



Spring Opening

from 04 to 08 March 2023



In-house Fair at your
Machine Manufacturer

WELCOME!

From **Saturday, 04 March**, to **Wednesday, 08 March 2023**, we will demonstrate **KÄLTE RUDI** high-performance technology live.

This is what you can expect:

NEW: NEXT DICOM for up to **28 litres** of ice cream mixture

PURE FILL – fills up to **500 cups** an hour

DIBASE – the world's first pasteurizer with rectangular milk vat

DITHERM – cooking, simmering, chilling, stirring, blending, whipping

Valuable tips from our financing and marketing experts

New inspiration to kick off the season!



FREEZING THE ICE CREAM MIXTURE **DICOM®**

Ice cream machine



PASTEURIZING **DIBASE®**

Pasteurizer for ice cream mixture



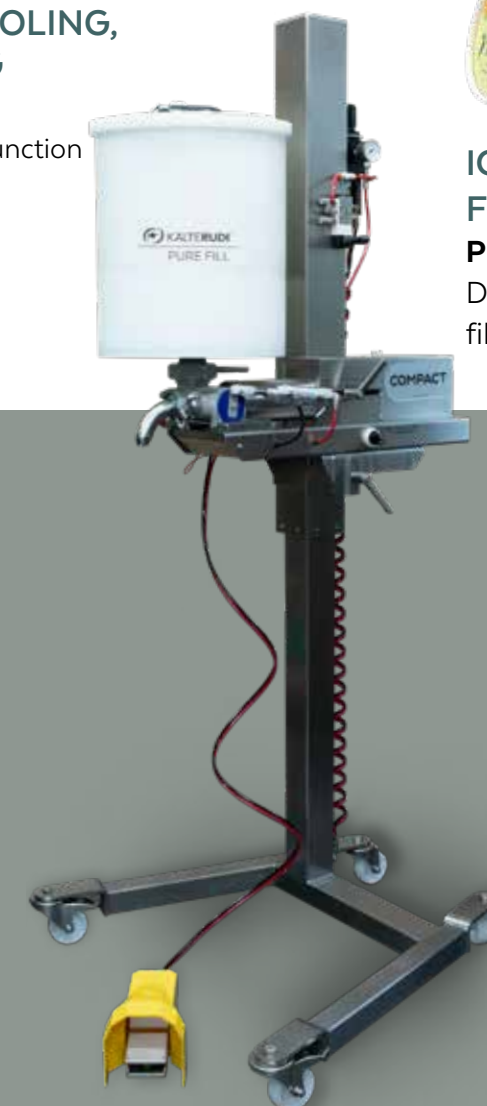
COOKING, SIMMERING, STIRRING, MIXING, COOLING, BLENDING, WHIPPING **DITHERM®**

Cream cooker with recooling function



ICE CREAM FILLING **PURE FILL**

Dosing and filling system



EXPERIENCE TECHNOLOGY LIVE

If you belong to one of the following categories you will benefit from **KÄLTE RUDI's „Spring Opening“**

- ✦ Farmers and farm shops
- ✦ Ice cream parlours and ice cream manufacturers
- ✦ Pastry shops and bakeries
- ✦ Gastronomy, catering, large-scale catering
- ✦ Market stalls and showmen

Follow us also on:



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kälte-rudi



@KaelteRudi



@kaelterudi

AND FINALLY

One that really does the job!

PURE FILL opens up completely new dimensions when it comes to dosing and portioning ice cream – and more.

Thermocontainer

- ✦ For any viscosity
- ✦ Marbling and fillings up to 20 x 20 mm remain intact
- ✦ Dishwasher-safe

Floating lid

- ✦ Gentle, steady suction vacuum
- ✦ Filling with no mechanical stress to the product
- ✦ Container fully emptied

