



”

From carriage to car – in the kitchen too!
We develop high-performance technology with a
focus on the people who use it.
That's why KÄLTE RUDI® stands for time-saving,
energy-saving, efficient and future-proof production.

“

Marcus Rischewski, CEO

SWITCH TODAY AND GET TO KNOW KÄLTE RUDI'S® COOK & CHILL
TECHNOLOGY- WE LOOK FORWARD TO SEEING YOU!

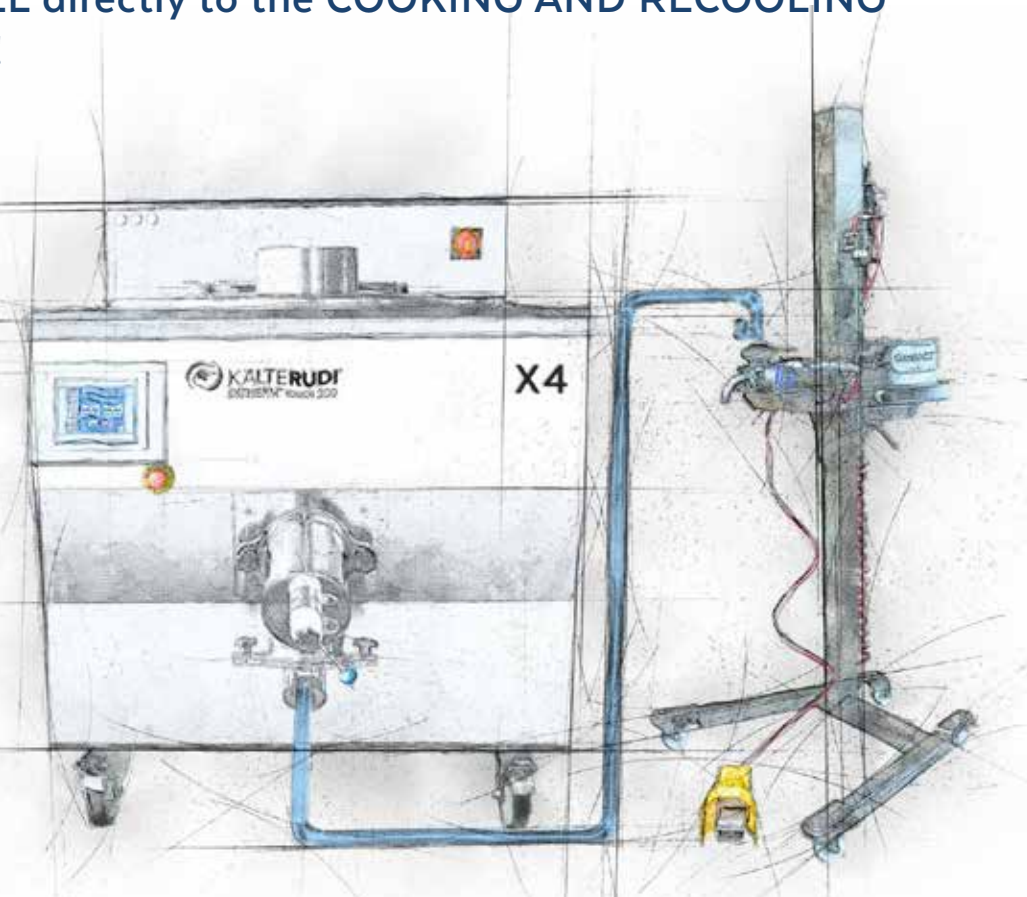
PURE FILL DIRECT CONNECT

Connect the PURE FILL directly to the COOKING AND RECOOLING
kettle and get started!

PLUG &
PLAY!

PURE FILL works at its
best directly with our
DITHERM®!

With our simple plug-in
system, dosing is done
hygienically directly from
the machine: hot, cold,
liquid, solid, chunky...
whatever you want!



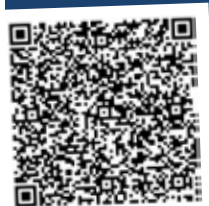
YOUR

voucher

FOR THE COOK & CHILL SEMINAR

The short-cut to the seminar:
Just scan the QR code!
Alternatively: Send an email to
info@kaelte-rudi.de
or call **+49 7236 9829-0**

Indicate your **date of preference**
and take part in the **Cook & Chill**
seminar for professionals at our site
in Keltern free of charge!



KÄLTE RUDI® INFO-SERVICE

We are here for you live and online!

- + Visit us in Keltern or **make an appointment with us at your site.**
- + You can visit **reference clients** with us and **experience the machines on site and during daily production**
- + **We can meet online** using Teams, Zoom etc.
- + **We can organize test set-ups** and test runs at your site
- + We produce our own **explanatory videos on the technology and application**
- + Always up-to-date: download our newest **catalogues, brochures and flyers**

Our high-performance machines for the food industry

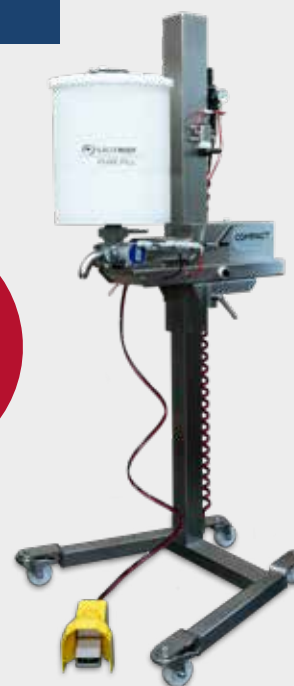


**PASTEURIZING
DIBASE®**
pasteurizer for ice cream
mixture



**FREEZING ICE
CREAM MIXTURE
NEXT DICOM®**
ice cream machine

4 TO 28 LITERS
LIQUID BULK
QUANTITY
ICE MIX



**FILLING DESSERTS,
SOUPS AND ICE CREAM
PURE FILL**
dosing and filling system

Follow us on:



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KÄLTERUDI®
COOK & CHILL TECHNOLOGY

RECOOLING KETTLE

**ICE BANKS ARE A THING OF
THE PAST, DITHERM® IS NOW!**

COOL AT THE TOUCH OF A BUTTON 24/7 = NO LIMITS!



