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AUSTRALIAN CUSTOMS SERVICE

APPLICATION FOR A TARIFF CONCESSION ORDER (TCO)

Please read carefully before completing the form

- 1 Section 269F of the *Customs Act 1901* requires a TCO application to be in an "approved form", contain such information as the form requires, and be signed in the manner indicated in the form. **THIS IS THE APPROVED FORM FOR THE PURPOSES OF THAT SECTION. EVERY QUESTION MUST BE ANSWERED.**
- 2 It is strongly recommended that, before lodging the application, applicants seek out local manufacturers and negotiate a suitable description of goods for the making of a TCO.
- 3 Failure to supply the information required by this form may result in rejection of the application and consequential loss of operative date.
- 4 **Where there is insufficient space, answers may be provided by attachment, which should clearly identify the question to which the attachment relates.**
- 5 Unless otherwise specified, all information provided should be based on the situation 28 days prior to lodgement of the application.
- 6 An application will be date stamped on the day it is first received in Canberra by an officer of Customs. Any resultant TCO comes into force 28 days before that day.
- 7 Further information on the Tariff Concession System (TCS) is available in Part XVA of the *Customs Act 1901*, the foreword to the Schedule of Concessional Instruments, the administrative guidelines in Volume 13 of the Australian Customs Service Manual, the Tariff Concession System brochure, or by phoning (06)275 6666.
- 8 Customs may require an applicant to substantiate with documentary evidence any information provided on the application form.

APPLICANT DETAILS *(Note: The applicant's name will be published in the Gazette)*

Applicant's Name	APV AUSTRALIA Pty Ltd	ACN	000 040
Postal address	10 Blissington St Springvale 3171		
Applicant's Reference	CS100	Owner Code	154 3476 c
Company Contact ^{s47F}		Position Held ^{s47F}	
Phone Number ^{s47F}		Facsimile Number	03 95480192

AGENT/BROKER DETAILS *(if applicable)*

Name of Agent	Loch. M. Fraser Customs Vic P/L		
ACN	V006142749	Agent's Reference	JS 214
Postal address	PO Box 748 Tullamarine Vic 3043		
Agency Contact ^{s47F}	Phone Number ^{s47F}	Facsimile Number	
		03 9330 264	

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DESCRIPTION OF GOODS

1 Description of the goods

This description will be used as the description of goods in a TCO. Before describing the goods applicants should consult the ACS guidelines on the drafting of TCOs in Volume 13, Appendix H, of the Australian Customs Service Manual.

A description which includes brand names, trade names, model numbers or ambiguous terminology may be rejected.

A description which is excessively detailed or specific may result in the TCO not applying to goods when imported.

FREEZERS, Ice cream, Continuous, Capable of all of the following:
 (A) Mixing/whipping of ingredients;
 (B) direct extrusion of frozen product or connection to further processing machines;
 (C) having a output capacity rating of 20 to 100 L/H (Both Inclusive)

Attach all technical or illustrative descriptive matter and, where appropriate, provide a sample of the goods to enable accurate identification of the goods being imported.

2 Tariff Classification (to subheading level - ie 8 figures) General Duty rate %

If a Tariff Advice for the goods has been sought or obtained, please provide TA No. or attach a copy.

3 Describe ALL uses (including design uses) to which the goods can be put

making ice cream

SUBSTITUTABLE GOODS

Note: Local Manufacturers' goods are substitutable when they are put to a use that corresponds with a use (including a design use) to which the goods the subject of the application can be put (*Customs Act 1901 ss269B(1)*). "Substitutable goods" are not limited to identical goods or even to similar goods. Applications which fail to identify substitutable goods may be rejected.

4 Describe any substitutable goods (or identify why locally manufactured goods are not substitutable)

There are no manufacturers in Australia

5 Provide the names and addresses of the local manufacturers of those goods

6 What steps were taken to determine or contact local manufacturers

Previous applications for TC 9312586 and 940637 did not receive any objections. These are the same machine with different capacities.

