



KÄLTERUDI®

Ice Cream & Gelato
Bakery & Confectionery
Catering & Canteen Kitchen

DICOM touch®



DIBASE touch®



DITHERM touch®



Quality made in Germany since 1964





Welcome to the world of KÄLTERUDI®



KÄLTERUDI® has always been cooperating closely with its customers in the development of its machines.

The company founder, Rudolf Rischewski, had even produced ice-cream gelato on his own before he started to manufacture refrigeration products in the 1960's. Up to today he dedicated his life searching for innovation, high quality and working knowledge.

Over 50 years of innovation

... with machines for ice-cream shops, gelaterias, pastries, bakeries, confectionaries, restaurants and caterings in order to improve the quality and facility of working processes.



"It's not important to know the price of a product. More important is to recognize and appreciate its value!"

Rudi Rischewski



KÄLTERUDI® philosophy:

human beings – nature – technology – machines – passion
beauty – precision – innovation – power – performance
safety – durability – enthusiasm – persistence

Engineering and manufacturing for food technology Perfect technology for best results!



DICOM touch®
KÄLTERUDI® ice-cream gelato
machine Diagonal-Freezer®
More information on page 4



DIBASE touch®
KÄLTERUDI® pasteurizer with
the original rectangular tank
More information on page 15



DITHERM touch®
KÄLTERUDI® Cream-pasteurizer
With strong recooling
More information on page 19

The KÄLTERUDI® team is able to offers you enthusi-
asm, quality and performance for your daily work.

There are convincing reasons for using our
products: attractive design, innovative technology
and a robust, safe construction.

We offer you valuable benefits for your investments
in all aspects.

Yours sincerely

G6 DICOM touch®



The best ice-cream gelato - Made with our Diagonal-Freezer®

Traditional, homemade ice-cream gelato must be kneaded in order to become creamy, stable and dry. Until now, only the vertical batch freezer could do it.

The patented DICOM touch® Diagonal-Freezer® provides exactly what you require. Optimal structure, natural volume, stable consistency with a perfect creaminess, thanks to the Bio-Mechanic-System®, the more advanced OCP freezing system and the individual-mode.

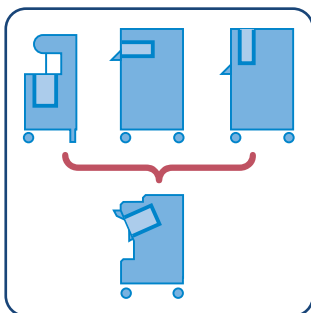
Due to the diagonal production-cylinder and the agitator with kneading-function, the ice-cream gelato reaches a unique, stable, dry, creamy, chained structure and an excellent consistency.

Thanks to the Bio-Mechanic-System® and the OCP, your ice-cream gelato is produced with finest, homogeneous micro-crystalline-structure – with minimal residual water.

Therefore it's ready-to-eat right away! – no shock freezer required.

Your milk ice cream tastes full-bodied milky and not watery!

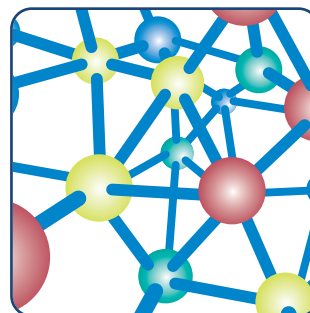
Your fruit ice cream / sorbet is fruity, real dry and creamy, not crystallized and wet!



Combines advantages of the traditional vertical ice-cream machine and the automatic Freezer: The Diagonal-Freezer® has a larger, diagonally positioned kettle and produces your best ice-cream gelato.



Patented diagonal kettle for a really dry ice-cream gelato without residual water.



The perfect interaction of the diagonal kettle, the large surface and the agitator with kneading function, creates a unique, stable, homogenous micro-crystalline-structure.



Thanks to the Bio-Mechanic-System®, it's not necessary, to add more emulsifiers, stabilizers, or thickeners.

Ice Cream & Gelato

Diagonal-Freezer® DICOM touch® ice-cream gelato machine

The secret for a really dry ice-cream gelato!

Power and performance! The Diagonal-Freezer® DICOM touch® with the effect of a “rotating” shock freezer!

With the Bio-Mechanic-System® the final homogeneous structure and consistency of the ice-cream gelato are already reached in the KÄLTERUDI® Diagonal-Freezer® during the production. Therefore, the ice-cream gelato is ready to be presented, decorated and portioned. It's not necessary to use a shock freezer!

The superficial shock of a blast freezer could not obtain the same result as the Diagonal-Freezer®, which works according to the laws of the physics. Neither electronics nor ions have any effect on the structure and consistency of the ice-cream gelato.

During the freezing process the creation of fine micro-crystals is definitely important.

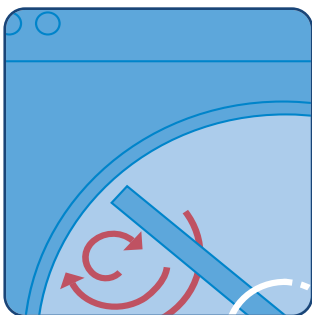
The nature teaches us that an homogeneous structure of crystals containing water (micro-crystals) is the only solution to obtain a dry and chained structure that prevents the ice melting and a rapid loss of volume.

The Bio-Mechanic-System® combines the benefits and gifts of nature with the most modern and proven technical engineering, according to the principle “as much nature as possible.”

In this way all the natural and biological ingredients evolve and enrich in your blend, making an inimitable, healthy, good, fresh and natural flavored ice-cream gelato.

With the Bio-Mechanic-System® no excessive amounts of emulsifiers, stabilizers, thickeners and additives are needed for your precious natural ice-cream gelato mixture, contrary to production using other vertical or horizontal machines.

Our tribute to the traditional, homemade ice-cream gelato production!



Your ice-cream gelato will be frozen on the inside surface of the kettle in a 4 mm thick layer, then will be scraped and forms on every mixer spatula a stable spiral structure of a dry ice-cream gelato.



A look inside the Diagonal-Freezers®'s kettle shortly before emptying: You can see how the three kneaded ice cream spiral structures are formed on each mixer spatula.



Thanks to the optimized cooling system of the cylinder, the ice-cream gelato will be frozen in a dry, chained and stable structure with very fine and homogeneous micro-crystals. The residual free water is minimized (the effect is similar to a “rotating shock-freezer”).



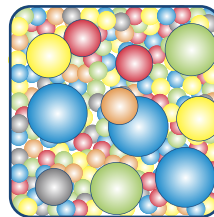
PRO FRESH TEC means: Due to the innovative technology of the Diagonal-Freezer, the natural physical aging process and the back-crystallization are delayed. Your ice-cream is more homogeneous, creamier, fresher and dryer. For example: the ice cream remains in shape and does not melt so quickly (enough time to serve and enjoy).



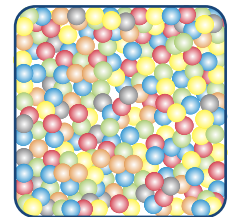
The world's greatest events are
not produced, they happen.

Cit.:
Georg Christoph Lichtenberg

The quality of your ice cream depends on your ice-cream machine!

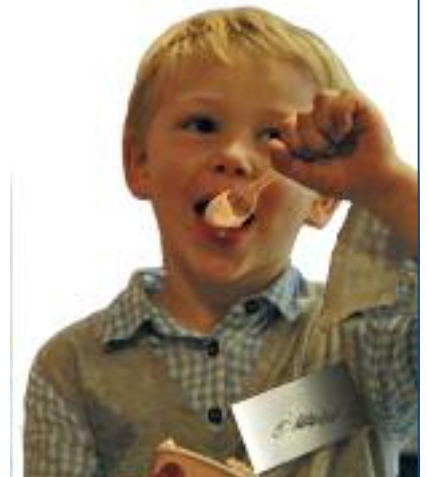


Non-homogeneous structure: After the freezing process, the use of the blasifreezer is unavoidable.



Homogeneous structure: final product ready for sale. The ice is dry and creamy with a unique, incomparable consistency.

Some factors are important for ice cream production. On the one hand the consistency, on the other the time factor. In many cases, one cannot be connected to the other, because either the technology, the lack of time or the power of the engine are not sufficient to produce an optimal final product.

