

GRAM EQUIPMENT

The total solution provider for the ice cream industry

- Freezers
- Ingredient Feeders
- Molding
- Filling
- Extruding
- Wrapping
- Packing

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THE COMPANY

Leading supplier of ice cream equipment

The current Gram Equipment as we know it today, came to be by a merger between the companies WCB Ice Cream and Gram Equipment creating the world's leading supplier of equipment and solutions for the ice cream industry worldwide.



WCB Ice Cream
An Alliance Company

The combined resources and talent of the companies will allow for the continued supply of the highly respected brands and quality products that characterizes the two companies - while still continuing the focus on developing new products that will deliver greater value to the ice cream industry.

Both companies have many years' of ice cream industry experience, now being the basis of a growth strategy with a larger customer platform, extension of the market position and an increased competitiveness.

Today we have consolidated the new setup worldwide and

have more than 350 employees, divided into a number of locations worldwide.

A new strong global service organization has been build-up with strategic placed supervisors around the globe, ready to answer your service calls with speed and skills.

We at Gram Equipment are very excited about the new setup, and are looking forward to present to you, in all regards a better and stronger company,

THE COMPANY

Over 100 years of experience

Experience is a key factor for success in any business. At Gram Equipment we have more than 100 years of experience within the ice cream industry.

This means that we always provide our customers with the best solution and guidance for any project – no matter the scale.

Gram Equipment is one of the world's leading manufacturers and suppliers of flexible and efficient ice cream manufacturing solutions and equipment for producing ice cream.

We are committed to providing the most efficient and flexible ice cream production and packaging equipment available on today's market. We are backed by a highly motivated, talented and sincere people, and we have local sales offices and partners worldwide.

Gram's ice cream equipment includes filling, extrusion, molding, and wrapping of products, like molded sticks, cones, bulk/cups, sticked slices, cakes and sandwiches.

Whether your need is new, remanufactured or used equipment, service of your existing equipment or genuine spare parts, Gram Equipment can help you.

Gram Equipment has been a global player within the ice cream equipment industry for over 40 years. We always strive to come up with new solutions that will make your production run even smoother.

Our offices in the US, Turkey, Denmark and Italy are backed by representatives all across the globe. This ensures that whatever or wherever the task might be, Gram Equipment will always be there for you.

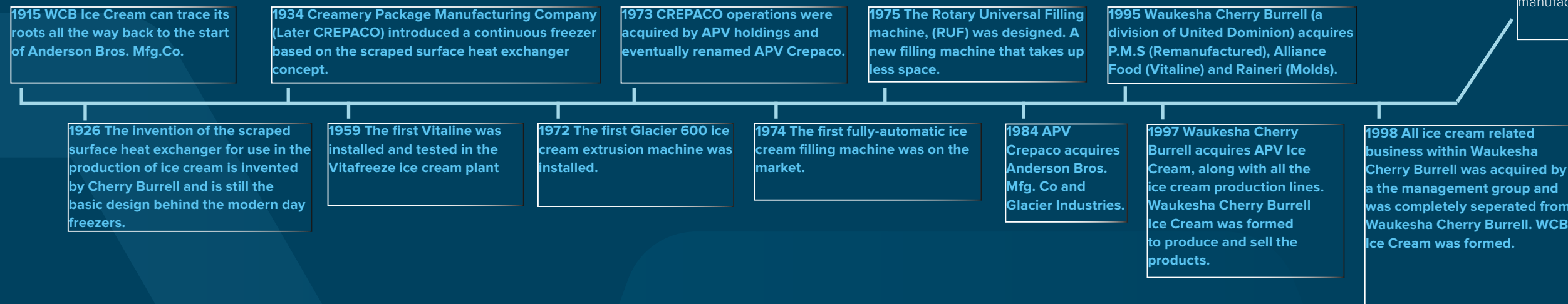
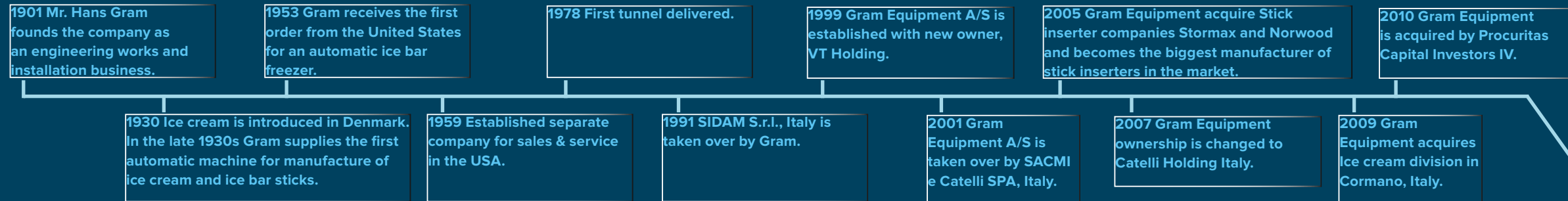


