



cattabriga

COLDELITE

 **PROMAG**

**Ott
freezer**

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, COLDELITE, PROMAG and OTT FREEZER.

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



Italian Gelato

cattabriga

Since 1927, a starring name of the industry, and a leading force in the innovation under the flag of undisputed excellence.

COLDELITE

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.

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.



Soft Ice Cream

BIB

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



Pastry
Gastronomy

**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.

ITALIAN GELATO



cattabriga

COLDELITE

 **PROMAG**

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.



Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



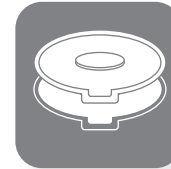
Glycol-based freezing

Makes an incomparable smooth and creamy product.



Dialog system

Remote assistance and monitoring system.



Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



Double inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



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.



Motor Beater Inverter

Varies the speed of the beater, improving the machine's flexibility with a remarkable saving.



Plug & Play

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



Insulated door

Utterly isolates the batch freezing process.



Visible production

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



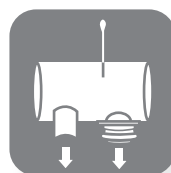
Heating plates

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



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.



Automatic speed variation

Guarantees the best possible heat transfer in order to avoid foaming, even with small charges of mix.



Pasteurizer

PSK PRO

65

125

Quantity per cycle	lt	18 - 55	36 - 110
Installed power	kW	10	13
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 140	64 x 85 x 140



Pasteurizer

EASYMIX

60 PLUS

120 PLUS

Quantity per cycle	lt	30 - 60	36 - 110
Installed power	kW	9	13
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

MULTIFREEZE 8 PRO 12 PRO 18 PRO

Quantity per cycle	Kg	1,5 - 8	1,5 - 12	2,5 - 18
Hourly production	lt	14 - 68	14 - 120	21 - 150
Installed power	kW	5,5	8	9,5
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	53 x 70 x 137	53 x 70 x 137	60 x 84 x 137



Horizontal batch freezer

STARGEL PRO 8 12

Quantity per cycle	Kg	5 - 8	6 - 12
Hourly production	lt	42 - 60	50 - 100
Installed power	kW	5,6	6,4
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50 x 73 x 140	50 x 73 x 140



Horizontal batch freezer

STARGEL 5 8 12

Quantity per cycle	Kg	3 - 5	5 - 8	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





Combo Unit

COMPACTA VARIO

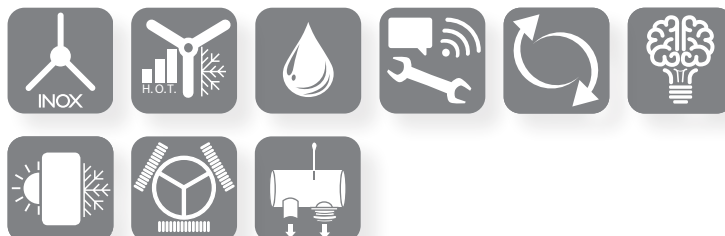
8

10

12

16

Quantity per cycle	Kg	1,5 - 8	1,5 - 10	1,5 - 12	2,5 - 16
Hourly production	lt	14 - 68	14 - 90	14 - 120	21 - 135
Installed power	kW	9	13	15	18
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 87 x 153



Combo Unit

COMPACTA

6

10

Quantity per cycle	Kg	3 - 8	4 - 10
Hourly production	lt	28 - 63	56 - 90
Installed power	kW	9	13
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	60 x 77 x 153	60 x 77 x 153