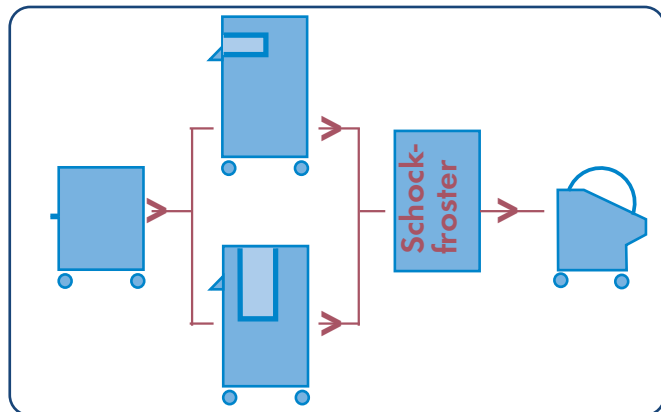


Ice Cream & Gelato

Diagonal-Freezer® DICOM touch® ice-cream gelato machine

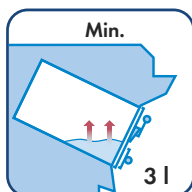
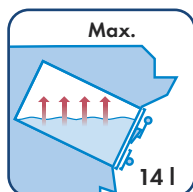
Recalculate your production time:

PREVIOUSLY



Produced with a shock freezer: the ice-cream gelato must be "refrozen" before it can be placed in the showcase. You lose your time and need more energy!

**14 Liter =
14 Liter!**



With KÄLTERUDI® recalculate your production: by declared 4 liters liquid mix/maximum filling quantity/per charge, you can really manufacture this amount, getting a stable, dry and high quality ice-cream gelato. You can trust the accuracy of our specifications!

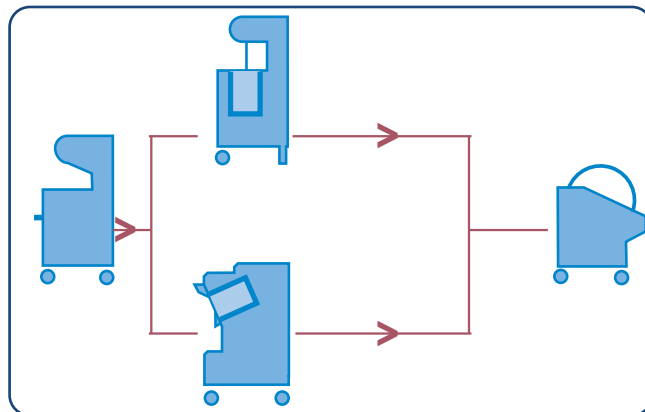
The slanted kettle of the G 4 (12 liters volume) offers enough space for volume expansion even during operation with the maximum filling quantity – 4 liters. That's a real performance!

Thanks to the slanted positioned kettle, even small amounts can be produced with the best quality. This feature makes the Diagonal-Freezer® to your "ideal freezer" during the low season, when small amounts are produced, as well as during the high season, when large amounts are required.

With the KÄLTERUDI® Diagonal-Freezer®.

- You reduce your production time.
- You increase your performance/hour.
- You gain a lot of flexibility.

BY KÄLTERUDI



In the traditional production process with the Traditional-Freezer® or the Diagonal-Freezer®, the ice-cream gelato can be placed directly into the showcase. It is ready!



Which Diagonal-Freezer® DICOM touch® suits your needs?



G 4
1 - 4 l

G 6
1,5 - 6 l

G 7
2 - 7 l

G 9
2 - 9 l

G 14V4
3 - 14 l

G 16V4
4 - 16 l

The right machine for every need!

First of all it's possible to choose between classic and combined machine.

Integrated hygienic tasks for you and your customers

The cleaning of your ice cream machine takes a lot of time/day. In order to judge correctly the real performance of an ice cream machine, it's also necessary to know how long does it take to clean it.
By KÄLTERUDI® hygiene is standard: thanks to the

optimized German HACCP hygiene standard technology and according to the German industrial DIN 1672, parts 1 and 2, producing and cleaning are simple, quick and easy.



Stainless steel production kettle fully TIG welded into a single block with the front plate (15 mm thick).



Full stainless steel mixer unit with kneading function (15 mm thick).



Long life scrapers made of a special low temperature plastic (POM) easy to be removed and cleaned.



DICOM touch®
The DICOM touch control is freezing your ice cream mix up to the perfect consistency. Standard! Integrated cleaning shower-easy to be used.



Standard! The case holder suits to all the case's sizes. The cases are hanging ergonomically, the hygiene and the safety are respected.



The removable stainless steel drip tray is standard.



Pipes-holder Pro-tubi
The movable holder at the back side of the machine, tidies up the pipes and the electrical supply, preventing bending and ground contact.



Standard: the switch-box with electrical components is easy to be opened from the front.



Cleaning kit Standard SRS:
By pushing a button, the kettle warms up and can be cleaned immediately and quickly.

The cleaning agent is more efficient and the consumption of detergents and water can be reduced.

Thanks to the kettle flush system integrated on the back side of the kettle, cleaning water can be filled directly inside.



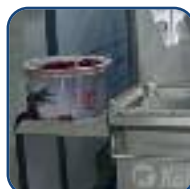
The filling funnel is wider than the one of other ice cream machines.



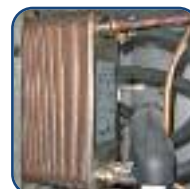
Strong agitator.



Powerful compressor with water-cooled cylinder head for long durability.



You can fill in all types of mixes, even though the course ones, quickly and easily without "bubbling".



The generously dimensioned stainless-steel-plate provides economical water consumption.

Option:

Fig. left: The Variegato-holder above allows a simple and efficient working, because all the ingredients are easily accessible.

Fig. right: The Variegato-holder below prevents the accidental falling of the ingredients.

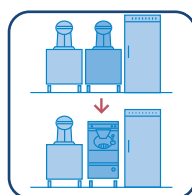
Ice Cream & Gelato

Diagonal-Freezer® DICOM touch® ice-cream gelato machine

Innovative details for ergonomic working

With these original KÄLTERUDI® innovations we're setting new standards on the market.

Intelligent options allow a simple, clean and efficient working. Realize your creativity!



By the discharge of the ice you can directly form and decorate your products thanks to an adapter positioned on the opening. Furthermore you can fill an injection bag in order to get prepacked mono portions.

Thanks to its small dimensions (550 mm width) the Diagonal-Freezer® needs the same space of a traditional vertical ice-cream gelato machine.

DICOM touch®	Real capacity in liters	Processing time	Capacity kettle	Integrated cooking tank	Agitator speed	Volume Protection Technology	Water-cooled	Air-cooled	Dimensions in mm, width	Dimensions in mm, depth	Dimensions in mm, height	Voltage	Frequency in Hz	Phases number	Power in kW	Weight in Kg
G 4	1 - 4	12	-	•	•	•	•	•	550	720	1390	400	50	3	13,5	280
G 6	1,5 - 6	12	-	•	•	•	•	•	550	720	1390	400	50	3	14,5	285
G 7	2 - 7	20	-	•	•	•	•	•	550	920	1390/1490	400	50	3	18,0	335
G 9	2 - 9	20	-	•	•	•	•	•	550	920	1390/1490	400	50	3	19,0	345
G 14 V4	3 - 14	30	-	•	•	on request	•	•	550	920	1390/1490	400	50	3	21,0	380
G 16 V4	4 - 16	30	-	•	•	on request	•	•	550	920	1390/1490	400	50	3	22,0	425
G 4 pro-cotto	1 - 4	12	•	•	•	•	•	•	550	720	1470	400	50	3	26,5	340
G 6 pro-cotto	2 - 6	12	•	•	•	•	•	•	550	720	1470	400	50	3	27,0	345
G 7 pro-cotto	2 - 7	20	•	•	•	•	•	•	550	920	1520	400	50	3	27,0	410
G 9 pro-cotto	2 - 9	20	•	•	•	•	•	•	550	920	1520	400	50	3	29,0	420

Illustration: • = Series, - not available, Special voltage 440 V/60 Hz on request, Focus models = shorter delivery times.

Multifunctional-Diagonal-Freezer®

The compact talent for your needs

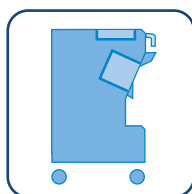


Produce faster, safer and more hygienic with the new pro-cotto.

The multifunctional machine which works with the effective two-kettles. It's possible to produce several

products simultaneously. Pasteurizer, cream-cooker and ice-cream gelato machine all- in-one in a perfect combination. Compact, strong and versatile!

The new dimension by KÄLTERUDI®.



The ideal solution to

- Create your own recipes, modifying the pre-set program or working simply with the already set program.
- Pasteurize and freeze small quantities.
- Produce bakery and confectionery products.
- Prepare sweet and salted dishes (tomato sauce, carbonara, soups, cooked and stewed food, classic Bolognese sauce, etc.).

Simple production of milkshakes and hot chocolate, jams, variegati, and toppings. Creams, vanilla cream, cream pastry, fillings and ganache complete the product range.

You can create first-class ice-cream gelato with special programs. Enjoy your-self creating creamy chocolate, classic vanilla, and sorbets!

Due to the swiveling tap you can fill the mix directly into the funnel or simply remove it on the side.

