



# KÄLTERUDI®

COOK & CHILL TECHNOLOGY

## COOK & CHILL KETTLE

**Cream cooker & cream pasteurizer**  
**The machine for sweet & savoury**

Bakery – Confectionery – Patisserie – Catering –  
Direct marketing – Ice cream production – Gelato



# DITHERM®

from 40 to 500 litres



**Stir**  
without decanting



**Cooking**  
without decanting



**Cool**  
without decanting



**Blending**  
without decanting



**Industrie 4.0**  
the future

QUALITY MADE IN GERMANY – FAMILY OWNED SINCE 1964



## WELCOME TO THE WORLD OF KÄLTERUDI®

„The DITHERM® cream pasteurizer offers a compelling combination of increased efficiency and improved quality. The main arguments speak for themselves:

### More efficient workflows and personnel utilisation

DITHERM significantly reduces the workload for our employees. Automation and the ability to process larger quantities have made production processes much more efficient.

Weighing ingredients less frequently and the general time savings achieved through automated processes allow us to deploy our employees more flexibly for other important tasks. This optimises the entire production process, the use of materials and profitability. It also increases the satisfaction of our team, as they can concentrate on more complex tasks.

### Improved product quality and extended shelf life

Another key argument in favour of DITHERM® is the significant improvement in the quality of our products.

Thanks to precise pasteurisation, our creams and products are not only of higher quality, but also have a longer shelf life. This extended shelf life has a direct positive effect on our production planning and also significantly minimises the risk of food waste. Product safety (e.g. no burning, etc.) is also significantly increased.”

– An enthusiastic KÄLTERUDI customer

[ SINCE  
**1964** ]  
P E O P L E  
N A T U R E  
T E C H N O L O G Y  
M A C H I N E S  
P A S S I O N  
B E A U T Y  
P R E C I S I O N  
[ KÄLTERUDI®  
P H I L O S O P H Y : ]  
I N N O V A T I O N  
**P O W E R**  
P E R F O R M A N C E  
**S A F E T Y**  
L O N G E V I T Y  
E N T H U S I A S M  
S U S T A I N A B I L I T Y  
E C O N O M Y

## ... MY RUDI, MY DITHERM

A powerful solution for many industries



Bakery



Confectionery



Catering & industrial kitchen  
Direct marketing



Ice cream production



René Klinkmüller  
Master confectioner & graduate in business administration



Matthias Ludwigs  
Star pâtissier & owner of TörtchenTörtchen



Watch the videos  
with René  
Klinkmüller here



Watch the videos  
Matthias Ludwigs

## DITHERM® IN USE

DITHERM – the all-purpose weapon for hot and cold food processes. The DITHERM® from KÄLTERUDI® is a versatile cream cooker and pasteurizer that has proven itself in numerous industries. Whether in bakeries, confectioneries, patisseries, catering, ice cream parlours, dairies, delicatessens or direct marketing – wherever precise heating and cooling processes are required, DITHERM® shows its strengths.



### BAKERY

Flavored soakers, cooking and scalding pieces, choux pastry, jam, macaroon mixture, sponge cake, quiche lorraine, elisen



### CONFECTIONERY & PATISSERIE

Vanilla pudding, chocolate mousse, cream fondant, sponge cake, buttercream, fruit fillings, poppy seed/nut filling, rice pudding, fruit spread, ganache, cake glaze, panna cotta, cheesecake



### MAIN COURSES & SIDE DISHES

Goulash, Bolognese, meatballs, fricassee, sliced meat, risotto, mashed potatoes, chilli con carne



### SOUPS & SAUCES

Hollandaise, flour soups, béchamel, stews, clear broth, mayonnaise, thickened soups, barbecue sauces, cream sauces, dressings



### ICE CREAM & GELATO

Pasteurised ice cream mixture, variegato, toppings, fruit sauces, parfait



### DAIRY PRODUCTS

Yoghurt, drinking milk, whey, cheese, milk drinks



### EGG PRODUCTS

Pasteurised eggs, waffle batter, pancake batter, scrambled eggs, omelettes



### BEVERAGES

Fruit juices, liqueurs, smoothies, hot chocolate, iced tea, iced coffee



### COSMETICS & PHARMACEUTICALS

Creams, salves, emulsions, gels, waxes, serums, pharmaceutical products



### ANIMAL FOOD & MORE

Wet food, mash, B.A.R.F., polish, waxes, baby food, baby porridge

To the videos



## COOKING AND RECOOLING KETTLE

Cream cookers & cream pasteurizers

Impress your customers by using Cook & Chill technology.

Why use a DITHERM® touch with the cook & chill system?

The tried-and-tested KÄLTERUDI® cooking kettles are ideal for cooking, cook & serve, cook & hold and slow cooking applications.

It is the perfect alternative to cook & serve and cook & hold. Cook & chill is currently becoming increasingly important in production processes in bakeries, confectioneries, kitchens, catering, etc.

This means that the products are cooked and then quickly cooled in the same kettle.

The products can thus be stored for up to five days without any loss of quality and with a delay in the aging process, provided that the cold chain is maintained.

Another advantage is hygienic safety. The following must be taken into account when implementing the HACCP concept.

QUICKLY  
RECOOLED TO  
**+3 °C**

DITHERM® touch 40



DITHERM® touch 300



## PERFECT SOLUTIONS

for individual requirements

KÄLTERUDI® cream cookers, cream pasteurizers and cook & chill kettles are the perfect solution for efficient, effective and hygienic, yet artisanal, natural and traditional production in the temperature range from +2 °C to +130 °C.

Creams, puddings, jams, poppy seed fillings, fruit fillings, soups, sauces, dishes, etc. are often still cooked on gas or electric cookers. Basically, this traditional production method is tried and tested, but quality fluctuations can occur due to the manual preparation. A cream cooker, cream pasteurizer and cook & chill kettle is therefore essential, especially for mixtures, products and dishes that need to be heated to a precise temperature. The work process is automated, making it predictable and timesaving – while maintaining top quality. Increase your sales with high-quality, traditionally produced products!

