



ItalianGelato
Concepts
dessert projects & equipment supply

cremomatic

Custard making
machine



cattabriga



cattabriga



Multifunction Cremomatic

13 pre-programmed recipes, the most popular of which include:

- Pastry cream • Tempered chocolate
- Ganache cream • Gelato mix.

Customized processing cycles

up to 8 recipes can be entered and saved.

Beater with floating mixing blades

powered by a 2-speed motor, blends ingredients perfectly.

Clear lid

to see the product inside.

Support shelf

made of stainless steel can be easily tilted back or removed.

Drain nozzle

electronically-controlled and servopowered ideal for any product.

Electronics

- Twin-display keypad
- Alarm and blackout management • Event memory.



Electrically controlled outlet tap



Special beater with removable support

CARATTERISTICHE TECNICHE

TECHNICAL SPECIFICATIONS

		cremomatic 35	cremomatic 60
Capacity	lt	16 / 32	26 / 52
Average time per cycle	min.	120	120
Heating		indirect	
Electrical resistences	kW	3,3	4,8
Compressor electrical loading	kW	2,0	2,5
Beatermotor (2 speeds)	kW	0,60	0,75
AMPS	A	15,0	20,0
Condensation		air-water	air-water
Electrical supply	STANDARD	400 / 3 / 50 Hz	400 / 3 / 50 Hz
Dimensions LxPxA	mm	610 x 680 x 1000	660 x 680 x 1070
Net-Gross weight	kg	185 - 220	235 - 280

Le caratteristiche riportate hanno solamente valore indicativo. Iceteam 1927 si riserva il diritto di effettuare tutte le modifiche che riterrà necessarie senza preavviso. 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