It is possible to choose the product-specific production temperature between + 2 °C and 110 °C.

The machine is equipped with a soft-touch control and has a variety of 99 programs.

The Diagonal-Freezer® pro-cotto is equipped with two high- speed inverters which ensure the optimized mixing of the product.

The new KÄLTERUDI® Diagonal-Freezer® pro-cotto is available in 4 models:

- G4 pro-cotto touch 1-4 liters
- G6 pro-cotto touch 2-6 liters
- G7 pro-cotto touch 2-7 liters
- G9 Pro Cotto touch 2-9 liters



Ice Cream & Gelato

Diagonal-Freezer® DICOM touch® ice-cream gelato machine

Excellent ice-cream gelato is stable, dry and compact.

Only ice-cream gelato that is entirely mixed during the cooling process is stable, dry and compact.

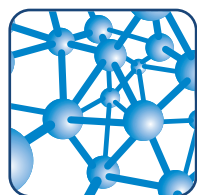
A good handcrafted ice-cream gelato is produced only using a traditional ice-cream gelato machine with their rotary helical blades and large cooling surface.

This linked structure of the molecules can only be created in the vertical ice-cream machine during the production cycle.

Traditional handmade ice-cream gelato is at its best when it has just been extracted from the vertical ice-cream gelato machine.

Thanks to the mechanical features of traditional vertical ice-cream gelato machine, the ice-cream gelato is frozen until the best consistency is obtained, immediately ready for selling as soon as it is extracted from the machine.

This means that with traditional vertical ice-cream gelato machine, a second freezing phase is not required to make the best quality ice-cream gelato.



The combined action of the slowly rotating helical blade and the large cooling surface creates a unique, stable and linked structure for your best ice-cream gelato.



Innovations and features

Buying a machine is a matter of trust.

Reliability, long-life, constant value, reduced energy and maintenance costs are all fundamental factors to be considered when deciding which product to buy. With KÄLTERUDI® you are certain that your investment is fairly amortized and profitable: our quality is your guarantee that you will be able to use the machine for decades without any problem.



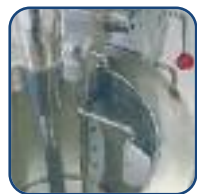
Transmission completely in stainless steel with two 2 separated transmission shafts.



Helical spatula made of a "long life" material and wear resistant steel support.



Powerful water cooled head compressor.



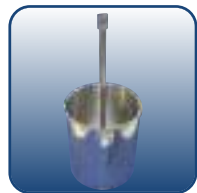
The support ring around the cylinder is in stainless steel and not in aluminium.



Completely welded stainless steel casing; closed side panels.



Generously dimensioned stainless steel plates condenser.



Production cylinder welded to form one block and it's not constituted by a single deep drawn piece.



Moveable on solid wheels.



The traditions of vertical ice-cream gelato machines are respected and handed down by KÄLTE RUDI®.

Since 50 years KÄLTE RUDI®, German manufacturer of pasteurizers and ice-cream machines, has been offering top quality service to help you producing excellent hand-made ice-cream gelato.

KÄLTERUDI® is an autonomous and independent family-run company which fully believes in the value and principles of traditional handmade ice-cream gelato production.

The company is famous for its innovative spirit and attention to new ideas: "only a good product can always be improved and upgraded".

Our philosophy is the inspiration to a constant improvement in the quality and innovation of the product!

The photos are a concession of Longarone Exhibition Srl and to the Rischewski family.





Traditional-Freezer®:
a futher tribute to the
handmade traditional
ice-cream gelato
production.



Traditional-Freezer® – Innovations and features

The structure

- KÄLTERUDI® machines are entirely made and finished in stainless steel.
- Welded monobloc cylinder not been drawn, meaning it is not subject to the stress cracking typical of drawn steel plate.
- Raised working surface at the rear of the machine to avoid dirt building up behind the machine and to make cleaning easier.
- Long-life blade support, stainless steel blade and anti-corrosion support ring, all guarantees long-life and excellent hygiene.
- The front electric components and technical parts are all easy to be reached through the front flap which opens up and the removable side panels.

Refrigerating technology

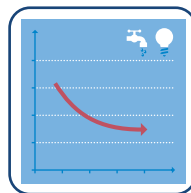
- The powerful compressor has been constructed for long-life and is fitted with a head for water cooling and an adjustable oil heating element.
- Large condensers-plate heat exchangers in stainless steel reduce water consumption.
- An antifreeze is used in the technical tank that is compatible for use with foodstuffs and which is anti-corrosion and biodegradable.
- The cooling coil, conducted with finned pipes, has a direct expansion to the antifreeze.

On request, KÄLTERUDI® bases are also available with an external refrigerating system, with water or air cooling, with connection to a centralized cooling system or to a heat recovery system.



The components

KÄLTERUDI® only uses the best quality raw materials and components. Each single construction item is designed in large sizes to offer competitive production performance.



The KÄLTERUDI® products are constructed according to the most modern and current technology. Result: water and electricity costs saving.



To obtain order forms, spare parts and information:

Phone 0049 (0) 7236 98 29-0
Fax 0049 (0) 7236 98 29-22
E-Mail info@kaelte-rudi.de



We will be pleased to send you our detailed information – contact us!

The best pasteurizer for your best ice-cream an much more ...

Why does the KÄLTERUDI® pasteurizer produce a better ice-cream gelato and better products?

A pasteurizer is the indispensable prerequisite for the best ice-cream gelato or other products.

A KÄLTERUDI® pasteurizer cooks, cools, preserves and matures ice-cream gelato mix or other products all

in the same tank. The unpractical, dangerous and unhygienic transferring of a highly influential mass from one machine to another is prevented.



The KÄLTERUDI® pasteurizers are equipped with:

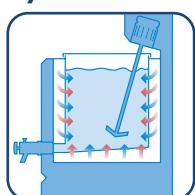


Touch screen (pro-soft touch commander)

99 preset programs. Easy and intuitive to be used, indicates also error or fault messages.

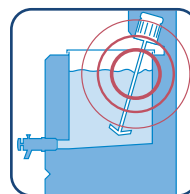
The HACCP function constantly monitors and reports the temperature inside the tank. On request: free speed choose® (fsc) = speed inverter.

Cyclical-Bain-Marie-System®



Only by KÄLTERUDI®! This prevents burning, sticking and freezing out even if small amounts are prepared in a large tank. The pre-flow-temperature is selected and controlled in the program by the pro-soft-touch-commander.

Mixer



The motors are sealed on the top of the machine. The agitator is located diagonally into the tank, ensuring an optimal mixing and keeping of volume. No more unhygienic seals and storage problems.

Mixer pro mix staro 24



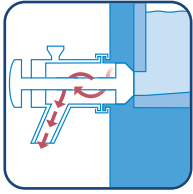
The mixture is further refined through the basket mounted on the mixer.

Variable speed choosing between 800 - 3.000 g/min (fsc 3000) and 800 - 4.000 g/min (fsc 4000).

Bio-Mechanic-System® BMS



Thanks to the BMS the mixture is "homogenized" during the cooking and cooling processes and delicately mixed in order to keep the volume during the ripening and conserving phases. BMS means the right movement in the product by the right temperature. BMS use the benefit and gifts of the nature!



KÄLTERUDI® Safety tap

Safe and hygienic in every detail, robust with a large flow capacity (DN

40 = 40 mm), complete made of stainless steel, welded inside and outside. It allows a quick and completely emptying of the product. The tap flush cleaning system for the milk tap is standard, a supplement to the German hygienic norm HACCP conception.

Optional: the big safety tap in DN 80 (= 80mm) for thicker products, like yoghurt, sauces.

Bucket holder



Moveable (on wheels), usable also as drip tray.

pro tubi



Tidies up the pipes and the electrical supply preventing bending and ground contact.

Lid with filling openings



Let add ingredients even if the machine is working.

Lid is made in stainless-steel not in plastic.

Large sieve



To add ingredients such as vanilla sticks, lemon and orange peels, coffee beans, etc.

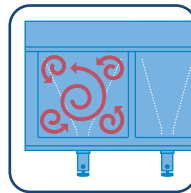
In order to fulfill the highest hygiene regulations, the KÄLTERUDI® products are manufactured according to the German industry standard DIN 1672, parts 1 and 2. All seams are fully TIG welded such as the body, the high tank rim, safety tap, etc.



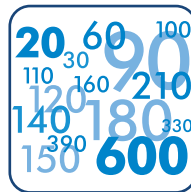
Rectangular tanks

Tank range from 20 to 600 liters. Thanks to the rectangular shape it's possible to match several tanks in one unit.