**Stand out from your competitors!**

**Modern cooking based on tradition!**

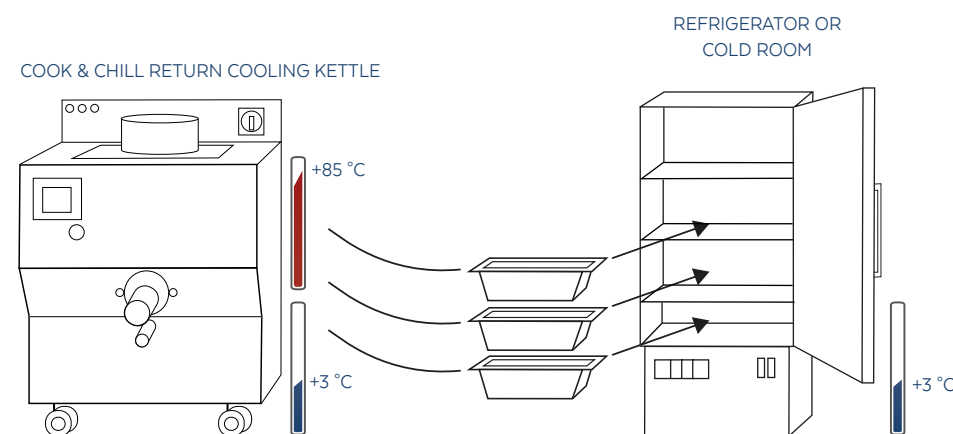
Cold products, semi-finished and readymade meals are increasingly falling into discredit in today's world of conscious, healthy, and natural eating habits. Traditional cooking with high-quality, natural products without the use of unnecessary emulsifiers, stabilisers, thickeners, etc. is being rediscovered. There are many different types of cooking kettles and cream cookers available on the market.

But do they really work satisfactorily for you?



## LEAN PROCESSES – SHORT PRODUCTION TIME

With KÄLTERUDI®



PRODUCE ACCORDING TO  
**[COOK & CHILL  
DIN 10536]**

QUICK COOLING ACTUALLY TO  
+3 °C NOT JUST +7 °C OR SIMILAR

COOKING  
QUICK COOLING

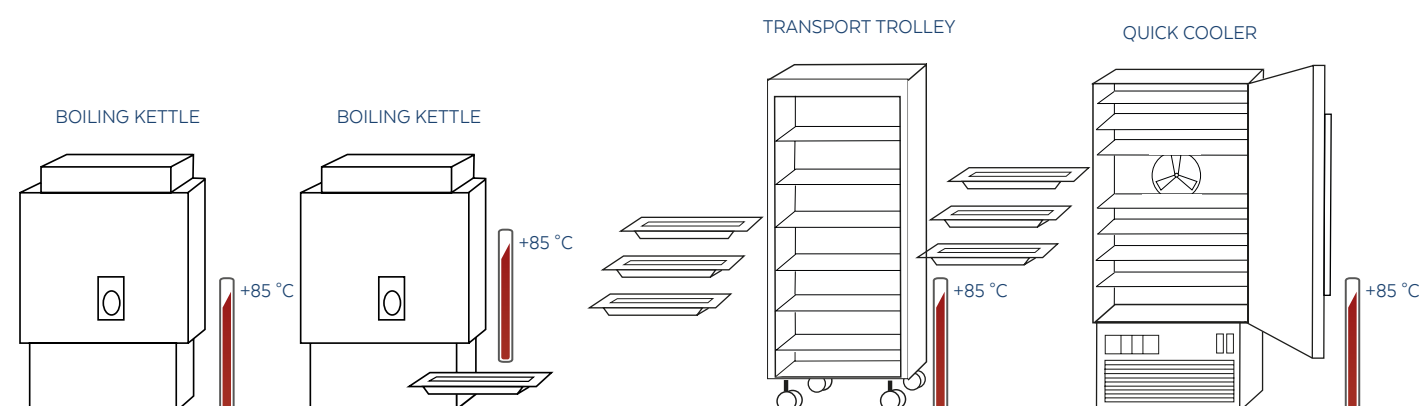


WORKING TIME  
EFFORT

**TIME TO  
CHANGE  
A RUNNING  
SYSTEM!**

## CONVENTIONAL PRODUCTION STEPS

With conventional suppliers



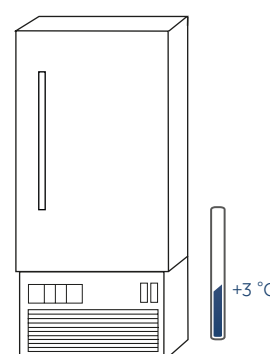
WORKING TIME  
EFFORT

## SYSTEM COMPARISON: OVERALL C & C PROCESS IN DITHERM®

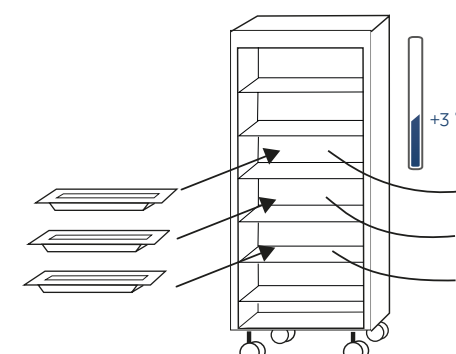
vs. cooking in conventional cooking kettles and cooling in blast chillers

- Cooking without sticking and burning
- Automated cooling at the end of the cooking time
- More batches per kettle, thanks to optimised cooking, simmering and cooling times
- Fully automatic operation even outside working hours
- Less staff required at the kettle
- Even cooling through stirring (DCS)
- Average cooling times approx. 45-90 minutes for an entire batch!
- No skin formation and no drying out
- No flavour contamination from different products in the blast chiller
- No unnecessary decanting of hot food into standard flat trays to cool down
- Reduced need for standard trays
- Minimal cleaning effort
- Direct portioning from the kettle
- No losses during decanting and transferring the products
- No risk of scalding
- Enormous savings in working time
- Significant Quality improvement
- Fewer work steps
- Less space required
- Higher productivity
- Maximum aroma protection thanks to hermetically sealed production process
- Product safety thanks to reduced contamination risks in a closed system
- Genuine multifunctionality thanks to rapid heating and cooling technology, enabling multiple product cycles per work unit
- Better taste and significant reduction in binding content
- Amortisation in a short time

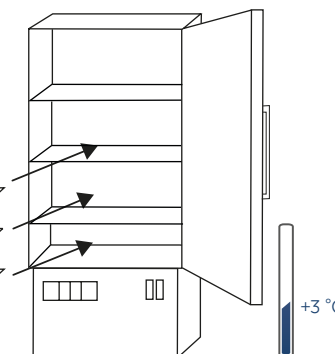
QUICK COOLER



TRANSPORT TROLLEY



REFRIGERATOR  
OR COOLING CHAMBER



## SOLID VS. LIQUID

Almost half of all recipes in the kitchen are liquid -based applications. They take up 3/4 of our working time and are our biggest challenges. DIBASE® and DITHERM® are the logical addition to existing chilling technologies. The machines are flexible and optimized for viscous and liquid materials.

LIQUID  
**45 %**



SOLIDS  
**55 %**



**45 %**

The proportion of liquid and viscous foods is 45%.

