

**ICETEAM**  
1 9 2 7



**cattabriga**

**COLDELITE**

**Ott  
freezer**

# The Art of Gelato since 1927

ICETEAM 1927 belongs to the ALI GROUP company, one of the leaders in gelato, soft, frozen desserts and pastry making machines industry. The company is the result of the joining forces of CATTABRIGA, COLDELITE, PROMAG and OTT FREEZER.

The wide range of products, unmatched in the industry, is something to be proud of and it is constantly renewed by new products, featuring both user-friendliness

and innovation. Thanks to the diverse traditions coming from each brand, ICETEAM 1927 meets the demands of virtually all kind of customers in the foodservice industry, serves them with a listening attitude, and has the will to provide them with the right solution, either directly or through a well-structured sales network, always in close touch with the customer's needs.



Italian Gelato

**cattabriga**

Since 1927, a starring name of the industry, and a leading force in the innovation under the flag of undisputed excellence.

**COLDELITE**

Pasteuriser and batch freezer coming in a single body, looking ahead to the future, for both gelato and pastry applications.



Pastry  
Gastronomy

**COLDELITE**

Pasteuriser and batch freezer coming in a single body, looking ahead to the future, for both gelato and pastry applications.

**Ott  
Freezer**

Since 1935, thanks to its unique vertical cylinder, multifunction technology, a deserved name and an innovator in the world's top names of pastry and hotel industry.

# ITALIAN GELATO



## Unique Technologies



### "Elite" stainless steel beater

100% stainless steel, patented and extremely performing.



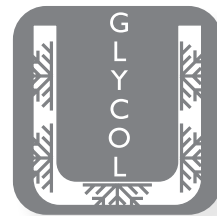
### Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



### Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



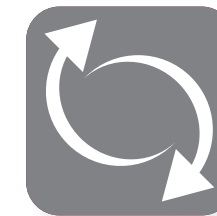
### Glycol-based freezing

Makes an incomparable smooth and creamy product.



### Dialog system

Remote assistance and monitoring system.



### Double inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



### TC board

In-house software, with high free memory slots for remote update.



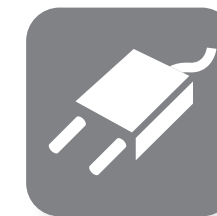
### Extraction by stick

Shows the gelato making manual skills to everyone in the shop.



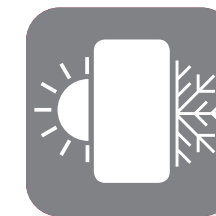
### Inclusions

Allows to add solid ingredients when freezing.



### Plug & Play

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



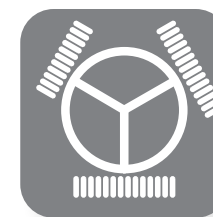
### Insulated door

Utterly isolates the batch freezing process.



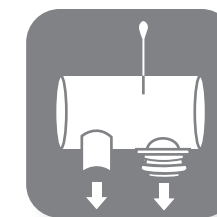
### Visible production

Makes production a true show in its more classical "stir and stick" process.



### Heating plates

Three independent plates, to be activated according to the quantity of mix treated.



### Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.

**cattabriga**

**COLODELITE**



## Pasteurizer

**PSK KEL**

**65 US**

Quantity per cycle	gal (lt)	5.2 - 15.6 (20 - 60)
Electrical supply		208-230 / 3 / 60
Max Fuse Size	A	20
Minimum Circuit Ampacity	A	20
Dimensions W x D x H	inch (cm)	15.35 x 34.65 x 42.13 (39 x 88 x 107)



## Combo Unit

**COMPACTA**

**VARIO 8 US**

**VARIO 12 US**

Quantity per cycle	lbs (Kg)	3.3 - 17.6 (1,5 - 8)	3.3 - 26.4 (1,5 - 12)
Hourly production*	gal (lt)	3.64 - 17.96 (14 - 68)	3.64 - 31.7 (14 - 120)
Electrical supply		208-230 / 3 / 60	208-230 / 3 / 60
Max Fuse Size	A	50	70
Minimum Circuit Ampacity	A	50	70
Dimensions W x D x H	inch (cm)	23.62 x 30.31 x 60.24 (60 x 77 x 153)	23.62 x 30.31 x 60.24 (60 x 77 x 153)