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MARKET INFORMATION

(Note: Unsubstantiated information or assertions will be given little weight when assessing applications. This information will be balanced against any objections raised by local manufacturers.)

7 Identify and describe the market(s) into which the goods for which a TCO is sought are, or can be, sold in Australia.

Commercial Ice Cream manufacture

8 Indicate the size of the total market(s) described in Question 7 (Includes imported and substitutable goods). Where possible this should be the last 12 month period for which figures are available.

GROSS SALES REVENUE	UNITS SOLD	PERIOD	TO
\$			

9 In terms of gross sales per annum, what are the percentages of the total market currently held by:

- (a) Locally produced substitutable goods %
- (b) Imported goods as described in this application %
- (c) Other imported goods %

TOTAL 100%

10 What percentage of the total market is likely to be held by locally produced substitutable goods if a TCO is granted?

%

11 With reference to Question 10, provide a complete explanation of:

a) how the effect on market share was assessed
ONLY imported goods are sold in Australia.

b) why this is considered to be not significantly adverse
No market = insignificant.

12 Average unit selling price or price range of the goods described in question 1

DDP (FIS) Retail

13 Average unit selling price or price range of the locally produced substitutable goods

Wholesale Retail

16 Provide a complete explanation of how the answers to Questions 8, 9, 12 and 13 were compiled.

Figures based on experience. We estimate market to be about 10 P/A. We sold 2 could be another 8 sold. No local units sold.

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Provide any additional information in support of your application

This application is to extend previous
TCS 9312586 and 9406372
by increasing the capacity range.

I, ^{s47F} [Redacted] Position Held ^{s47F} [Redacted]

Company (if applicable) Loch M Fraser customs vic RL

declare that:

- 1 To the best of my knowledge and belief the information contained in this submission is correct;
- 2 I have the authority to act on behalf of the company/applicant:

Signature of Applicant/Agent/Broker

[Redacted Signature]

6 10 19 91

NOTE: SECTION 234 OF THE CUSTOMS ACT 1901 PROVIDES THAT IT IS AN OFFENCE TO MAKE A STATEMENT TO AN OFFICER THAT IS FALSE OR MISLEADING IN A MATERIAL PARTICULAR.

WHEN THIS FORM HAS BEEN COMPLETED LODGE IT WITH CUSTOMS BY:

- posting it by prepaid post to the National Manager, Industry Branch, Australian Customs Service, Customs House, 5 Constitution Avenue, CANBERRA ACT 2601; or
- leaving it in the box provided in the foyer of Customs House, Canberra; or
- sending it by facsimile to (06) 275 6376.

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L'IMPIANTO È SERVITO

Per la produzione di ogni tipo di gelato, contate su SOREN.
Da oltre 30 anni leader in tecnologia alimentare.



THE PLANT IS SERVED

For all ice cream production, rely on SOREN.
Leader in foods technology for more than 30 years.

- | | |
|--|---|
| <ul style="list-style-type: none"> - RICEVIMENTO MATERIE PRIME - STOCCAGGIO MATERIE PRIME - RICETTE - PASTORIZZAZIONE - OMOGENIZZAZIONE - MATURAZIONE MISCELA - CONGELAMENTO - DISPENSATORE DI INGREDIENTI - RIEMPIRICI DI COPPE, CONI E CARTONI - MACCHINA PER PRODOTTI ESTRUSI - INCARTONATRICE - TUNNEL DI INDURIMENTO - C.I.P. - AUTOMAZIONE | <ul style="list-style-type: none"> - RAW PRODUCT RECEIVING - RAW PRODUCT STORAGE - MIX FORMULATION - MIX PASTEURIZATION - MIX HOMOGENIZATION - STORAGE AGING - FREEZING - INGREDIENT FEEDING - CUP AND CARTON FILLING - PLATE EXTRUSION - CARTONING - PRODUCT HARDENING - CLEAN-IN-PLACE - AUTOMATION SYSTEMS |
|--|---|

La SOREN si riserva il diritto di cambiare i modelli, i materiali e le caratteristiche tecniche senza preavviso e senza l'obbligo di apportare le medesime modifiche a macchine o impianti già forniti.



