

The innovative high-tech device among soft ice cream machines



## **LUNA L22**

Soft ice cream technology  
for the highest demands

# Equipment Variants



## LUNA L22:

**Into the future with innovative technology!**

Is it possible to make good and proven things better? In the case of LUMEN, the answer is: YES!

We have optimised our soft ice cream machine for the future.

### Our advantages of the new L22 generation at a glance:

- + modern design
- + modular construction
- + larger, coloured display
- + dispensing instruction in the display
- + dispensing button integrated in touchscreen
- + gentle pasteurisation
- + lower noise level
- + interface for remote control technology (online diagnostic system for machine messages and aggregate status)
- + customer self-service module
- + web-based app connectivity

In addition there are the equipment features that have been tried and tested for decades: Fruit sauce device, coin device, cone / tub dispenser and the device for a cashless payment system.

### Ask us - challenge us.

At LUMEN, you don't just get an off-the-peg machine. At LUMEN, you get an ice cream machine that meets your needs and suits your purpose exactly! Together with you, our technicians will develop an ice cream machine that fits perfectly into your shop concept and is tailored exactly to your wishes - individual, ideal, suitable.

Equipment variants	
Touch screen with integrated dispensing buttons	Standard
Interactive dispensing instruction in touch screen	Optional
Automatic pasteurisation function	Standard
External dispensing buttons	Optional
Air cooling	Standard
Water cooling	Optional
Fruit sauce device for 2 sauces	Optional
Automatic dispensing function for cone / tub	Optional
Coin device with tokens or coins	Optional
Coin device with money change function	Optional
Cashless payment function	Optional
Portioning aid	Optional
Customer self-service module	Optional
Remote control technology	Optional
Signal lamp	Optional
Sound module voice output	Optional
Stainless steel finish	Standard
Customer-specific colour design	Optional

# Technical Data

## Technology for the highest demands!

With LUNA ice cream machines, you have the possibility of producing fresh, high-quality soft ice cream under hygienically impeccable conditions - and, in fact, large quantities in a short time. This is ensured by our unique ice cream technology. At its heart is a sophisticated overpressure system that makes your ice cream business really profitable. This overpressure system guarantees a high overrun of the soft ice cream over the entire lifetime of the machine. This is synonymous with a constant consumption of ice cream mix.

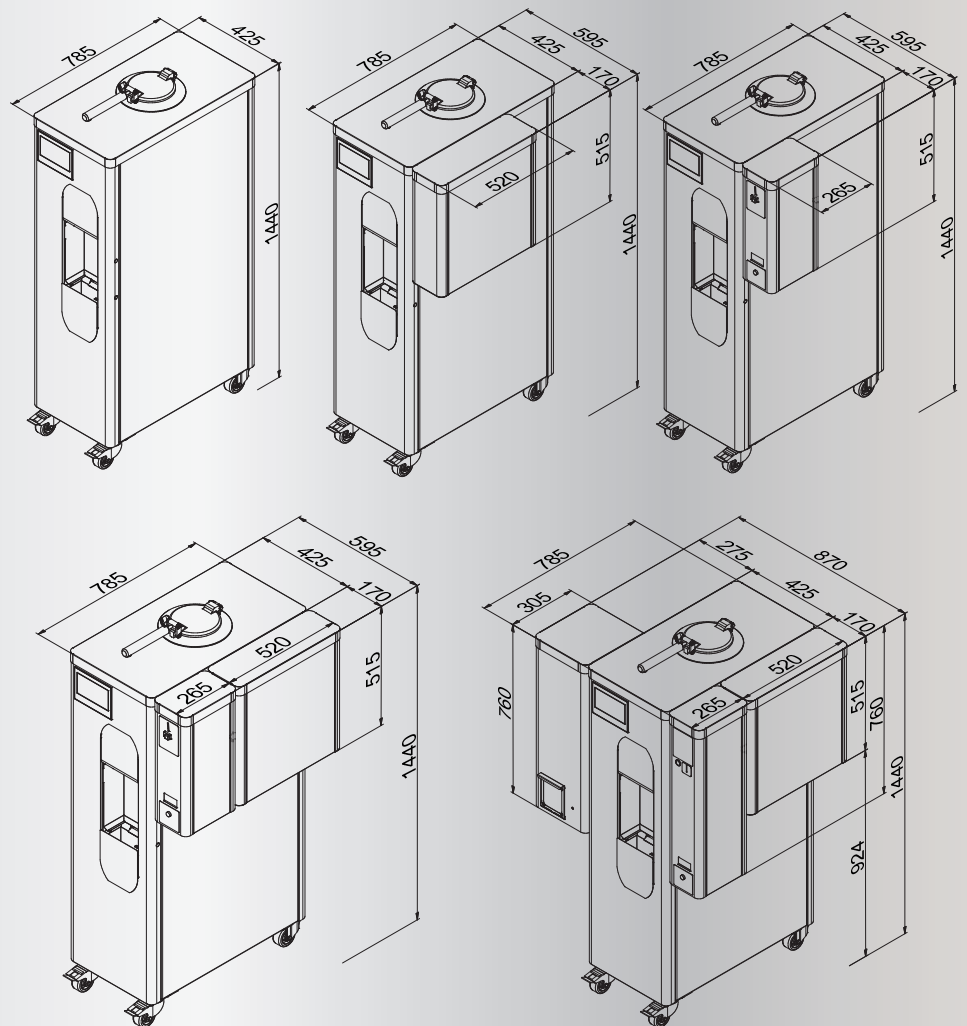
All LUNA machines work as closed units of storage container and freezing cylinder. Only filtered air is used - dirt and dust stay out!