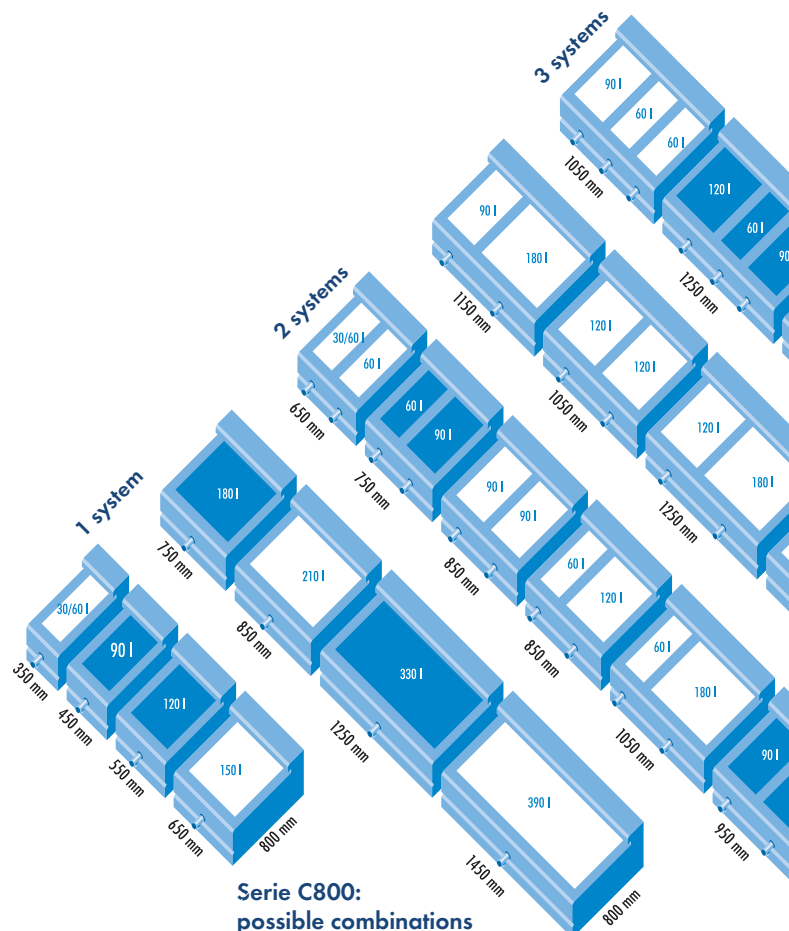
Equipped with bottom stamping for a better discharge and a big tap (DN 40) which allows an easy emptying of the product. Rounded corners, smooth surfaces and no components within the tank! The top rim of the tank is completely TIG welded to the covering. They form one continuous unit.



The original rectangular tanks (a Rudi Rischewski's idea) are standard by KÄLTERUDI®! They ensure an optimum space utilisation and due to the primary and secondary swirling the ice mix is better mixed as in a round kettle.



With a tank range from 20 to 600 litres KÄLTERUDI® suits the needs of each customer.



The combinations

By KÄLTERUDI® you'll find the perfect pasteurizer for you! We offer you machines in different depth 60, 70, 80, 90 cm and the possibility to match several tanks in one unit.

Each system/tank works independently from the other one: two tanks machine = two pasteurizers; three tanks = three pasteurizers!

Thanks to these features the KÄLTERUDI® pasteurizers obtained in 2006 the Weihenstephan raw milk processing certificate.

The pasteurizers can be used also for milk, milk and coffee shakes, chocolate, ice tea, power drink, punch, mulled wine, fruit juices, yogurt, yogurt drinks, whey, cheese, panna cotta, jellies, egg nog, ice-cream gelato, topping and more.

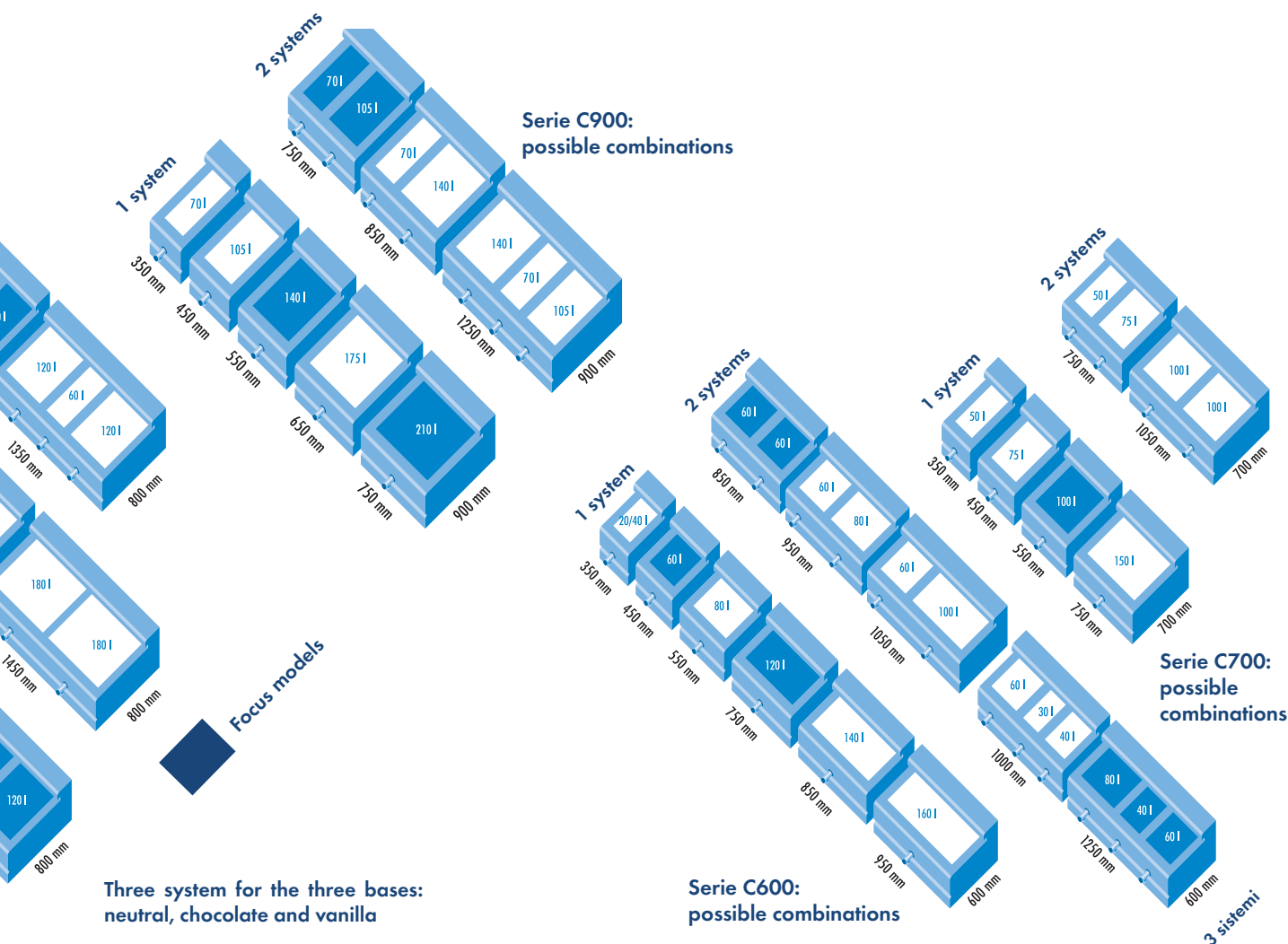
Perfect for bio or organic products.



Raw milk processing



Country products



An intelligent conception for a safe, hygienic, high performance and lasting work

Consulting • planning •
installation • service •
phone service • spare parts •
equipment • seminars •
practical demonstrations •
after sales



DIBASE touch® Focus models:

					independent systems	tank capacity - 10mm below the edge	cyclic Bain-Marie®	Bio Mechanic System	Vital Food System® VFS	agitator system-pro mix 11	agitator system-pro mix staro 24	pro mix fsc	water cooled	air cooled	width (mm)	depth (mm)	height (mm)	voltage	power values Hertz	phases number	power in KW	plug CEE	Kg (empty machine)
1 system																							
C600/60	1	60	•	•		•	-	-	•		450	600	1100/1490	400	50	3 + N + PE	9,5	16	240				
C700/100	1	100	•	•		•			•		550	700	1100/1490	400	50	3 + N + PE	10,1	16/32	320				
C800/90	1	90	•	•		•			•		450	800	1100/1490	400	50	3 + N + PE	12,6	32	290				
C800/120	1	120	•	•	Option	•	Option	Option	•	on request	550	800	1100/1490	400	50	3 + N + PE	15,6	32	295				
C800/180	1	180	•	•		•			•		750	800	1100/1490	400	50	3 + N + PE	25	63	340				
C800/330	1	330	•	•		•			•		1250	800	1100/1490	400	50	3 + N + PE	36,6+20	63/63	640				
C900/140	1	140	•	•		•			•		550	900	1100/1490	400	50	3 + N + PE	14,5	32	320				
C900/210	1	210	•	•		•			•		750	900	1100/1490	400	50	3 + N + PE	25	63	420				
2 systems																							
C600/60+60	2	60+60	•	•		•			•		850	600	1100/1490	400	50	3 + N + PE	17,9	32	420				
C800/60+90	2	60+90	•	•	Option	•	Option	Option	•	on request	750	800	1100/1490	400	50	3 + N + PE	20,1	32	420				
C800/90+120	2	90+120	•	•		•			•		950	800	1100/1490	400	50	3 + N + PE	28	63	490				
C900/70+105	2	70+105	•	•		•			•		750	900	1100/1490	400	50	3 + N + PE	20,2	32	510				
3 systems																							
C600/80+40+60	3	80+40+60	•	•	Option	•	Option	Option	•	on request	1250	600	1100/1490	400	50	3 + N + PE	19,5+10,7	32/32	530				
C800/120+60+90	3	120+60+90	•	•	Option	•	Option	Option	•	on request	1250	800	1100/1490	400	50	3 + N + PE	27,0+14,2	63/32	640				

Illustration: • = Series, - not available, Special voltage 440 V/60 Hz on request, Focus models = shorter delivery times.

