ICETEAM
1927

cattabriga   COLDELITE   PROMAG   Ott Freezer

The Art of Gelato...

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 innovation. Thanks to the diverse

cattabriga

COLDELITE

PROMAG

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

Pasteuriser and batch freezer
coming in a single body, looking
ahead to the future, for both gelato
and pastry applications.

Strikes the balance between Italian
Engineering and Design,
and a competitive price positioning.

...since 1927

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.

Italian Gelato
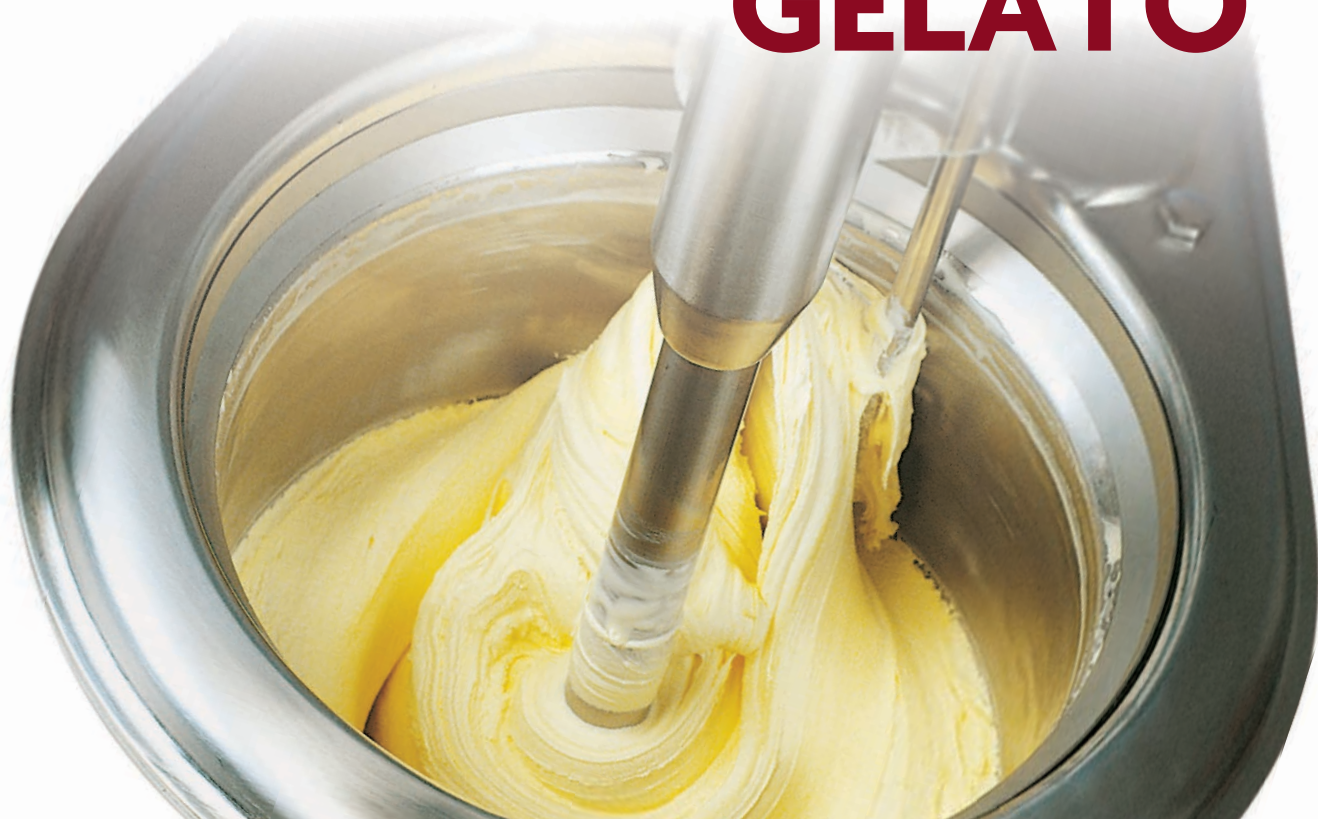
Soft Ice Cream

Pastry Gastronomy

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.

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

ITALIAN GELATO

cattabriga COLDELITE PROMAG

Unique Technologies

"Elite" 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
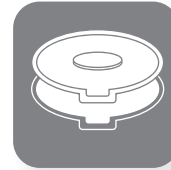Makes an incomparable smooth and creamy product.

Dialog
Remote assistance and monitoring system.

Dialog ready
Compatible with Dialog 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.

SMART 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.

Optimized extraction
Improves the extraction process thanks to a special inner outline.

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.

Hybrid cooling
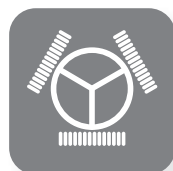Allows to choose among water cooling, air cooling or hybrid cooling.

Insulated door
Utterly isolates the batch freezing process.

Visible production
Makes production a real 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.

