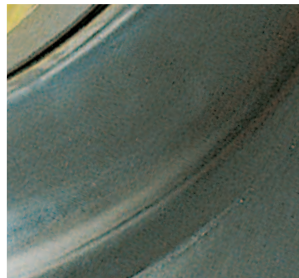
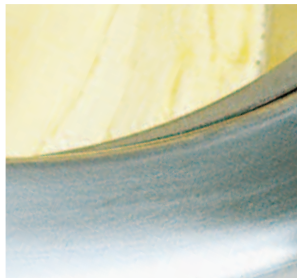
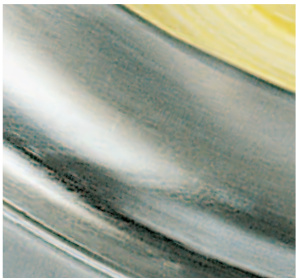
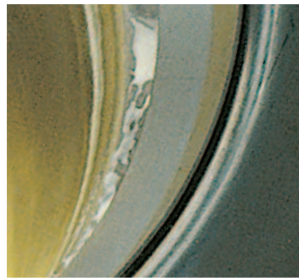
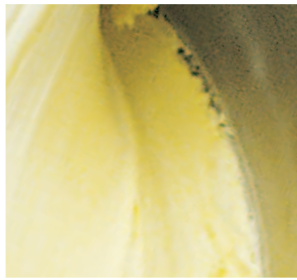
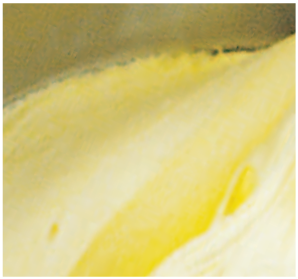
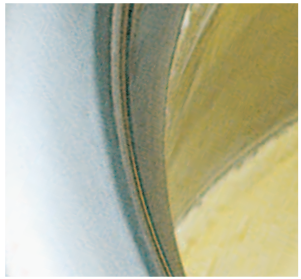
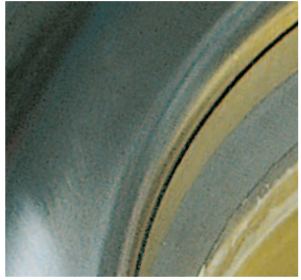
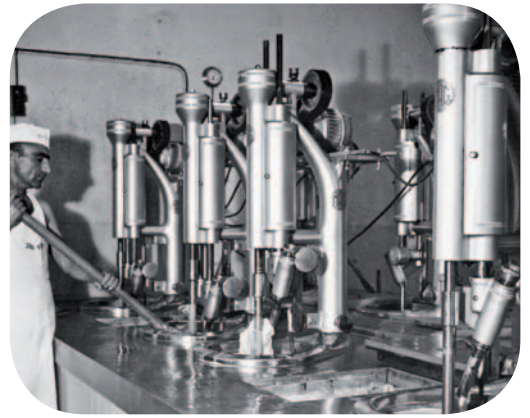
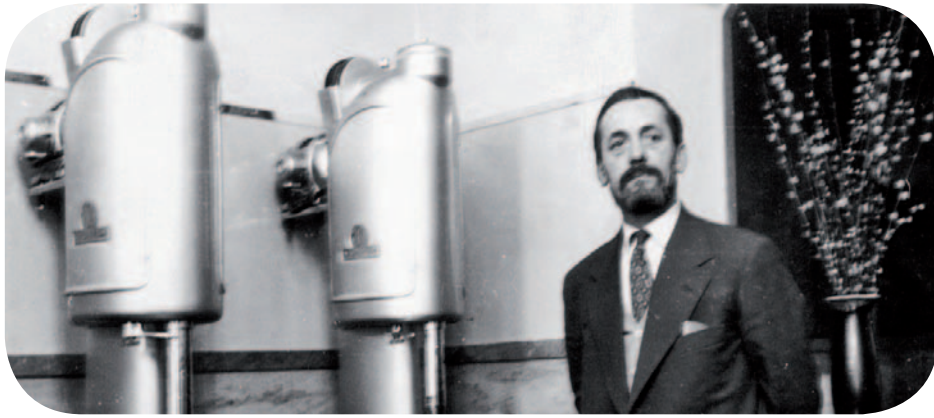


ICETEAM
1 9 2 7

*The Art
of Gelato*





ICETEAM
1927

Chelat

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

COLDELITE

 **PROMAG**



Soft Ice Cream

BIB

Pastry
Gastronomy

**Ott
Freezer**





ITALIAN GELATO



cattabriga

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

COLOELITE

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

 **PROMAG**

Strikes the balance between Italian Engineering and Design, and a competitive price positioning.