Vertical batch freezer

EFFE

4

6

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





Counter top Combo Unit

COMPACTA

4 CLASSIC

4 SILVER

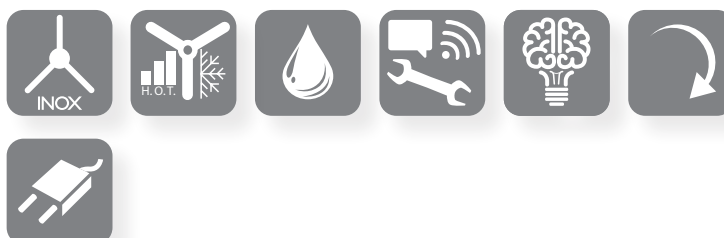
Quantity per cycle	Kg	1,5 - 4	1,5 - 4
Hourly production	lt	18 - 27	20 - 36
Installed power	kW	4,5	4,5
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	59 x 73 x 93	59 x 73 x 93



Counter top batch freezer

STARGEL 4

Quantity per cycle	Kg	1,5 - 4
Hourly production	lt	20 - 30
Installed power	kW	2,4
Electrical supply		230 / 1 / 50
Dimensions W x D x H	cm	47,5 x 65 x 76



Counter top 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





SOFT ICE CREAM



BIB

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.



REVERSE charge

Allows to effectively separate the operations area from the customers' self-service area.



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.



Automatic Fan Control

Fan speed varies according to the actual needs of the machine, reducing noise level.



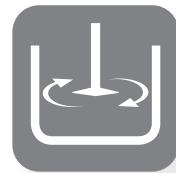
Dialog system

Remote assistance and monitoring system.



TC board

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



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.



Plug & Play

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



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 unit

<i>G1</i>		<i>G1</i>	<i>G1Y</i>
Mix hopper capacity	lt	6	6
Flavors		1	1
Installed power	kW	1,8	1,8
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	29 x 62 x 90	29 x 62 x 90



Single flavour or double flavor counter top unit

<i>P1 & P3</i>		<i>P1</i>	<i>P3</i>
Hourly production	lt	24	30
Flavors		1	2 + 1
Installed power	kW	1,8	2,5
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	30 x 78 x 92,5	55 x 78 x 92,5



Single flavor, counter top unit

<i>301</i>		<i>INOX</i>	<i>PRO</i>
Hourly production	Kg	40	40
Flavors		1	1
Installed power	kW	2,7	2,7
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	51 x 72 x 87	51 x 72 x 87





Double flavor, floor standing unit

603

INOX

INOX 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



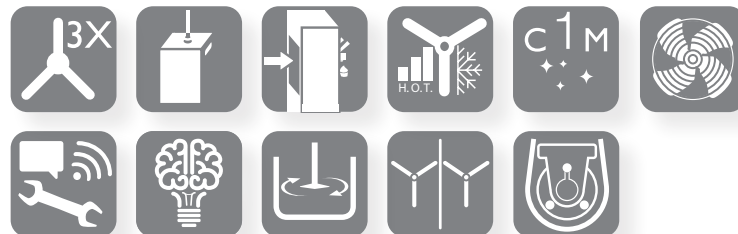
Double flavor, floor standing unit for self-service

603

REVERSE INOX

REVERSE INOX 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	50 x 84 x 174	50 x 84 x 174



Double flavor, floor standing unit (soft/shake)