**3/4**

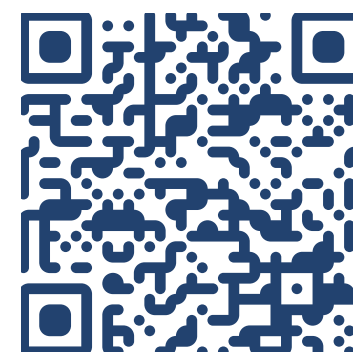
The production of side dishes, sauces, soups, and desserts takes up about 3/4 of the workday.

**-50 %**

By using DITHERM® and DIBASE®, you save at least 50% in production effort.



By using a DITHERM® and a DIBASE® you have more time for the important things in life.



Watch the video seminar with Matthias Ludwigs!



**“ From carriages to cars – also in your production!**

We develop high-performance technology with a focus on the people who use it. That's why KÄLTERUDI® stands for time- and energy-saving, efficient, and future-proof production.

**“**

Marcus Rischewski, CEO



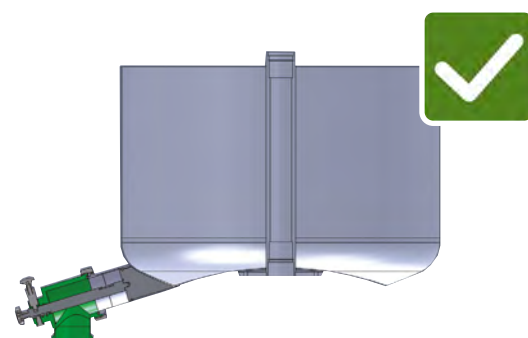
## THE BOILER

### UNIQUE SHAPE

ensures perfect mixing.

The double-curved kettle base has clear advantages over a simple pot base.

- Low minimum filling quantity
- Perfect mixing
- Gentle movement
- Preservation of the production structure
- Complete emptying possible



**DOUBLE  
CURVED  
BASE FOR  
OPTIMAL  
MIXING**

**STATE OF THE ART**



**FLAT BASE =  
INADEQUATE  
MIXING**

**OUTDATED**

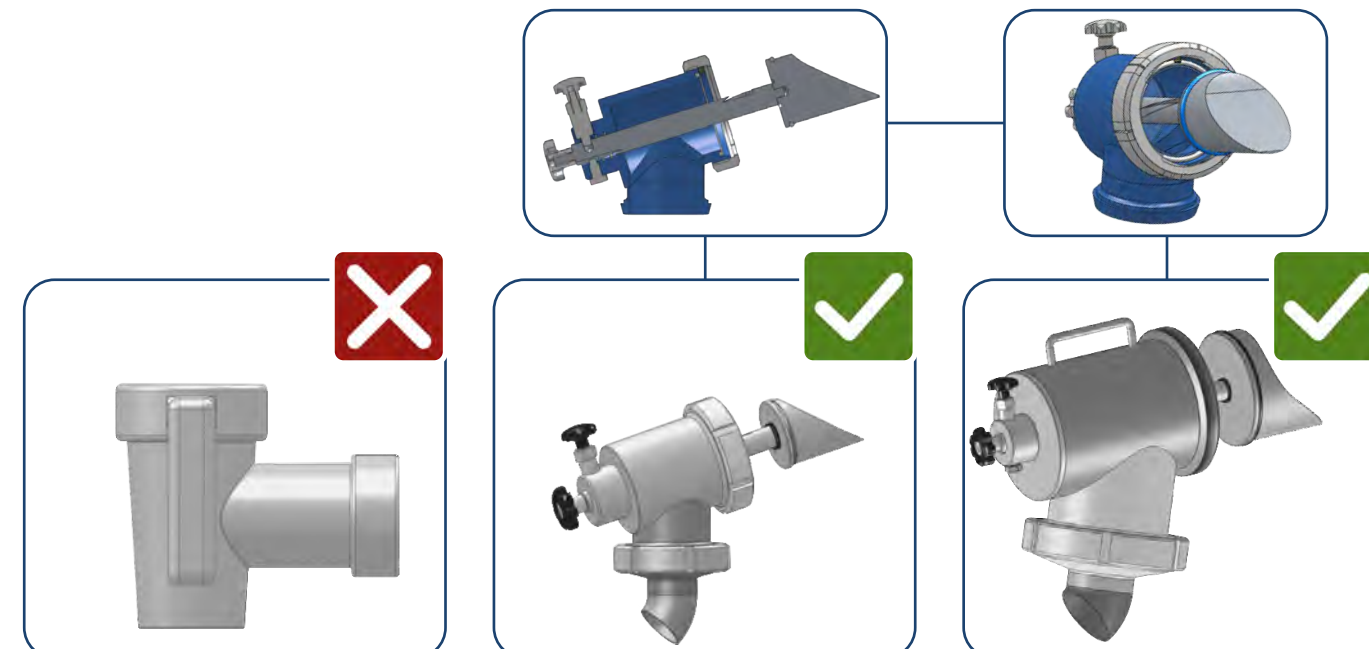
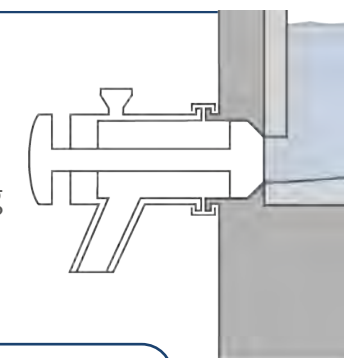
### THE DOUBLE KETTLE

Gentle process: we call it the Cyclic Bain-Marie-System®. This means that heat and cold act indirectly on your product.

Homogeneous temperature distribution on the walls and the base means a gentle process without burning or freezing, which is gentle on your product and enhances its quality.

## THE SAFETY TAP N

- Internal closing piston
- Made entirely of stainless steel
- Available in two sizes 80 mm or 150 mm diameter
- Integrated, active tap rinsing system for cleaning without dismantling
- Adaptable to filling and portioning technology
- Ideal for your HACCP concept



