



ItalianGelato
Concepts
dessert projects & equipment supply

lucky

Automatic
whipped cream
machines



cattabriga



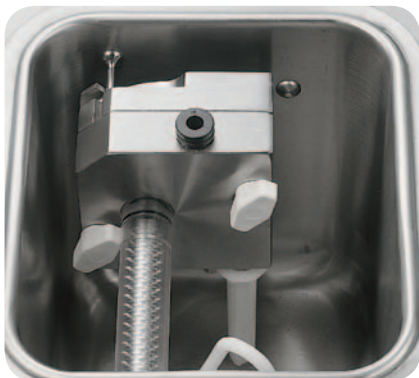
cattabriga

Fresh cream is kept preserved at the ideal temperature in a stainless steel tank that is refrigerated and equipped with a thermostat, where it is also possible to view the thermometer.

At the moment of required, by pushing the special switch, a patented pump suctions and then pushes the air and cream into a steel texturizer where the mixture increases in volume. As the increase in volume reaches **over 200%**, the cream is dispensed through a spigot with a ragged spout fully refrigerated up to the exit point.

A non-return valve prevents the whipped cream from returning to the tank.

Built with reduced dimensions (220 x 520 x 460) the ICETEAM 1927 whipped cream machines are extremely easy to clean and provide a high level of performance for any type of natural or vegetable-based cream, be it fresh or UHT (long life) cream.



Special pumps that are easy to disassemble and clean allow sanitary control over all parts that come into contact with the cream.

A simple regulator makes it possible to change the increase in volume with ease.

The special shape of the “SOFTER” creates an improved appearance of the cream, which is compact and whipped to perfection.



cattabriga

automatic whipped cream machines



TECHNICAL SPECIFICATIONS

		lucky moon k	lucky panna k	lucky sun k
Max capacity of tank	lt	2	2	5
Compressor electrical loading	kW	0,12	0,12	0,14
Pump motor electrical loading	kW	0,38	0,6	0,4
Condensation			air	
Electrical supply	STANDARD	220 / 1 / 50 Hz	220 / 1 / 50 Hz	220 / 1 / 50 Hz
Width	mm	220	220	310
Depth	mm	520	520	620
Height	mm	460	460	510
Net-Gross weight	kg	25 / 28	29 / 32	53 / 57

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary. The hourly production is subject to variation according to the type of mix used, introduction temperature of the same and the characteristics of the finished product desired.



Italian Gelato Concepts Pty Limited
Unit 1, 97 Mortimer Road
Acacia Ridge Qld 4110
Bris Office: +61 (0) 7 3162 7724
Syd Office +61 (0) 2 8311 9701
Email: info@italiangelato.com.au
www.italiangelato.com.au

an Ali Group Company



The Spirit of Excellence



ICETEAM 1927 - ALI Group Srl
Via Emilia, 45/A
40011 Anzola dell'Emilia - Italy
Phone +39.051.6505.330
Fax +39.051.6505.331