



MACHINE FOR ICE CREAM CONES AND WAFER MOLDED PRODUCTS



EXPERIENCE

Imar has more than 60 years of experience and highly qualified staff



INNOVATION

We never stop improving
Catching the best that technology can offer



HIGH STANDARDS

We always offer high quality products and services to match any customer request



PASSION

We love our job and our planet. Our mission is a sustainable and environmental friendly production

HIGH-LEVEL AUTOMATION

Inverters

The motors of AML machines are controlled by the latest generation of electronic inverters. This assures high efficiency and maximizes energy saving.

IMAR used best and most reliable brands, such as: Omron, Siemens, Toshiba, Schneider, Braham, Dungs

Safety devices

AML machines are equipped with safety devices, which protect the operators during the working phases, in order to maintain the necessary safety conditions.

The machines are fitted with safety grids, special keys for opening the panels.

Touch screen

AML machines are equipped with best brand PLC and HMI, that manages every single function of the machine.



Over 70 years of tradition in food machines manufacturing

Our strength comes from the values that supported IMAR growth in Italy and worldwide: experience, quality, sustainability and passion, constant research of innovative technologies.

Imar adopts energy-saving solutions, the machines have a very low Gas and Electricity consumption and very low Co2

High quality structure and moulds

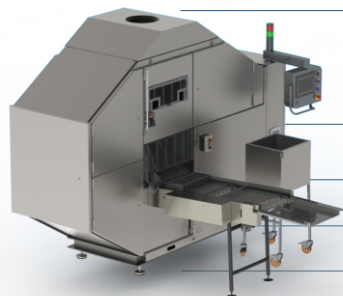
Every AML machine is built on a solid carbon steel frame. Pins, wheels and tracks are treated with a hardening process to ensure long-lasting durability. Moulds are made of superior quality, high-grade gray cast iron and the male/core parts are in brass nickel plated, reducing the risk of the product sticking to the surface.

Tests carried out have shown that even after 80 washes (about 40 years of use) the moulds retain their high quality.

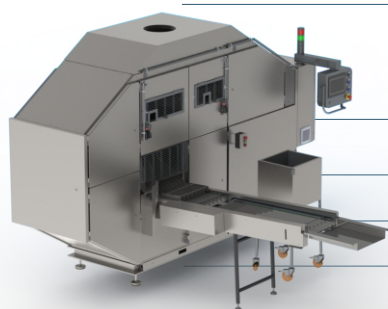


SIMPLE MECHANICS, COMPACT DESIGN

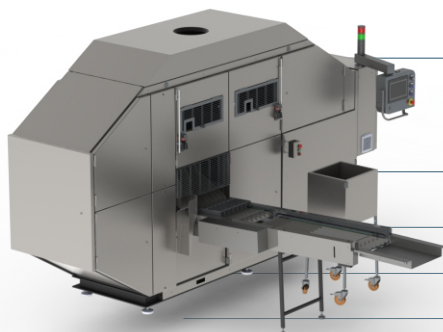
5 models of machines from 14 to 36 moulds, with a production capacity ranging from 2,500 to 14,000 cones per hour, depending on diameter of the product.



AML 14		Up to 6,500 pcs/h	
Dimensions	L. 3,00m - W. 1.20m - H. 2.15m	Weight	2,800 Kg
Conveyor	L. 2,00m - W. 0.53m - H. 0.90m	Power	2 Kw/h
Gas usage	Natural gas - avg 6 m ³ /h	GPL - avg 4 Kg/h	



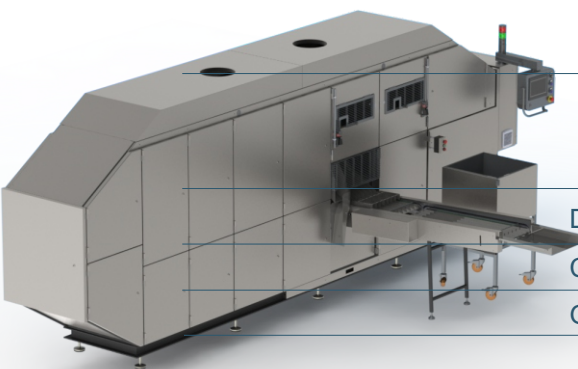
AML 18		Up to 8.300 pcs/h	
Dimensions	L. 3,60m - W. 1.20m - H. 2.15m	Weight	3,200 Kg
Conveyor	L. 2,00m - W. 0.53m - H. 0.90m	Power	2 Kw/h
Gas usage	Natural gas - avg 8 m ³ /h	GPL - avg 5 Kg/h	