\* Values obtained by introducing the mix at 39°F (4°C)



## Horizontal batch freezer

**F**

**45G**

**90G**

**120G**

Quantity per cycle	lbs (Kg)	9.9 - 19.8 (4,5 - 9)	1.3 - 34.1 (6,5 - 15,5)	24.2 - 48.4 (11 - 22)
Hourly production	gal (lt)	13.8 (53)	27.6 (106)	37 (142)
Electrical supply		208-230 / 3 / 60	208-230 / 3 / 60	208-230 / 3 / 60
Max Fuse Size	A	35	40	80
Minimum Circuit Ampacity	A	28	33	57
Dimensions W x D x H	inch (cm)	20 x 28 x 56 (50 x 71,5 x 144)	24 x 33 x 56 (60 x 85 x 144)	26 x 37 x 56 (66 x 95 x 144)



## Vertical batch freezer

**EFFE**

**6 US**

Quantity per cycle	lbs (Kg)	13.2 (6)
Hourly production	gal (lt)	9.36 (36)
Electrical supply		208-230 / 3 / 60
Max Fuse Size	A	38
Minimum Circuit Ampacity	A	24
Dimensions W x D x H	inch (cm)	22 x 33 x 79 (55 x 83,5 x 200)





### Counter top batch freezer

**STARGEL**

**4 US**

Quantity per cycle	lbs (Kg)	3.3 - 8.8 (1,5 - 4)
Hourly production	gal (lt)	5.3 - 7.9 (20 - 30)
Electrical supply		230 / 1 / 60
Max Fuse Size	A	25
Minimum Circuit Ampacity	A	25
Dimensions W x D x H	inch (cm)	18.7 x 25.6 x 29.9 (47,5 x 65 x 76)



### Counter top Combo Unit

**COMPACTA**

**4 US**

Quantity per cycle	lbs (Kg)	3.3 - 8.8 (1,5 - 4)
Hourly production*	gal (lt)	5.3 - 9.5 (20 - 36)
Electrical supply		208-230 / 1 / 60
Max Fuse Size	A	35
Minimum Circuit Ampacity	A	35
Dimensions W x D x H	inch (cm)	23.23 x 28.74 x 36.61 (59x 73 x 93)



\* Values obtained by introducing the mix at 39°F (4°C)