Independent exit boiler door
Allows to extract high-density products from combined units, directly from the boiler.

Automatic speed variation
The Brushless motor allows to set up to 10 speeds manually or automatically thanks to the detector of mix level.

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	39x85x140	64x85x140

Pasteurizer

PSK PRO		185 SE	185 CE
Quantity per cycle	lt	55-170	72-170
Installed Power	kW	14	14
Electrical Supply		400/3/50	400/3/50
Dimensions W x D x H	cm	69x95x115	69x95x115

Ageing vat

TMK		65 PRO	65+65 PRO
Capacity	lt	20-60	2x20 - 2x60
Installed power	kW	1,1	2,5
Electric power		230/1/50-60	230/1/50
Refrigeration		air	air
Dimensions W x D x H	cm	39x85x103	70x85x103

Pasteurizer

EASYMIX PLUS		60	60+60
Quantity per cycle	lt	27-55	2x27-2x55
Installed Power	kW	9	13
Electrical Supply		400/3/50	400/3/50
Dimensions W x D x H	cm	39x85x103	64x85x103

Dialog READY

Pasteurizer

EASYMIX REVO		60	120
Quantity per cycle	lt	18-55	36-110
Installed Power	kW	9	13
Electrical Supply		400/3/50	400/3/50
Dimensions W x D x H	cm	39x85x103	64x85x103

Dialog READY

Horizontal batch freezer

MULTIFREEZE PRO		8	12	18
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	53x70x137	53x70x137	60x84x137

Horizontal batch freezer touch screen

MULTIFREEZE ICONA		8	12	18
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	53x70x145	53x70x145	60x84x145

Horizontal batch freezer touch screen

MULTIFREEZE ICONA HY		8	12
Quantity per cycle	kg	1,5-8	1,5-12
Hourly Production	lt	14-68	14-120
Installed Power	kW	5,5	8
Electrical Supply		400/3/50	400/3/50
Dimensions W x D x H	cm	53x90x145	53x90x145

Vertical batch freezer

EFFE		6
Quantity per cycle	kg	6
Hourly Production	lt	36
Installed Power	kW	3,3
Electrical Supply		220-380/3/50
Dimensions W x D x H	cm	55x83,5x200

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	50x73x140	50x73x140	50x73x140

Horizontal batch freezer

STARGEL REVO		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	50x73x140	50x73x140

Combo Unit

COMPACTA		6	8 SILVER	10
Quantity per cycle	kg	3,5-6	3,5-8	4-10
Hourly Production	lt	28-58	28-63	56-90
Installed Power	kW	9	9	13
Electrical Supply		400/3/50	400/3/50	400/3/50
Dimensions W x D x H	cm	60x77x153	60x77x153	60x77x153

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	60x77x153	60x77x153	60x77x153	60x87x153

Combo Unit touch screen

VARIO ICONA		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	60x77x153	60x77x153	60x77x153	60x87x153
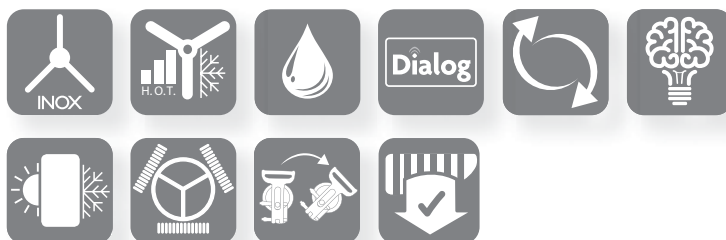
Combo Unit touch screen

VARIO ICONA HY		8	12
Quantity per cycle	kg	1,5-8	1,5-12
Hourly Production	lt	14-68	14-120
Installed Power	kW	9	15
Electrical Supply		400/3/50	400/3/50
Dimensions W x D x H	cm	60x97x153	60x97x153

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	59x73x93	59x73x93

Vertical batch freezer

EASYFREEZE		2000 INOX	3000 INOX
Quantity per cycle	kg	3-7	6-12
Hourly Production	lt	20-50	40-80
Installed power	kW	4,5	7,2
Electric power		400/3/50	400/3/50
Refrigeration		air/water	air/water
Dimensions W x D x H	cm	50,5x80x162	55x91x130

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	36,5x71,5x66

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	47,5x65x76

Continuous churning batch freezer

CUBO		2	2i
Cylinder Capacity	lt	2	2
Gelato Quantity per cycle	kg	1-2	1-2
Granita Quantity per cycle	kg		1-1,5
Installed Power	kW	1,1	1,1
Electrical Supply		230/1/50	230/1/50 - 220/1/60
Dimensions W x D x H	cm	49x54x44	49x54x44

Filler

DOSE&FILL		
Cylinder capacity	lt	12
Filling capacity	kg/min	1,5 - 2,5
Electric power		115-240V/1/50-60 HZ
Inclusion (max diameter)	mm	10
Installed power	W	300
Dimensions W x D x H	cm	25x70x86

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

Remote assistance and monitoring system.

