

Compacta VariO^{US}

- Compacta VariO US** is a two-in-one unit:
- in the upper part the horizontal cylinder mixes ingredients
 - in the lower part the second horizontal cylinder makes gelato.
- It is a all-in-one equipment, covering the whole production process of artisan gelato:
- the **MIXER**, to mix together the raw ingredients
 - the **PASTEURIZER**, to achieve the maximum hygiene of the mix
 - the **FREEZER**, to produce gelato, "sorbetto" and fruit creams.
- Advantages:**
- Customized batch freezing cycles
 - Reduced power consumption
 - Reduced water consumption
 - Silent operation
 - Reduced environmental impact
 - Reduced minimum charge
 - Smooth operation
 - Increased duration for mechanical parts.

TECHNICAL SPECIFICATIONS

			Compacta VariO 8 US Elite	Compacta VariO 12 US Elite
Quantity per batch ■	Mix processed	lbs kg	3.3 - 17.6 1,5 - 8	3.3 - 26.4 1,5 - 12
	Gelato produced	gal lt	0.52 - 2.86 2 - 11	0.52 - 4.42 2 - 17
Quantity per hour ■	Mix processed	lbs kg	22 - 132 10 - 60	22 - 176 10 - 80
	Gelato produced*	gal lt	3.64 - 17.96 14 - 68	3.64 - 31.7 14 - 120
Slush	Quantity per batch	lbs - kg	15.4 - 7	24.2 - 11
Motor speed		n°	7	7
Electrical supply		V / ph / Hz	208-230 / 3 / 60	208-230 / 3 / 60
Max Fuse Size		A	50	70
Minimum Circuit Ampacity		A	50	70
Cooling			water	water
Dimensions WxDxH		inch	23.62 x 30.31 x 60.24	23.62 x 30.31 x 60.24
		cm	60 x 77 x 153	60 x 77 x 153
Net weight		lbs - kg	638 - 290	946 - 430

* Values obtained by introducing the mix at 39°F / 4°C.

■ 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.
Compacta VariO 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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The Spirit of Excellence

Compacta VariO^{US}



In one machine
the whole cycle of
gelato production



The VariO System

The VariO System constantly controls the consistency of gelato. The compressor varies according to the amount of mix used and to its ingredients. There are 11 pre-set programs and 6 free ones. It is possible to customize and store batch freezing cycles to memory, varying the rotation speed of the beater.



Horizontal mixer - The ingredients are poured into the hopper of the top cylinder. High rotation speed allows the dispersion of dry ingredients in the mix.



Pasteurization - Pressing the heating button will start the cycle, which can be adjusted up to 221°F/105°C. The control buttons are immediately interpretable; an acoustic/visual signal shows that the temperature has been reached.



Direct transfer - The mix is transferred to the freezing cylinder through an outer spigot. The double exit allows to extract high-density products directly from the boiler.



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 - Once the cycle ends, the gelato is kept inside the machine at the right consistency; extraction is complete and fast due to the high rotation speed of the paddles and the wide opening for the gelato.



Compacta VariO US - The Compacta VariO system always makes gelato with perfect consistency, both for rich and delicate mixes, at maximum production and minimum capacity.



*Compacta VariO elite