

ENG



ZIEGRA

EFFICIENT DOUGH COOLING FOR BAKERIES

The most demanding bakers worldwide
rely on ZIEGRA MicroIce for production
quality and efficiency.

IceTechnology.
Made in
Germany



Whether for a manual, a semi-automatic or a fully-automatic process

ZIEGRA Ice is ideal for your dough production!



■ **Full range**

Daily output 70 kg to 25 tons and above

■ **Ready to use**

Compact, plug and play models come pre-commissioned and ready to connect

■ **Bespoke equipment**

adapted to your requirements, from stand-alone units for manual applications to sophisticated semi- or fully automatic solutions.

■ **Specification of machines**

tailored to onsite conditions, e.g. with remote condenser and/or remote refrigeration unit or available as ice-makers for connection to a refrigeration system

■ **ZIEGRA Bakery Line**

Ice Machines with guaranteed output at 35°C ambient temperature and stainless steel housing (for models 375 kg/24 h and above)



ZIEGRA Microlce for consistent dough temperature. Every day of the year. Preferred by bakers worldwide



ZIEGRA QualityPlus

- Comprehensive technical consultation
- Expert field service
- On-going quality control for long durability
- Exceptional hygienic performance due to a closed water system
- Closed refrigeration system with no turning components prevents leakage
- Guaranteed output even at hot higher ambient temperatures
- Minimum 15 years spare parts availability

ZIEGRA Ice

- Produced at the ideal ice temperature of -0.5°C for optimised energy transfer.



Microlce. The Ice for Bakeries!
Small ice pieces, combined with the ideal temperature make Microlce especially well-suited to rapid and efficient dough cooling.

The **ZIEGRA** range for bakeries

MODEL	OUTPUT	35°C BAKERY LINE	NUMBER OF REFRIGERATION CIRCUITS
ZBE 150	150 kg /24 h		1
ZBE 250	250 kg /24 h		1
ZBE 350	350 kg /24 h		1
ZBE 375	375 kg /24 h	YES	1
ZBE 550	550 kg /24 h	YES	1
ZBE 750	750 kg /24 h	YES	1
ZBE 1.000	1.000 kg /24 h	YES	1
ZBE 1.200	1.200 kg /24 h	YES	1
UBE 1.500	1.500 kg /24 h	YES	1
UBE 1.750	1.750 kg /24 h	YES	1
UBE 2.500	2.200 kg /24 h	YES	1
UBE 3.500-2	3.500 kg /24 h	YES	2
UBE 5.000-2	4.400 kg /24 h	YES	2
UBE 7.500-2	6.600 kg /24 h	YES	2
UBE 10.000-2	8.800 kg /24 h	YES	2

Others available on request

Accessories/Options:

- Various ice types available:
 - ME Microlce – ideal for bakeries ca 5 x 5 mm
 - SE StandardIce – the general purpose ice
 - MA Macrolce – larger and thicker chips for slower melting
- Ice storage systems
- Solutions for ice transfer
- Automatic cleaning and disinfection
- Automatische Reinigung und Desinfektion
- Water filters

Voltage supply ZBE 70–375:
1/N/PE ~ 230 V, 50 Hz

Voltage supply ZBE 550 and up:
3/N/PE ~ 400 V, 50 Hz
Others available on request

Customised solutions on request

ZIEGRA
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