

Waukesha Cherry Burrell Glacier 600

Information Concerning Waukesha Cherry Burrell Glacier

Section 1 - front end:

- Entire unit was dismantled, sand blasted and repainted
- All gears, sprockets, chains and bearing replaced
- New VFD installed to replace old glacier Vari-dyne speed control
- New stainless steel top skin on unit.
- All new chain guide rails
- Cookie depositors reworked including all new pneumatic cylinders and controls, slide support
- New hot wire cutters
- New ice cream extruder horns for round cookie fabricated
- New timing chains added
- New knocking hammer and push off chain unit installed
- New transfer chain from the plates and a new corner conveyor to enrober was installed c/w new DC variable speed controls for the conveyors



Freezer Box:

- New box designed based on old box. Box was supplied by Zero-Loc. They are located at 4740 Vanguard Road, Richmond, British Columbia, Canada. V6X 2P8, WWW.zeroloc.com (604) 273-8306, fax (604) 276-8293
- The box was installed by Thermo Design Insulation of Edmonton Alberta, contact Renny Rantucci, President, (780) 468-2077, fax (780)465-2683, 5909-83 Street, Edmonton, Alberta T6E 4Y3
- New ante-room was made out of stainless steel and installed
- All new carrier chain and plates were installed
- The internal chain support frame, sprockets, bearings, shafts, chain guides, plate supports and automatic tensioners were all replaced with new.
- A new ammonia evaporator was supplied and installed
- Fan frame was sand blasted and repainted, new fans and motors installed. Fans were balanced for improved performance
- internal turning vanes were removed and not re-installed.



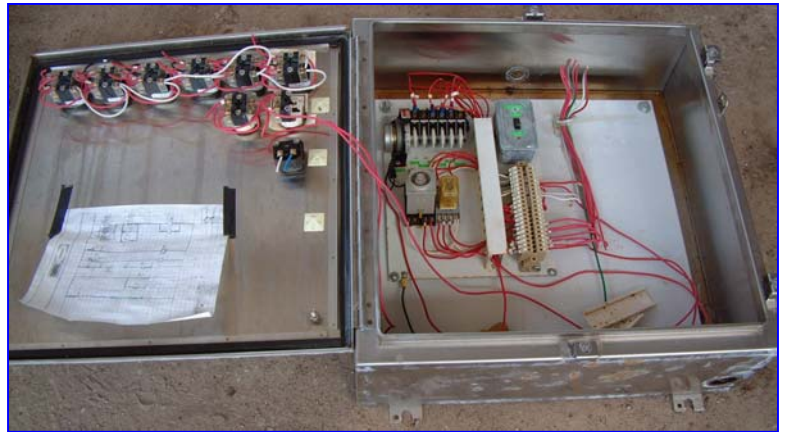
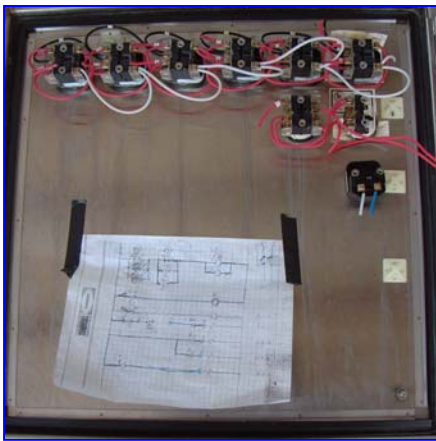
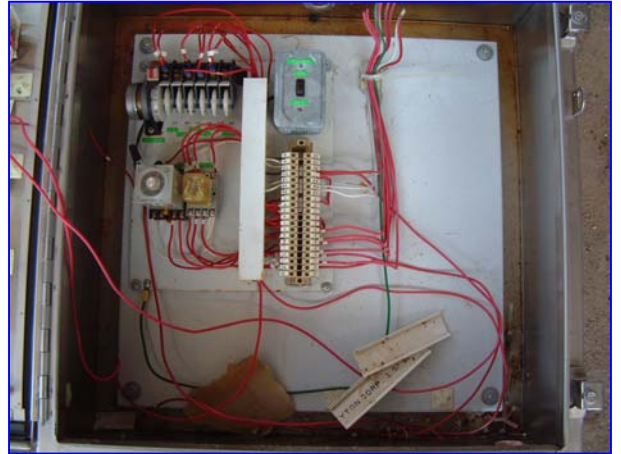
Ammonia Condenser



Electrical:

- unit was completely re-wired
- new control panel for fans
- indicating lights for jam or dropped product issues.
- new control panel for operation of the entire section 1

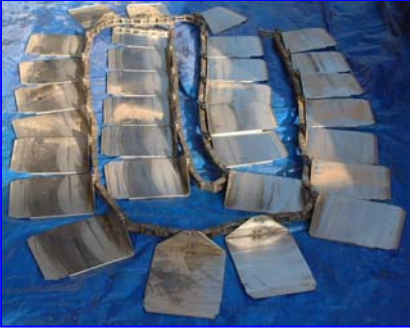
Control Panel



Divert Valves



Conveyors and Parts



Enrober



History:

- It took about 6 months to re-build the unit.
- was installed for 3 years and only ran for about a total of 6 months
- lack of sales effort for the types of products produced was the biggest issue
- major items made were: (1) Yogen Fruz yoghurt bars, this is a straight extrusion no cookies, 4 bars per plate (2) Snak-and-a-half: large ice cream sandwich with cookies on both sides.
- When the unit came under my control after purchasing the plant that it was in, it had a reputation of producing product with little black specs. It was first thought that the specs were grease but it turned out to be galvanizing from the fans. The former plant practice was to defrost the unit daily with hot gas. The coils were not designed for the thermal shock and it caused the galvanizing to flake off over time. When I rebuilt the unit, the coil was designed for the defrosting and we only defrosted the unit on a weekly basis. This was mostly done by just shutting off the ammonia, hot gas defrosting was only done if we had a problem and maintenance needed the equipment that night.