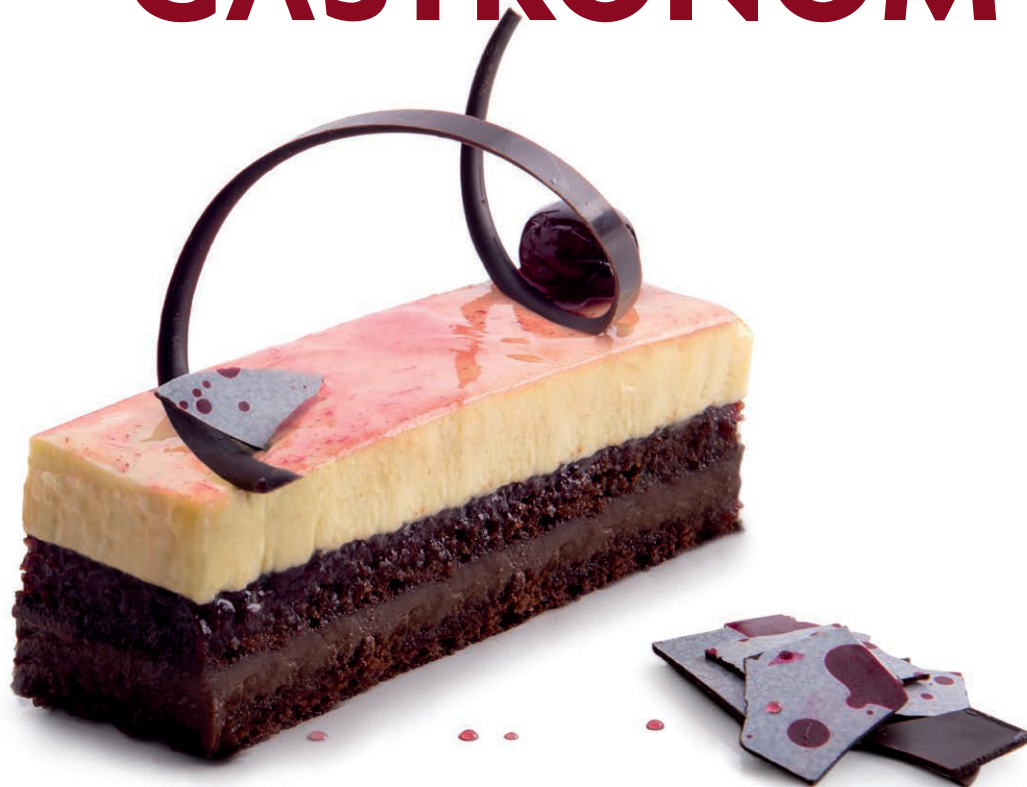
603

SOFT&SHAKE

Hourly production (soft)	Kg	30
Hourly production (shake)	Kg	30
Flavors		1+1
Installed power	kW	5
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	54 x 90 x 163 - 54 x 80 x 163
		AIR WATER



PASTRY GASTRONOMY



cattabriga

COLDELITE

**Ott
Freezer**

Unique Technologies



"Elite" stainless steel beater

100% stainless steel, patented and extremely performing.



Multifunction beater

Only one beater to do everything: cooking, cooling, freezing.



Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



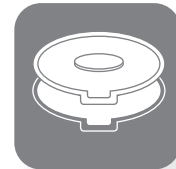
Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



Dialog system

Remote assistance and monitoring system.



Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



Double inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



Cortex board

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



Motor Beater Inverter

Varies the speed of the beater, improving the machine's flexibility with a remarkable saving.



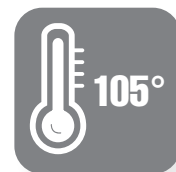
Insulated door

Utterly isolates the batch freezing process.



Heating plates

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



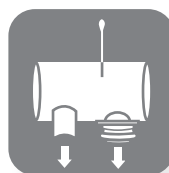
High temperature heating

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

COMPACTA VARIO CHEF

Quantity per cycle (gelato)	Kg	1,5 - 8
Quantity per cycle (custard)	Kg	2,5 - 6
Time per cycle		
max capacity	min.	10
Installed power	kW	9,2
Electrical supply		400 / 3 / 50
Number of speeds		8
Dimensions W x D x H	cm	60 x 77 x 153