### Pasteurisation system: LUNA technologies ensure maximum hygiene

LUNA soft ice cream machines have a pasteurisation system ensuring that the ice cream product is produced under absolutely impeccable conditions. The pasteurisation process is started as specified at the close of sale at the "push of a button". If the pasteurisation runs overnight, sale can continue as usual the next day.

### Heat sterilisation: perfectly pure - without chemicals - little effort

LUNA soft ice cream machines are completely cleaned by heat sterilisation - free of any disinfectants with time-consuming rinsing processes. A procedure that is extremely uncomplicated and quick to carry out and protects the environment.



### Dimensions and weights (without accessory parts)

Width x Height x Depth	420 mm x 1440 mm x 770 mm
Weight	approx. 260 kg
Distance for rear air outlet	95 mm
Mains connection	3 / N / PE 50 Hz 16 A CEE plug
Supply voltage	400 V / 16 A delay fuse/ CEE plug
Nominal power air cooling	3.5 KW
Nominal power water cooling	3.3 KW
Water connection with water cooling (optional)	1/2"; minimum water pressure 1.0 bar Maximum water pressure 6.0 bar, water course 1.2" pressureless, maximum water temperature 30° C
Required supply line With water cooling (optional)	Pressure hoses with permission of 15 bar operating pressure
Overrun	80 - 100%
Possible dispensed portions per hour	up to 350 portions of 100 g each

# LUNABOX

Self-service vending machines are very much in vogue worldwide. More and more sales stations with various vending machines are springing up - open 24 hours a day, 7 days a week! Whether that being a direct marketer, supermarket operators, shopping centres, amusement parks or within the sales industry; vending machines are enjoying growing in popularity. The advantage is obvious: the end customer can help themselves when needed, without having to pay attention to shop opening hours - even on Sundays and public holidays. The vendor, at the same time, does not need any staff.

LUMEN has been offering self-service machines for a long time. With the introduction of the new LUNA L22, however, we have developed an extremely innovative and attractive solution for vending operations:

## The LUNABOX

Instead of individually attached ancillary units, all necessary components are housed in a separate attachment box in a space-saving and functional way!

In detail:

- + fruit sauce device
- + automatic cone dispenser
- + coin device
- + optional EC cash module

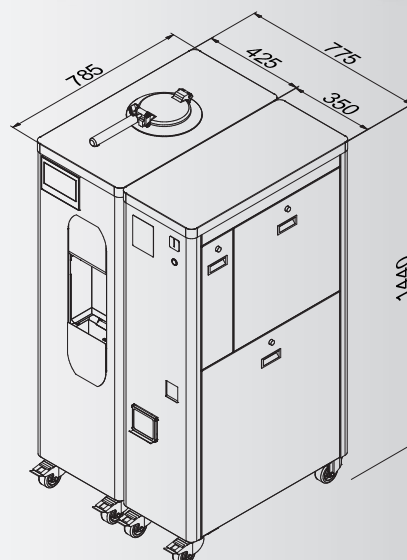
### The highlight:

The LUNABOX has an additional storage space. So you can temporarily store ice-cream bags, sauce bags or a box of cones for a quick refill.

### The advantages:

- + visually homogeneous appearance
- + no separate ancillary units
- + easier filling (cones and coin device)
- + easier money removal
- + better placement options
- + storage space

With the LUNABOX, your vending business will not only be successful, but also easier! Contact us, we will be happy to advise you!



