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## MACHINE FOR ICE CREAM CONES AND WAFER MOLDED PRODUCTS

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### 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 and all components used for electrical and gas systems are cutting-edge technology. IMAR manufactures its machines using components from the best brands in the world: Omron, Toshiba, Brahma, Satronic, 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 gratings, special keys for opening the panels, additional lights at the production control points.

## Touch screen

AML machines equipped with a 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 is global leader in automation applied to cooking systems for the production of ice cream cones, cups and wafer products in various shapes. Taking care of the design, manufacturing and service directly through qualified personnel, IMAR translates research and development into custom-made, highly-automated solutions.

**IMAR technology  
achieves highest  
performance  
with lowest  
consumption**

## High quality structure and moulds

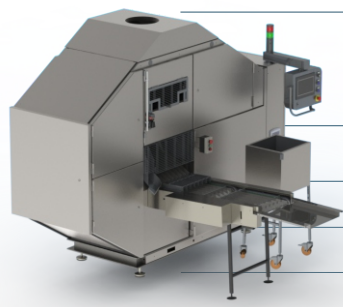
Every AML machine is built on a solid carbon steel frame. Pins, wheels and tracks are treated with a hardening process to ensure long-lasting durability. Moulds are made of superior quality, high-grade gray cast iron and the male/core parts are in brass nickel plated, reducing the risk of the product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

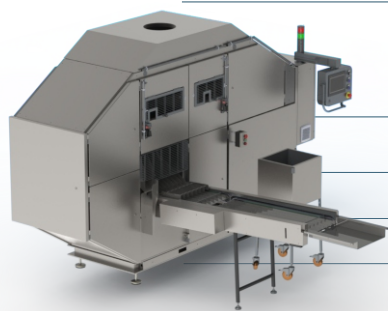


# SIMPLE MECHANICS, COMPACT DESIGN

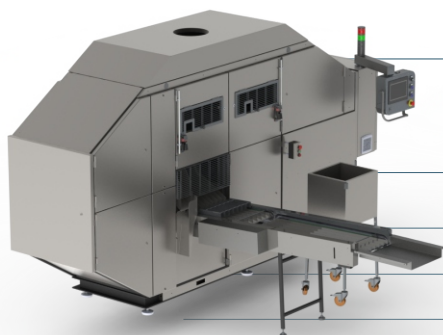
5 models of machines from 14 to 36 moulds,  
with a production capacity ranging from  
2,500 to 14,000 cones per hour, depending  
on diameter of the product.



	<b>AML 14</b>	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 - 8 m <sup>3</sup> /h	GPL - 3/5 Kg/h	



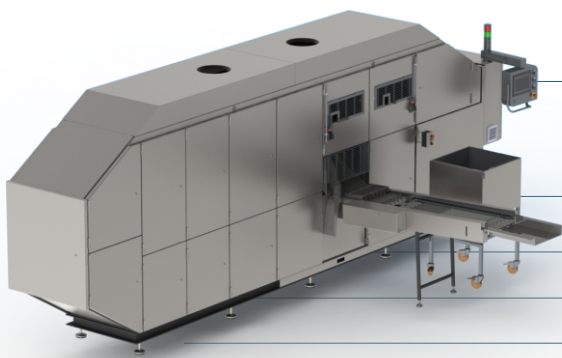
	<b>AML 18</b>	Up to 8.300 pcs/h	
Dimensions	L. 3,60m - W. 1.20m - H. 2.15m		Weight 3,200 Kg
Conveyor	L. 2,00m - W. 0.53m - H. 0.90m		Power 2 Kw/h
Gas usage	Natural gas - 10 m <sup>3</sup> /h	GPL - 4 Kg/h	



	<b>AML 21</b>	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 - 12 m <sup>3</sup> /h	GPL - 6 Kg/h	



	<b>AML 28</b>	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 - 15 m <sup>3</sup> /h	GPL - 8 Kg/h	



	<b>AML 36</b>	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 - 18 m <sup>3</sup> /h	GPL - 10 Kg/h	

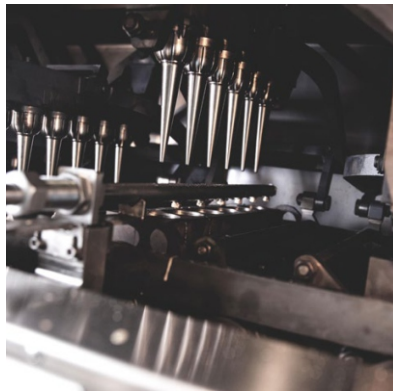
## ACCESSORIES AND SPARES FOR AML

- ✓ 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.

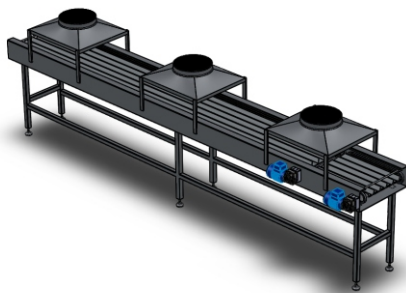
### Spare moulds

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



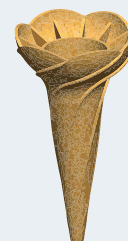
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