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



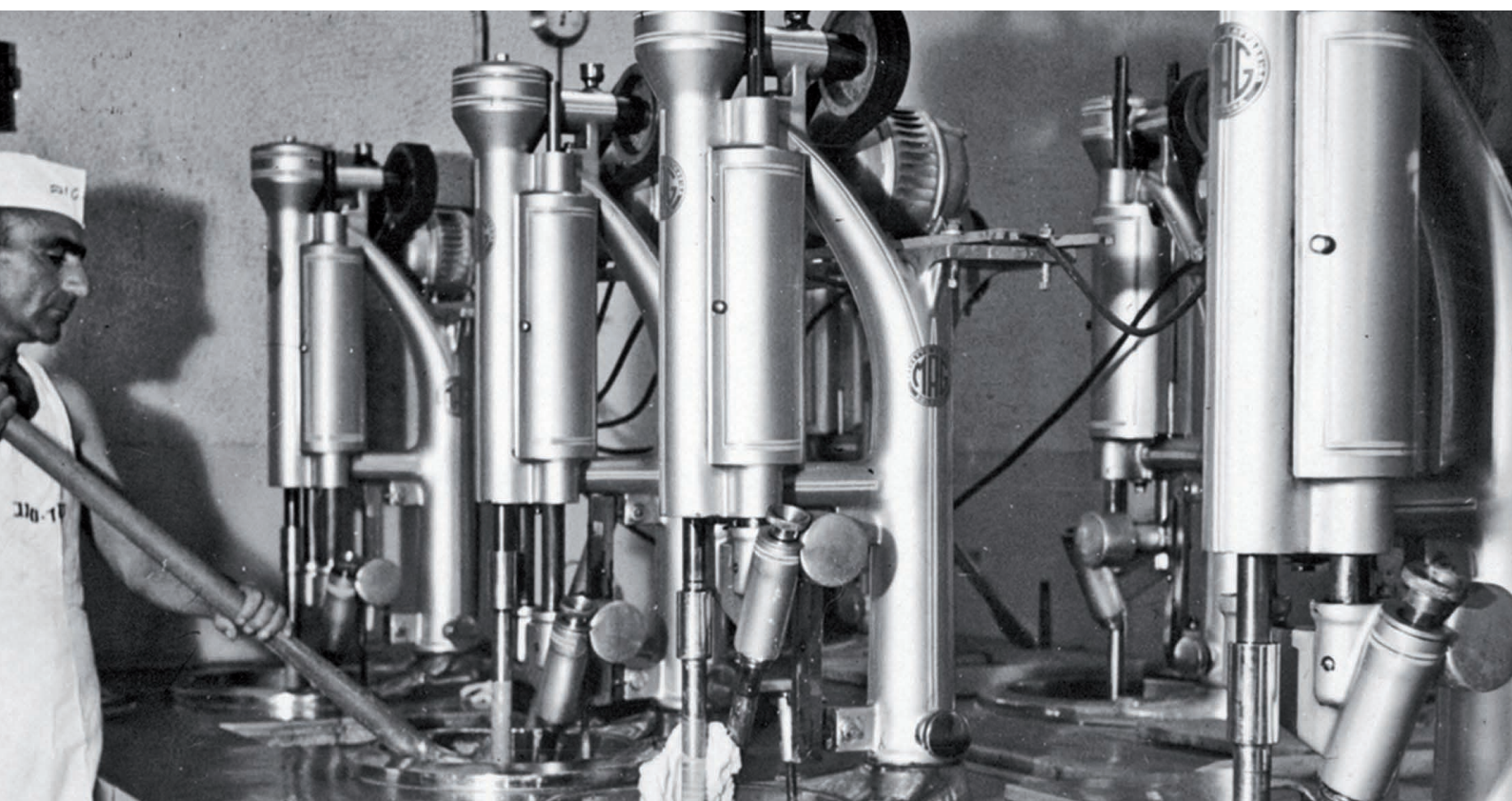


Custard making machine

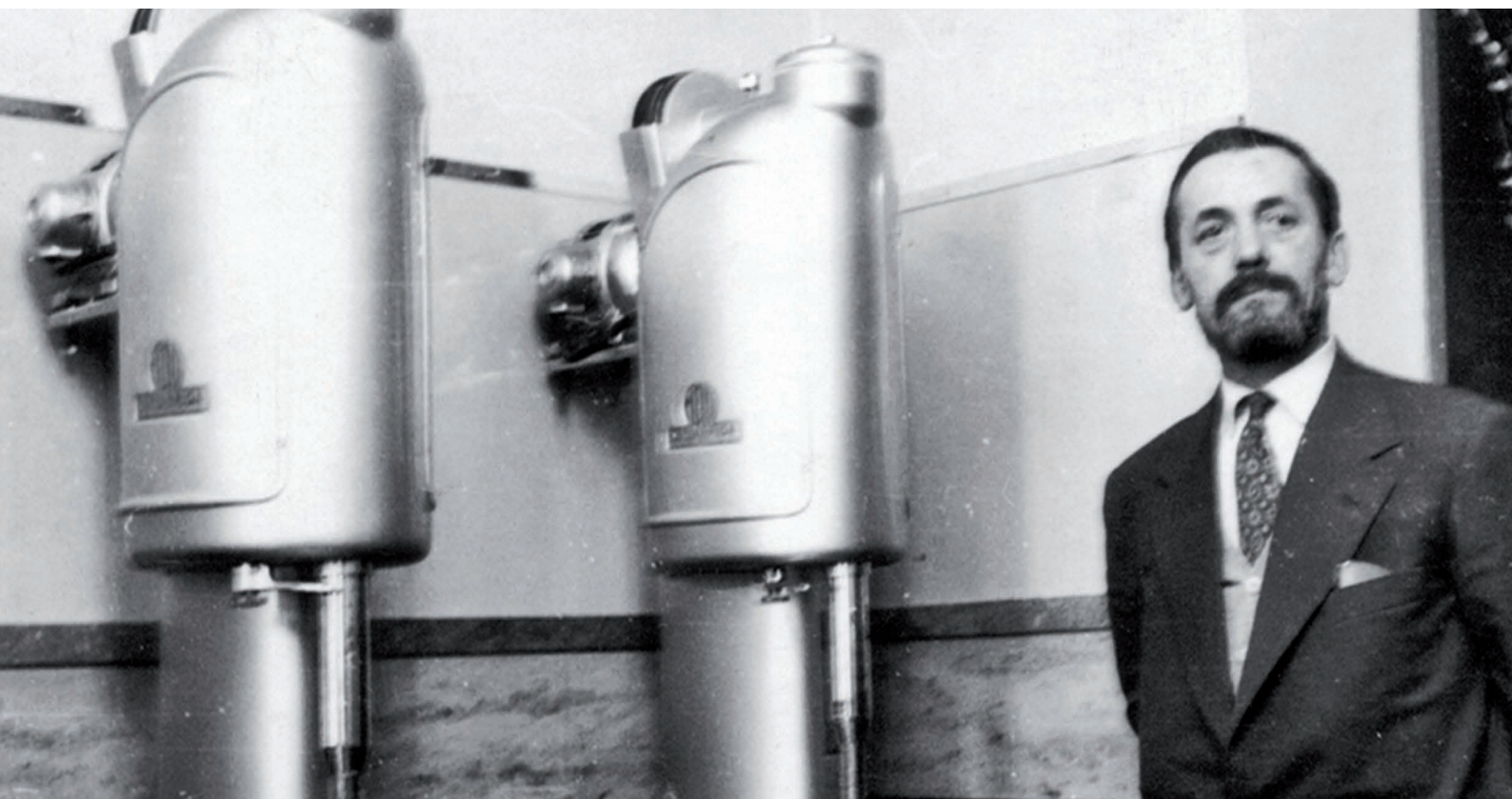
<i>CREMOMATIC</i>	<i>35</i>	<i>60</i>
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Capacity	lt	16 - 32	26 - 52
Average time per cycle	min.	120	120
Installed power	kW	3,9	5,5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	61 x 68 x 100	66 x 68 x 107





ICETEAM



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 **PROMAG**

**Off
Freezer**

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The Spirit of Excellence