



ItalianGelato
Concepts
dessert projects & equipment supply

CATALOGUE 2024



BILAIT
BEHIND YOUR DELIGHT

BEHIND YOUR DELIGHT

CATALOGUE **2024**



BEHIND YOUR DELIGHT



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ABOUT US

Bilait designs and manufactures machinery for the food sector. The company was founded in 2017 when the founders collaborated to create the initial machines. Over the years, the product range has expanded, providing quality and variety to meet the needs of a discerning and skilled clientele.

Since 2017, the company has experienced significant growth, thanks in large part to following the clients needs and receiving feedback from our customers. The invaluable contributions of our customers has allowed us to continuously enhance our products and showcase our capabilities.

Bilait is dedicated to continuous improvement, including minimizing its environmental impact. The company continually enhances its standards and processes through a robust quality system, earning new certifications and awards each year.

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OUR MISSION

From day one we let ourselves be guided by passion and the desire to discover and innovate our sector.

The BILAIT team is made up of qualified personnel with a common dream
 - Deliver quality machines into the hands of each of our customers accompanied by the best after-sales service.
 This is why we work hard every day, so that our contribution is transformed into products useful for improving everyday work.



Recognitions

REGISTRATION FOR ELECTRICAL AND ELECTRONIC EQUIPMENT - SINAB CONSORTIUM (WEEE)

Our company intends to reduce its impact on the environment, for this reason we pay an annual management fee and an eco-productive contribution to the waste management consortium.



COMPANY CERTIFIED IN QUALITY ACCORDING TO ISO 9001:2015 STANDARD

From 2021 to today we are certified according to the ISO 9001 regulation which guides us towards continuous development of quality in the various company processes and in the selection of our collaborators.



MACHINERY DIRECTIVE 2006/42/EC CERTIFICATION

Our machines are CE certified according to the standards of the reference directive. The CE mark is a synonym of quality and professionalism throughout the world.

REGISTRAZIONE DEL MARCHIO BILAIT



REGISTRATION OF THE BILAIT TRADEMARK

The Bilait brand is a trademark registered in the Union Trademark Registry European.





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CHOCOLATE

ADAM K6

TECHNICAL INFORMATION

- The ultra-compact in its category: 500x470x728(h) mm weight: 67 Kg
- Multifunction panel with rich utility program
- Designed with attention to details, It has a tank capacity of 6.5 kg
- With reduced consumption: 1.5 kW at full capacity (50/60Hz 230V)
- Total weight 38 kg



THE TEMPERING MACHINE

Adam k6 is the countertop tempering machine from the ADAM line, the ideal tool to accompany the pastry chef during periods of intense work with chocolate.

The machine can temper in a continuous cycle with an hourly production of up to 18 kg.

The ADAM line of tempering machines is equipped with a touch screen panel with multifunction 4.0 technology with various programs.

Including:

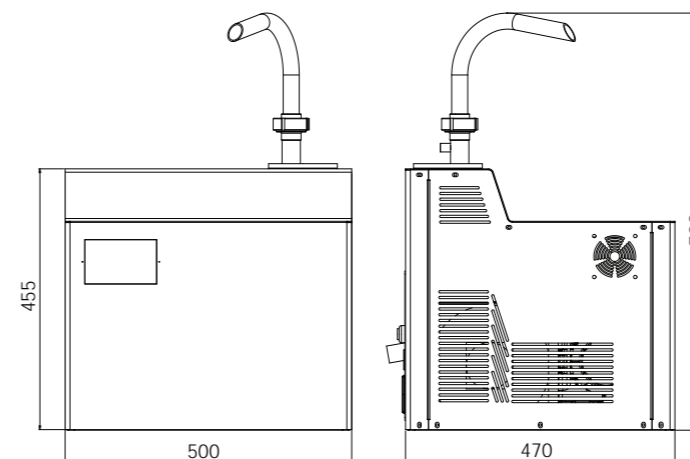
- Precise temperature control
- Low consumption night mode
- Automatic timed dosing
- Reversal of the auger motor's direction

It is a cutting-edge product where cleaning is also given importance. In fact, the stainless steel auger can be removed from above to facilitate washing and improve the quality of the work.

