

# Compacta 4

In one machine  
the whole cycle of  
**gelato production**





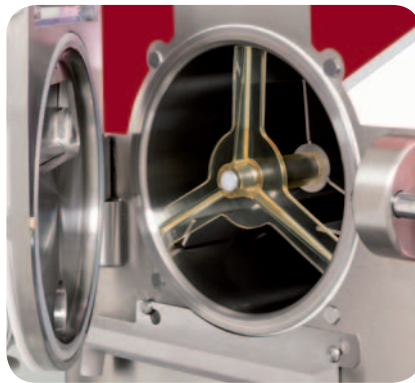
# Compacta 4 US

is an all-in-one counter-top machine that allows you to produce high quality Italian Gelato



### Horizontal mixer

The ingredients are poured into the hopper of the top cylinder and finely mixed. High rotation speed allows the complete dispersion of dry ingredients in the mix.



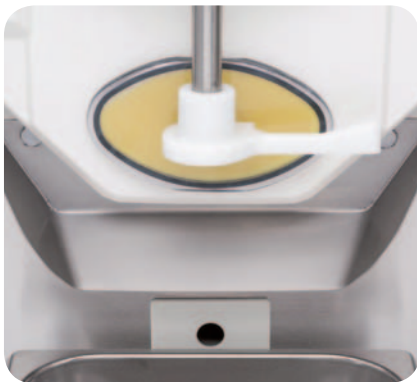
### Pasteurization

Pressing the heating button will start the cycle, which can be regulated to up to 200°F/95°C. An acoustic/visual signal shows that the temperature has been reached.



### Direct transfer

The prepared mix is transferred to the freezing cylinder through an outer spigot that can be removed and washed easily for the maximum hygiene.



### Batch freezer

Pressing the button with the cone will start the gelato production cycle. An acoustic/visual signal shows that the gelato is ready.



### Gelato extraction

Extraction is complete and fast due to the high rotation speed of the paddles and the opening for the gelato.



### Compacta 4 US

The Compacta 4 US system always makes gelato with perfect consistency, both for rich and delicate mixes.

## Chimney system

Cooling system with exit from the top, to save space in the shop



Classic beater



Silver beater

LIMITED SPACE  
LIMITED INVESTMENT  
LOW OPERATIONAL COSTS

## CONTINUOUS PRODUCTION

Since the two cylinders can work at the same time, while the first batch of Gelato is in the batch freezer, the second one can be pasteurized above; this means that you can make all the gelato you want, in sequence.

# Compacta 4 US

- Compacta 4 US** features a two-in-one structure:
- in the upper part the horizontal cylinder mixes ingredients
  - in the lower part the second horizontal cylinder makes gelato.

Therefore it is a all-in-one equipment, resuming the whole production process of homemade gelato:

- the **MIXER**, to mix together the raw ingredients
- the **PASTEURIZER**, to achieve top hygiene of the mix
- the **FREEZER**, to produce Gelato, “sorbetto” and fruit creams.

- Advantages:**
- Customised batch freezing cycles
  - Reduced power consumption
  - Reduced water consumption
  - Silent operation
  - Reduced environmental impact
  - Reduced minimum production amounts
  - Smooth operation
  - Increased duration for mechanical parts.

## TECHNICAL SPECIFICATIONS

### Compacta 4 US

Quantity per cycle ■ Hourly production ■	Min. lbs - Max lbs	3.3 - 8.8
	Min. kg - Max kg	1,5 - 4
	Min. gal - Max gal *	5.3 - 9.5
	Min. lt - Max lt *	20 - 36
Electrical supply	V / ph / Hz	208-230 / 1 / 60
Max Fuse Size	A	35
Minimum Circuit Ampacity	A	35
Cooling		air
Dimensions WxDxH	inch	23.23 x 28.74 x 36.61
	cm	59 x 73 x 93
Net weight	lbs - kg	484 - 220

■ The quantity produced in one batch and production times vary depending on the mix used; the “max” values refer to the classic Italian-style gelato. \* Values obtained by introducing the mix at 39°F / 4°C.

Compacta 4 US is designed and implemented complying with UNI EN ISO 9001-2000 Quality System.

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary.



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