

Compacta 4^{US}

In one machine
the whole cycle of
gelato production





COLDELITE

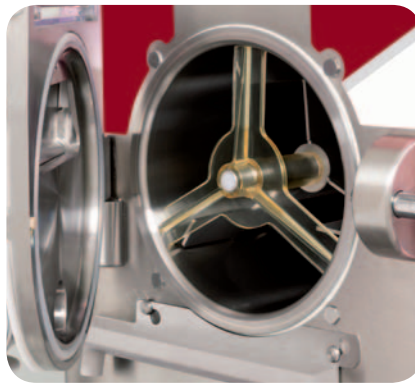
Compacta 4 US

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.



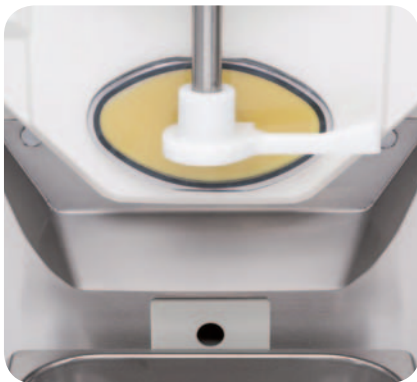
Pasteurization

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.



40011 Anzola dell'Emilia (Bo) Italy . Via Emilia 45/a . Tel. +39.051.6505330 . Fax +39.051.6505331 . e-mail: info@iceteam1927.it . www.iceteam1927.it

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