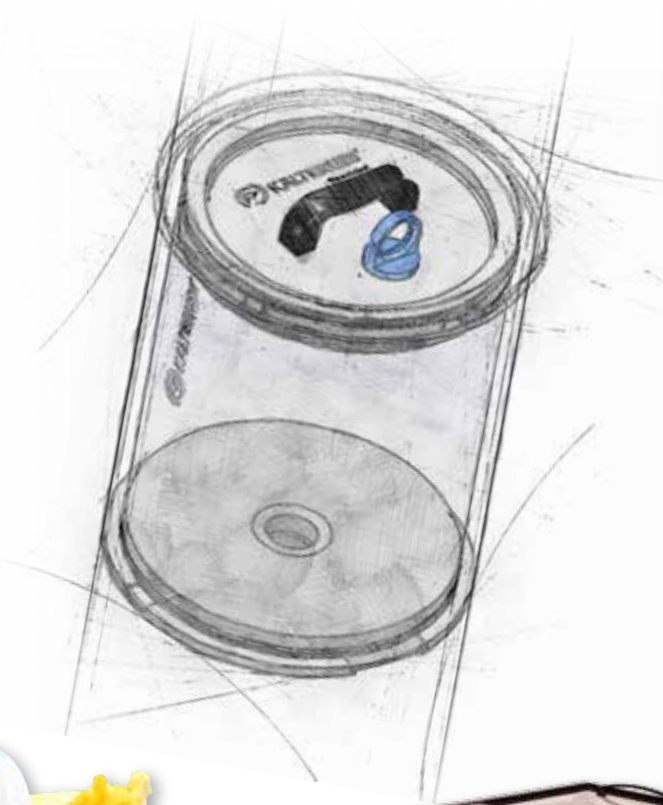
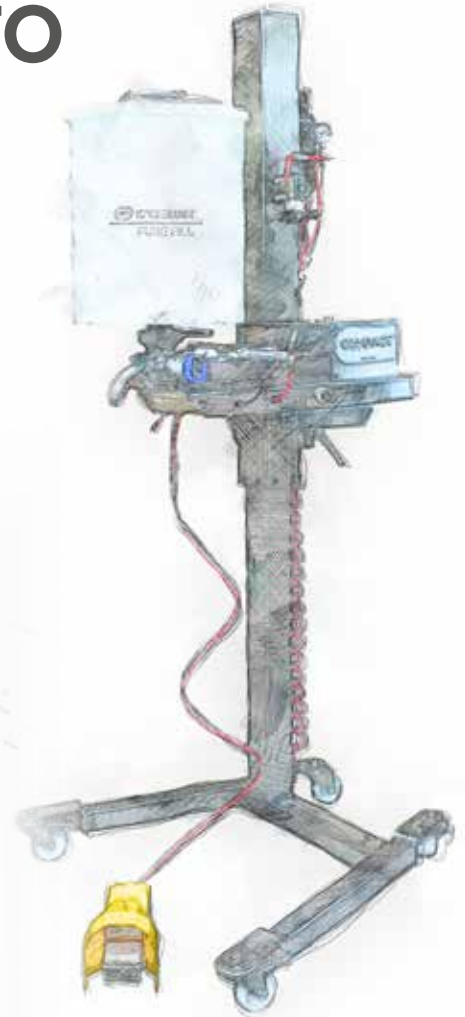




