

cattabriga

COLDELITE

ICETEAM Soft

Electro Freeze

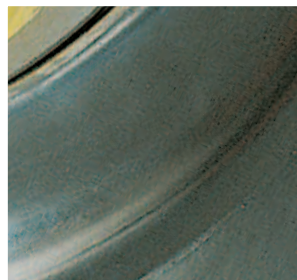
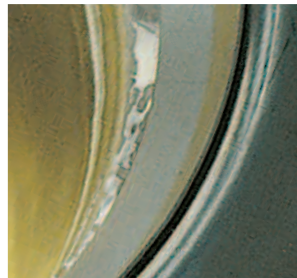
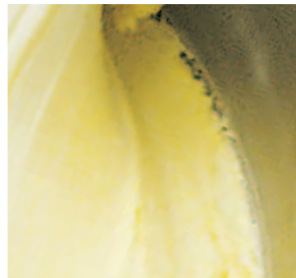
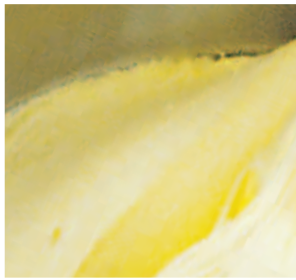
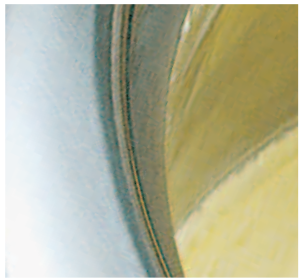
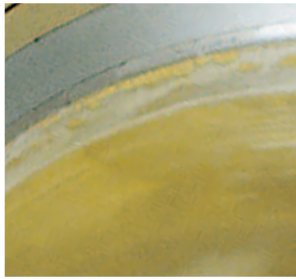
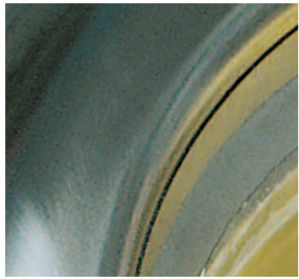
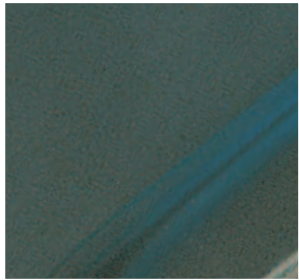


PROMAG

Out Freezer



The Art
of Gelato





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, PROMAG, COLDELITE, OTT FREEZER and partly ELECTRO FREEZE, and from each of these it has inherited key advantages to compete in today's market. 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

ICETEAM *Soft*

Electro Freeze

Pastry
Gourmet Food

Ott
Freezer

Art of Gelato

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.



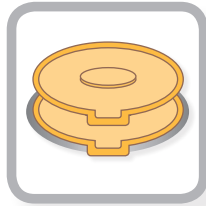
Glycol-based freezing

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.



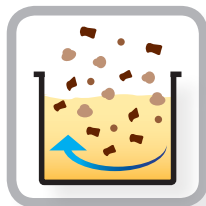
TC board

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.



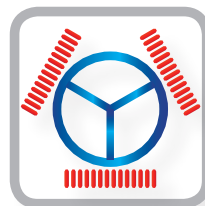
Visible production

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



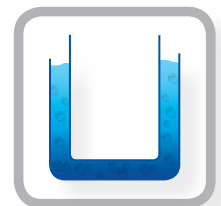
Cleaning by hot gas

Allows to heat the dispensed water by a shot of hot gas, improving the level of sanitization of all parts in touch with the mix.



Heating plates

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



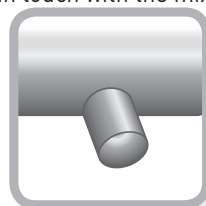
Baine marie system

Prevents burnouts of the mix while heating.



Environmentally friendly heating

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



Double exit boiler door

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



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



Pasteurizer

MIX 7



Quantity per cycle	lt	3 - 7
Installed power	kW	2,2
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	43,5 x 71 x 26,5



Horizontal batch freezer

	<i>MULTIFREEZE</i>	<i>60</i>	<i>80</i>	<i>8 PRO</i>	<i>12 PRO</i>
Quantity per cycle	Kg	1,5 - 8	1,5 - 12	1,5 - 8	1,5 - 12
Hourly production	lt	14 - 63	14 - 120	14 - 63	14 - 120
Installed power	kW	5,8	10	5,8	10
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	51 x 79 x 131,5	61 x 79 x 131,5	53 x 70 x 137	53 x 70 x 137



Combination

	<i>COMPACTA</i>	<i>6</i>	<i>VARIO 8</i>	<i>VARIO 10</i>	<i>VARIO 12</i>
Quantity per cycle	Kg	3 - 8	1,5 - 8	1,5 - 10	1,5 - 12
Hourly production	lt	28 - 63	14 - 63	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



Horizontal batch freezer

	<i>STARGEL</i>	<i>40</i>	<i>60</i>	<i>90</i>
Quantity per cycle	Kg	3 - 5	5 - 7,5	6 - 12
Hourly production	lt	28 - 40	42 - 60	50 - 100
Installed power	kW	2,9	5,6	6,4
Electrical supply		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





Vertical batch freezer

		<i>EFFE</i>	<i>4</i>	<i>6</i>
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

