EFFICIENT GLYCOL COOLING

The glycol bath uses copper pipes with additional cooling fins. This design ensures effective heat transfer. The reduced glycol volume enables quick reaction times and stable temperature control.

EFFORTLESS CLEANING

SRS – Rapid Cleaning System
The integrated defrost function warms the chamber surface, loosening residues and enabling quick cleaning with rinse water.

PES – Pumped Emptying System
The optional pump system allows the cleaning water to be removed effortlessly.

Advantages:

+ no disassembly
+ no heavy lifting
+ fast workflow
+ hygienic stainless-steel surfaces

Exclusive insights into the machine

WATER AND AIR COOLING AVAILABLE GO GREEN

TRADITIONAL-FREEZER
Scan the QR code to learn more!

Florian Rischewski at the Traditional-Freezer

EFFICIENTLY ADVANCING YOUR ICE CREAM PRODUCTION WITH THE BEST TECHNOLOGY AND REAL-WORLD EXPERTISE

WITH ADVANCED TECHNOLOGY AND EXPERTISE FROM REAL PRACTITIONERS.

KÄLTERUDI® has been synonymous with reliable machines and well-engineered solutions for the ice cream laboratory since 1964.

In the second generation, our team continues to develop technology that simplifies your work and supports consistent ice cream quality.

Optimal structure – your recipe and our technology

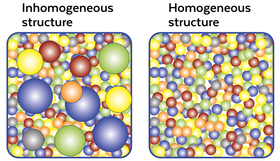
The quality and structure of your ice cream are created exclusively during the freezing process inside the machine. Temperature control and uniform mechanical kneading determine the final product.

Once the ice cream leaves the machine, the structure cannot be improved further.

Why the Traditional-Freezer enables stable results

+ large freezing surface
+ uniform kneading movement
+ dry, firm and stable consistency
+ homogeneous structure through mechanical processing
+ ready to serve directly from the machine
+ open chamber design allows late additions

= an incomparable taste.



Milk ice cream
full, creamy flavour profile
not watery.

Fruit ice cream / sorbet
creamy, fruity, dry
and non-crystalline or wet.

KÄLTERUDI® LIVE & DIGITAL

- Always up-to-date info material
- Visits from reference customers
- Trial installations presentations
- Explanatory videos with advice
- Financing service
- Online meetings
- On-site visits
- Seminars
- Visit us
- Consulting

Arrange a demonstration or test installation now!

Further information on **KÄLTERUDI®'s ice initiative** can also be found at **www.eismachen.de**

MADE IN GERMANY FAMILY-RUN SINCE 1964

Follow us on:

@kaelterudi @kaelte_rudi @kaelterudi

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www.kaelte-rudi.de

since 1964

KÄLTERUDI®
TRADITIONAL-FREEZER

SPATULA FREEZING TECHNOLOGY

in a modern and innovative form.

QUALITY MADE IN GERMANY – FAMILY-OWNED SINCE 1964

THE FOUNDATION FOR HIGH-QUALITY ICE CREAM

The Traditional-Freezer freezes ice cream through a controlled combination of cooling and mechanical movement. During the entire freezing phase, the mix is continuously worked, ensuring a stable and consistent process.

The large freezing surface of the production chamber enables rapid heat transfer. At the same time, the movement of the spatula shaft distributes the cold evenly throughout the chamber.

CONSISTENT FREEZING PERFORMANCE

The mix is continuously taken from the chamber wall and guided back into the center. This ensures uniform cooling throughout the entire freezing process.

Consistent results depend on:

- ✓ **stable temperature control**
- ✓ **continuous mechanical processing**
- ✓ **a large freezing surface**

ICE CREAM READY TO SERVE DIRECTLY

The Traditional-Freezer produces a firm, dry and stable ice cream structure directly in the machine. No secondary freezing step is required.

Insight into the freezing process

PRECISE DRIVE TECHNOLOGY AND ROBUST STAIN-LESS-STEEL CONSTRUCTION

The Traditional-Freezer is designed for high durability and long service life. The drive system uses two independent motors and bevel gear transmission. No V-belts are used. Abrasion and lubricants cannot enter the food area.

Robust stainless-steel drive head with two powerful, independent motors.

The production chamber welded from individual stainless-steel components –not deep-drawn, solid, stable and durable.

The chamber support ring made of food-grade stainless steel instead of aluminium.

Standard: spatula shaft with stainless-steel spatula bearing.

Low-wear glide and bearing elements for smooth and precise rotation.

Illuminated workspace integrated in the drive head for improved visibility and comfort.

	Actual fill volume in litres	Cycle time per batch seconds / min	Kettle volume in litres	SDS – Fast Cleaning System	Volume Protection Technology	water-cooled	air-cooled	Dimensions in mm, width	Dimensions in mm, depth	Dimensions in mm, height	Electrical connection volts	Electrical connection hertz	Number of phases	Power input in kW	CEE plug	Weight in kg
TF 875	2,5 - 6	90 – 105	40	•	•	•	–	550	920	1800	400	50	3	4,9	16	450

Explanations: • standard, Special voltages 440 V / 60 Hz – others on request.

CREATIVE FORMULATIONS AND VERSATILE APPLICATIONS

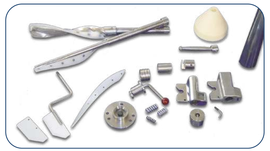
The Traditional-Freezer processes three to six litres of ice cream mix per batch. The open design of the chamber allows additions to be made during production.
This makes the machine suitable for classic varieties, recipes with larger inclusions, and show productions in direct customer interaction.

Typical applications:

- ✓ **Recipes with solid inclusions such as chocolate pieces, baked goods or nut components**
- ✓ **Recipes with generous mix-ins or visible structural elements such as swirls, variegates or pastes**
- ✓ **Aerated ice creams and whipped ice masses**
- ✓ **Recipes requiring late additions during the freezing process**
- ✓ **Show production in direct customer interaction**

DURABLE COMPONENTS IN KÄLTERUDI® QUALITY.

The quality of the components used ensures the reliability and long service life of the Traditional-Freezer. For this reason, KÄLTERUDI® manufactures key parts in-house, such as long-lasting spatula shaft coatings, the production chamber and complete assemblies like the spatula shaft with its low-wear spatula bearing.
This guarantees the long-term availability of carefully engineered new parts. Spare parts are available from stock. Some components are compatible with parts used in other vertical spatula machines.



Required parts and information:
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E-Mail service@kaelte-rudi.de
E-Mail info@kaelte-rudi.de
+49 (0) 151 446 686 83

FROM THE HAND-OPERATED CHURN TO MODERN SPATULA TECHNOLOGY

KÄLTERUDI® has continued the tradition of vertical spatula ice cream machines since 1964 and remains committed to the hand-crafted principles of ice cream production. Our philosophy "Only good things can always be improved" shapes the continuous development of our machines and the implementation of technical advancements at a modern standard.

THEN

Hand-operated wooden churnr

Mechanical kneading movement using a hand crank. Origin of spatula technology.

First mechanically assisted spatula machine

Electrically driven kneading movements.More consistent and reproducible cooling performance.

Stainless-steel bases for drive heads

Improved hygiene and robust construction, with energy-efficient cooling through a larger freezing surface and better temperature control.

Current Traditional-Freezer

Constructed entirely as a robust stainless-steel system with precise drive technology, without V-belts or vulnerable gear components. Energy-efficient cooling technology. Modern safety concept.

NOW