



The Art of Gelato

COLODELITE

Compacta 4

in one machine
the whole cycle
of gelato production



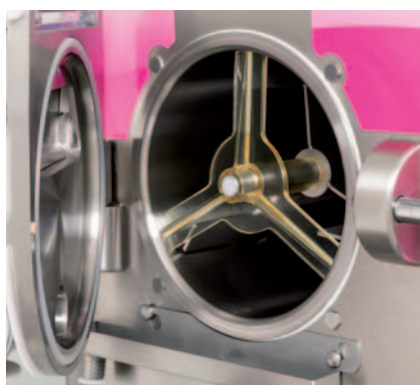
Compacta 4

is a complete workshop in 1 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. The control buttons are immediately interpretable; 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.



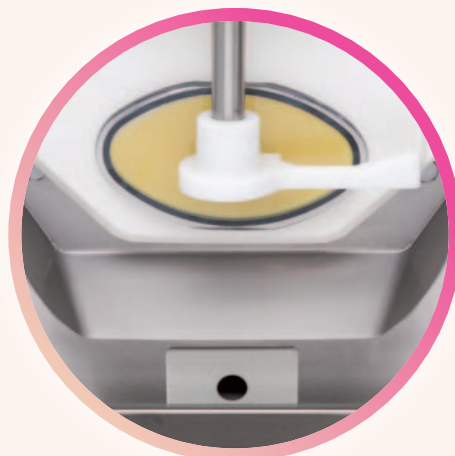
Compacta 4

The Compacta 4 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



COMPACTA 4

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.

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With the introduction of Compacta, **ICETEAM 1927** has implemented a new design and manufacture philosophy for its gelato workshop equipment.

Compacta 4 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
Quantity per cycle ■	Mix processed	Min. kg - Max kg Min. lbs - Max lbs	1,5 - 4 3.3 - 8.8
Electric power		STANDARD	208-230 / 1 / 60 Hz
Installed power		kW - HP	4,5 - 6,03
Condensation			air
Dimensions WxDxH		cm inch	59 x 73 x 93 23.23 x 28.74 x 36.61
Net weight		kg - lbs	220 - 484

■ 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 4 is designed and implemented complying with UNI EN ISO 9001-2000 Quality System.

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



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Distributor