We will be pleased to send you our detailed information – contact us!



Cook- & Recooling Tank Cream-Cooker & Cream-Pasteurizer

CLEAN LABEL: declaration-free produce

efficient, powerful, and hygienic processing

Ice Cream
Gelato

Bakery- &
Confectionery

Catering- &
Canteen Kitchen

Whipping
cream

- With integrated powerful recooling unit – no external cooling required
- For builderpart central-cooling with Freon or Glykol



... inspire your customers!

Why use a cream-cooker, a scalding-system, a cook-kettle?

Why use a cream pasteurizer, a cooking & cooling tank according to the Cook & Chill process?

For applications like cooking, Cook & Serve and Cook & Hold, the established KÄLTERUDI® kettles are ideal.

As an alternative to cooking, Cook & Serve, Cook & Hold in the production processes in canteen kitchen, canteen operation, bakeries, pastry shops, kitchens, caterers, etc. the use of the Cook & Chill technology is actual more important.

This means that the products are cooked and quick-chilled in the same kettle. The products can be stored on continuous cold chain up to five days without loss of quality and also delay of the aging process. An advantage is also the hygienic safety in the course of the implementation of HACCP.

KÄLTERUDI® cream-cooker, cream pasteurizer and

cooking & recooling-kettles are the optimum for an efficient, effective and hygienic but still artisanal, natural and traditional production in the temperature range + 2 °C to + 130 °C.

Often creams, puddings, jams, poppy masses, fruit fillings, soups, sauces, meals, etc. are still prepared manually on gas- or electric cookers. Basically, this traditional method of production is well established, but the manual preparation could be the reason for variations in quality.

Especially for the masses which have to be heated to the exact point, a Cream-Cooker & Cream-Pasteurizer, cooking & recooling-kettles are basically indispensable.

The process is automated and therefore predictable which saves a lot of working-time - at a constant high quality. For a high quality product the cooking of ingredients is essential. Increase your revenues through valuable, traditionally produced products.

Stand out from your competitors!

Modern cooking according to tradition!

Cold-working-method, semi-finished or finished products are increasingly being brought into disrepute. Rediscovered, the traditional cooking of high-quality, natural quality products without unnecessary use of additional emulsifiers, stabilizers, proppant, etc. There are many different systems of Cream-Cookers offered in the market. They work really satisfactory for you? Are you really satisfied with your current final food-products.

The full extensive declaration required by consumer advocates also at unpackaged foods could entail some difficulties by the use of convenience products, since consumers are very sensitive to the use of flavour enhancers, colourings and preservatives. You can avoid this problem by consciously abstain of critical components in homemade production. Natural, declaration-free products and food; easily, safely and hygienically prepared with KÄLTERUDI® cream-cooker, cream pasteurizer and cooking & recooling-kettles. **Clean-label makes sense!**

Cyclical Bain-Marie-System II®

For gentle processing of your products

The masses and foods in the tank are heated indirectly by the unique Cyclical-Bain-Marie II® System, then cooked and afterwards cooled down quickly. This prevents sticking of the mass to the boiler casing through scorching or freezing. Thanks to modern technology, it is possible to process even small quantities. Between 10% and 100%.

The temperature range is between + 2 °C and + 130 °C.

Due to the intense thermal heat capacity, complex traditional steps can be changed and adapted in the time-saving "all-in" procedure. This saves working time and optimizes the product. The exceptional indirect heating- and cooling-system that uses a highly efficient medium is equipped with selectable flow temperature and selectable heating and cooling performance. The Cyclical-Bain-Marie-II® System of KÄLTERUDI® prevents burning or freezing, even if only small quantities are prepared in the kettle.

Bio-Mechanic-System® Mechanics to serve biochemistry



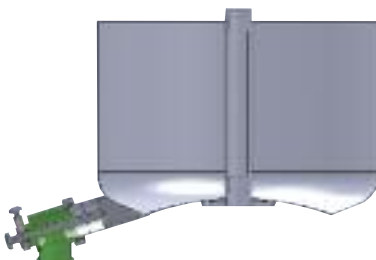
Bio-Mechanic-System® combines the advantages and gifts of nature with the latest and highly tested mechanical engineering, following the principle of "in harmony with nature". This way all the natural and biological ingredients are released and valorised in your products, to make your products with an inimitable, healthy, good, fresh and natural flavour. No excessive amounts of emulsifiers, thickeners or additives are required. Thanks to the Bio-Mechanic-System® the mixture is "homogenised".

The biochemical ripening process, which is essential for homemade production. The ripening process cannot be obtained in any other manner: this is the real strong point of nature!

Kettle features

KÄLTERUDI® kettle (40, 70, 110, 160, 220, 260, 300, 390, 480 litres) with waved twice, concave-convex bottom. Innovativ the "Rudi" are uniquely equipped with a kind of confectioner's whipping bowl kettle, i.e. with a waved twice-concave-convex bottom. Every baker, confectioner and cook appreciates this form of kettle, due to the optimal mixing process in the kettle. This is ideally suited for viscous masses, such as for example creams, choux pastry, cooking piece, scalding piece, source units, aroma piece and pastes. Therefore, thicker masses will be better quasi "kneaded". This guarantees always an optimal mixing and emptying.

The KÄLTERUDI® kettle consists of a 3 mm thick wall, composed of welded casing and bottom, the kettle is not deep-drawn!



The stainless steel kettle with its high rim is welded in the covering; the covering and the kettle form a single unit with rounded edges. The high kettle rim is fully TIG welded and especially hygienic! Not just stuck on or glued with silicon.

The KÄLTERUDI® kettle is designed hygienic, therefore easy to clean, easy and fast.

The smooth surfaces ensure optimum cleanliness and hygiene, thus improving product quality.

supported by
BMW



protection of
utility model



Innovations and Technology

DITHERM touch® Creme-Pasteurizer with recooling



Mixer

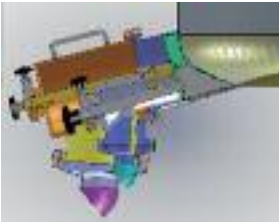
Option for products as the sponge cake, the butter cream etc.

- Harp shape scraper.
- Drilled scraper.
- Speed inverter.



Stainless steel lid

- Protective grille to add the ingredients during the machine is running.
- Hole for inserting water pipes.
- Removable funnel to add water and liquids.



Bigger tap

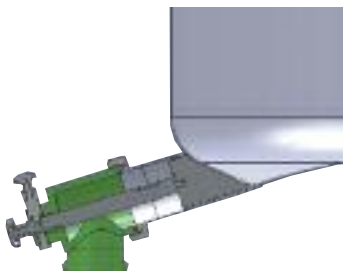
Has a larger diameter (DN 150) and is particularly suitable for thick products.



Safety: Emergency stop-bar

The cream-cooker, cream pasteurizer and cooking & recooling-kettle is equipped with an emergency stop bar, so the machine can be stopped in a dangerous situation.

KÄLTERUDI® Safety tap



closing piston "inward locked": No safety risk HACCP as at "outside locked" drain taps.

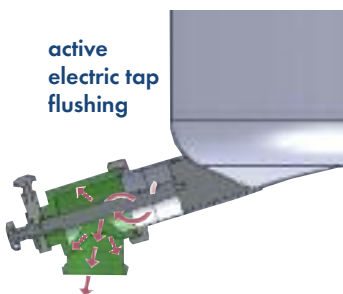
The KÄLTERUDI® cream-cooker, cream pasteurizer and cooking & recooling-kettle are equipped with the KÄLTERUDI® safety tap.