**EXTERNAL TAP**

**DN 80  
WITH 80 MM  
DIAMETER**

**DN 150  
WITH 150 MM  
DIAMETER**

**OUTDATED  
UNHYGIENIC  
TECHNOLOGY**

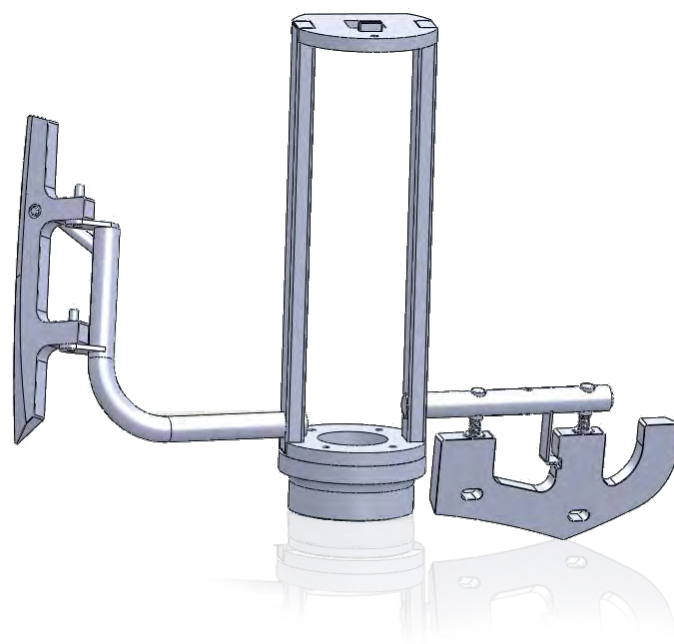
**FOR LIQUID  
RECIPES**

**FOR VISCOSE  
RECIPES**

## THE AGITATOR

- Made entirely of stainless steel
- Inverter-controlled 15 – 150 rpm
- Robust, hygiene-optimised design
- Easy to dismantle and clean
- Long-life scrapers

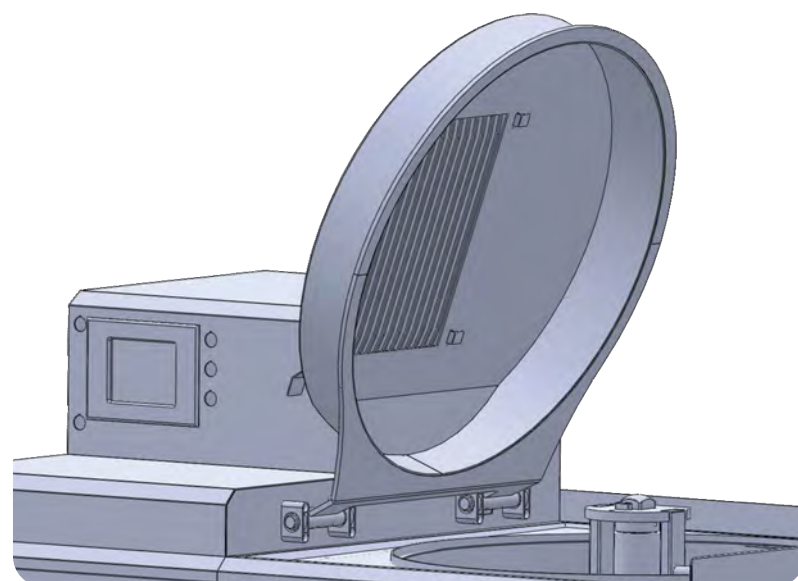
**POWERFUL  
AGITATOR**



## THE MULTIFUNCTIONAL LID L

- Electric lid opening
- Integrated addition opening
- Inlet pipe for water dosing systems
- Easy cleaning
- Made entirely of stainless steel

**AUTOMATIC  
LID**



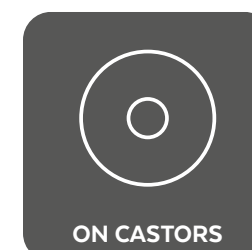
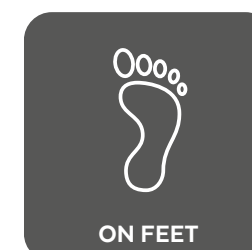
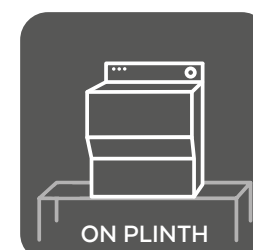
## THE BODY SHAPES

### Fully integrated or flexible use

The DITHERM® has been designed to integrate seamlessly into planned kitchen units and rows – either on feet or on a plinth. For a professional appearance and ergonomic handling, the DITHERM® is designed for a comfortable working height of 90 cm.

Those who value maximum flexibility can also have the DITHERM® fitted with castors. This keeps it mobile and allows it to adapt perfectly to any situation. This makes it suitable for both stationary use in commercial kitchens and for changing production environments, test kitchens or events.

Thanks to its sophisticated design, full performance is maintained in every installation variant – compact, powerful and ready for use at any time.



**100  
to 500  
litres**



**100  
to 400  
litres**



**40  
to 110  
litres**

## UNBEATABLE ADVANTAGES E



No transfer losses



Product stability & quality assurance



Prevention of burns



Automatic process logging



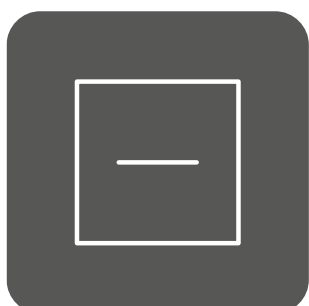
Time savings



Low cleaning effort



Energy savings



Low space requirements

## RELIABLE TECHNOLOGY

In addition to classic cooking processes, the touch control also enables fully automated processes, including rapid cooling to +3 °C within the permissible legal time frame.

- 99 individual programme sequences
- Intuitive usability
- Freely selectable language
- Easy-to-read display
- Clear process step display
- Detailed status display
- Readable temperature data
- Automated HACCP storage
- Precise temperature control
- Energy-optimised control
- Selectable speed

## COMPLIES WITH ALL STANDARDS

The solid workmanship of the DITHERM® offers unbeatable advantages.

The cleaning-optimised design makes daily work easier.

The workmanship:  
Fully welded, hygiene-optimised design. Highly hygienic stainless steel as standard, special materials also available according to your requirements.

Different bodies meet individual needs.

Capacities from 40 to 500 litres.  
Ergonomic design.

**DIN EN 1672-2**  
**DIN EN 16881**  
**DIN EN 13857**



## YOUR TECHNICAL ADVANTAGES:



Ready to plug  
in and work  
Integrated technology



The fastest recooling  
for the most  
efficient results



Can be integrated  
Connection to  
central cooling/  
direct evaporation or  
glycol possible



Increased efficiency  
through  
state-of-the-art  
technology and  
highly effective  
insulation systems



Hybrid: flexible use  
of all available  
energy types



Reduced  
consumption thanks  
to high-efficiency  
heat exchangers



Without ice bank  
Without flow ice



Without binary ice,  
Smartice, liquid ice,  
ice slurry



Without separate  
technical room

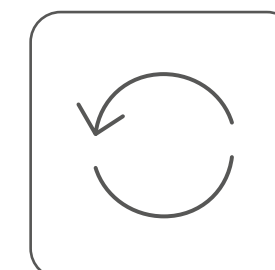
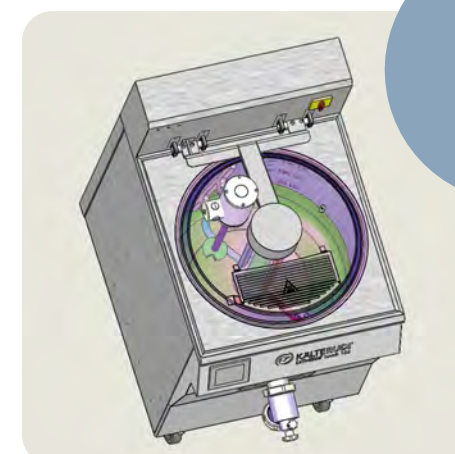


No energy loss due to  
long pipe runs

## DITHERM® X4 WITH INTEGRATED MIXER

The optional emulsifying mixer is  
flexible and continuously eliminates the  
need for a time-consuming additional  
process.