KÄLTERUDI®

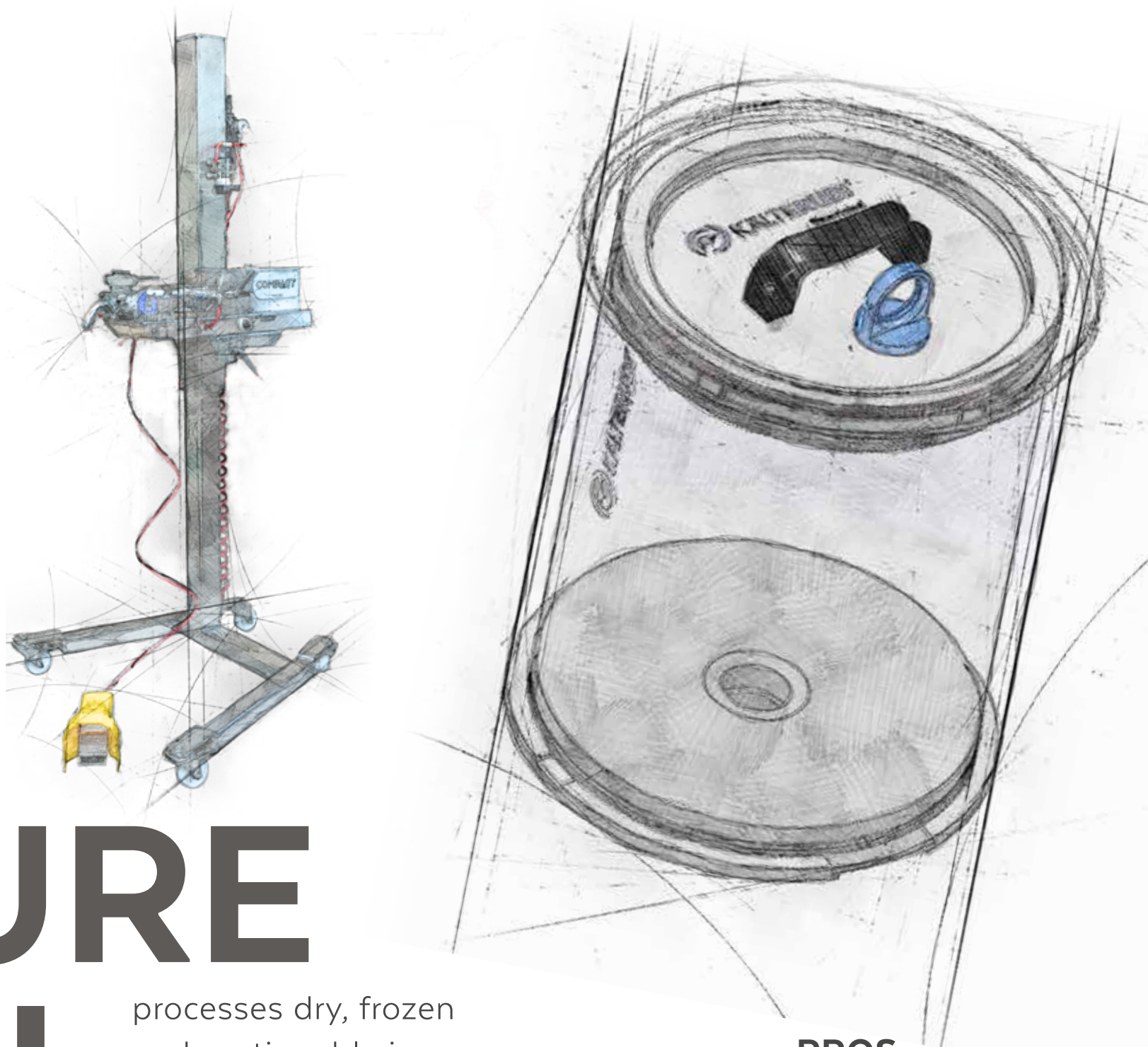
FILLING-DOSING-MACHINE

& ICE CREAM-GELATO FILLING DOSING SELLING



QUALITY MADE IN GERMANY – FAMILY-OWNED SINCE 1964





With its innovative **FLOATING LID**, the insulated **CYLINDER** transforms the suction vacuum into gentle, even pressure.

As a result, the product is transferred gently and without mechanical stress.

PURE FILL

processes dry, frozen
and portionable ice
cream-gelato.

nothing must be taken out of the ice cream-gelato machine early and soft so that it goes through the filling machine.

Freeze perfectly and portion directly with the **PURE FILL**.

WHY? Because it stays perfect and creamy for much longer without becoming crystalline. without becoming crystalline. So, it automatically has a longer shelf life.