The machine has a rear discharge pipe, a vibrating table with heating and a hopper useful when working with moulds.

It is equipped with full options including the stop and go pedal.

The ultra compact



Included:

- Heated vibration table together with stop & go pedal
- Removable stainless steel screw.

Accessories:

- 7x3 automatic dispenser
- Mobile trolley
- Conveyor Belt covering tape

All tempering machines are equipped with a USB port for WIFI connection

CHARACTERISTICS COMPARED

Adam K6: 5 stars

Rating similar products: 3.5 stars

Production capacity	★★★★★
Functionality	★★★★★
Technology	★★★★★
Accessories	★★★★★



ADAM K24

TECHNICAL INFORMATION

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Adam k24 is the intermediate tempering machine in the ADAM line, an ideal and reliable tool to accompany the pastry chef during periods of intense work with chocolate.

The machine can temper in a continuous cycle with an hourly production of up to 72 kg.

The ADAM line of tempering machines is equipped with a touch screen panel with multifunction 4.0 technology with various programs

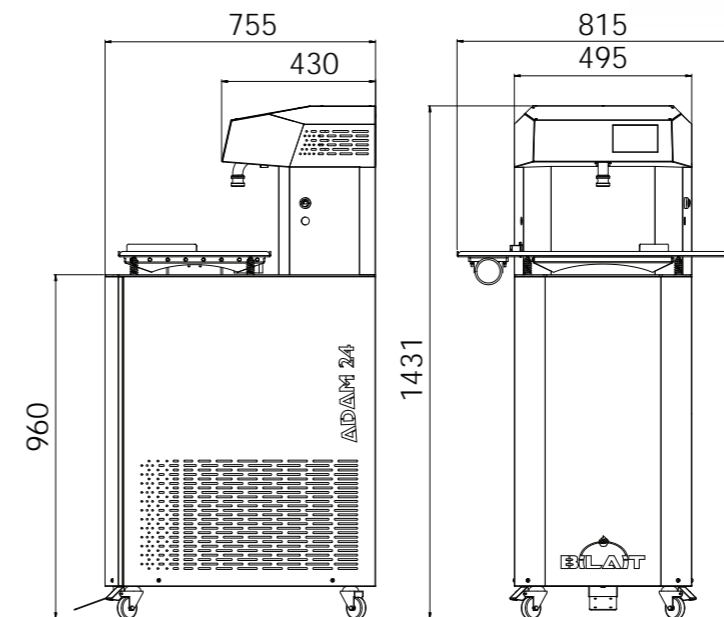
Including:

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During the design phase, emphasis has been given to ensuring quick and easy cleaning. The stainless steel auger is easily removable from above, ensuring a fast and effortless cleaning process. Additionally, the machine features a rear discharge pipe with a ball tap. The pump inverter enables the activation of reverse gear for efficient emptying.

The Adam k24 is equipped with heated vibrating table as standard and a stop and go chocolate flow pedal.

Up to 72 kg per hour



Included:

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Accessories:

- 7x3 automatic dispenser
- Cooling tunnel
- Conveyor belt for coatings

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CHARACTERISTICS COMPARED

Adam K24: 5 stars

Rating similar products: 4.2 stars

- î ★★★★★
- W ★★★★★
- Ø ★★★★★
- ★★★★★

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ADAM K60

TECHNICAL INFORMATION

- A machine suitable for medium-large productions produces up to 180 kg per hour
- Multifunction panel with complete and functional program
- Designed and built with attention to details, It has a tank capacity of 60 kg
- With reduced consumption: 3.5 kW at full capacity (50/60Hz 230/400V)
- Total weight 198 kg



THE TEMPERING MACHINE

Adam k60 is the highest capacity tempering machine in the ADAM line, a tool ideal and reliable for large chocolate producing companies.

The machine can temper in a continuous cycle with an hourly production of up to 180 kg.