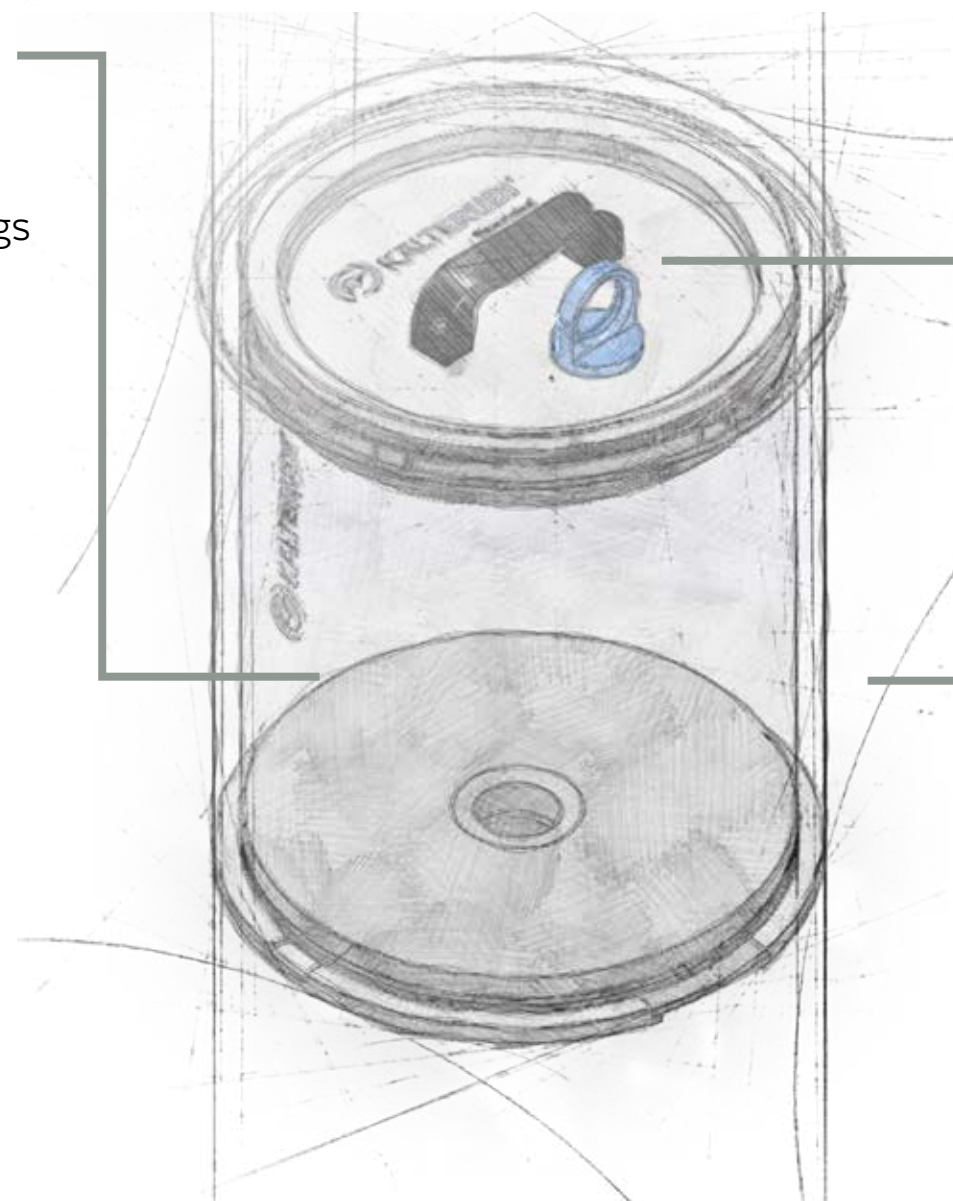
Additional benefits:

- ✦ Different ice cream varieties – all filled in one go
- ✦ Processes freeze-dry ice
- ✦ Extended shelf life of over 12 months

Fills up to
500 cups
an hour



Marc Rischewski, CEO and inventor



#SAVEWATER
#SAVETHEPLANET



BLUE ENVIRONMENT

KÄLTE RUDI WATER CHILLER -
YOUR INDEPENDENT CLEAN WATER CIRCUIT

Hybride Vorteile

- ✦ Environmentally friendly production due to zero water consumption (ZERO-AQUA)
- ✦ Integration of existing technology
- ✦ Energy gain through heat recovery
- ✦ Can be used for air conditioning
- ✦ Can also be used when outside temperatures exceed + 40 °C
- ✦ Flexible energy supply
- ✦ Subsidies and funding options (e.g. German KfW, Bafa)



CLOSED WATER CYCLE

NEXT DICOM[®]

The new generation of ice cream machines:
Clear forms, powerful technology, faster results!

Die **NEXT DICOM[®]** combines evolution with revolution: It is equipped with KÄLTE RUDI's familiar powerful technology plus some completely new features. Operation is easy, guided by intuitive icons. The inverter complements the new bevel drive making the NEXT DICOM[®] even stronger.

New 7'' panorama touch display



World first:
Ambidextrous ejection

New:
Larger cylinders
up to 28 litres

Larger intake

Ventilation position
for better drying

KEO kneader

Residue-free
emptying

Flexibile
mounting



SHOCK FREEZING DIRECTLY IN THE MACHINE!

PROGRAMME

04 to 08 March 2023

10:00 a.m.

Kick-off / breakfast

11:00 a.m.

Spicy applications in the DITHERM

12:00 p.m.

Fruit preparations for yoghurt

Seasonal jams

Dairy desserts and
sweet treats

using DITHERM and DIBASE

01:00 p.m.

