



ItalianGelato
Concepts
dessert projects & equipment supply

masterchef

Three Chefs at
your service





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 105°C.

masterchef the Iceteam 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	Quantity per cycle (gelato)	Quantity per cycle (custard)	Time per cycle max. capacity	Compressor electrical loading	Beater motor electrical loading	Number of speeds	Cooling	Dimensions W x D x H	Net/gross weight
	lt	kg	kg	min.	kW	kW			cm	kg
Masterchef	12	3-7	3-9	9 (39 with pasteurizing cycle)	3	2,2	7	Water	50,5 x 70 x 121	190
Masterchef S	20	5-12	6-15	9 (39 with pasteurizing cycle)	3,7	4	7	Water	55 x 74 x 139	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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The Spirit of Excellence