### Counter top Combo Unit

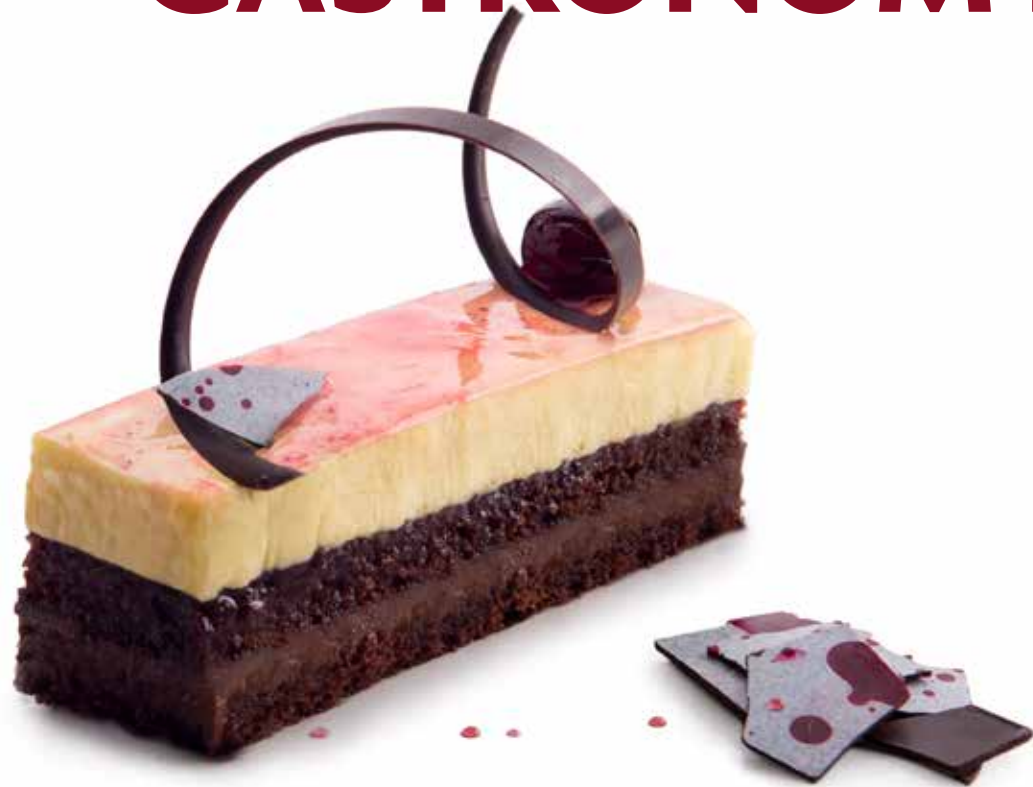
**MTM**

**K20**

Quantity per cycle	lbs (Kg)	3.3 - 5.5 (1,5 - 2,5)
Hourly production	gal (lt)	5.3 (20)
Electrical supply		208-230 / 1 / 60
Max Fuse Size	A	25
Minimum Circuit Ampacity	A	25
Dimensions W x D x H	inch (cm)	14.4 x 28.15 x 26 (36,5 x 71,5 x 66)



# PASTRY GASTRONOMY



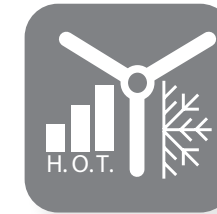
**COLDELITE**

**Ott  
Freezer**

## Unique Technologies



**Multifunction beater**  
Only one beater to do everything: cooking, cooling, freezing.



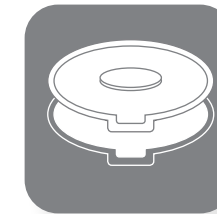
**Direct expansion cylinder**  
Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



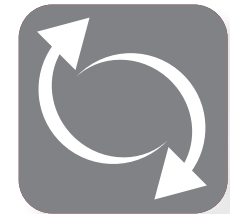
**Plate condenser**  
Improves the heat exchange and lowers electricity and water consumption.



**Dialog system**  
Remote assistance and monitoring system.



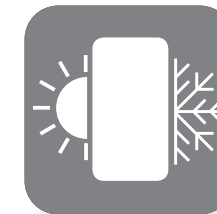
**Double lid**  
Allows to add ingredients in the unit when at work, maintaining safety standards.



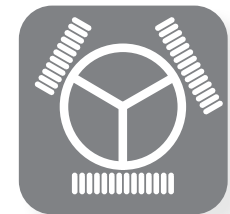
**Double inverter**  
Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



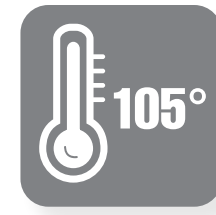
**Cortex board**  
In-house software, with high free memory slots for remote update.



**Insulated door**  
Utterly isolates the batch freezing process.



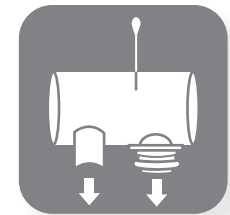
**Heating plates**  
Three independent plates, to be activated according to the quantity of mix treated.



**High temperature heating**  
Quietly reaching 105°C.



**Environmentally friendly heating**  
Heats without activating any coil, thus reducing consumptions of water and energy.



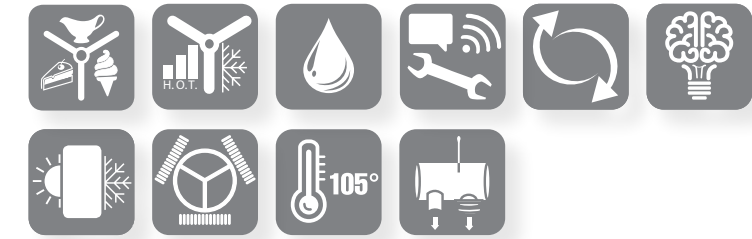
**Double exit boiler door**  
Allows to extract high-density products from combined units, directly from the boiler.