SOREN

SOREN s.n.c.
Via Pacinotti 29, 20094 CORSICO (MI), ITALY
Tel. 02 4408303/4479574, Fax 02-4401857
Telex 316585 SOREN I

SOREN reserves the right to modify models, materials and specifications at any time without prior notice and without obligation to make such changes available to previously manufactured machines.

CS 100 - 200 - 400 - 600 : FREEZERS CONTINUI

8

GENERALITÀ

I freezers CS sono venduti nel mondo intero per produrre qualsiasi tipo di gelato.

- per prodotti in stampi;
- per riempimento di coni, coppe, sfuso;
- per prodotti estrusi.

La serie CS comprende freezers aventi capacità a partire da 20 litri/ora (per laboratori) fino a 600 litri ora di gelato.

FEATURES

CS freezers are sold world-wide to produce all kinds of ice cream.

- mold products;
- cups, cones, bulk;
- extruded products.

CS series includes freezers with capacities starting from 20 liters/hr (for laboratories) to 600 liters/hr of ice cream.

CAPACITÀ

CAPACITIES

Modello	Capacità (litri/ora)	Capacità (kg/ora)	Capacità (galloni/ora)	Capacità (litri/ora)	Capacità (kg/ora)	Capacità (galloni/ora)	Capacità (litri/ora)	Capacità (kg/ora)	Capacità (galloni/ora)	Capacità (litri/ora)	Capacità (kg/ora)	Capacità (galloni/ora)
CS 100	20	100	10	50	3	3	3.800	800	105	250		
CS 200	40	200	20	100	4	5,5	7.500	1.600	105	500		
CS 400	80	400	40	200	7,5	11	14.500	3.300	155	590		
CS 600	120	600	60	300	11	18,5	19.200	4.000	155	980		

*The maximum rated capacities listed above are based on the following: ice cream mix with 10% butterfat, 15% sugar (of which 85% is sucrose), 0,3% stabilizer and 38% total solids entering the freezer at 4,4° C and drawn at -5° C, with the refrigerant evaporating temperature, within the jacket, at -33° C.

BASAMENTO

Tutti i basamenti sono costruiti in acciaio INOX AISI 304.

FRAME

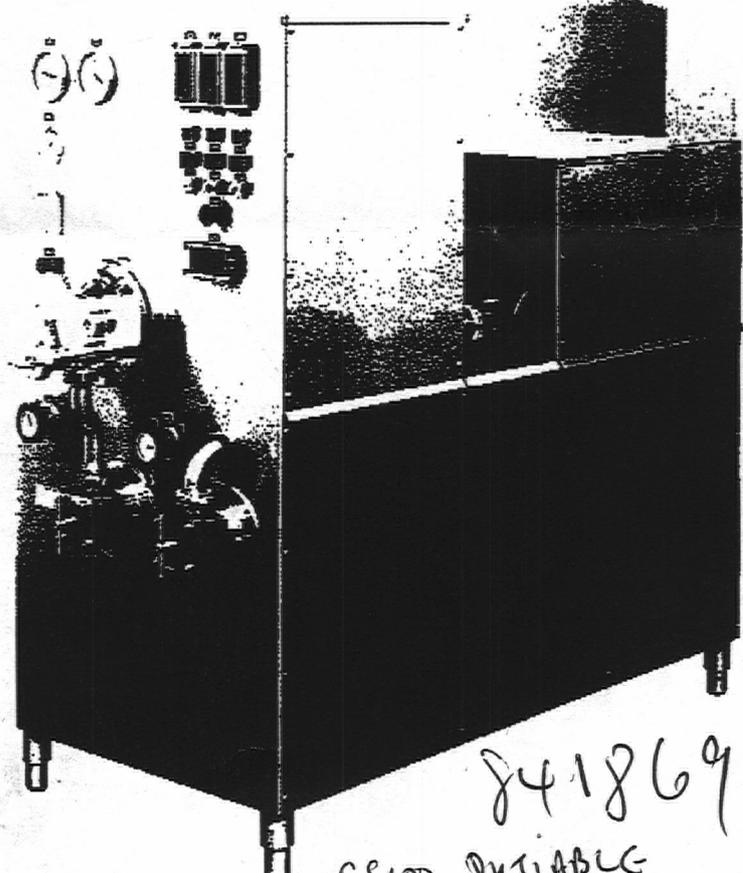
All stainless steel AISI 304.