HISTORY

Leading supplier of ice cream equipment

THE COMPANY

Over 100 years of experience



FREEZERS

Product Overview

The continuous ice cream freezer is the very heart of every ice cream production system. Choosing the right ice cream freezer is the key to both product and production goals. Consistent, repeatable ice cream production is the ultimate goal of any ice cream operation. To achieve it, we help you to explore all issues that influence your equipment choice and the ultimate system success.



Gram Equipment offers a broad line of ice cream freezers to all of your needs. Whether your ice cream line will be new, upgraded or expanded, Gram Equipment has the equipment and the engineering expertise to help you.

We offer freezers with capacities from 6 GPH to more than 1200 GPH equivalent of 23 LPH up to more than 4500 LPH.



INGREDIENT FEEDERS

Product Overview

Precise control, high reliability and maximum efficiency: These are the qualities that distinguish the performance of Gram Equipment Ingredient Feeders.

Our Ingredient Feeders are designed to provide controlled insertion of any ingredient in a wide variety of shapes, sizes and forms into a continuous flowing stream of base product such as ice cream, peanut butter or pancake batter.

You can add virtually any kind of ingredient to your product. With a Gram ingredient feeder to mix the ice cream together with your ingredients, you can add delicious pieces of nuts, fruit or perhaps syrups to your product, making it even better.

Positive, accurate metering is accomplished by means of an agitator and auger feeder combination, which transfers the ingredients from the main hopper into an enrobing rotor at a controlled rate.



IF models are designed with:

- All stainless steel frames and electric drives.
- Operator-friendly, convenient fill height hopper with agitation and lift-back cover.
- Compact design and small footprint conserve valuable floor space.
- Featuring the piston style feedpump
- No metal to metal wearing contact.
- Reciprocating plastic pistons gently insert added ingredients into the flow of ice cream.
- Handles high line pressures.

Depending on model size, it can handle the largest common inclusions



MOLDING

Product Overview

The single most important ingredient in frozen stick confections is imagination. The more fun, colorful and original your products are, the greater the success. Gram Equipment has the experience, equipment and engineering to turn your ideas into molded frozen confections that generate excitement and sales.

Our molded stick equipment department is the oldest in the industry, but their innovative approach to deliver new solutions to our customers, continuously pushes the limits of what is possible within the molded stick production.

Gram Equipment is a worldwide leader in equipment for the molded frozen stick confections industry, combining years of design ingenuity, manufacturing expertise, and the latest in freezing technology to the benefit of the producer.

Gram Equipment provides innovative new equipment and a full range of machines, equipment upgrades, parts and service. The Gram Equipment staff of engineers, hands-on manufacturing personnel, and experienced service technicians, supported by industry knowledgeable sales professionals is focused solely on the industry it serves. The company is recognized and respected internationally for its attention to its customers, design innovation, quality products and prompt delivery.