The ADAM line of tempering machines is equipped with a touch screen panel with multifunction 4.0 technology with various programs

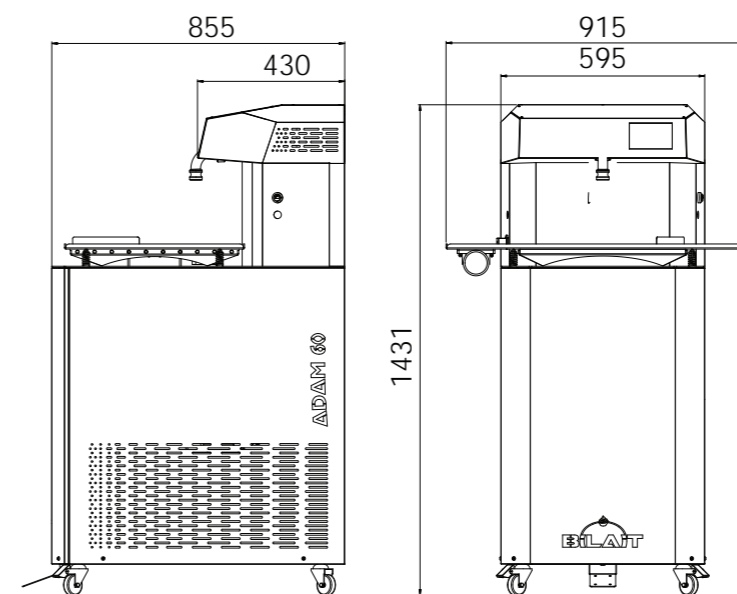
Including:

- Precise temperature control
- Low consumption night mode
- Automatic timed dosing
- Reversal of the auger motor's direction

It is a cutting-edge product where we have also given priority to cleanliness; in fact, the stainless steel auger can be removed from the top for quick and easy cleaning.

The machine has a rear exhaust pipe with ball valve and reverse gear, a heated vibrating table and is equipped with full options including the stop and go pedal.

Up to 180 kg per hour



Included:

- Heated vibration table together with stop & go pedal
- Removable stainless steel screw.

Accessories:

- 7x3 automatic dispenser
- Cooling tunnel
- Conveyor belt for coatings

All tempering machines are equipped with a USB port for WIFI connection

CHARACTERISTICS COMPARED

Adam K60: 5 stars

Rating similar products: 4.2 stars

Production capacity	★★★★★
Functionality	★★★★★
Technology	★★★★★
Accessories	★★★★★



ENROBING CONVEYOR

TECHNICAL INFORMATION

- Conveyor belt for coatings adaptable to ADAM line tempering machines
- Manual adjustment of the air from the blower and the speed of the belt
- Designed and built with attention to detail, belt width: 200 mm
- With an hourly production of 30 Kg (50/60Hz 230V)
- Total weight machine 65 kg



THE ENROBING SYSTEM

The conveyor belt for chocolate coating is the ideal tool for coating confectionery products in chocolate. It works when connected to a tempering machine from the line ADAM.

The tape is equipped with tail cutting technology to prevent casting smudges.

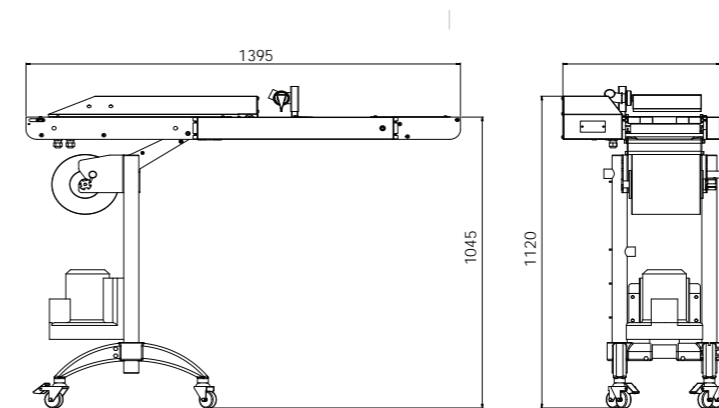
Control of the main functions operates directly from the control panel.

When not in use, the belt can be quickly packed to reduce space and can be assembled and disassembled with ease.