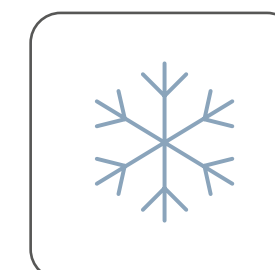
For example, in the case of vegetable  
cream soups, the ingredients can  
simply be puréed after cooking, or  
in the case of jams, the fruit can be  
chopped up, which would otherwise be  
spared in the DITHERM®.



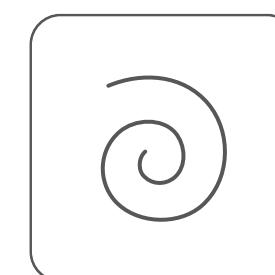
Stirring



Cooking



Cooling



Mixing

# OUR ♥ CORE IS OUR ❄️ SYSTEM

COOLING at the touch of a  
button 24/7 = no limits!

Thanks to powerful and efficient cooling components and the unique **Cyclic Bain-Marie System**®, our recooling kettles are that fast.

It's no secret!

We don't skimp on the technical components! Our system is constantly being developed for you.

The compression cooling process we use, in combination with the unique **Cyclic Bain-Marie System**®, ensures energy-efficient and fast cooling.

YOU  
CANNOT  
MAGICALLY  
MAKE HEAT  
DISAPPEAR

## OUR SYSTEM IS YOUR ADVANTAGE

What we call Natural Mechanic System gives you the decisive advantage. It is not just one factor, but the sum of many technical refinements, decades of experience and know-how that make up our highperformance machines.

In our case, this simply means:

### Our system:

- Unique kettle shape in combination with the Natural Mechanic System and powerful technical components

### Your advantage:

- No burning or freezing
- Cooking and cooling in optimal times
- Short set-up times
- Cleaning in record time



## KÄLTERUDI® HYBRID TECHNOLOGY SINCE 1964

Innovative, fully automatic and sustainable energy use for heating, cooking and rapid cooling. Flexible use of all available energy types and resources.

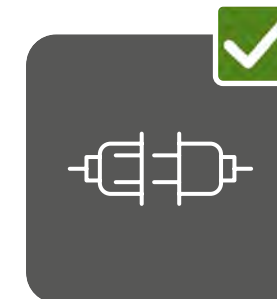
### Advantages:

- ✓ Heating with renewable materials such as rapeseed oil, pellets, biomass, etc.
- ✓ Integration of existing heat energy generators such as steam, solar thermal energy, photovoltaics, biogas, chillers, combined heat and power plants...
- ✓ Connection to central cooling with refrigerant or glycol
- ✓ Integration of existing cooling energy sources such as glycol coolers, heat recovery, rainwater, well water, climate water, chillers, ice banks, etc.
- ✓ Cooling with air and/or water
- ✓ Use of natural refrigerants such as CO<sub>2</sub>, ammonia, propane, butane ...
- ✓ Secure eco-subsidies, grants, funding such as KFW, Bafa, Leader, etc.

## DITHERM® HYBRID



Plug and play:  
Optimal retrofit machine  
No structural  
measures necessary



Connection to central cooling:  
Uncomplicated machine replacement  
using existing central cooling with  
refrigerant or glycol



Hybrid:  
Ideal combination of internal  
technology and existing external  
heat and cooling sources

**YOUR**

*Voucher*

**FOR THE COOK & CHILL SEMINAR**

The quick way to the seminar:  
Come to our free Cook & Chill professional seminar. Simply scan the QR code! Alternatively: send an email to [info@kaelte-rudi.de](mailto:info@kaelte-rudi.de) or call +49 7236 9829-0