- All stainless steel in „heavy duty“ execution
- Large flow-diameter
- Rapid emptying with dosing system
- Easy to dose
- Closing piston adapted to kettle-form
- Closing piston is "inward locked"
- Total mass is cooked + chilled
- No safety HACCP risk as "outside locked" drain taps
- Safety: no function if tap is missing - error message on the display
- Easy to use, thanks pro soft touch commander

The KÄLTERUDI® safety tap is equipped with an electric flush system. Therefore, it can be cleaned automatically and fast after use, ideal for your HACCP concept.

In this example: You have taken only one batch – the kettle is still filled – now just lock the KÄLTERUDI® safety tap and at the touch of a button the safety tap is rinsed!

The KÄLTERUDI® safety valve with flush system: Hygiene in every detail.



active electric tap flushing

Option

For direct filling into your containers you get for the KÄLTERUDI® Safety tap:

- reduction adapter
- connection adapter for an automatic filling and portioning machine

Old fashion



emptying tap „outside locked“ – risk for heating and cooling –

... so not !

Touch screen pro soft touch commander

- 99 pre set programs.
- Clear display with status indicators.
- Cooking and cooling energy saving.
- Failure or error messages reporting.

Our tribute to the kitchens !





**Pastry Chef & Consultant
Johannes S. Becker**

KÄLTERUDI® for Catering & Canteen Kitchens

For use in catering & canteen kitchen the established KÄLTERUDI® kettle is ideal for cooking, Cook & Serve, Cook & Hold.

In the U.S.A., Cook & Chill was developed in the 60s and came to Europe in the 70s. The application of Cook &

Chill gained in importance in the mid 80s. In the 90s the use of the Cook & Chill technology in catering & canteen kitchen has increased. This is also strongly connected with the optimization of existing staff. This means that the products are cooked and quick-chilled in the same kettle. The products can be stored on continuous cold chain up to five days without loss of quality. It is almost cooked in stock! Thus, for example are cooked in 4 days for 7 days. This simplifies planning and reduces labor costs.

At Cook & Chill process for liquid applications usually a shock-freezer was used. At first the meals were cooked in the kettle, then had to be filled in catering-trays and were put in the shock-freezer. After cooling, the catering-trays had to be stowed away into the cooling chamber.

Today the shock-freezer mostly is used as so-called "solid-cooling", such as for meat, fish, bread, etc.



+ 2 °C to + 130 °C

Cook- & Chill-Technology

In the field of liquid application e.g. Bolognese sauce the KÄLTERUDI® Cook & Chill kettle saves time due to preparation in just one kettle - without decanting.

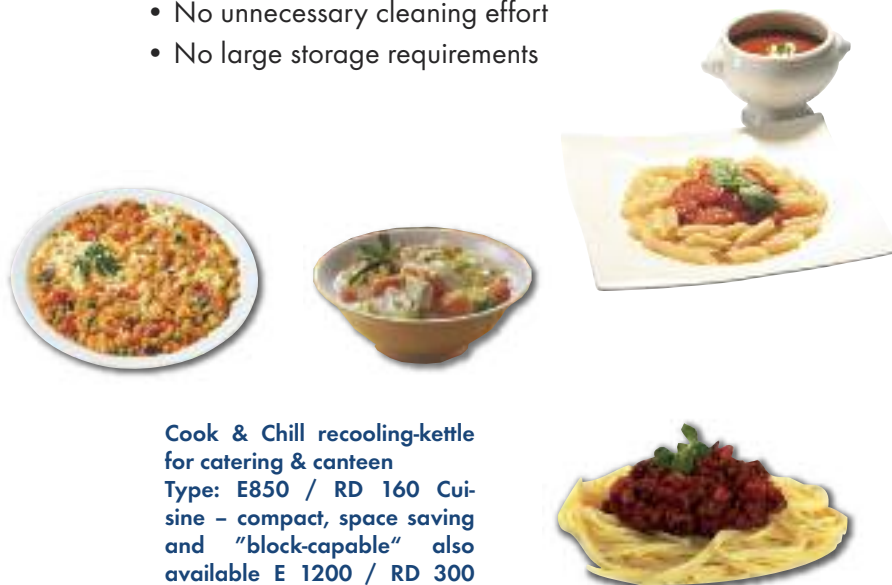
KÄLTERUDI® Cook & Chill kettles are used for all applications of appetizers, main dishes, side dishes and desserts.

KÄLTERUDI® cooking & recooling-kettles for an efficient, effective and hygienic but still artisanal, natural and traditional production in the temperature range + 130 °C to + 2 °C.

The process will be automated, which is predictable and time-saving – constant high quality as you require it.

Advantages of KÄLTERUDI® cook & recooling kettle:

- Quick cooking without burning
- Optimal mixing, thanks the Bio-Mechanic-System
- Fast, smooth, homogeneous cooling by stirring
- No dangerous, annoying, unhygienic decanting!
- Fully automatic program run, thanks to electronic control and monitoring by pro-soft-touch-commander
- Shorter production times
- Optimum cooling of the boiling point to +3 °C between 40 and 90 minutes (mass dependent)
- Product & food storage – conservation in the kettle possible
- Easy, simple decanting in the packaging
- Plug-in, ready, mobile, flexible
- No risk of burning for the stuff during decanting
- No physical long-term damage
- No hygiene risk, since C & C will take place in one kettle
- No unnecessary cleaning effort
- No large storage requirements



**Cook & Chill recooling-kettle
for catering & canteen**

Type: E850 / RD 160 Cuisine – compact, space saving and "block-capable" also available E 1200 / RD 300 Cuisine

Catering & Canteen Kitchen

DITHERM touch® Creme-Pasteurizer with recooling

Stand out from your competitors! Savoury creations for your clients in highest quality

- Soups • sauces • pastes
- polenta • risotto • paella
- Pies & quiche fillings
- onion tart mass • rice and semolina • porridge
- polenta • couscous
- mashed potatoes • stew
- ragout fin • goulash
- goulash soup • fricassee
- funds • béchamel sauce
- cheese • quark • Tomato sauce • Hollandaise sauce
- Bolognese sauce
- cooking piece • scalding piece • source units
- aroma piece
- steaming cereal • flavouring
- scrambled eggs • pasta
- vegetables • pancakes
- whole grain bread
- liquid masses, etc.

Use of cook & recooling kettle in:

Canteens, caterers, canteens, trade school, catering, hotels, restaurants, hospitals, retirement homes, bistros, farm shops etc.

Application

Production of bolognese sauce



Sauté the minced meat - add all ingredients - perfect mixing

Preparation of pasta



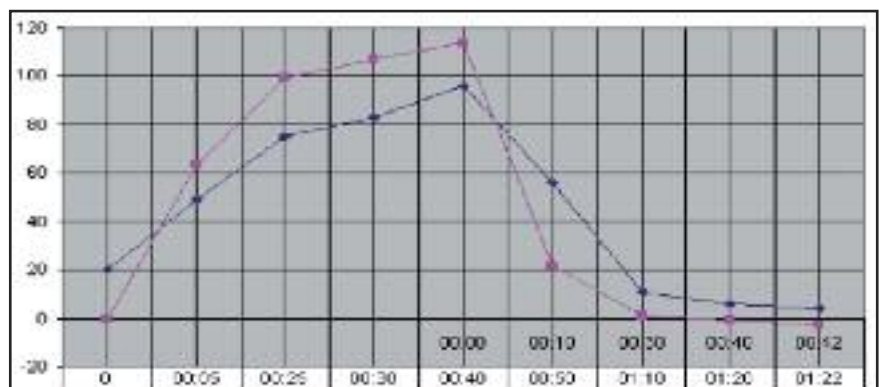
Application graphic

Test with KÄLTERUDI® Cook & Chill kettle RD 70 CPS

Mashed potatoes: 35 liters of water + 7.5 kg of powder, together about 50 liters

Boiling point + 96 °C

Cooling point + 2 °C





Pastry Chef & Consultant
Johannes S. Becker

KÄLTERUDI® in the Bakery & Confectionery

The KÄLTERUDI® cream-cooker, cream-pasteurizer and cooking and recooling kettle facilitate your daily work requirements and future challenges.

Often creams, puddings, cooking piece, scalding piece, source units, aroma piece, steaming cereal jams, poppy masses, fruit fillings, soups, sauces, meals, etc. are still prepared manually on gas- or electric cookers. Basically, this traditional method of production is well established, but the manual preparation could be the reason for variations in quality.

Another big problem today is the staff, their availability and the necessary know-how. Many things have to go faster today, but equal in quality, while respecting the tradition.

The products are cooked in the kettle, then hot or warm and/or quick-chilled in the same kettle. The products can be stored on continuous cold chain up to five days without loss of quality. This simplifies planning and reduces labor costs.

Thanks to the new Bio-Mechanic-System® (BMS) your product is handled optimally during the cooking and cooling process.