It is ideal for chocolate coatings and, if necessary, can be fitted with three different types of outlet from the pump which are:

- 1) Total cascade, for total coverage of the product.
- 2) "V" type cascade for two-way flow cutting of chocolate and covering the product only halfway.
- 3) Wets the product underneath, thanks to a pool system and allows you to wet the product produced in the lower part only.

Adaptable to the entire ADAM line



Included:

- Tape scrolling potentiometer
- Tail cut
- Stop load lever
- Greaseproof paper roll
- Interchangeable stainless steel mesh.

Accessories:

- Partial product covering
- Re-coating of parts under product.

CHARACTERISTICS COMPARED

Adam K60: 5 stars

Rating similar products: 4.2 stars

Production capacity	★★★★★
Functionality	★★★★★
Technology	★★★★★
Accessories	★★★★★



COOLING TUNNEL

TECHNICAL INFORMATION

- Electrical data: Three-phase - 50/60 Hz - 400V (available 220V)
- Required power: 2-8 kW - 16 Amp - 3 Ph / 5 Pin
- Optimal room temperature: 20/25 °C max 32 °C
- Refrigeration Unit: 3200 Frigorie's/hr
- Tape width: 220 mm.
- Total weight machine 200 kg



THE COOLING TUNNEL

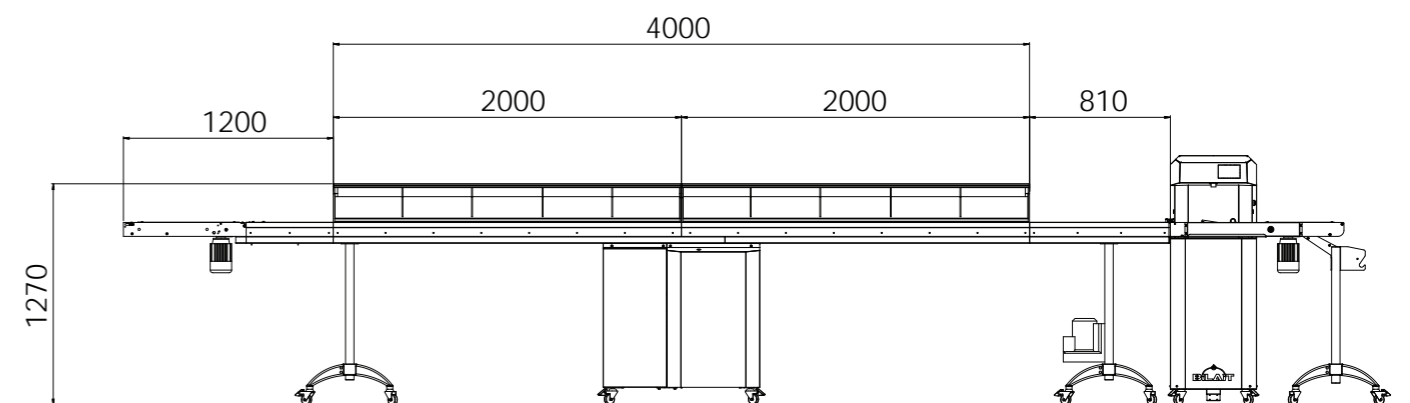
The Bilait cooling tunnel was designed for cooling chocolate products. The hot product is transported through the tunnel by a conveyor belt. Cooling takes place inside the tunnel by the circulation of forced air at low temperature.

A control panel is available to the user to operate the advancement of the belt.

It is ideal for chocolate coatings and, if necessary, can be fitted with three different types of outlet from the pump which are:

- A product suitable for large laboratories and small-medium industries.
- A product suitable for covering and modelling.

- Refrigeration area of 4/6/8/10/12 m
- Belt width to choose between: 22 - 30 - 40 mm



Tailored to you

CHARACTERISTICS COMPARED

The Cooling Tunnel: 5 stars
Rating similar products: 4.5 stars

- | | |
|---------------------|-------|
| Production capacity | ★★★★★ |
| Functionality | ★★★★★ |
| Technology | ★★★★★ |
| Affordability | ★★★★★ |

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AYA K6

TECHNICAL INFORMATION

- The ultra-compact in its category: 362x413x869 (h) mm
- Two direct motors to ensure safe circulation of the chocolate
- Designed with attention to details, it has a tank capacity of 6.5 kg
- Reduced consumption: 1 kW at full capacity, 300 W in night mode (50/60Hz 230V)
- Available in single and double versions
- Total weight machine 38 kg



THE CHOCOLATE FOUNTAIN

The AYA K6 chocolate fountain is an ideal product for ice cream shop, pastry or chocolate shop. It gives a decisive touch of class and allows you to include an important product in your everyday menu offering. The machine is equipped with two motors, one for the mixer and the second for the auger.