**SWS**  
www.sws-online.de

**Specifi®**  
www.specifiglobal.com



from 40 to 500 litres

KÄLTEMITTEL  
GWP < 150

GO GREEN

WASSER- UND LUFTKÜHLUNG  
MÖGLICH

GO GREEN

Technical data

|                                                | Min. filling capacity in litres* | Capacity plus surge tank | Cyclical bain-marie system II® | Bio-Mechanic System® | Vital Food-System® | Harp for agitator speeds in rpm | Water-cooled agitator, e.g. for sponge cake, etc. | Air-cooled | Central cooling connection Refrigerant | Dimensions in mm - width | Dimensions in mm - depth of body | Dimensions in mm Height | Connection values Volt | Connection values Hertz | Number of phases | Connection power in kW | CEE plug | Fixed connection | Empty weight in kg |
|------------------------------------------------|----------------------------------|--------------------------|--------------------------------|----------------------|--------------------|---------------------------------|---------------------------------------------------|------------|----------------------------------------|--------------------------|----------------------------------|-------------------------|------------------------|-------------------------|------------------|------------------------|----------|------------------|--------------------|
| DITHERM® touch 40 compact Typ. C800 / RD40     | 4 – 9                            | 40                       | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1110/1480               | 409                    | 50                      | 3 + N + PE       | 9,5                    | 16       |                  | 260                |
| DITHERM® touch 40 compact Typ. C800 / RD40     | 4 – 9                            | 40                       | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1110/1480               | 400                    | 50                      | 3 + N + PE       | 13,5                   | 32       |                  | 260                |
| DITHERM® touch 70 compact Typ. C800 / RD70     | 7 – 21                           | 70                       | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1110/1480               | 400                    | 50                      | 3 + N + PE       | 9,5                    | 16       |                  | 310                |
| DITHERM® touch 70 compact Typ. C800 / RD70     | 7 – 21                           | 70                       | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1110/1480               | 400                    | 50                      | 3 + N + PE       | 13,5                   | 32       |                  | 310                |
| DITHERM® touch 70 compact Typ. C800 / RD70     | 7 – 21                           | 70                       | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1110/1480               | 400                    | 50                      | 3 + N + PE       | 19,6                   | 32       |                  | 310                |
| DITHERM® touch 110 compact Typ. C800 / RD110   | 7 – 21                           | 110                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1370/1740               | 400                    | 50                      | 3 + N + PE       | 13,5                   | 32       |                  | 345                |
| DITHERM® touch 110 compact Typ. C800 / RD110   | 7 – 21                           | 110                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 650                      | 800                              | 1370/1740               | 400                    | 50                      | 3 + N + PE       | 19,6                   | 32       |                  | 345                |
| DITHERM® touch 100 compact Typ. C1100 / RD100  | 16 – 30                          | 100                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 850                      | 1100                             | 1150/1450               | 400                    | 50                      | 3 + N + PE       | 29,6                   | 63       |                  | 510                |
| DITHERM® touch 160 compact Typ. C1100 / RD160  | 16 – 30                          | 160                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 850                      | 1100                             | 1150/1450               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 640                |
| DITHERM® touch 220 compact Typ. C1100 / RD220  | 16 – 30                          | 220                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 850                      | 1100                             | 1300/1600               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 680                |
| DITHERM® touch 260 compact Typ. C1450 / RD 260 | 16 – 30                          | 260                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 850                      | 1450                             | 1450/1750               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 710                |
| DITHERM® touch 200 compact Typ. C1550 / RD200  | 30 – 50                          | 200                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1150                     | 1550                             | 1150/1450               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 590                |
| DITHERM® touch 300 compact Typ. C1550 / RD300  | 30 – 50                          | 300                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1150                     | 1550                             | 1150/1450               | 400                    | 50                      | 3 + N + PE       | On request             | 125      |                  | 720                |
| DITHERM® touch 400 compact Typ. C1550 / RD400  | 40 – 60                          | 400                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1150                     | 1550                             | 1300/1600               | 400                    | 50                      | 3 + N + PE       | On request             | 125      |                  | 760                |
| DITHERM® touch 500 compact Typ. C1550 / RD500  | 50 – 70                          | 500                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1150                     | 1550                             | 1450/1750               | 400                    | 50                      | 3 + N + PE       | On request             | 125      |                  | 790                |
| DITHERM® touch 100 cuisine Typ. C850 / RD100   | 16 – 30                          | 100                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1450                     | 850                              | 1100/1450               | 400                    | 50                      | 3 + N + PE       | 29,6                   | 63       |                  | 610                |
| DITHERM® touch 160 cuisine Typ. C850 / RD160   | 16 – 30                          | 160                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1450                     | 850                              | 1100/1450               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 720                |
| DITHERM® touch 220 cuisine Typ. C850 / RD220   | 16 – 30                          | 220                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 1450                     | 850                              | 1250/1600               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 760                |
| DITHERM® touch 200 cuisine Typ. C1200 / RD200  | 30 – 50                          | 200                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 2000                     | 1200                             | 1100/1450               | 400                    | 50                      | 3 + N + PE       | 40,0                   | 63       |                  | 760                |
| DITHERM® touch 300 cuisine Typ. C1200 / RD300  | 30 – 50                          | 300                      | • •                            |                      |                    | •                               |                                                   |            |                                        | 2000                     | 1200                             | 1100/1450               | 400                    | 50                      | 3 + N + PE       | On request             | 125      |                  | 790                |

Explanations: • = Series, "–" Not available, special voltage 440/60 Hz – others on request, \*Dependent on prescription and product. Subject to changes in the interest of technical progress and errors excepted. Illustrations are not binding.

**»» OPTIMISE YOUR PRODUCTION: EXPANSION FOR YOUR PERFECTION!**

Are you interested in our range of machines? Simply scan the **QR code** to find out more online. Alternatively, send an email to [info@kaelte-rudi.de](mailto:info@kaelte-rudi.de) . We will be happy to send you the information you require.

**KÄLTERUDI®**  
PASTEURIZER

**DIBASE®**  
Cooling-Cooling-  
Ripening-Pasteurizing  
in 19 steps from  
60 to 600 litres

UNIQUE: CYCLIC BAIN-MARIE

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**KÄLTERUDI®**  
FILLING-DOSING-MACHINE

ICE CREAM-GELATO  
FILLING-DOSING  
& SELLING

lex 90005-163-GB

**KÄLTERUDI®**  
COOK & CHILL TECHNOLOGY

RECOOLING KETTLE  
ICE BANKS ARE A THING OF  
THE PAST, DITHERM® IS NOW!  
COOL AT THE TOUCH OF A BUTTON (A/T) - NO LIMITS

TIME TO CHANGE  
A RUNNING  
SYSTEM!

COOK & CHILL  
DIN 10536

lex 90005-124-GB

SWITCH TODAY AND GET TO KNOW COOK & CHILL TECHNOLOGY FROM KÄLTE RUDI® - WE LOOK FORWARD TO HEARING FROM YOU!

