

mcUS

The Art of **cooking**



**catabriga**



**SIMPLE USE**

Advanced electronics for easy preparation of all types of recipes, even the most complex.

**SMALL AND LARGE QUANTITIES**

The exclusive heating and cooling system is also able to work with small and large quantities of product.

**IT MAKES GELATO**

**masterchef** can make gelato, even the most refined flavours, with the same quality as the finest confectioner's recipes.

**REDUCED TIME**

Reduced time and truly small minimum quantities of processed product have made it possible to extend the range of the recipes if compared to traditional cream cookers.

**VARIABLE SPEED**

Thanks to the variable beating speeds, it is possible to prepare those recipes where there are particular increases in volume or very delicate procedures.

**PERFECT COOKING**

The machine can reach temperatures up to 221 °F (105°C).

**masterchef** the Ott Freezer technology and the skills of the Swiss and French Chef at your service.

**masterchef** to create:

**GOURMET FOOD**

Deli sauces. Mayonnaise - meat sauce - savoury pastries - cheese shortbread - cream of mushrooms - cream of salmon - sauce for pizza bases - white sauces ...

**PASTRIES**

Confectioner's cream - Custard - Panna cotta - Fruit cream - Ganache - Fruit jellies - Butter cream - Sacher cream - Chocolate tempering - Meringue - Bavarian cream - Fruit comfiture - Bases for semifreddo desserts - Fruit pochee

**GELATO**

During the PASTEURIZATION stage, the mix is taken to any chosen temperature.  
During the BATCH FREEZING, small and medium gelato quantities are frozen to perfection.

**TECHNICAL SPECIFICATIONS**

Model	Cylinder capacity gal (lt)	Quantity per cycle (gelato) lbs (kg)	Quantity per cycle (custard) lbs (kg)	Time per cycle max capacity min.	Electrical supply V / ph / Hz	Max fuse size A	Minumum Circuit Ampacity A	Motor speeds	Cooling	Dimensions W x D x H in (mm)	Net/gross weight lb (kg)
<b>MC 12</b>	3.17 (12)	0.78-1.82 (3-7)	6.6-19.84 (3-9)	9 (39 with pasteurizing cycle)	208-230 / 3 / 60	60	38	7	Water	19.88 x 27.56 x 50.39 (505 x 730 x 1160)	518 (235)
<b>MC 20</b>	5.28 (20)	1.3-3.12 (5-12)	13.23-33.07 (6-15)	9 (39 with pasteurizing cycle)	208-230 / 3 / 60	70	45	7	Water	21.65 x 29.13 x 54.72 (550 x 770 x 1300)	573.2 (265)

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



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