What does this mean for the vanilla cream, the pudding? What does this mean for the vanilla cream, the pudding? In KÄLTERUDI® cream-cooker, cream pasteurizer and cooking & recooling-kettle, due to the BMS and the kettle with the waved twice, concave-convex bottom, your vanilla cream / pudding is not just stirred but "kneaded". Thus, the 'free water' is perfectly homogeneous "incorporated" into the mass. The so-called "wetting" of the vanilla cream/pudding begins much later, your product is more stable in storage and use. There is no need for cooking every day.

Sweet creations for your Clients in highest quality

- Vanilla cream • pudding
- semolina pudding
- custard • Bavarian cream
- butter cream • panna cotta
- poached fruits • jam • red fruit pudding • porridge
- rice • rice pudding
- scrambled eggs • glaze
- fire masses • various fillings
- fruit fillings • cherry- and apple fillings fruit sauces
- jellies • poppy seed mass
- truffle • macaroon mass
- tempering chocolate
- ganache • yogurt • drinking chocolate • eggnog and egg-products
- ice cream • dough fermentation • milk shakes
- iced coffee • iced tea
- coating • bee sting mass
- Kaiserschmarrn • cheese cake mass • cake batter
- Soft Cake • shortcrust mass
- Quiche Lorraine • mousse au chocolat • Nougat
- a topping for ice cream
- half-frozen ice cream par-fait for icecream cakes
- sherbet-mix • wafer mass
- marzipan filling • funds
- fluid mass • Elisen gingerbread mass • mass • fruit juices • cottage cheese
- fruit • whey drings • toppings
- variegatos • sugar syrup, etc.

Production of vanilla cream



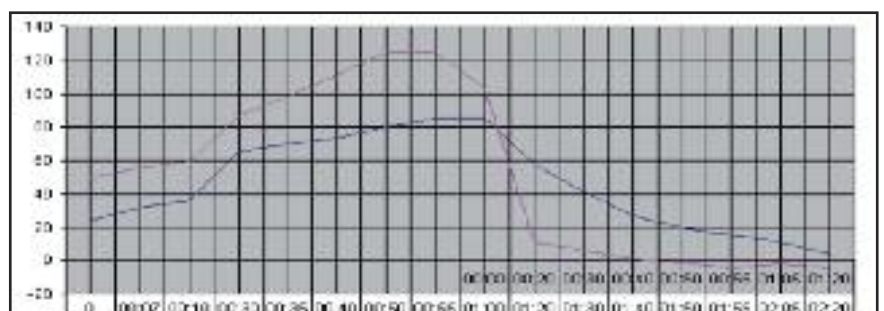
Pour in all ingredients – mixing – "properly flowing cooked"- creates a smooth cream. Absolutely no taste of starch !

Application graphic

Test with KÄLTERUDI® Cream pasteurizer
RD 70 CPS

60 liters of milk plus sugar +
custard powder,
together about 70 liters

Boiling point + 85°C,
Cooling point + 2°C



Catering & Canteen Kitchen

DITHERM touch® Cream-Pasteurizer with recooling

Innovative into the future - with the Cook- and Chill-Technology from KÄLTERUDI® with dynamic recooling

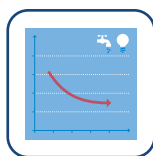
As an alternative to cooking, Cook & Serve, Cook & Hold in the production processes in canteen kitchen, canteen operation, bakeries, pastry shops, kitchens, caterers, etc. the use of the Cook & Chill technology with the Dynamic Cooling System (DCS) is actual more important.

Also available as a single function:

- - Cooking or cooling

Now also with:

- Connection to central cooling with refrigerant or glycol
- Use of natural refrigerants (CO₂, ammonia, propane / butane)
- ODP = 0 → up-to-date



You can find us on:



Water and electricity consumption:

KÄLTERUDI® Creme-Cooker and Cream-Pasteurizer are designed and manufactured according to the most advanced technology. The result: reduction of water and electricity costs. Save energy with KÄLTERUDI® products.

DITHERM touch®

	Min. capacity in liter	Tank capacity	Cyclic Bain-Marie	Bio-Mechanic-System®	Vital-Food-System®	Agitator speed in rpm	Hard for agitator (e.g. sponge cake)	Water cooled	Air cooled	Connection central cooling refrigerant	Connection central cooling glycol	Width (mm)	Depth (mm)	Height (mm)	Voltage	Power values Hertz	Phases number	Power in Kw	Plug CEE	Termination kg (empty machine)
C800 / RD 40 touch	3 - 9	40	•	•		•						650	800	1110/1480	400	50	3 + N + PE	14,0	32	260
C800 / RD 70 touch	7 - 21	70	•	•		•						650	800	1110/1480	400	50	3 + N + PE	16,5	32	310
C800 / RD 110 touch	7 - 21	110	•	•		•						650	800	1370/1740	400	50	3 + N + PE	17,6	32	345
C1100 / RD 160 touch	16 - 30	160	•	•		•						850	1100	1150/1450	400	50	3 + N + PE	40,0	63	640
C1100 / RD 220 touch	16 - 30	220	•	•		•						850	1100	1300/1600	400	50	3 + N + PE	40,0	63	680
C1450 / RD 260 touch	16 - 30	260	•	•	Option	•	on request	Option	Option			850	1450	1450/1750	400	50	3 + N + PE	40,0	63	on request 710
C1550 / RD 300 touch	30 - 50	300	•	•	Option	•						1100	1550	1150/1450	400	50	3 + N + PE	auf Anfrage	125	720
C1550 / RD 400 touch	40 - 60	390	•	•	variable 30-150 - f.s. (free-speed-choose)	•						1100	1550	1300/1600	400	50	3 + N + PE	auf Anfrage	125	760
C1550 / RD 500 touch	50 - 70	480	•	•		•						1100	1550	1450/1750	400	50	3 + N + PE	auf Anfrage	125	790
C850 / RD 160 touch cuisine	16 - 30	160	•	•		•						1450	850	1100/1450	400	50	3 + N + PE	40,0	63	720
C850 / RD 220 touch cuisine	16 - 30	220	•	•		•						1450	850	1250/1600	400	50	3 + N + PE	40,0	63	760
C1200 / RD 300 touch cuisine	30 - 50	300	•	•		•						2000	1200	1100/1450	400	50	3 + N + PE	auf Anfrage	125	790

Illustration: • = Series, " " not available, Special voltage 440 / 60 Hz - on request, *recipe and product depending
Technical changes reserved. Illustrations non-binding.

Ideal for ice-cream gelato and frozen yoghurt

The spaghetti ice-cream gelato machine stands out for its elegance and its space-saving design. Easy to be used and completely of stainless steel, complies with the highest security requirements and has minimal maintenance. It has no corners or protrusions. The plunger system avoids any operational errors.

The machine is equipped with:

- Electric air compressor (separate).
- Stylish and space-saving design.
- Molds for tagliatelle or lasagna (on request).

The high quality pneumatic components and solid materials, conforming to food adhibition, guarantee maximum durability and hygiene. On request you can also have thermal containers to heat or cool toppings.

Technical data:

- Silence air compressor 30 min.
- Voltage 220-240 V / 50/60 Hz
- Reserve air container 6 – 10 bars
- Dimensions 190 x 280 x 520 mm



Cream whipper and Pro Mix Turbo 15

Cream whipper

The KÄLTERUDI® cream-whipper has an exclusive high-pressure cream mixing and whipping unit with an air regulation an mixing valve completely made in stainless-steel. The result is a clearly produced superior quality cream with a natural, stable and dry consistency. It can prepare any sort of cream and you get the maximum possible volume for your cream.

You are given perfect and constant cream without must having to set the valve opening repeatedly. This innovation slows strong down bacteria production in the whipping-cream – the cream remains fresh for much longer!

The cream-whipper is easy and fast to be clean.

Serial is the "DC" the direct cooling until to the tulle and the cleaning-automatic, this make your working safety, high hygienic and so best for HACCP. The cream-whipper ist certified after DIN 10507.

Models:

SM 2 KÄLTERUDI® 2 liters 230 mm x 350 mm x 450 mm

SM 5 KÄLTERUDI® 5 liters 300 mm x 400 mm x 500 mm

SM 12 KÄLTERUDI® 12 liters 410 mm x 470 mm x 540 mm



Pro Mix Turbo 15

KÄLTERUDI® Pro Mix Turbo 15, really useful in ice-cream laboratories for the preparation of any types of mix. It can be used to mix, emulsify and blend dry, fibrous and fat ingredients, making them really homogeneous. It is also ideal for confectionary and chocolate or canteens and restaurant products. Suitable for any laboratory and space thanks to his compact size. The Pro Mix Turbo 15 works with a result closed to the homogenization, improves your mixture in taste and structure.