The machine's night mode allows you to keep the chocolate melted in the tank ready for quick restart the following morning and without blockages, reducing absorption during the period of inactivity.

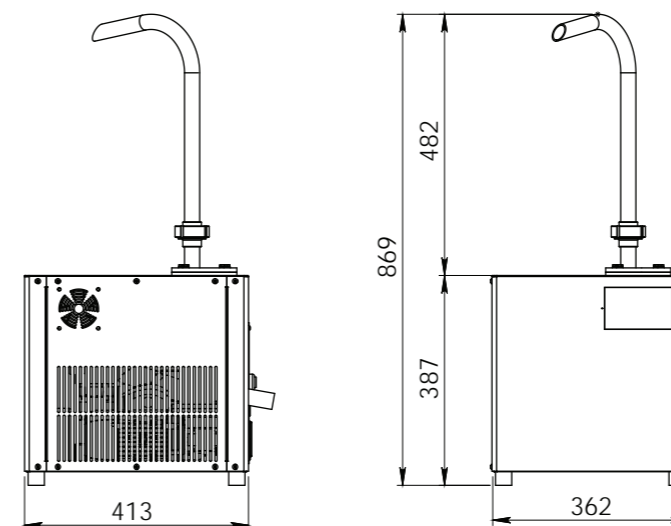
Thanks to the removable stainless steel auger it is possible to quickly and completely clean the chocolate circuit.

Installing the machine in the counter is recommended to increase the aesthetic effect. Bilait can offer tailor-made solutions for you.

The fountains are available three types:

- Classic (included in the purchase price)
- Lieve (Additional)
- Fanstia (Additional)

The touch of class



Included:

- Classic fountain
- Removable stainless steel screw
- Stop & Go Flow Pedal
- Multifunction program

Accessories:

- Supply of built-in cabinet Built-in kits
- Gilding of the external parts
- Two additional types of fountain Fanstia & Lieve

CHARACTERISTICS COMPARED

AYA K6: 5 stars
Rating similar products: 3.7 stars

Production capacity

Functionality

Technology

Affordability



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CHOCO-BOX

TECHNICAL INFORMATION

- Professional melter completely in stainless steel.
- Various formats available with a capacity of 1.5 L up to 6 L.
- Removable trays with lids entirely in stainless steel.
- Manual temperature control from 0 to 60°C.



THE CHOCOLATE PROFESSIONAL MELTER

Small or large melters for your laboratory, the Chocobox range offers a model for every need.

From the smallest with a capacity of 1.5L through 2.5L, 3.5L, up to 6 L capacity.

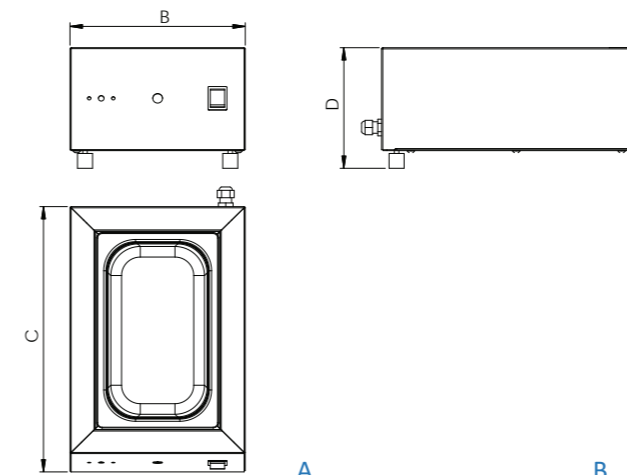
Melts and maintains the desired temperature up to a maximum of 60 degrees.