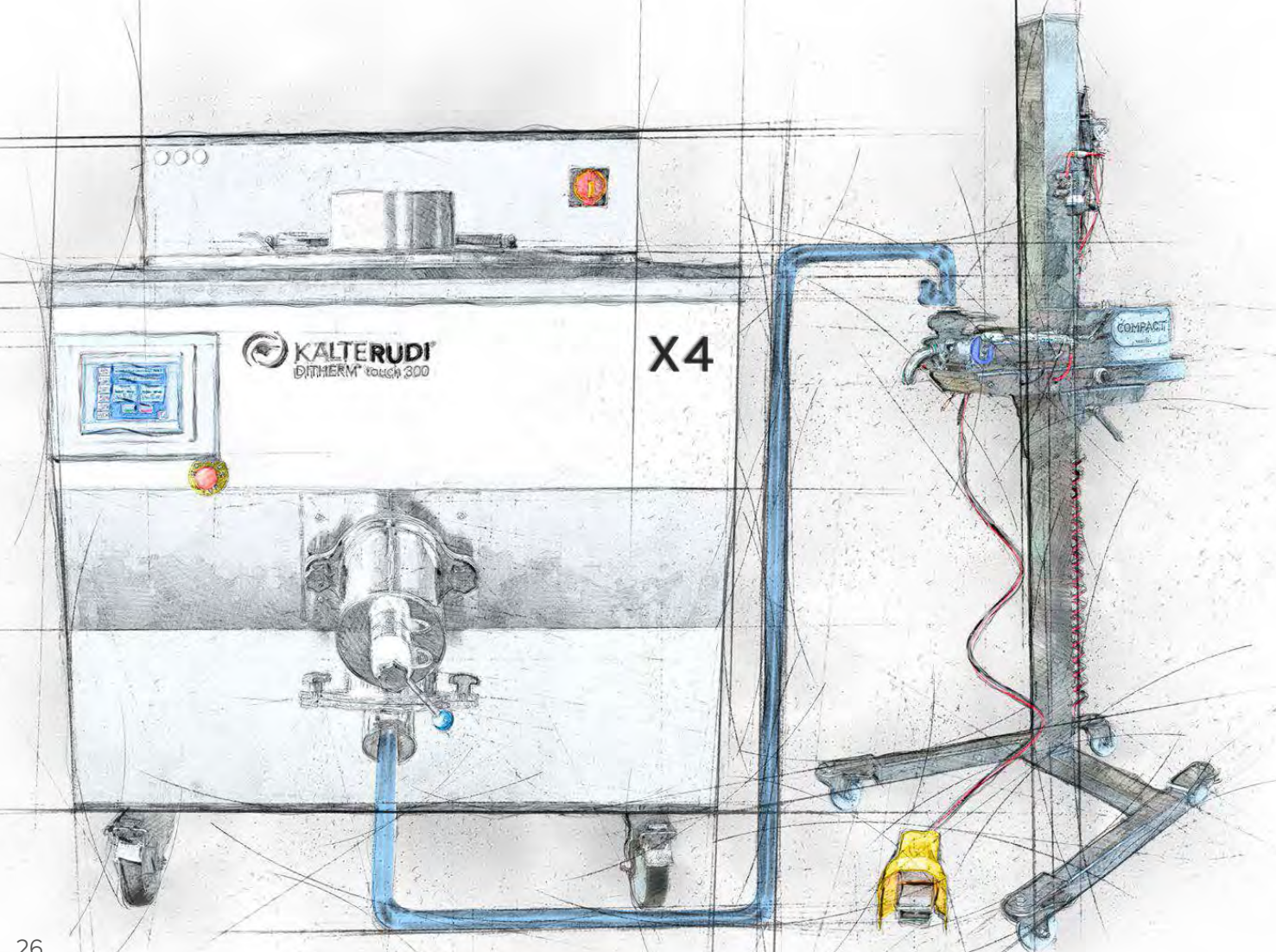
## PURE FILL DIRECT CONNECT

Connect the PURE FILL directly into the COOK AND CHILL KETTLE

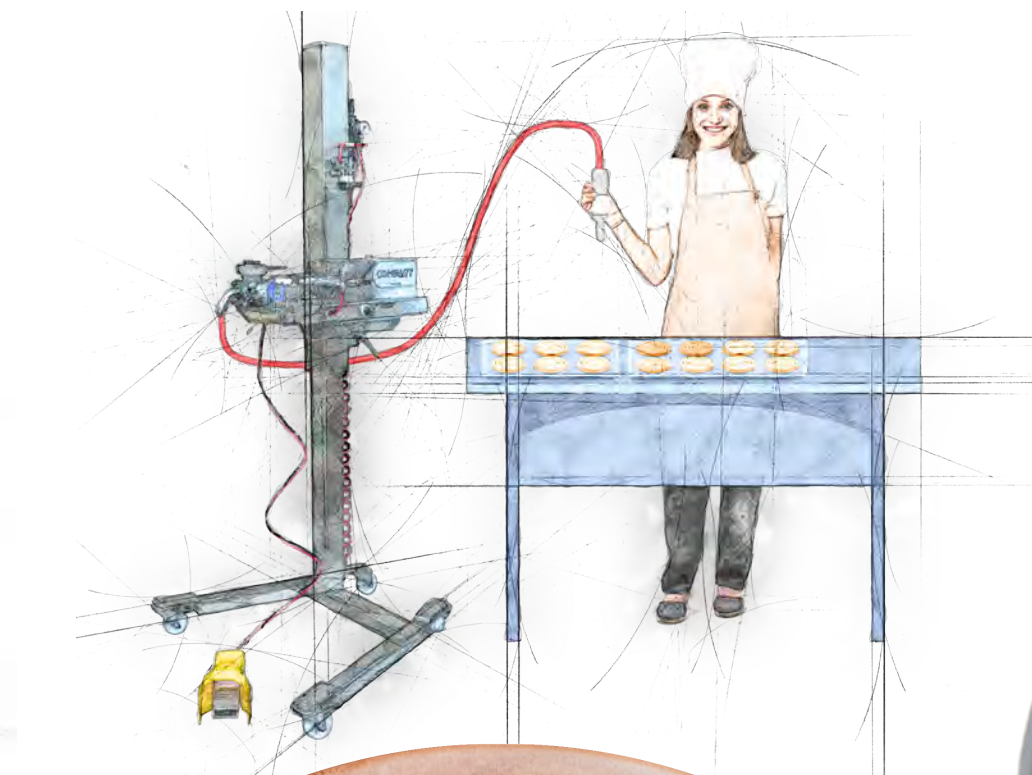
### THE PURE FILL CAN BE CONNECTED TO OUR DITHERMS - AND BEST OF ALL, DIRECTLY!

With our simple connection system, it dispenses directly from the machine in a completely hygienic manner: hot, cold, liquid, solid, chunky... whatever you want!

**PLUG & DOSE!**



## EFFICIENT & FILLING & DOSING



## WHIPPED CREAM MACHINE

The cream machine with a hygienic stainless steel whipping system and a cream-free air regulation mixing valve. Your cream is naturally stable, dry and high-quality with a long shelf life.

- Intensive cooling right up to the nozzle
- Automatic cleaning
- DGUV tested
- DIN 10507 certified
- Connection 230 V/50 Hz

### Models:

- SM 2/2 litres
- 230 mm x 350 mm x 450 mm
- SM 5/5 litres
- 300 mm x 400 mm x 500 mm
- SM 12/12 litres
- 410 mm x 470 mm x 540 mm



## PURE MIX TABLE MIXER

The PURE MIX is very useful in modern ice cream laboratories, catering, hotels and commercial kitchens for preparing almost any dish.

### The emulsifier for ice cream, fruit, cream, soups and sauces:

Ideal for making basic ice cream mixes, perfect for chopping and mixing fresh or frozen fruit and vegetables, practical for making creamy soups and sauces.

### Hygiene:

All parts are easy to dismantle and clean.

### Technical data:

- Depth 470 mm — Width 450 mm — Height 720/1100 mm — Weight 58 kg
- Power consumption 1.00 kW — 230 V/50 — 60



## PRESS FOR SPAGHETTI ICE CREAM AND FROZEN YOGHURT

Finally, a spaghetti ice cream press from professionals for professionals!

The spaghetti ice cream press stands out thanks to its elegant, space-saving design. It meets the highest possible safety requirements in terms of operation. The press has no corners or edges, and all areas are easily accessible. The pressure piston is operated automatically. Maintenance requirements are low.