Emulsifier for creams and ice-cream

Ideal for producing mixtures where all the ingredients, even the most fatty, oily or thick, must be mixed in an optimal way. The mixture wins more air, getting more volume already at this stage, improving the creaminess of the final product.

Emulsifier for fruits

Ideal for chopping and mixing fresh or frozen fruits or to refine fruit's mousse. It can also be used to melt powders, sugar or cold stabilizers and to prepare water-based fruit mix.

Emulsifier for soups and sauces

Ideal for the preparation of soups and chopping vegetables.

Hygiene

All parts are easily removable and washable.

Technical data:

- Depth 47 cm
- Width 45 cm
- Height 72/110 cm
- Weight 58 kg
- Electricity power 1 KW VAC 230/5060 Hz



In the past



Previously:

- The cleaning of your ice cream scoop was problematic particularly from the hygienic side.

Unhygienic:

- Your scoops were positioned in bowls reach of bacteria and exposed to high temperature.
- Your scoops were washed with water and beaten on sponges.
- Your scoops had many residual water which ended automatically in the ice cream.

Expensive:

- Your scoops took a lot of water to be cleaned.

Dangerous:

- The chrome scoops often splintered and small particles chromium ended well in ice cream. Consequence: oral lesions and allergic reaction to nickel.
- They were subject to a fast abrasion that could cause dangerous bacterial proliferations.

Looking into the future!



KÄLTERUDI® ice-cream gelato scoop cleaner ... hygienic and water saving!

With the use of a KÄLTERUDI® ice-cream gelato scoop cleaner, you can achieve a fast, economical and hygienically safe cleaning of your ice cream scoops.

How is this possible?

Just press your ice-cream scoop against the washing head and the four holes rapidly and completely wash the scoop above and beneath. The cleaner only uses our precious water for the short rinsing phase. It is made from stainless steel and can be fitted with an optional beating head for hygienically drying the inside of the ice-cream gelato scoop.

Recalculate your costs!

Buying an ice-cream gelato scoop cleaner KÄLTERUDI® requires only a small investment but already during the first season you get a real water saving. It requires water only for the short cleaning time.

The KÄLTERUDI® ice-cream gelato scoop cleaner requires only water for the a short moment.

Technology and hygiene

A clever concept for a hygienic work ...

Today ... and tomorrow thanks to the best technology.

The KÄLTERUDI® products are constructed and finished exclusively in stainless steel. Your needs are the parameters for the realization of our products, which become in this way absolutely safe and reliable from the point of view of hygiene (HACCP-LMHV).

The ice-cream gelato scoop cleaner is easy and manageable. All parts can be cleaned in the dishwasher. The result: in less time a quick, safe and optimal cleaning.

It can be fitted with an optional beating head for hygienically drying the inside of the ice cream scoop.

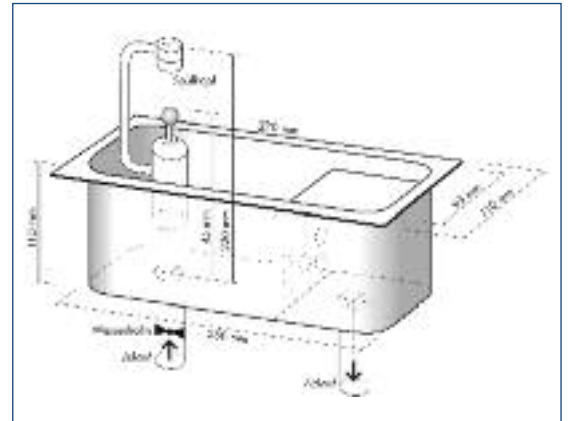
It's easily mountable on any regular outlet water (standard 3/8 inches) and approved for a water pressure of 1-5 atmospheres.

Otherwise you can install a pressure reducer.

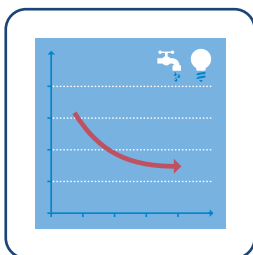
The ice cream scoop cleaner is available also with stainless bowls (standard dimensions for any showcase). The bowls are available also with a wall support.

Using the KÄLTERUDI® ice-cream gelato scoop cleaner, you can reach:

- Higher hygiene
- Reduction of water and energy costs



Ice cream scoop cleaner with beating head



Upon request :

1/4 inches / 1/2 inches

Bolwls of special dimensions

Over 50 years of innovation



Rudi Rischewski, innovator of the original rectangular tank, laid the foundation for the tested technology of today's KÄLTERUDI® products in 1964

KÄLTERUDI® has always been cooperating closely with its customers in the development of its machines.

The company founder, Rudolf Rischewski, had even produced ice-cream gelato on his own before he started to manufacture refrigeration products in 1960's. Up this point he dedicated his life searching for innovation, high quality and working knowledge.



1964

The KÄLTERUDI® Company is founded and starts to develop ice cream coolers.

1970

KÄLTERUDI®'s rectangular tanks arise attention at the International Ice Cream Traid Exhibition in Longarone, Italy.



1972

A salty brine medium is used for the first time as temperature transmitter in the Bain-Marie. No more calcification and no more freezing.

1974

The first pasteurizer with two systems: more flexibility, saved space and easier cleaning.



1975

For the very first time, the cyclical Bain-Marie is used: shorter cycle periods with simultaneous energy saving.

1979

The first 2 systems pasteurizer with different tank sizes: fulfils the needs of production even better.

1987

The use of a compact heat exchangers reduces even more the already small amount of pasteurizer's water consumption during the cooling phase.

1989

pro mix, KÄLTERUDI® is introduced on the market, because of the high demand of mixers and homogenizers. Available as unit positioned above or as hanging mixer.

1993

The E800 construction series (80 cm depth) is developed: The ice-lab space is used more effectively. The KÄLTERUDI® Pasteurizer is the most compact pasteurizer on the market.

1995

The stainless steel Safety Tap with a large flow capacity, made out 3 easy-to clean parts, is introduced: a valve cylinder bolt closes the milk tank.

1997

Thanks to The installation of CPS coolers the cooling process is accelerated. The HACCP regulations are fulfilled (temperature detector).



1999

The Diagonal-Freezer is introduced after 4 years of development and testing, arising attention and gaining customers confidence.



2003

The compact ice cream laboratory procotto which works with the effective two-kettles system is introduced on the market. Cooking, cooling, maturing, preserving and producing all in one.



2003

Pump+h, the pasteurizer "homogenizing pump" for an even finer ice-cream.

Our equipment is producing today from Norway, Canada to New Zealand, Japan and Egypt.

Nowadays the KÄLTERUDI® provides a product of high quality all around the world, under the management of Marc Rischewski.

KÄLTERUDI® is still developing, testing and manufacturing on its own. Each machine meets the high standards of quality which have been the basis of the company's success since 1964.



2004

KÄLTERUDI® Cream Whipper with an exclusive 3-way whipping system. for a stable and dry consistency.

2005

The KÄLTERUDI® Bio-Mechanic-System® is introduced.



2006

The KÄLTERUDI® pasteurizers achieves the certification for the raw milk processing by the Weihenstephan Science Center at Munich Technical University



Certified technology!

2007

KÄLTERUDI® introduces the fourth series of the pasteurizer: The series E900 – a very compact and space-saving solution.

2007

The Diagonal-Freezer is available with 3 speeds (inverter technology) as "3R".



2008

At the Südback exhibition, KÄLTERUDI® presents the smallest ice machine Diagonal-Freezer G 4-50.



2009

For its 45th anniversary, KÄLTERUDI® presents the new KÄLTERUDI® Traditional-Freezer at the SIGEP exhibition in Rimini. A tribute to the artisan ice-cream production.

2010

Another compact Diagonal-Freezer is presented at the SIGEP exhibition in Rimini: G 6-70, small and strong!

2010

Development and presentation of the new cream pasteurizer E1100/RD160, supported by the BWMi. Also suitable for the Cook & Chill area.



2011

Additionally, new controls for Diagonal-Freezer, pasteurizer and cream pasteurizer: pro-soft-touch-commander.



2011

Presentation of the new multi-function Diagonal-Freezer pro-cotto in 4 sizes.

2013

Introduction of the new ice-cream gelato machine DICOM touch.



2014

50th anniversary of KÄLTERUDI®.

2018

Presentation of Serie C

2019

Presentation of the new ice-cream filling machine PRO-POWER-FILL



KÄLTERUDI®

KÄLTERUDI GmbH + Co. KG
Dieselstraße 5-7 + 16
DE-75210 Kelters-Dietlingen
Germany

Phone +49 (0) 72 36-98 29-0
Fax +49 (0) 72 36-98 29-22
Mobile +49 (0) 171-511 42 25

info@kaelte-rudi.de
www.kaelte-rudi.de

Quality made in Germany since 1964