AML 21		Up to 9700 pcs/h	
Dimensions	L. 4,05m - W. 1.20m - H. 2.15m	Weight	3,800 Kg
Conveyor	L. 2,00m - W. 0.53m - H. 0.90m	Power	2 Kw/h
Gas usage	Natural gas - avg 10 m ³ /h	GPL - avg 6 Kg/h	



AML 28		Up to 13000 pcs/h	
Dimensions	L. 5,05m - W. 1.20m - H. 2.15m	Weight	4,300 Kg
Conveyor	L. 2,00m - W. 0.53m - H. 0.90m	Power	2 Kw/h
Gas usage	Natural gas - avg 12 m ³ /h	GPL - avg 7 Kg/h	



AML 36		Up to 14.000 pcs/h	
Dimensions	L. 6,20m - W. 1.20m - H. 2.15m	Weight	5,300 Kg
Conveyor	L. 2,00m - W. 0.53m - H. 0.90m	Power	2 Kw/h
Gas usage	Natural gas - avg 15 m ³ /h	GPL - avg 8 Kg/h	

ACCESSORIES AND SPARES FOR AML

- ✓ Spare moulds
- ✓ TURBOMIX Mixers
- ✓ Custom-made long or curved conveyor belts
- ✓ Metal Detector
- ✓ Gas flow control system
- ✓ Mixing level indicator and warning buzzer for the batter tank
- ✓ Remote control software which interfaces with the PLC for diagnostic and real-time troubleshooting of any potential problem.

Efficient and fast service, with a wide range of spare parts always in stock.

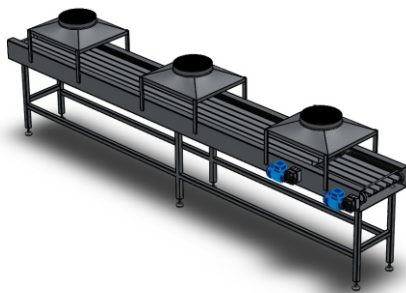
Spare moulds

IMAR also manufactures spare moulds, for those who need to produce other shapes with the same machine. The procedure of changing the moulds is simple and fast and will be shown to you by our technicians. Our technical department is available to provide assistance and further information about any type of mould and wafer products.



Long and curved conveyor belts

IMAR has designed and manufactured additional conveyor belts integrated to the conveyor stacking table, used to cover different distances and also directed crosswise according to your request. They are complete with motors, inverter drive and electronics integrated in the electrical panel, produced with CE-compliant technical plastic materials for food use.



TURBOMIX 60 and 150

To obtain a perfect batter, it is necessary to avoid high temperatures, low mixing speeds and long mixing times. For this reason, IMAR has designed two mixers for optimal mixing of powders and food liquids, both fitted with an upper tank with lid controlled by a safety microswitch.



Technical specifications:

Made of aisi 304 stainless steel |
Electric tension: volt 380 |
Mixture discharge valve on the front | Timer
Mixing time : 5 – 8 minutes

Turbo Mix 60:	Turbo Mix 150:
Diameter 530 mm x h. 1.100 mm	Diameter 630 mm x h. 1.100 mm
Weight Kg 75	Weight Kg 110
Power 2 Kw/h	Power 3 Kw/h
Capacity 85 litri	Capacity 180 litri

DELICIOUS ICE CREAM CONES AND CUPS, CUSTOM-MADE, ALSO VEGAN AND GLUTEN-FREE

IMAR ovens can produce wafer products and take-away containers in a wide variety of shapes, from the shape of a fish or a corncob to a flower or even a bear, also using gluten-free or vegan batter.

Waffle-based products are 100% eco-friendly. They can replace plastic products, as they are completely biodegradable and edible at the same time.

#001



#002



#003



#004



#005



#006



#007



#008



#009



#010



#011



#012



#013



#014



#015



#016



#017



#018



#019



#020






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shapes on
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