PROS

- No temperature rise
- No melting
- No volume shrinkage
- No structural change
- Beautiful marbling
- Inlays such as fruit remain intact
- Best taste
- Full creaminess



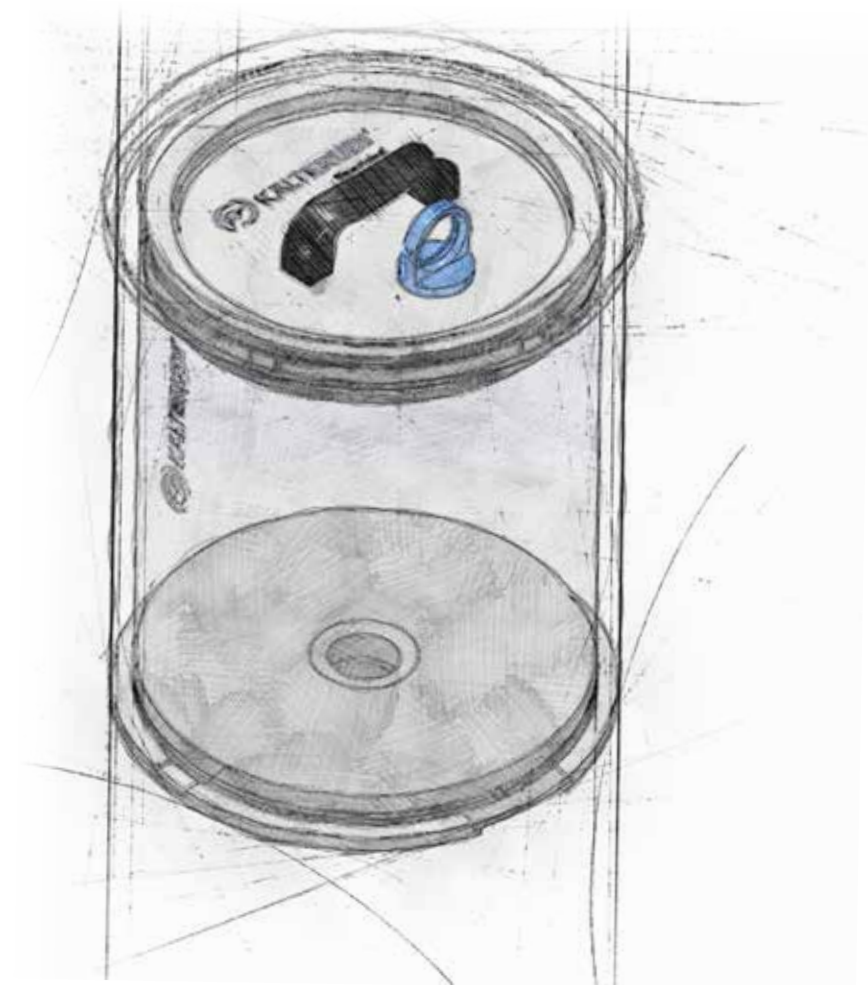
DOSING AND FILLING OF NON-FLOWABLE PRODUCTS

Especially thick masses such as ice cream, gelato and sorbet, which do not flow, cause the biggest problems in practice and are usually dosed or decanted by hand.



“IF IT DOESN'T FLOW
VOLUNTARILY, IT'S A JOB
FOR THE PURE FILL. “

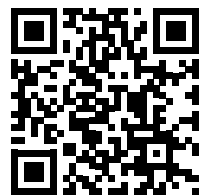
With the **SPECIAL ISOLATING CONTAINER** and the **FLOATING LID**, the **VACUUM** of the filling machine is used without destroying structure and volume, thus enabling simple, clean and efficient dosing.



MAKING OF EISBECHERLE
Strawberry-Cheesecake

Thanks to the pneumatic height adjustment, the **PURE FILL** container can be filled directly at the ice cream-gelato machine and without any physical effort. For dosing, the container is simply moved upwards with air pressure to achieve an ergonomic working height. No manual lifting necessary. Dynamic and individual heights for filling and emptying on various ice cream-gelato machine models. Optimized for DICOM, open to the world!

ERGONOMICS AND WORK SIMPLIFICATION IN FOCUS



 **YouTube**
Structure
PURE FILL



PURE FILL

Filling and dosing ice cream-gelato

FILLING & DOSING OF ICE CREAM-gelato IN FIRM CONSISTENCY

The **PURE FILL** portions your ice cream-gelato precisely without any mechanical stress, ensuring structural integrity. Whether small portions or large family-size packs – the product retains its full volume and consistency.

FILLING WITH WHOLE PIECES

Inserts make ice cream-gelato exciting. **IMPORTANT WHEN FILLING:** Nothing should be squashed or crushed. The **PURE FILL** is gentle on your inserts, even if they are fragile. Whole cherry remains whole cherry, whole nut remains whole nut.