Unique Technologies



“Elite” stainless steel beater

100% stainless steel, patented and extremely performing.



APM system

Emulsionates the mix for a longer dryness of gelato, when in the display cabinet.



Plate condenser

New technology. Improves the heat exchange and lowers electricity and water consumption.



Glycol-based freezing

Makes an incomparable smooth and creamy product.



Dialog system

GPRS-based, Remote assistance and monitoring system.



Double lid

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



Combined heating

The combination of coil and hot gas allows to perform a full pasteurization cycle in a reduced time.



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.



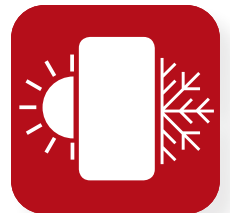
Inclusions

Allows to add solid ingredients when freezing.



Inverter

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



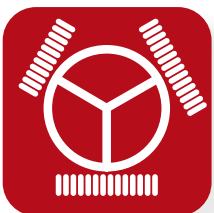
Insulated door

Utterly isolates the batch freezing process.



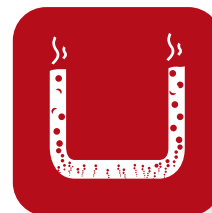
Visible production

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.



Baine marie system

Prevents burnouts of the mix while heating.



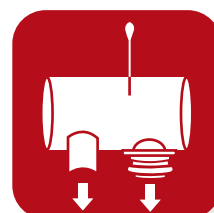
Environmentally friendly heating

Heats without activating any coil, thus reducing consumptions of water and energy.



PRO tap

Removable and easy to clean, even during the pasteurization process when the hopper is full.



Double exit boiler door

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



Automatic speed variation

Guarantees the best possible heat transfer in order to avoid foaming, even with small charges of mix.



Pasteurizer

PSK PRO

65

125

Quantity per cycle	lt	18 - 55	36 - 110
Installed power	kW	9	16
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 140	64 x 85 x 140



Pasteurizer

PSK KEL

65 APM

125 APM

Quantity per cycle	lt	20 - 60	40 - 110
Installed power	kW	8	14,7
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 88 x 137	64 x 88 x 138



Pasteurizer

EASYMIX

60 PLUS

60+60

Quantity per cycle	lt	20 - 60	2 X 30 - 2 X 60
Installed power	kW	9	12,4
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 103	70 x 85 x 103





Horizontal batch freezer

MULTIFREEZE 8 PRO 12 PRO 18 PRO

Quantity per cycle	Kg	1,5 - 8	1,5 - 12	2,5 - 18
Hourly production	lt	13 - 68	13 - 120	21 - 150
Installed power	kW	5,8	8	10
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	53 x 70 x 137	53 x 70 x 137	60 x 84 x 137



Horizontal batch freezer

STARGEL 5 8 8 PRO 12 12 PRO

Quantity per cycle	Kg	3 - 5	5 - 8	5 - 8	6 - 12	6 - 12
Hourly production	lt	28 - 40	42 - 60	42 - 60	50 - 100	50 - 100
Installed power	kW	2,9	5,6	5,6	6,4	6,4
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140



Horizontal batch freezer

MTM K20

Quantity per cycle	Kg	1,5 - 2,5
Hourly production	lt	20
Installed power	kW	1,85
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	36,5 x 71,5 x 66





Vertical batch freezer

EFFE

4

6

Quantity per cycle	Kg	4	6
Hourly production	lt	20	36
Installed power	kW	2	3,3
Electrical supply		220-380 / 3 / 50	220-380 / 3 / 50
Dimensions W x D x H	cm	51 x 69,5 x 186	55 x 83,5 x 200



Vertical batch freezer

EASYFREEZE

2000 HT

3000 HT

Quantity per cycle	Kg	3 - 7	6 - 12
Hourly production	lt	20 - 50	40 - 80
Installed power	kW	4,5	7,2
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50,5 x 80 x 118	55 x 91 x 130



Vertical batch freezer

GRANELLE

Quantity per cycle	Kg	3 - 7
Hourly production	lt	20 - 50
Installed power	kW	5,2
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	51 x 64 x 121





Counter top Combo Unit

COMPACTA 4 CLASSIC 4 SILVER

Quantity per cycle	Kg	1,5 - 4	1,5 - 4
Hourly production	lt	18 - 27	20 - 36
Installed power	kW	4,5	4,5
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	59 x 73 x 93	59 x 73 x 93