We prepare a milk base and create
assorted seasonal ice cream varieties
in the NEXT DICOM

01:45 p.m.

Presentation of filling and packaging technology

03:00 p.m.

New marketing ideas

Direct marketing

New financing solutions

Sharing recipes and opportunity to ask
your individual questions and

Discussions with our partners

EXAMPLES OF APPLICATIONS

Savoury

goulash, Bolognese,
stews, sauces, etc.



Direct marketing

drinking milk, yoghurt,
cheese, herb butter, etc.



Sweet applications

panna cotta, rice pudding,
advocaat, blancmange, etc.



Ice cream

Dairy ice cream, glacé ice
creams and sorbets



Bakery applications

Bread preparation, fruit
fillings, etc.



Cakes and cream cakes

Cheesecake, sponge cake,
buttercream, etc.



Fruit preparations

Jams and marmalades,
berry processing



Hot and cold drinks

iced tea, drinking chocolate,
mulled wine, punch, etc.



Natural cosmetics

Hand creams and soaps
without preservatives



KNOWLEDGE SHARING

with our partners and exhibitors



Our in-house fair provides **plenty of scope for personal encounters** and sharing ideas with other customers or our partners from a wide variety of areas.



RAW MATERIALS

VALRHONA
Imaginons le meilleur du chocolat®

PONTHIER
LE FRUIT DEPUIS 1946



3 DREIDOPPEL

Seeberger
PROFESSIONAL



MOBILE RETAILING

mEISner
Eisbedarf
BUDDY★STAR

PACKAGING

GEBAS
NON SOLO GELATO

pacovis

FINANCING

BSC
FINANCIAL SERVICES
VENDOR FINANCE

COOLING TECHNOLOGY

NordCap
KÜHLEN.KOCHEN.SPÜLEN

VIESSMANN

**THERMO
FUTURE
BOX**

FILLING TECHNOLOGY

boyens
backservice

LABORATORY



MARKETING

extro.direkt

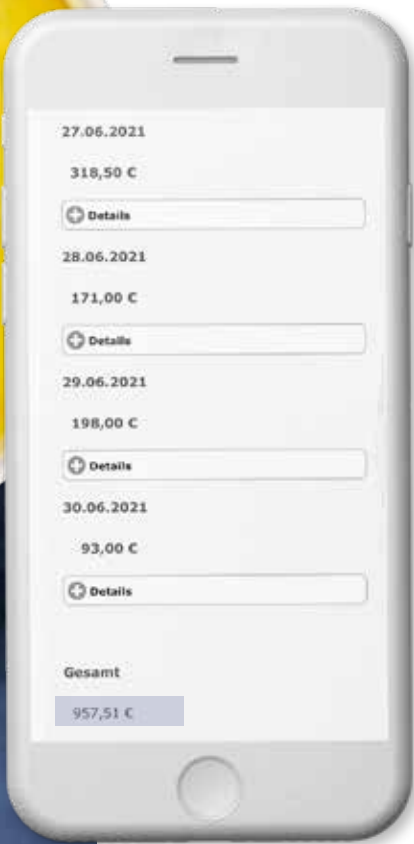
COOL CONCEPT!

THE ICE CREAM INITIATIVE OF KÄLTE RUDI

ICE CREAM FOR ROCKETING SALES:
LESS EFFORT, BETTER RETURNS!

We have tested our regional ice cream concept “EISBECHERLE” for you by developing recipes, producing ice cream in our machines, filling even chunky varieties in consistent portions and selling it in our vending machines.

With KÄLTE RUDI’s unique technology, the right financing, professional seminars in our in-house training centre and the right marketing strategy, ice cream will turn into a success story. We will be happy to share our experience with you. **Contact us for more information!**



Project start
June 2021



1st vending month
July 2021

RECIPE FOR SUCCESS
ROCKETING SALES
TOP SELLER



EISBECHERLE



WE CORDIALLY INVITE YOU TO OUR IN-HOUSE FAIR

Spring Opening

04 MARCH - 8 MARCH 2023

To help us best prepare everything for you, please register.
Here is how it works: Just scan the code for your preferred
date with your smartphone, an email will open.

Please enter your full company address, how many persons will attend,
what particularly interests you and the planned time of your visit.



**Saturday,
04 March 2023**



**Sunday,
05 March 2023**



**Monday,
06 March 2023**



**Tuesday,
07. March 2023**



**Wednesday,
08 March 2023**

You can also register by

phone +49 7236 9829-0,
by fax +49 7236 9829-22
or by conventional email to
info@kaelte-rudi.de

We look forward to seeing you!

KÄLTE RUDI® GmbH & Co. KG


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