**TIME TO
CHANGE
A RUNNING
SYSTEM!**

PRODUCTION IN COMPLIANCE WITH

**COOK & CHILL
DIN 10536**

RAPID COOLING TO +3 °C FOR REAL
NOT JUST +7 °C OR ROUGHLY THAT



Stir
without
transferring



Cook
without
transferring



Cool
without
transferring



Blend
without
transferring



4.0

Industry 4.0
the future



TOP OF THE CLASS

With DITHERM® you are sure to win.

State-of-the-art technology is leaner, faster and independent. DITHERM® saves the space needed for the ice bank, giving you more space for storage or cold store. You can cool it with air, an existing medium of your choice or a central cooling element, without the need for water.

Its high-performance technology is significantly more productive, saving space, staff and process steps. In addition, it provides greater on-the-job and product safety due to closed production. See for yourself. And now it's time for Plug & Work – just get started!



+ Hot in no time, cold even faster

Efficient heating and cooling technology in the unique cyclic Bain-Marie system® make the DITHERM® possibly the world's fastest cooking and recooling tank. **The heart of the system is our refrigeration system.**



+ Unique tank shape

The double-curved tank in **2 designs (Compact and Cuisine)** ensures optimum blending and tilt-free emptying.



+ Minimum filling quantity just 10-20 %

Even small quantities can be prepared automatically – with maximum flavour protection without burning or drying out: No problem for the DITHERM® kettle, maximum flexibility for cooks!



+ Plug & play

On request, your DITHERM® comes to you **ready to be plugged in** with the entire technology and integrates itself into **the existing environment**. This means planning freedom for your project.

BREAK NEW GROUND!

Book your demo appointment now!

INDUSTRY 4.0 HAS ARRIVED:

We help you digitize your processes and network your machines. DITHERM® works 24/7 and is precisely adjustable with currently 99 programmes, also fully automatic including rapid cooling. We respect the environment by using fast, straightforward remote diagnosis and maintenance, thus keeping travel time to a minimum.

The well thought-out design and sustainability of our machines as well as the possibilities of fully automatic production cycles enable operators to work ergonomically and without stress – providing more time for creativity, planning and control in a leaner organization.

4.0

THE MATCH

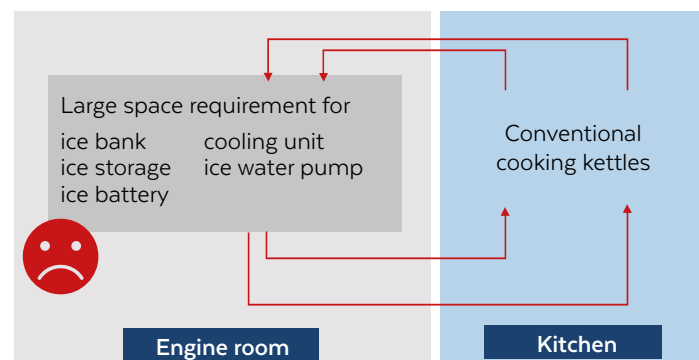


ICE BANK

VS.



DITHERM®



+ Compact and versatile – NO engine room needed

With its compact design in any construction form, the DITHERM® saves an enormous amount of space even with several machines.

+ Straight into the ring

The DITHERM® requires minimal support. Direct connection to central cooling element or external, air-cooled condenser „ZERO AQUA“, integrated cooling unit as medium-cooled version (e.g. with cooling water).

+ High endurance

The DITHERM® works 24/7, with up to 99 programs – giving you more flexibility

Free space for your planning

DITHERM®
COOKING AND RECOOLING KETTLE

Kitchen

+ Clean technology

DITHERM® doesn't waste energy or space and brings out the best in the raw materials – highly efficient technology for your future!

+ Good coverage

The DITHERM® works closed-up without air supply or condensation with continuous intense cooling – averting hygiene risks with minimum energy loss!

+ And on to the next round

The DITHERM® can be prepared for its next assignment via remote servicing without major maintenance costs.

THE RESULT

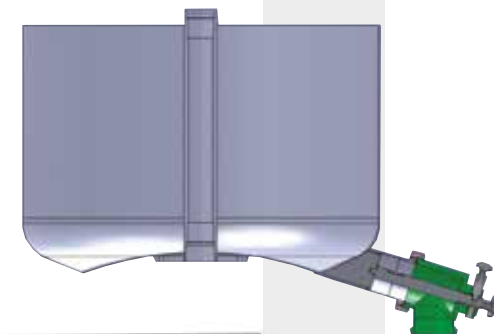
WIN ON POINTS FOR THE DITHERM®!

Smart cooking and cooling with the **World Champion DITHERM®**
Save space, energy, time and money!
Manufacture more safely, hygienically, faster

and, above all, at any time. Small and large quantities, at precise temperatures and fully automatically.

+ Safety tap

More safety for the HACCP concept: Internally closing piston valve (**size 80 or 150 mm**) with integrated active flushing for easy cleaning without dis-assembly.



COOKING AND RECOOLING KETTLE