## Multifunction

### COMPACTA VARIO 8 PRO US

Cylinder capacity	gal (lt)	3.7 (14)
Quantity per cycle (gelato)	lbs (Kg)	0.4 - 2.1 (1,5 - 8)
Quantity per cycle (custard)	lbs (Kg)	5.5 - 8.8 (2,5 - 4)
Time per cycle		25
max capacity	min.	with pasteurizing cycle
Electrical supply		208-230 / 3 / 60
Max Fuse Size	A	50
Minimum Circuit Ampacity	A	50
Number of speeds		7
Dimensions W x D x H	inch (cm)	23.62 x 30.32 x 60.24 (60 x 77 x 153)



## Multifunction

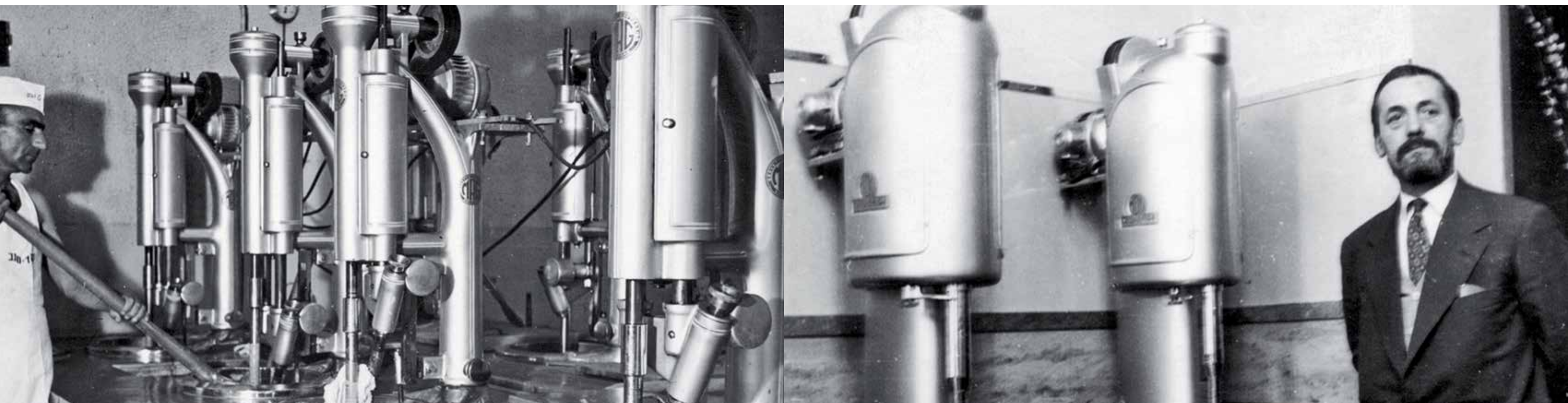
### MC

### 12 US

### 20 US

Cylinder capacity	gal (lt)	3.17 (12)	5.28 (20)
Quantity per cycle (gelato)	lbs (Kg)	0.78 - 1.82 (3 - 7)	1.3 - 3.12 (5 - 12)
Quantity per cycle (custard)	lbs (Kg)	6.6 - 19.84 (3 - 9)	13.23 - 33.07 (6 - 15)
Time per cycle		39	39
max capacity	min.	with pasteurizing cycle	with pasteurizing cycle
Electrical supply		208-230 / 3 / 60	208-230 / 3 / 60
Max Fuse Size	A	60	70
Minimum Circuit Ampacity	A	38	45
Number of speeds		7	7
Dimensions W x D x H	inch (cm)	19.88 x 27.56 x 50.39 (50,5 x 73 x 116)	21.65 x 29.13 x 54.72 (55 x 77 x 130)





ICETEAM | 9 2 7



**cattabriga**

**COLDELITE**

**Off  
Freezer**



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

an Ali Group Company



The Spirit of Excellence