FILLING WITH WHOLE PIECES & VARIEGATO

Incorporating elaborate, sometimes multi-layered marbling into your ice cream-gelato, is no problem thanks to the special container. With the hygienic **MARBLING SLIDE**, which you can optionally attach to your ice cream-gelato machine, incorporating pieces and variegato is even quicker and easier. Of course, the inlays and color layers remain intact even after dosing.



 **YouTube**

MAKING OF EISBECHERLE
ÄPFELE & CRUMBLE



FILLING MARBLED ICE CREAM-GELATO

Marbled ice cream-gelato remains marbled and the beautiful color structures are retained. As the **PURE FILL** allows stable frozen ice cream-gelato to be refined with Variegato, the desired visualization and striped look is retained even after portioning.

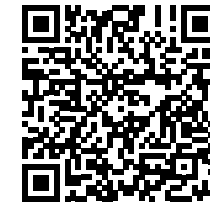


FILLING SORBETS

Delicate sorbets with a fragile structure are not possible for most filling machines. Due to their low dry matter content and the lack of fat, sorbets harden or defrost during filling and tend to become crumbly when moved. Thanks to the innovative double vacuum usage and the round valve paths, the **PURE FILL** also masters this sensitive and challenging product.

FILLING MULTIPLE SORTS OF ICE CREAM-GELATO

Two are better than one! And three is not even a real challenge. Filling what normally only special machines can do. By filling different types of ice cream-gelato at the same time, you bring color into play. Filling different flavors at the same time gives you creative freedom.



KÄLTE RUDI®
EINHORNEIS



FILLING MULTIPLE SORTS OF ICE CREAM-GELATO



MAKING OF EISBECHERLE
SWEET CAROLINE





TECHNICAL FEATURES

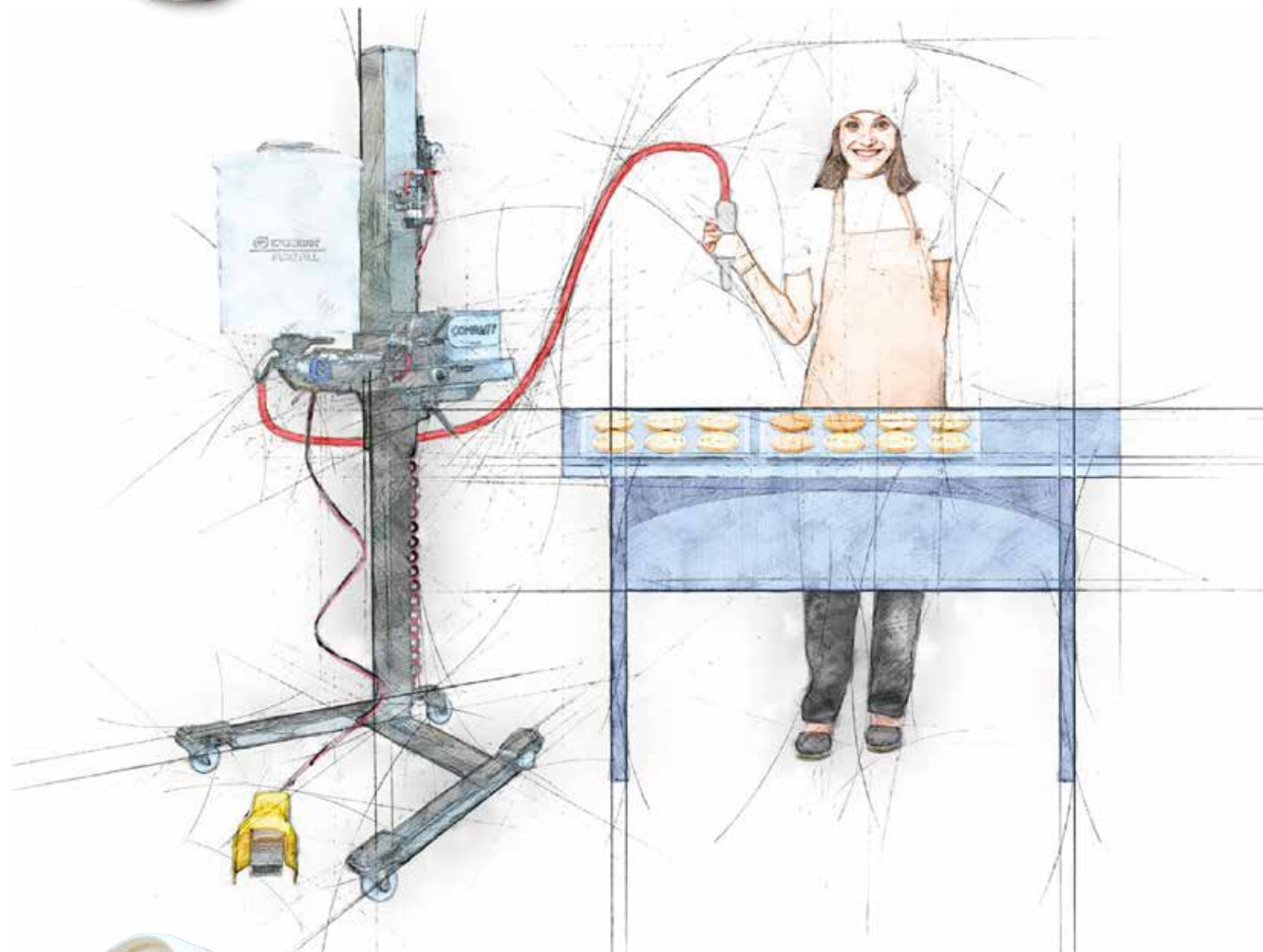
With a variety of additional tools, the range of applications can be extended even further, such as ice cream-gelato cakes, pop-sicles and eclairs...