		<i>EASYFREEZE</i>	<i>2000 HT</i>	<i>3000 HT</i>
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

		<i>GRANELLE</i>
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





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



Cream whipping machine

LUCKY

MOON

PANNA

SUN

Quantity per cycle	Kg	2	2	5
Hourly production	lt	35	50	80
Installed power	kW	0,5	0,72	0,54
Electrical supply		220 / 1 / 50	220 / 1 / 50	220 / 1 / 50
Dimensions W x D x H	cm	22 x 52 x 46	22 x 52 x 46	31 x 62 x 51



Blast freezer

CK

50

100

200

300

400

Operating temperature °C		-18	3/-18	3/-18	3/-18	3/-18
Installed power	kW	0,96	1,4	2,1	3,5	5,1
Electrical supply		230 / 1 / 50	230 / 1 / 50	230 / 1 / 50	230 / 1 / 50	230 / 1 / 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

ICETEAM *Soft*

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

Electro **E** *Freeze*[®]

One of the leading US companies in soft and frozen cocktails machines, easy to use and maintain.

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.



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.



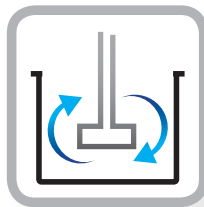
TC board

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



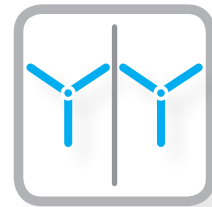
Inverter

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.



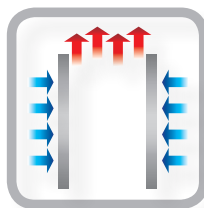
Double and independent motor

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, average production unit 301 BABY

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



Single flavor, counter top, high performance unit 301 PRO

Hourly production	Kg	40
Flavors		1
Installed power	kW	2,7
Electrical supply		230 / 1 / 50
Dimensions W x D x H	cm	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



Integrated soft unit for shopfitting ICEXPRESS

Hourly production	Kg	60
Flavors		2
Installed power	kW	4,8
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	150 x 75 x 130





Single flavor, counter top unit

CS4

Mix Hopper Capacity	lt	9,5
Freezing Cylinder Capacity	lt	2,6
Flavors		1
Electrical supply		220 / 50 / 1 o 220 / 60 / 1
Dimensions W x D x H	cm	42 x 59 x 75



Double flavor, counter top unit

SLX

400C

Mix Hopper Capacity	lt	(2) 11,4
Freezing Cylinder Capacity	lt	(2) 2,6
Flavors		2+1
Electrical supply		208-230 / 60 / 1 o 240 / 50 / 1
Dimensions W x D x H	cm	56 x 77 x 75



Shake counter top unit

CS700

Mix Hopper Capacity	lt	18,8
Freezing Cylinder Capacity	lt	7,1
Flavors		1
Electrical supply		208-230 / 60 / 1 o 220 / 50 / 1
Dimensions W x D x H	cm	47 x 71 x 90



Double flavor, floor standing unit

SLX

400E

Mix Hopper Capacity	lt	(2) 11,4
Freezing Cylinder Capacity	lt	(2) 2,6
Flavors		2+1
Electrical supply		208-230 / 60 / 1 o 240 / 50 / 1
Dimensions W x D x H	cm	56 x 77 x 154



Shake plus multiple syrups floor standing unit

CS705

Mix Hopper Capacity	lt	18,8
Freezing Cylinder Capacity	lt	7,2
Flavors		1+4
Electrical supply		208-230 / 60 / 1 o 220 / 50 / 1
Dimensions W x D x H	cm	47 x 71 x 149



Double flavor, floor standing unit

GEN 5099

Mix Hopper Capacity	lt	(2) 20,8
Freezing Cylinder Capacity	lt	(2) 3,5
Flavors		2+1
Electrical supply		208-230 / 60 / 3 o 380-415 / 50 / 3
Dimensions W x D x H	cm	61 x 78 x 166

PASTRY

GOURMET FOOD



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.

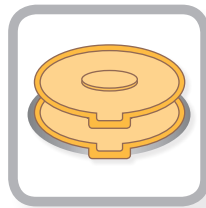


Unique Technologies



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.



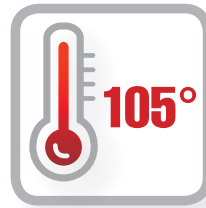
Cortex board

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.



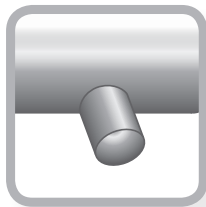
High temperature heating

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

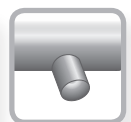
Cylinder capacity	lt	12	20
Quantity per cycle (gelato)	Kg	3 - 7	5 - 12
Quantity per cycle (custard)	Kg	3 - 9	6 - 15
Time per cycle		9	9
max capacity	min.	(39 with pasteurizing cycle)	(39 with pasteurizing cycle)
Installed power	kW	5,2	7,7
Electrical supply		400 / 3 / 50	400 / 3 / 50
Number of speeds		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

<i>CREMOMATIC</i>		<i>35</i>	<i>60</i>
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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cattabriga

COLDELITE

ICETEAM Soft

Electro Freeze



PROMAG

Off Freezer