Stainless steel offers additional value to this product both from the point of view of longevity and in terms of heat conductivity.

Heating occurs by conduction thanks to an internal resistance that envelops the entire heating area.

The interchangeable trays will allow you to work with more versatility and make cleaning easier.

The trays are equipped with two handles and a lid, each melter is equipped with non-slip feet.



Included:

- 1 removable stainless steel tray
- 1 stainless steel lid / n. 1 stainless steel lid
- Temperature regulator: 0-60°

Accessories:

- Each additional tray is accessory

Model	Capacity (L)	Total Width (mm)	Total Depth (mm)	Total Height (mm)
Chocobox 1,5 L	1.5 L	230	240	180
Chocobox 2,5 L	2.5 L	230	350	180
Chocobox 3,5 L	3.5 L	245	410	180
Chocobox 6 L	6 L	330	410	180

One for every need

CHARACTERISTICS COMPARED

Chocobox: 5 stars
Rating similar products: 4.0 stars

Body quality	★★★★★
Functionality	★★★★★
Technology	★★★★★
Affordability	★★★★★



CHOCO-HOT SPRAY

TECHNICAL INFORMATION

- Compact product: 218x243x453(h) mm
- Professional airbrush with 1.9 mm nozzle and one litre capacity
- Control panel with, temperature regulator, pressure gauge and pressure regulator
- Designed and built with attention to details with a ventilated heated chamber
- Total weight 12 kg



THE CHOCOLATE PROFESSIONAL MELTER

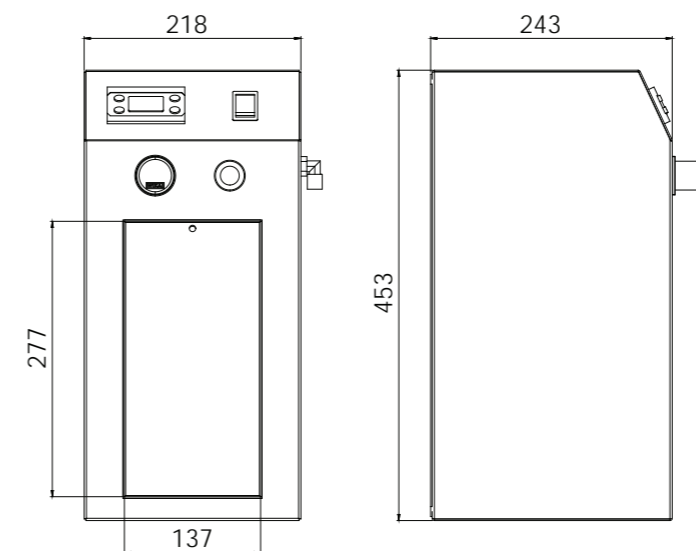
Chocohot Spray is a machine designed to decorate and color subjects using sprayed chocolate or cocoa butter.

These types of processing require very precise temperature control, therefore the machine is equipped with the requirements to keep the product tempered at the suitable temperature and for prolonged periods of time.

Suitable for small and large laboratories, it has an airbrush with a 1 liter tank which is comfortably housed in a heated chamber.

The temperature is controlled via a LED display located on the panel control together with a pressure regulator that allows to manage the spray jet.

This product is available in single and double versions.



Included:

- Airbrush with 1 L tank
- 1.9mm spray nozzle
- Air inlet and connection pipes

Accessories:

-
-

Your creative side

CHARACTERISTICS COMPARED

Chocospray: 5 stars

Rating similar products: 4.0 stars

Production capacity	★★★★★
Functionality	★★★★★
Technology	★★★★★
Accessories	★★★★★





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BEAN TO BAR CHOCOLATE

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MELANGER 3/5/10 KG

TECHNICAL INFORMATION

- Compact accessory with a weight between 12 kg and 50 kg unlike the model
- Control panel with push button panel
- Designed and built with attention to detail
- Total weight 12 kg



THE MELANGER

The Bilait Melanger offers a range made up of three stone machine refiner products with three different tank capacities, from 3 kg capacity up to 10 kg passing through 5 kg.

The machine is designed to produce cocoa and chocolate mass, hazelnut & pistachio paste and other oil seeds from grains. This type of refining allows maximum retention of nutritional value while preserving the shelf life of the product.