- Spaghetti ice cream press with separate electric air compressor
- Various moulds, e.g. lasagna, are available

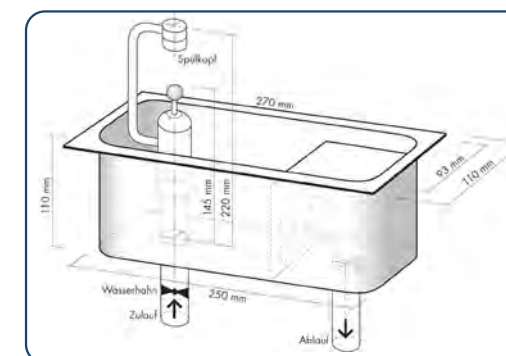
### Technical data:

- Low-noise compressed air compressor
- Connection: 220-240 V / 50-60 Hz
- Compressed air tank: 6 — 10 bar
- Dimensions: 120 mm x 275 mm x 518 mm
- Weight 8.9 kg



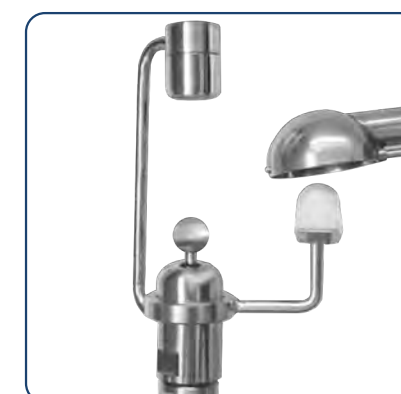
## THE ICE CREAM DISPENSER ...

... is easy to dismantle, ensuring quick cleaning and optimum hygiene.



... is optionally equipped with a knocker. This is the simplest and most hygienic way to remove residual water from your ice cream scoop.

... can be easily screwed onto a standard water supply. Standard 3/8 inch. Suitable for water pressures of 1-5 bar. Otherwise, a water pressure reducer can be installed upstream.



The ice cream scoop rinser has a wide range of applications. You can use it to arrange your rice, mashed potatoes or cream cheese in an attractive way in the kitchen, for example.

By using the ice cream portioner, you achieve:

- Improved hygiene
- Savings in water and energy costs



Ice cream portioner with knocker

## FINANCIAL SERVICES

Exclusive, tailor-made and  
State-of-the-art financing  
programme for startups  
and everyone else!  
developed and powered by  
**100 % KÄLTE RUDI**



### TAILOR-MADE FINANCING

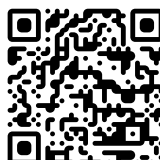
#### Your individual KÄLTE RUDI® starter package.

Plan your personal package with your KÄLTE RUDI sales and financing advisor, right through to a complete financing solution and implementation.

- + Determination and recording of your inventory and actual requirements
- + Requirements and laboratory planning, including distribution channels, income, costs, turnover and potential
- + Design and implementation of your future financing solution tailored to your project
- + Training and familiarisation of your team with your new concept until it is ready for market launch
- + Commissioning and implementation of your project
- + Launch and processing of financing/cashback subsidies

**Nothing is impossible. Your wishes count!**

For more  
information, just  
scan the QR code



### KÄLTE RUDI CASHBACK

Benefit from our own subsidy programmes and the favourable refinancing terms of our unique and valuable products.

Ask your KÄLTE RUDI consultant and receive the KÄLTE RUDI subsidy voucher together with your financing agreement for up to 4% on your Machine purchase



### THE BIG PLUS

We plan and finance more than just technology!

#### FINANCING FOR

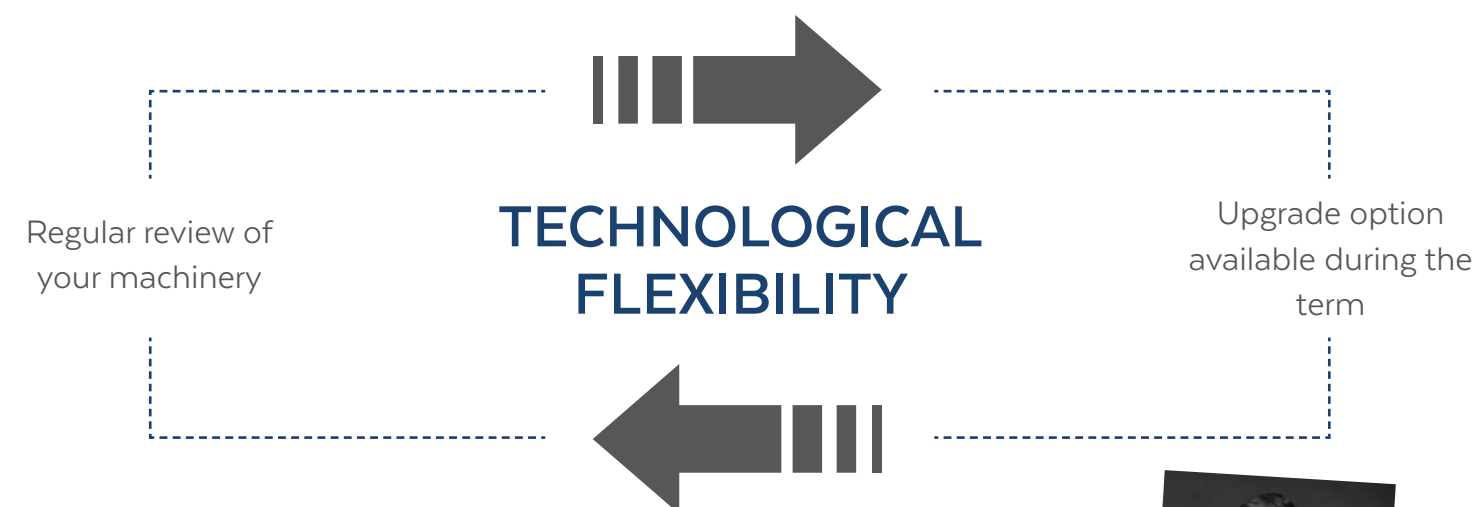
- + Start-ups
- + Entrepreneurs
- + Career changers & visionaries
- + Successors
- ... in Germany and the EU

#### INDUSTRIES

- + Ice cream parlours & manufacturers
- + Bakeries & confectioners
- + Agriculture & farm shops
- + Commercial kitchens & caterers
- + Gastronomy & catering
- + Market stalls & fairground operators
- + Other

#### SUPPORT THROUGH

- + Personal support
- + Project planning
- + Seminars & workshops
- + Recipe development
- + Calculation aid and much more



Arrange an introductory meeting with Simon Stahl now! He looks forward to hearing from you – simply send a WhatsApp message or give him a call!

+49 175 2040676



# KÄLTE RUDI® LIVE & DIGITAL



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info material



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installations  
presentations



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advice



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Consulting

## Arrange a demonstration or test installation now!



Further information on KÄLTE RUDI's ice initiative  
can also be found at [www.eismachen.de](http://www.eismachen.de).

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