IceTechnology. Made in Germany.

Automatic Ice Delivery

ZIEGRA AS-Solutions.
Precise. Fast. Hygienic.

ZIEGRA
EISMASCHINEN

Ice is a natural substance.
The best for controlling product temperatures.
ZIEGRA. For cooling.

Foods need chilling – often at the beginning of or during the production process. For this type of cooling, ice is extremely effective: Used as an ingredient, it chills precisely where it has the most immediate impact. Whether it's in dough, where low temperatures are needed to ensure the correct elasticity and dough development. Whether it's in sausage meat to prevent heat build-up while mixing/grinding. Or, indeed, in many other processes. By ZIEGRA.

Automatic Systems from ZIEGRA produce more than just ice.
They save on the huge costs incurred in manual dosing.

Consequently, they are…

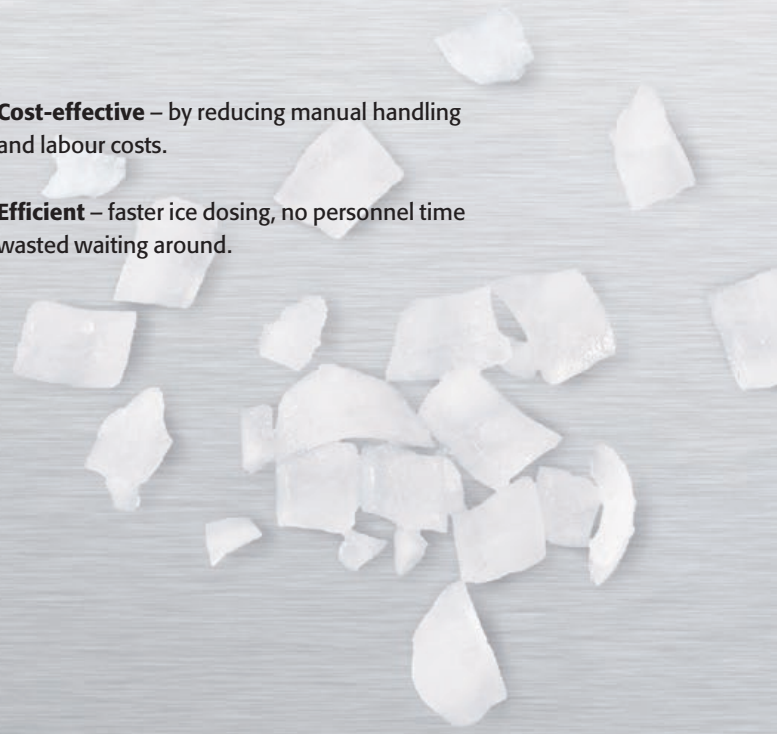
Easy to use – no manual handling or pushing carts through the factory. Instead, fully automatic delivery directly into the heart of the process.

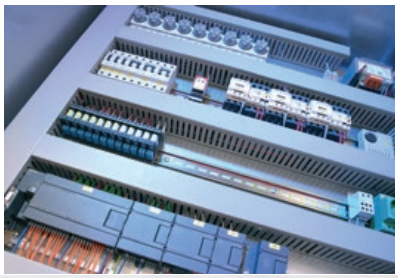
Reliable – guaranteed quality of your product through consistent processes.

Hygienic – a sealed system. No human intervention, no risk of contamination through manual ice handling.

Cost-effective – by reducing manual handling and labour costs.

Efficient – faster ice dosing, no personnel time wasted waiting around.





Automatic Ice Delivery – a modern technique for modern food production.

Precise. Safe. Hygienic.

In many industrial food processes, especially within bakeries and sausage production, ice is the only ingredient which is still handled manually. Automatic ice delivery considerably improves this process.

ZIEGRA PerformancePlus

Precise:
- Dosing directly where needed – into the mixer, the dosing station, the bowl-chopper.
- Fast delivery.
- Precise quantities.

Safe:
- Complete integration into the process control system or manual feed via touch panel – you have the choice.

Clean:
- ZIEGRA ice machines have been accredited for their hygienic design.
- A tried and tested automatic cleaning and disinfecting of the ice machine and ice store without the need to break into the system.