The machine is equipped with high quality natural granite stones which allow a refinement around 20 microns. This space-efficient machine guarantees excellent refining, allowing you to optimize working times.



Included:

- Granite stone

Accessories:

- Additional stone

From the raw material

CHARACTERISTICS COMPARED

Melanger: 5 stars

Rating similar products: 4.2 stars

Production capacity	★★★★★
Functionality	★★★★★
Technology	★★★★★
Affordability	★★★★★





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PATISSERIE

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GUITARS

TECHNICAL INFORMATION

- Three sizes available: Single, Double and Mini
- Single and double model cutting surface: 360x360 mm
- Stainless steel wires can be easily replaced when necessary
- Easy to handle and designed to facilitate cleaning (perforated base)
- Total weight 12 kg



THE GUITARS

Bilait offers a complete range of pastry cutters, ideal tools for cutting confectionery products with different types of consistency such as cremini, semifreddo and much more into precise portions at temperatures that are not too low.

Classical guitars, available in single or double versions, are suitable for the production of large quantities of cremini and other types of ganaches.

Mini guitars are in demand in schools, restaurants, ice cream parlors and small chocolate shops.

The innovative interlocking system greatly facilitates the insertion of the frames, reducing assembly, disassembly and maintenance times.

The frames are supplied in various wheelbase sizes such as:

- 7.5 mm - 15mm - 22.5mm - 30 mm - 36mm
- 45 mm - 60 mm.

For a perfect cut



Included:

- Kit with spare parts of 10 stainless steel wires.
- Product collection tray
- Interchangeable frames with different wheelbase.

Accessories:

- Kit with spare parts of 20 stainless steel wires

CHARACTERISTICS COMPARED

Guitar: 5 stars

Rating similar products: 4.2 stars

Body quality	★★★★★
Affordability	★★★★★
Technology	★★★★★
Accessories	★★★★★



MINIJEL

TECHNICAL INFORMATION

- Direct suction without quantity limits
- Internal boiler for continuous supply without pauses
- Hose heated up to the airbrush
- Top quality professional airbrush
- Total weight 12 kg



THE JELLY MACHINE

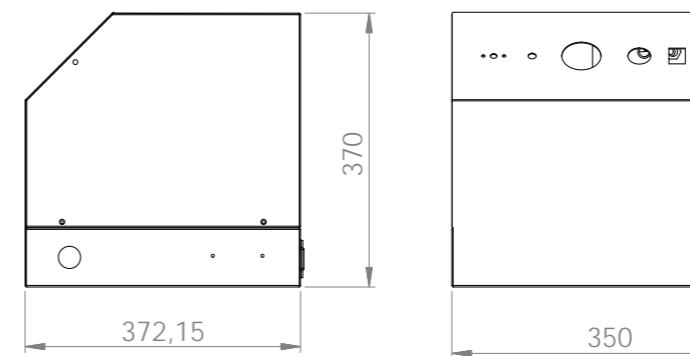
The Bilait Minijel is ideal for pastry shops, bakeries and industries that wish to speed up coating times with hot gelatine.

Gelatin is used for its quality in preserving the finished product and giving shine and a pleasant flavour.

Applied evenly, it creates a protective layer that insulates and prevents oxidation for greater longevity of the product. In pastry making it is used to cover fruit cakes and pastries.

Minijel draws the gelatin directly from an external container, therefore there are no capacity limits, heats it from 0 to 90° C and keeps it at temperature up to the airbrush thanks to a heated tube.

Finally, the gelatin is sprayed thanks to the high quality stainless steel airbrush.



Included:

- We carry out projects adaptation to lines of work automatic.

Accessories:

- Ultra professional stainless steel airbrush.
- Pipe heated up to the exit.
- Boiler for continuous production.
- Airbrush nozzle 0.8 and 0.6 mm.

Brilliance guaranteed

CHARACTERISTICS COMPARED

Minijel: 5 stars

Rating similar products: 4.2 stars

Production capacity	★★★★★
Compactness	★★★★★
Technology	★★★★★
Accessories	★★★★★





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