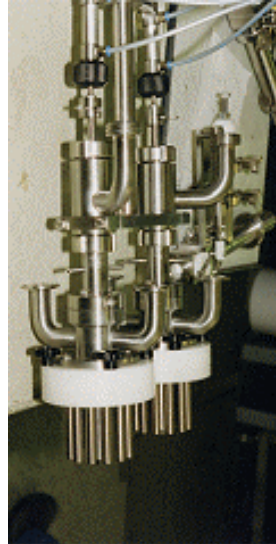
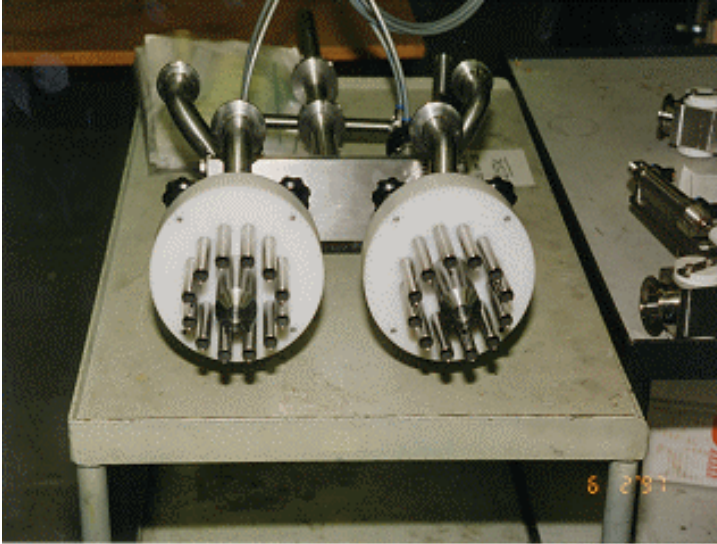


3" super-Gelderland
filler for high capacity

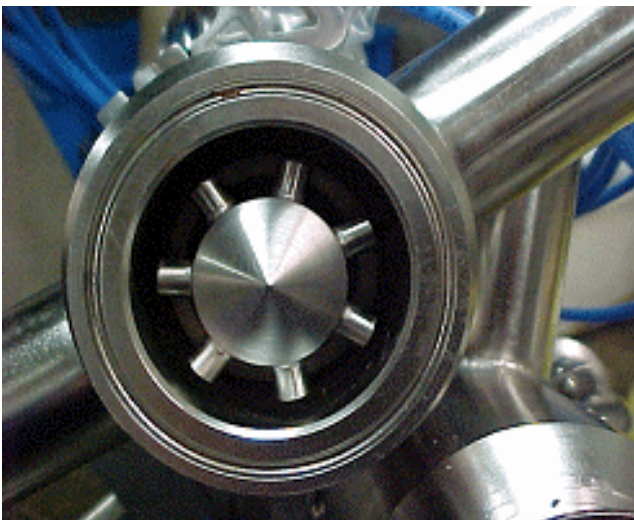




SPECIAL FILLING NOZZLES

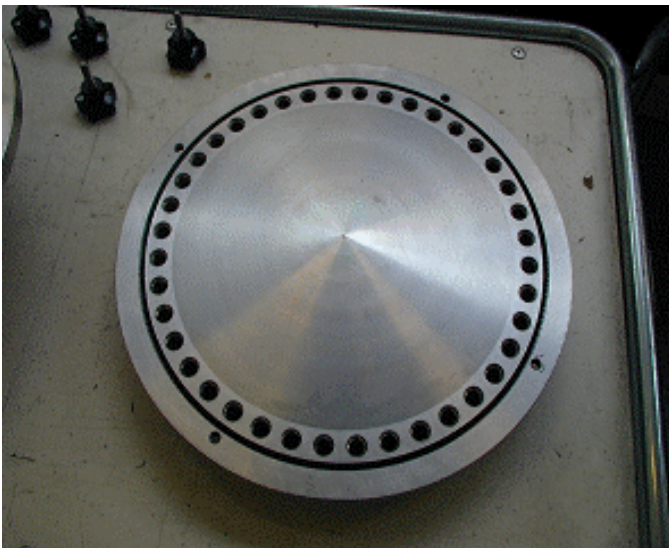


Specially designed Combi-valve filler





VALVE FILLERS



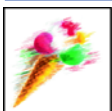


**WCB
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An Alliance Company

Filling Nozzles

Think what you could do...

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.



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