CILINDRO

Il cilindro interno è in nickel con cromatura e rettificata a specchio. È facilmente smontabile per ispezione e manutenzione.

CYLINDER

Removable pure nickel inner cylinder, chrome plated and polished to a mirror-like finish. Easily removable for inspection and maintenance.



SORGN

84186900

CS100 DUTYABLE
CS200, 400, 600 TC 9406372

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CONTINUOUS ICE CREAM FREEZERS

SBATTITORE - DASHER

Sono disponibili sbattitori:

- tipo 30 (vuoto) avente volume del 27% rispetto al volume del cilindro, particolarmente indicato per la produzione di gelato soffice;
- tipo 80 (pieno) avente volume del 75% rispetto al volume del cilindro, particolarmente indicato per la produzione di gelato duro (prodotti estrusi).

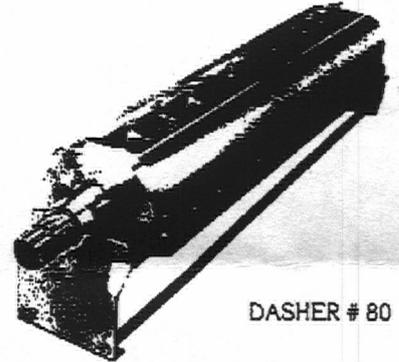


DASHER # 30

DASHER

Two models available:

- type 30 (open), displaces about 27% of cylinder volume, suited for soft ice cream;
- type 80 (solid), displaces about 75% of cylinder volume, suited for stiff ice cream.



DASHER # 80

POMPE

I freezer CS sono equipaggiati con pompe rotative APV CREPACO munite di bypass manuale o pneumatico per il C.I.P. Il lavaggio della macchina può essere fatto, pertanto, senza smontare alcuna parte di essa.

Per un migliore controllo della pressione del cilindro e maggiore stabilità dell'overrun, i freezer CS possono essere equipaggiati con due pompe, una per l'alimentazione della miscela e l'altra per l'estrazione del gelato.

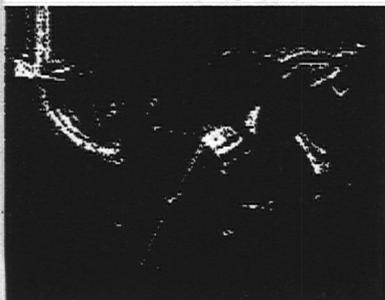
La portata delle pompe è regolabile mediante motovariatore meccanico.

PUMPS

CS freezers are equipped with APV CREPACO rotary pumps, featuring manual or air-operated C.I.P. bypass cover. Therefore, the freezer can be cleaned without dismounting any parts of it.

For a more accurate cylinder pressure control and for a more stable overrun, CS freezers can be equipped with two pumps, one for mix and one for ice cream.

The pump flow rate is regulated by a mechanical vari-drive.