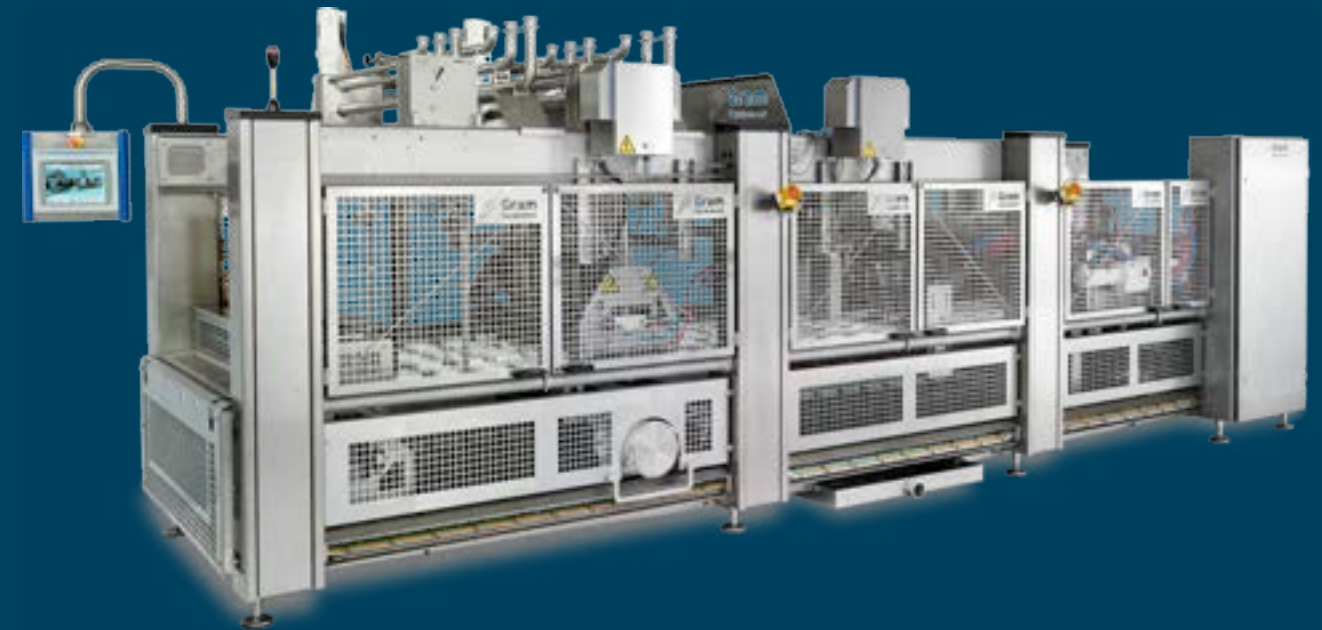


When you buy from Gram Equipment, you get more than just equipment, you get an entire team dedicated to helping you achieve your product and profit goals.



FILLING

Product Overview



With its capacity for infinite variety in flavors and forms, ice cream rewards food marketers with an endless source of new products with which to compete.

That competition first begins at point-of-sale in the retail freezers. The battle is for the consumer's choice. Whether the product is new or an old favorite, the battle is won by appealing to the eye and the imagination with attractive, convincing graphics and text.

The form and shape of the product also have a role in winning the battle of the freezer shelves. For some products the shape is distinctive; for others it is traditional; still others, practical. Practical packaging is not only convenient for the consumer, it benefits the entire distribution chain.

Gram Equipment has many years of experience in the packaging of ice cream products. Put our experience and expertise to work for your company in the production and packaging of your products.

The form and shape of your ice cream products plays an important role for your consumers.

Whether the form is cones, cups or cartons, Gram Equipment

offers a wide range of filling equipment to help you getting your ice cream products from your freezers to the consumers.

Our RUF and CAF fillers is a very efficient use of floor space and a cost effective solution to a wide variety of production needs.

Our Flexline and GMF in-line fillers handles the high capacity requirements and production of complex and multi-step production. Either filling solution benefits from Gram Equipment ice cream filling technology and experience. Whatever your product requirements are, Gram Equipment offers the ice cream filling equipment you need.



EXTRUSION

Product Overview

Extrusion lines are production lines for high speed extrusion of sticks, sandwiches, balltop cones, bars, logs and cakes, and hardening of cones, cups, bulks etc.

Capacities is in the range of 7.200-36.000 pcs/h of high quality extruded products.

The Gram Equipment extrusion lines is the latest generation of extrusion lines to the ice cream industry. The design of the tunnel is based on a well proven concept that through optimized airflow, increases the hardening efficiency. The BT series provides full product versatility, set-up flexibility, advanced electronic synchronization, integrated performance monitoring and exceptional hygienic standards.

The BT extrusion line is a highly flexible concept to match any needs and is very adaptable to factory layouts.