# Presentation LUMEN GmbH

LUMEN GmbH, based in Kulmbach in Upper Franconia, is a manufacturer of high quality soft ice cream machines and milkshake machines. In our factory, we passionately develop and manufacture soft ice cream machines for the international market.

MADE IN GERMANY

Our success story began in 1962 and since then LUMEN has been known as an innovator in the industry and the epitome of soft ice cream. Whether pasteurisation system, remote control technology, self-service function or ice cream machines with modern payment systems, LUMEN has always been a pioneer for innovative ice cream technology!

## Our promise:

**Innovation, quality, sustainability, highest hygienic safety!**

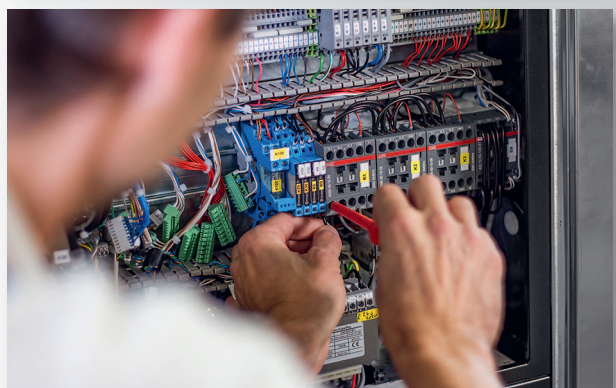
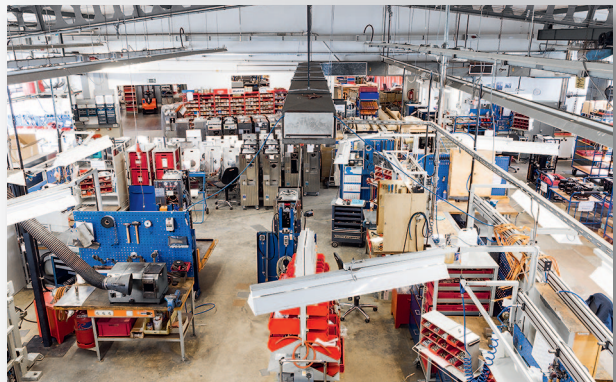
These principles have always been the basis of our thoughts and actions at LUMEN!

Permanent further development of soft ice cream technology as well as the development of technical solutions are part of the daily challenges at LUMEN.

You can rely on our wealth of experience in terms of soft ice cream! We develop and build the LUNA ice cream machines ourselves, install them personally on your premises and with our unique remote control technology, deal with faults before you notice them!

LUMEN has had valid DIN EN ISO certifications since 1996, which guarantee optimum safety.

We monitor, measure and analyse compliance with set quality standards at every stage of work. With the help of customer surveys and internal audits, we ensure that we achieve our goals in terms of quality and customer service at all times.



## Sustainability

LUMEN is committed to sustainability. That is why we have always geared our thinking and actions towards it.

### Sustainability means:

- ♣ implementation of the WEEE-Directive
- ♣ defined company processes for more environmental protection and safe handling of hazardous substances
- ♣ machine conception designed for a long service life due to durable motors and aggregates
- ♣ machine parts in contact with the product are made of stainless steel
- ♣ low power consumption (45 kwh per week)
- ♣ recyclable refrigerant R 448 a (Global Warming Potential (GWP) below 1,500)

## Carbon footprint of soft ice cream

Have you ever thought about the carbon footprint of your ice cream enjoyment? No? We have!

Based on existing external studies, emission factors and real data from our machine technology, we have calculated the CO<sub>2</sub> consumption of soft ice cream. A portion of soft ice cream weighing about 70 g consumes roughly 50 % less CO<sub>2</sub> than a comparably sized "ice lolly".

### Why?

- ♣ no frozen production
- ♣ no deep-freeze storage
- ♣ no refrigerated transport
- ♣ no separate cold storage at the POS
- ♣ less volume during transport
- ♣ less packaging volume

With soft ice cream, you leave a significantly smaller carbon footprint compared to ice lollies or scoop ice cream.

### Therefore:

The Luna L22 makes the perfect choice.  
LUNA L22.

## Your LUNA Partner:

## LUMEN GmbH

### Nährmittel- und Maschinenfabrik

Petzmannsberg 11 · D-95326 Kulmbach  
Postfach 1720 · D-95308 Kulmbach

Telefon: + 49 (0)9221/893-0  
Telefax: + 49 (0) 9221/893-60

E-Mail: [lumen@lumen.de](mailto:lumen@lumen.de)

[www.lumen.de](http://www.lumen.de)