Combo Unit

COMPACTA 6 VARIO 8 VARIO 10 VARIO 12

Quantity per cycle	Kg	3 - 8	1,5 - 8	1,5 - 10	1,5 - 12
Hourly production	lt	28 - 63	14 - 68	14 - 90	14 - 120
Installed power	kW	9	9	13	15
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153



Blast freezer

CK 50 100 200 300 400

Operating temperature °C		-18	3/-18	3/-18	3/-18	3/-18
Installed power	kW	0,587	1,4	2,1	3,5	5,25
Electrical supply		230 / 1 / 50	230 / 1 / 50	230 / 1 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	56 x 56 x 52	79 x 70 x 85	79 x 80 x 132	79 x 80 x 180	79 x 80 x 195
Nett weight	Kg	47	115	140	188	221





SOFT ICE CREAM



BIB

An expanding range aimed at merging the American soft tradition with Italian passion for innovation, reaching high performance and reliability.

Unique Technologies



3X Beater

Made by a few components and extremely performing in pushing the product towards the extraction point.



BAG-IN-BOX

Feeding system by a bag of mix connected into the unit.



REVERSE charge

Allows to effectively separate the operations area from the customers' self-service area.



Direct expansion cylinder

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



Cleaning once a month

Certified procedure to clean the soft unit without disassembling most of the parts.



Dialog system

GPRS-based, Remote assistance and monitoring system.



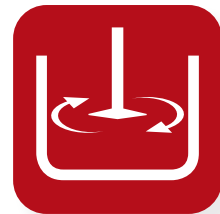
TC board

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



Inverter

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



Mixer in tank

Available as an option. Allows to continuously stir yogurt mixes, or very dense products.



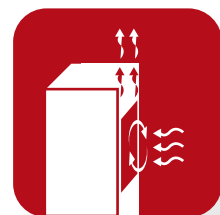
Double and independent motor

Improves the production and allows to adjust freezing power independently on each side.



Peristaltic pump

User-friendly and easy to maintain, while highly performing.



Chimney system

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



Single flavor, counter top unit

		301	BABY	PRO
Hourly production	Kg		20	40
Flavors			1	1
Installed power	kW		2,3	2,7
Electrical supply			230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm		51 x 72 x 87	51 x 72 x 87



Single flavor, floor standing unit

		401	BIB	BIB MIX
Hourly production	Kg		40	40
Flavors			1	1
Installed power	kW		2,5	2,5
Electrical supply			400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm		54 x 80 x 146	54 x 80 x 146





Double flavor, floor standing unit

603 **BIB** **BIB MIX**

Hourly production	Kg	60	60
Flavors		2+1	2+1
Installed power	kW	5	5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	54 x 90 x 163 - 54 x 80 x 163	54 x 90 x 163 - 54 x 80 x 163

AIR WATER AIR WATER



Self-service, double flavor, floor standing unit

603 REVERSE

Hourly production	Kg	60
Flavors		2+1
Installed power	kW	5
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	50 x 84 x 174





PASTRY GASTRONOMY



cattabriga

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

COLOELITE

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.

Unique Technologies



Multifunction beater

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



Double lid

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



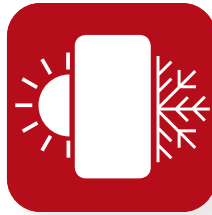
Cortex board

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



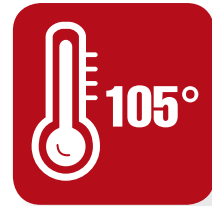
Inverter

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



Insulated door

Utterly isolates the batch freezing process.



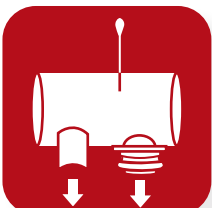
High temperature heating

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

MASTERCHEF 12 20

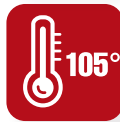
Cylinder capacity	lt	12	20
Quantity per cycle (gelato)	Kg	3 - 7	5 - 12
Quantity per cycle (custard)	Kg	3 - 9	6 - 15
Time per cycle		9	9
max capacity	min.	(39 with pasteurizing cycle)	(39 with pasteurizing cycle)
Installed power	kW	5,2	7,7
Electrical supply		400 / 3 / 50	400 / 3 / 50
Number of speeds		7	7
Dimensions W x D x H	cm	50,5 x 70 x 121	55 x 74 x 139