Its biggest advantage is that the **PURE FILL** can not only portion all soft and liquid products, but also almost all non flow-able and sensitive products such as milk ice cream, gelato, ice cream and sorbet.

**WITHOUT DESTROYING THE VOLUME
WITHOUT CHANGING THE STRUCTURE
WITHOUT DISSOLVING THE MARBLING
WITHOUT HEATING AND MELTING
WITHOUT THE ICE CREAM-GELATO
BECOMING CRYSTALLINE
WITHOUT LOSING THE TASTE.**

So it's gentler than using a piping bag, automatic and much faster.

AND AS A SPECIAL TREAT: CLEANING IS DONE QUICKLY.
Can be connected directly to the ice cream-gelato machine for direct filling of the **PURE FILL** container.



**EFFICIENT
& FILLING
DOSING**



PURE FILL

	Base model	Pneumatic lift	Start-stop function	Filling volume	Weight	Order number	Depth x Length x Height (mm)
500-14 Table	Compact 500	0	x	14	38,5	lex 30480-201	800x420x590
500-22 Table	Compact 500	0	x	22	42,5	lex 30480-221	800x420x690
500-14 Stand	Compact POWERLIFT 500	x	x	14	72,5	lex 30480-401	880x850x1820
500-22 Stand	Compact POWERLIFT 500	x	x	22	76,5	lex 30480-421	880x850x1820
1000-14 Stand	Compact POWERLIFT 1000	x	x	14	127,5	lex 30480-441	1150x960x1850
1000-22 Stand	Compact POWERLIFT 1000	x	x	22	131,5	lex 30480-461	1150x960x1850

ACCESSORIES

	Order number
Retrofit start-stop function	lex 30482-301
Retrofit bottom slider with screw fitting	lex 30481-010
Connector between UniFiller and KR container	
Retrofit closed bottom slider	lex 30481-011
For tabletop operation: closing plug for bottom outlet when filling the cylinder	
14-liter container	lex 30480-905
22-liter container	lex 30480-907
Cross piston cold blue	lex 30480-797
Product piston cold blue - 1 seal	Lex 30483-321
Product piston cold blue - 2 seal	Lex 30483-323
Silent air compressor	Lex 30484-105

DIRECT CONNECT - DITHERM/ DIBASE and **PURE FILL** are connected to each other via a suction hose. **PLUG AND DOSE**: directly connected, hygienically dosed! With a handgun for portioning fillings or for liquids via the bottle filling nozzle.