ZIEGRA QualityPlus

Advanced: For many years ZIEGRA has been leading the way with innovative solutions for ice delivery within the food processing industry.

Hygienic: The hygienic design, as well as the many additional options available for ZIEGRA ice machines, set standards worldwide for hygienic ice production.

Durable: ZIEGRA's emphasis on quality extends beyond workmanship and components. Having been in the market for over 50 years ZIEGRA has built up an experienced service and support network, with the availability of spare parts being guaranteed for a minimum of 15 years.

ZIEGRA ChipIcePlus

Easy to store: The ice is always loose and freeflowing.

Gentle: Solid ice chips with no sharp edges are gentle on any product.

Universal: The choice of micro, standard or macro ice ensures the most appropriate kind of ice for any application.

Efficient: The maximum cooling efficiency of ice is at the point of melting: 0° C. ZIEGRA chip ice, with its temperature of –0.5° C optimises that energy efficiency.

ZIEGRA Automatic Ice Delivery Systems

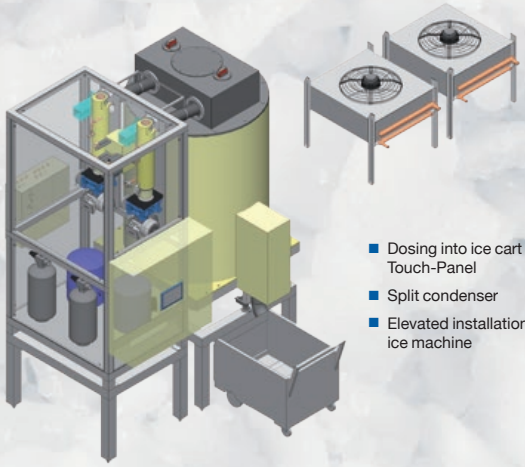
Ice production: from 1.000 up to 15.000kg per day per AS

Automatic silo (AS):
- AS 500
- AS 1.000

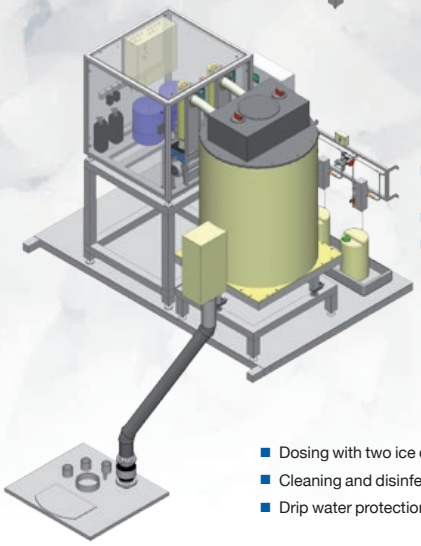
Other sizes upon request

Ice Delivery into:
- Mixer with/without mobile top cover
- Bowl-chopper
- Dosing station
- Weighing station
- Ice cart and bucket

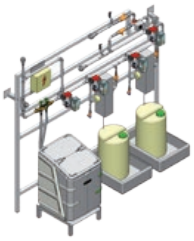
Optional machine features:
- Branch-off and tube conveyor
- Remote condenser or cooling unit
- Automatic cleaning & disinfecting
- Remote monitoring

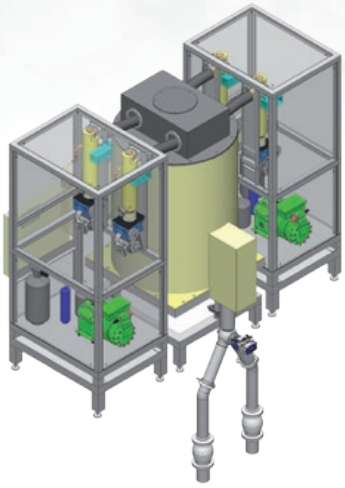


- Dosing into ice cart via Touch-Panel
- Split condenser
- Elevated installation of the ice machine



- Dosing into dosing station / mixer / bowl-chopper
- Cleaning and disinfecting station
- Connection to process control system





- Dosing with two ice discharges
- Cleaning and disinfecting station
- Drip water protection

food · bakery · meat · fish · vegetables · fruits · non food · supermarket · industry · laboratory · health care

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