AIR OPERATED BYPASS COVER



MANUAL BYPASS COVER

CONTROLLO ARIA - OVERRUN

L'aria, in quantità misurabile dall'apposito flussimetro, viene iniettata nella miscela prima che questa entri nel cilindro.

Per un più accurato controllo dell'overrun, il freezer può essere equipaggiato con un mass flow meter che dosa l'aria necessaria indipendentemente dalla pressione del cilindro.

OVERRUN

Air is metered by a visual flow meter and injected in the mix as it enters the cylinder.

For a more accurate overrun the freezer can be equipped with a mass flow meter which meters the air regardless the cylinder pressure.

STRUMENTAZIONE

Nella parte frontale della macchina sono installati i seguenti strumenti:

- flussimetro per la misurazione dell'aria entrante nel cilindro;
- valvola regolatrice quantità aria;
- manometro sanitario per la pressione cilindro;
- manometro per la pressione di evaporazione e condensazione freon;
- pannello elettrico di comando e potenza;
- regolazione portata pompa rotativa della miscela.

CONTROLS

On the front panel the following instruments are installed:

- flow meter for metering the air entering the cylinder and the air needle valve;
- sanitary gauge for cylinder pressure;
- freon condensation and suction pressure gauge;
- control and power electrical panel;
- manual mix pump speed regulator.

IMPIANTO FRIGORIFERO

Nella versione standard (vedi Caratteristiche Standard) l'impianto è sistemato nella macchina.

Possono essere fornite esecuzioni speciali, senza gruppo frigorifero, per essere collegate ad un impianto centralizzato, sia ad ammoniaca che a freon, con evaporazione a -33° C.

REFRIGERATION PLANT

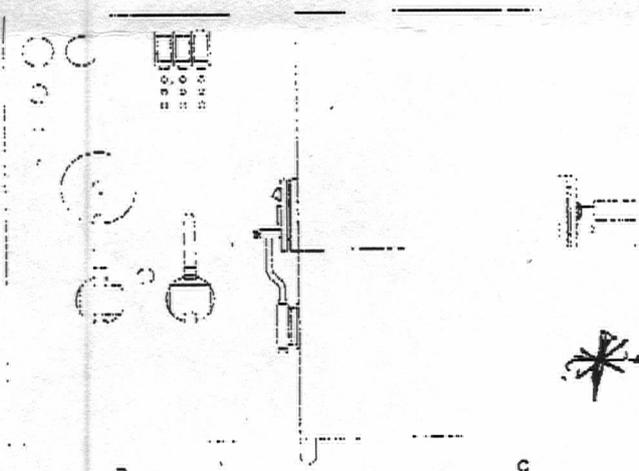
In the standard design (see Standard Freezers Features) the refrigeration system is placed inside the machine.

Different designs are available, without refrigeration units, for connection to centralized ammonia or freon refrigeration plants. Air suction temperature at -33° C.