PURE FILL -
Portioning creamy dairy ice cream and fruity toppings

Standard equipment:

Start-stop function | Care kit with wear parts, care products, machine-specific tools and operating instructions | Two matching cleaning buckets



- Fills up to approx. 500 cups / hour
- Fill several varieties into the cup with just one stroke / Fill pieces up to a size of 2 x 2 cm
- Can be moved to the ice cream-gelato machine and transferred directly into the **PURE FILL** container
- Ergonomic working - Stepless height adjustment thanks to the pneumatic lift
- Light, flexible and movable

PROS

- + No heat exposure, no melting, no loss of volume
- + Structure and marbling remain intact
- + Perfect for mix-ins like fruits, nuts, and more

- Easy to clean, dishwasher-safe



THE SALES PRO

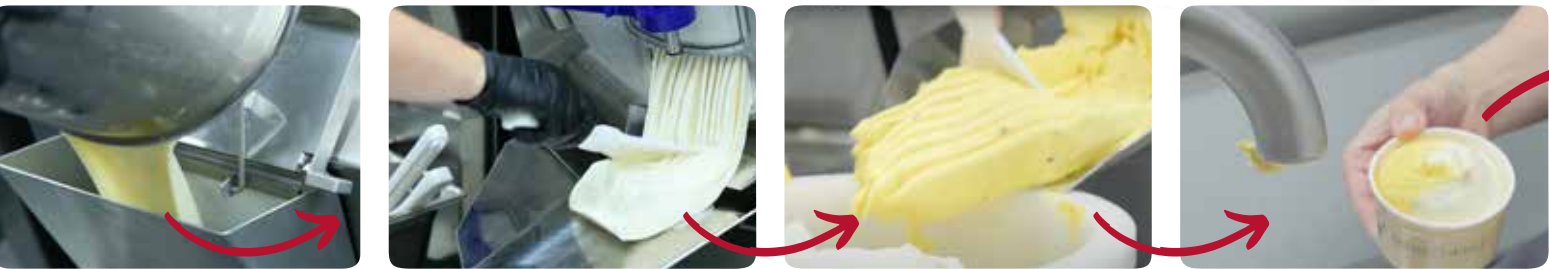
24 / 7-AUTOMAT VENDING MACHINE
Direct sales with performance and quality

24 / 7-AUTOMAT VENDING MACHINE

The name says it all: the generously dimensioned XL vending machine impresses with its performance in direct sales and its quality. It works 365 days a year around the clock - even on weekends and public holidays. It presents and sells your own products. Appetizingly fresh - there are no limits to your direct marketing. Whether as a refrigerated vending machine at 2-20 °C or a deep freezer at minus 18-22 °C. Available with or without touchscreen. With extension compartments for large products such as potato bags. And all this without a lot of personnel, vehicle fleet and delivery costs.

Pros

- + Easy to operate
- + Up to 8 levels
- + With the classic spiral or a transport system
- + Configured for customer-specific packaging
- + LED lighting
- + With/without lifting system
- + Can change coins and banknotes
- + Compatible with the best cashless credit and debit card readers
- + Online connection for easy access via pc und app
- + Remote maintenance
- + Weather protection roof, enclosure available



THE IDEAL WAY TO PRESENT YOUR ICE CREAM CREATIONS

SELF-SERVICE COUNTERS EFFECTIVE POINT-OF-SALE PRESENTATION

We offer a wide variety of freezers, display counters, showcases, upright freezers, and panoramic displays to present your ice cream cup concept. Ask us about customized solutions for your point of sale.



Product images are symbolic. Models and sizes may vary.



Mock-up design



OPTIMIZE YOUR ICE CREAM LAB: THE UPGRADE FOR YOUR PERFECTION!

Interested in our machine program?

Simply scan the **QR-Code scannen** to learn more online.

Or send us an email at info@kaelte-rudi.de.

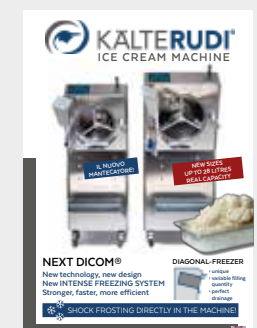
We'll gladly send you the requested information by post as well.



lex 90005-102-GB



lex 90005-152-GB



lex 90005-201-GB

KÄLTE RUDI® LIVE & DIGITAL



Always up-to-date information materials



Visits to reference customers



Trial installations



Explainer videos with expert advice



Financing service



Online meetings



On-site visits



Seminars

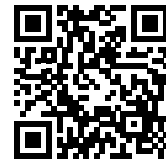


Visit us at our location



Consulting

Schedule a demo appointment or test installation now!



You can find more information about KÄLTE RUDI'S ice cream initiative at www.eismachen.de

MADE IN GERMANY  FAMILY-OWNED SINCE 1964



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