Multifunction

COMPACTA VARIO PRO

Cylinder capacity	lt	11
Quantity per cycle (gelato)	Kg	1,5 - 8
Quantity per cycle (custard)	Kg	2,5 - 4
Time per cycle		13
max capacity	min.	(25 with pasteurizing cycle)
Installed power	kW	9
Electrical supply		400 / 3 / 50
Number of speeds		7
Dimensions W x D x H	cm	60 x 77 x 153





Custard making machine

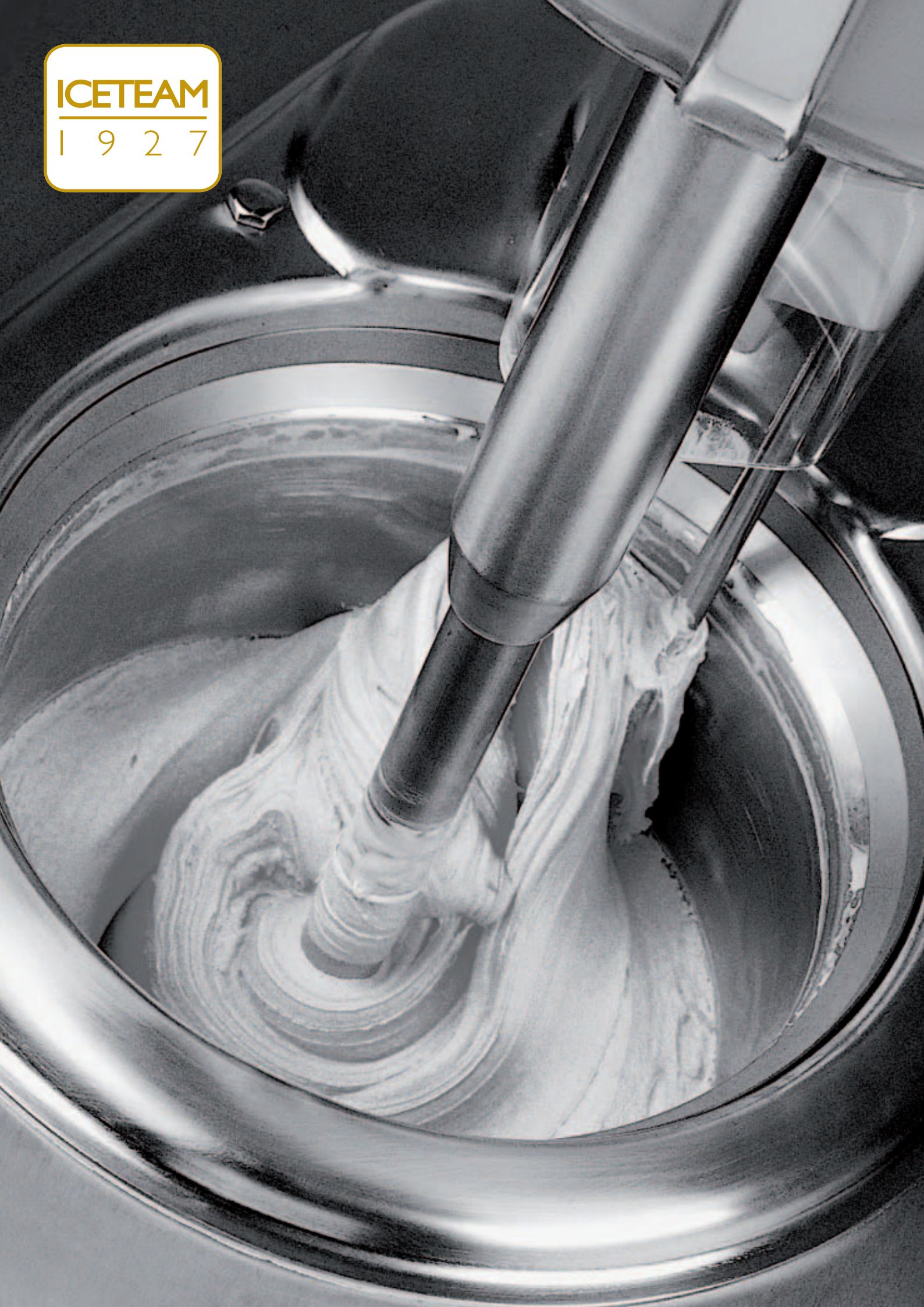
CREMOMATIC **35** **60**

Capacity	lt	16 - 32	26 - 52
Average time per cycle	min.	120	120
Installed power	kW	3,9	5,5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	61 x 68 x 100	66 x 68 x 107



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The Spirit of Excellence