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BYPASS MANUALE SULLE POMPE PER CIP	STD	MANUAL PUMP CIP BYPASS COVER
BYPASS PNEUMATICO SULLE POMPE PER CIP	OPT	AIR OPERATED PUMP CIP BYPASS COVER
SBATTITTORE TIPO # 30 (APERTO)	STD	# 30 DASHER (OPEN)
SBATTITTORE TIPO # 80 (PIENO)	OPT	# 80 DASHER (SOLID)
CONTROLLO MANUALE DELL'OVERRIN CON INDICATORE DI PORTATA D'ARIA	STD	ADJUSTABLE OVERRIN CONTROL WITH AIR FLOW INDICATOR
CONTROLLO AUTOMATICO DELL'OVERRIN CON MISURATORE MASSICO DELL'ARIA	OPT	AIR MASS FLOW METER FOR AUTOMATIC OVERRIN CONTROL
REGOLAZIONE MANUALE DELLA PRESSIONE CILINDRO	STD	MANUAL ADJUSTABLE CYLINDER PRESSURE
REGOLAZIONE AUTOMATICA DELLA PRESSIONE CILINDRO	OPT	AUTOMATIC CYLINDER PRESSURE CONTROL
REGOLAZIONE MANUALE VISCOSITÀ GELATO	STD	MANUAL ICE CREAM VISCOSITY CONTROL
REGOLAZIONE AUTOMATICA VISCOSITÀ GELATO	OPT	AUTOMATIC ICE CREAM VISCOSITY CONTROL
REGOLATORE PORTATA MISCELA CON CONTATORE	OPT	MIX REGULATOR WITH FLOW METER
INDICATORE TEMPERATURA MISCELA E GELATO	OPT	MIX AND ICE CREAM TEMPERATURE INDICATOR
REGOLAZIONE AUTOMATICA DELLA TEMPERATURA GELATO	OPT	AUTOMATIC ICE CREAM OUTLET TEMPERATURE CONTROL
REGOLAZIONE VELOCITÀ DASHER	OPT	DASHER SPEED REGULATOR
INDICATORE VELOCITÀ DASHER	OPT	DASHER SPEED INDICATOR
PROTEZIONE BLOCCAGGIO SBATTITTORE	STD	FREEZE-UP PROTECTION
FUNZIONAMENTO CON IMP. CENTRALIZZATO AD AMMONIACA O FREON	OPT	SYSTEM FOR AMMONIA OR FREON CENTRAL REFRIGERATION PLANT
SISTEMA CON 2 POMPE	OPT	2 PUMPS SYSTEM
PREMISCELATORE MISCELA-ARIA	OPT	PREAERATION OF MIX AND AIR



CS 100	2.000	750	1.300
CS 200	2.000	750	1.400
CS 400	2.000	860	1.500
CS 600	2.000	1.000	1.500

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Costruzione acciaio inox AISI 304
Cilindro - in nickel con cromatura e rettifica a specchio
Dasher - tipo 30, in acciaio inox con lame APV CREPACO
Motore dasher con protezione IP55
Pompa rotativa APV CREPACO con bypass manuale per il C.I.P., azionata da motovariatore manuale
Gruppo frigorifero incorporato:

- compressore semi-ermetico a Freon R22
- condensatore con valvola pressostatica per acqua
- sistema ad allargamento con valvola a galleggiante DANFOSS
- valvola di controllo della pressione di aspirazione DANFOSS per il controllo manuale della viscosità
- evaporatore in acciaio inox

Valvola di contropressione manuale per la regolazione della pressione interna del cilindro
Sistema di regolazione manuale dell'overrun con flussimetro indicatore
Quadro elettrico di potenza e comando:

- interruttore generale
- pulsanti di START-STOP
- teleruttori di avviamento motori
- interruttori magneto-termici di protezione motori
- indicatore di carico del motore del dasher con due soglie di allarme
- interruttore di emergenza

Controraccordi
Due copie del Manuale di Istruzione e Parti di Ricambio

All stainless steel frame
Cylinder - chrome plated nickel, polished to a mirror-like finish
Dasher - 30 type, stainless steel with APV CREPACO blades
Dasher motor with IP55 protection
APV CREPACO rotary pump with manual vented cover for C.I.P., driven by a gear vary-drive
Self-containing refrigeration unit:

- R22 refrigerant semi-hermetic compressor
- Condenser with pressure-controlled water valve
- Full-flooded system with Danfoss float-valve
- Danfoss back-pressure valve for manual viscosity control
- Freezing vessel-evaporator made in stainless steel

Back pressure valve for manual cylinder pressure control
Manual overrun system with visual air flow indicator
Control and power panel:

- Main switch
- START-STOP push buttons
- Motor starters for all motors
- Motors overload protections
- Dasher motor load Indicator with two level freeze-up protection
- Emergency switch

Companion sanitary ferrules kit
Two sets of Instruction and Spare Parts Manual

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