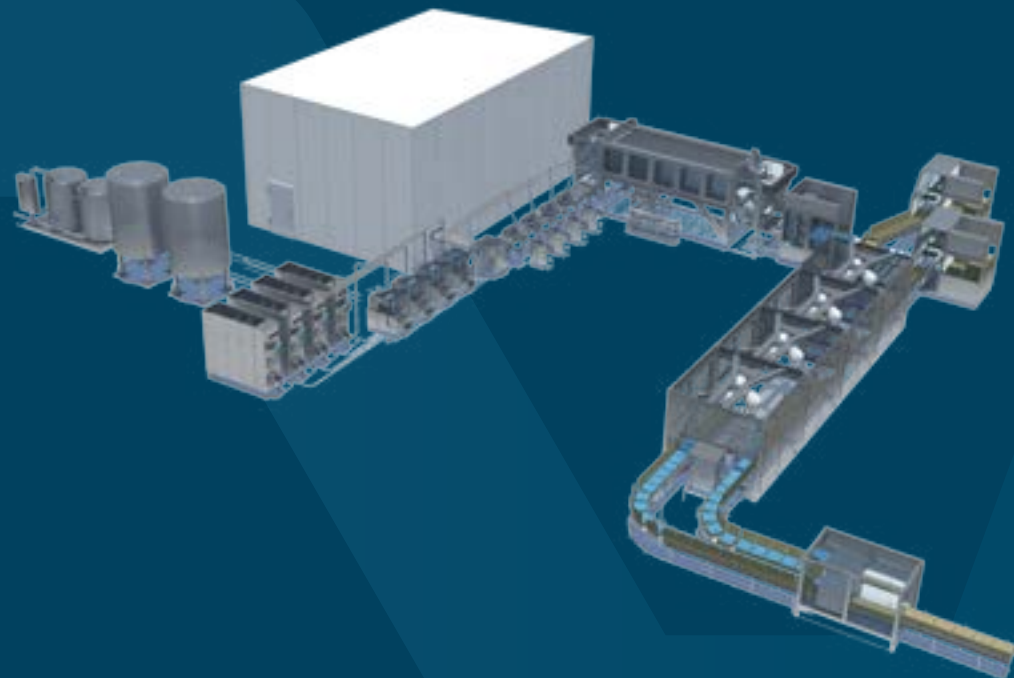
Equipment required to manufacture different types of products can easily be added and mounted to the line.

The extrusion lines makes use of the latest technology in servo extrusion cutters for high quality products and the Stormax by Gram Equipment stick inserters



The hardening tunnel comprises of all stainless steel conveyor system with lubrication free anti freeze chain system for easy cleaning and operation.

The hardening tunnel has optimized airflow and active air locks to maximize time between cleaning and minimize energy consumption.



ACCESSORIES

Additional equipment for extrusion lines

Troncomatic

Horizontal ice cream cake machine, with option for multi layer version.

Automatic single lane machine for the continuous production of ice cream multi layer cakes. The capacity is 300 to 1200 pieces per hour. With equipment for chocolate spary, dry coating and ice cream decoration



GLIC

Extruded Products with Large Inclusions on standard tray tunnel of all brands.

- Almonds, nuts, candies, fruit, chocolate chips, cookies,
- Now you can get all your ingredients in your extruded stick bars and sandwiches
- Production of both stick and sandwich products is possible - with or without dipping
- Production of all extruded products on the same unit.
- New shapes at low cost.
- No special installation requirements
- Hygienic design with servo controlled twin cutting knives.
- Roll up unit like the well know Gram Extruder Cutter.

Biscuit Wheel

- New fingers, safer grip and no damages to bisquit. improved output and product quality
- Easy format change with new wheel change system
- Full and half sandwich handling
- New synchronization system with synchroniozation of each individual tray and bisquit dispenser and cutter.
- Biscuit loading on side for easy operator access



WRAPPING

Product Overview

Gram Equipment's wrappers are suitable for a great variety of wrapping materials.

They accommodate fully-synchronized production from any type of extrusion line. The systems are designed to meet the highest standards of sanitation required by the food industry.

Features

- Continuous and discontinuous wrapping.
- Stainless steel folding boxes with plastic guides are supplied.
- The cut and crimp shaft is directly connected to a servomotor.
- The individual lane feed of the wrapping material is achieved using stepper motor driven fin sealing roller units.
- Print Registration control, which maintains a pre-set product to paper position.



Features continued

- Modular fin sealing with continuous monitoring and guiding of paper/film position
- Product laydown
- Paper/film inlet
- Paper/film magazine
- Cross seal and cut with ProCut knife system
- Product outlet and sorting



PACKING

Product Overview

The GCS – Gram Casepacker system

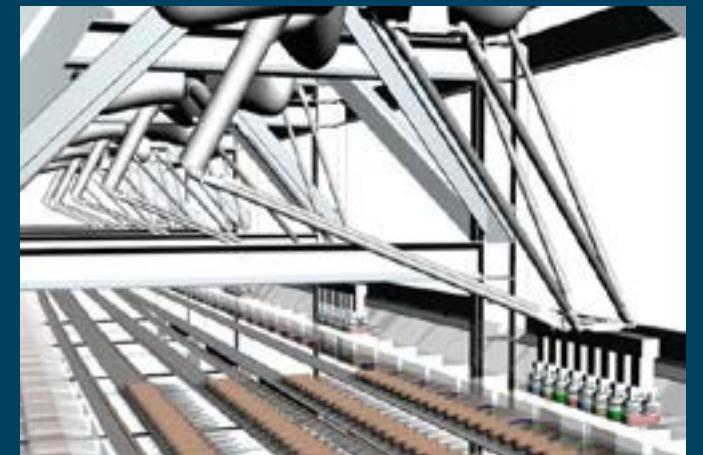
is a completely new modular system based on industrial robots. The benefits from the flexibility and speed of the robots are numerous:

High performance:

- Up to 660 products/min
- Plus 10% capacity for manual add on products (rework) in ongoing production
- Up to 4 different product flavours in each layer
- Multiple operational modes to balance variations in instead of multi product flavours - means no loss of products.

Flexibility:

- Stick, bars and sandwich handling
- Flexible line layout to fit existing production facilities
- Less foot print
- Top load in box or buckets for side loader
- Delta Robots and Gram Equipment technology
- Provide very flexible mult flavour packs possibilities
- Simultaneous production of different mult flavour packs (SKU's)
- Mixing up to 4 flavours
- Simultaneous production of different pack patterns! (SKU's)

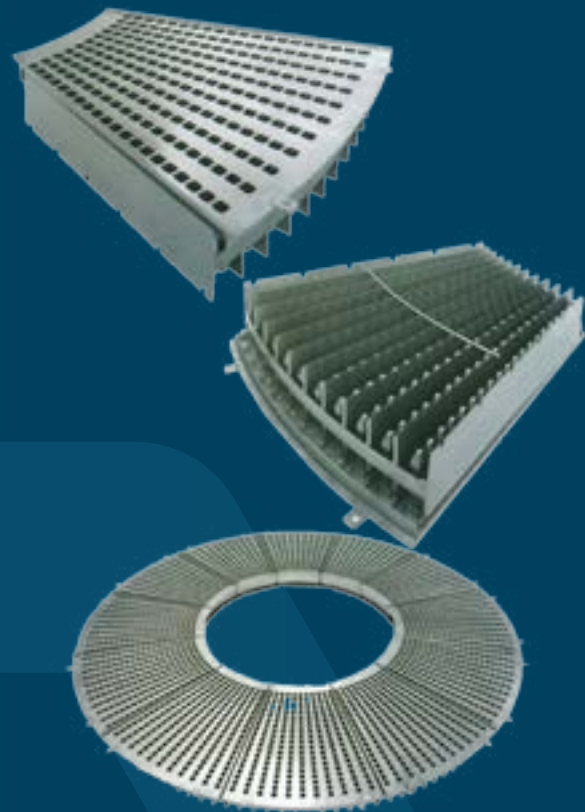


ACCESSORIES

Product Overview

Molds

Gram Equipment has manufactured moulds for more than 30 years supplying ice cream manufacturers world wide. We designs, develops and produces mould shapes to suit any novelty machine on the world market regards make, rotary or inline. The latest technology is used to provide superior safety and quality in mould cup production.



The Stormax stick inserter

The automatic Vertical and horizontal stick Inserter series from Gram Equipment is a range of fully automatic stick inserters for rotary and in-line bar freezers and extrusion lines. No matter the make the Stormax units can be fitted to work with RIA, Rollo, Migea, TechnoStick, RotoStick, Walzer, Eskimo Line, Polo, Versaline, BT, Straighline and Glacier. Continuous developments provide new standards in reliability and splinter safety, together with vacuum system for dust removal during production.

A semi-automatic version is also availabl for bundled sticks.

CUSTOMER SERVICE

Because it matters



Customer Support

Consulting, support, remote service for questions about the machine or in the event of a malfunction, our Help Desk team will provide knowledgeable information over the telephone and, together with you, analyze your machine via remote access, if available.



Field Service

Preventive maintenance, repair, planned overhaul Nobody can afford unplanned shutdowns. With regular preventive maintenance and overhauls, machine availability is maximized. If shutdowns occur, our service technicians can quickly be on-site.



Spare Parts

If a replacement part is needed, original Gram Equipment and former WCB parts guarantee high efficiency and minimal loss of production.



Total Care Program

Not only does an planned maintenance and planned overhaul's of your installed machine's secure your investments, but it also ensures long-run performance and competitiveness. In addition, with upgrades, you can respond to changing requirements and ensure the functionality of your machine for many years.



Upgrades

Want to know more of how to improve performance and safety of your existing equipment? Our customer service team will look forward to explore your options. We can offer you a specific evaluation of your equipment and possibilities by our field-experienced team.