SMART 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.

Plate condenser

Improves the heat exchange and lowers electricity and water consumption.

Double and independent motor

Improves the production and allows to adjust freezing power independently on each side.
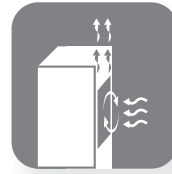
Plug & Play

It allows the machine to be connected to a single-phase network as it is already equipped with a plug.

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

G1		Y
Tank Capacity	lt	6
Flavors		1
Installed Power	kW	1,8
Electrical Supply		230/1/50
Dimensions W x D x H	cm	29x62x90

2+1 flavor, counter top unit

453		INOX
Tank Capacities	lt	8x2
Hourly Production	kg	45
Flavors		2+1
Installed Power	kW	4,2
Electrical Supply		400/3/50
Dimensions W x D x H	cm	51,4x97x95,6

Single flavor, counter top unit

301		INOX	INOX MIX
Hourly Production	lt	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	51x72x87	51x72x87

Single flavor, counter top unit touch screen

301 HT		ICONA	ICONA MIX
Hourly Production	lt	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	51x72x87	51x72x87

2+1 flavors, 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	54x90x163/54x80x163	54x90x163/54x80x163

2+1 flavors, floor standing unit for self-service

603 REVERSE		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	50x84x174	50x84x174

2+1 flavors, 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	54x90x163/54x80x163

PASTRY
GASTRONOMY

Unique Technologies

"Elite" 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
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.

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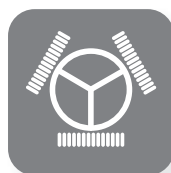In-house software, with high free memory slots for remote update.

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

Insulated door
Completely isolates the batch freezing process.

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

High temperature heating
Guaranteed no less than 105℃.

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

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.

Inclusions
Allows to add solid ingredients when freezing.

Visible production
Makes gelato production a real show.

Multifunction touch screen

VARIO ICONA CHEF		8	12
Gelato Quantity per cycle	kg	1,5-8	1,5-12
Custard Quantity per cycle	kg	2,5-8	2,5-12
Granita Quantity per cycle	kg	7	11
Installed Power	kW	9	15
Electrical Supply		400/3/50	400/3/50
Beater Speed		8	8
Refrigeration		Water	Water
Dimensions W x D x H	cm	60x77x153	60x77x153
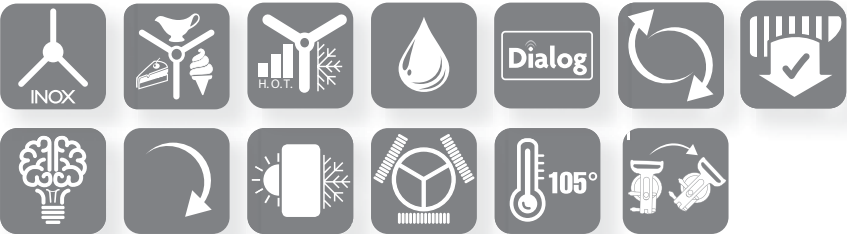
Multifunction touch screen

VARIO ICONA CHEF HYBRID		8
Gelato Quantity per cycle	kg	1,5-8
Custard Quantity per cycle	kg	2,5-8
Granita Quantity per cycle	kg	7
Installed Power	kW	9
Electrical Supply		400/3/50
Beater Speed		8
Refrigeration		Hybrid
Dimensions W x D x H	cm	60x97x153

Multifunction

MASTERCHEF		12	20
Cylinder Capacity	lt	12	20
Gelato Quantity per cycle	kg	3-7	5-12
Custard Quantity per cycle	kg	3-9	6-15
Cycle Time	min	9-39*	9-39*
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	50,5x70x121	55x74x139
*39 min with pasteurization cycle included			

Custard making machine

CREMOMATIC		35	60
Capacity	lt	16-32	26-52
Average Cycle Time	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	61x68x100	66x68x107

Multifunction

BABYCHEF		
Cylinder Capacity	lt	2
Gelato Quantity per cycle	kg	1,3-2,5
Custard Quantity per cycle	kg	1-4
Installed Power	kW	1,84
Electrical Supply		230/1/50
Dimensions W x D x H	cm	50x55x42
Weight	kg	62
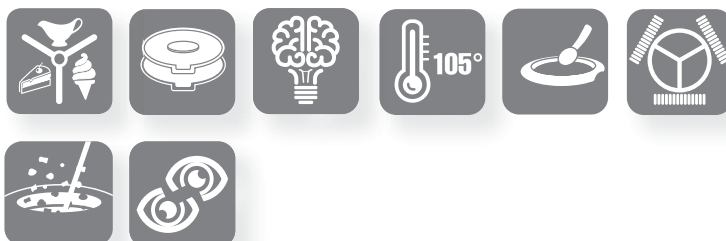
NOTE:

ICETEAM
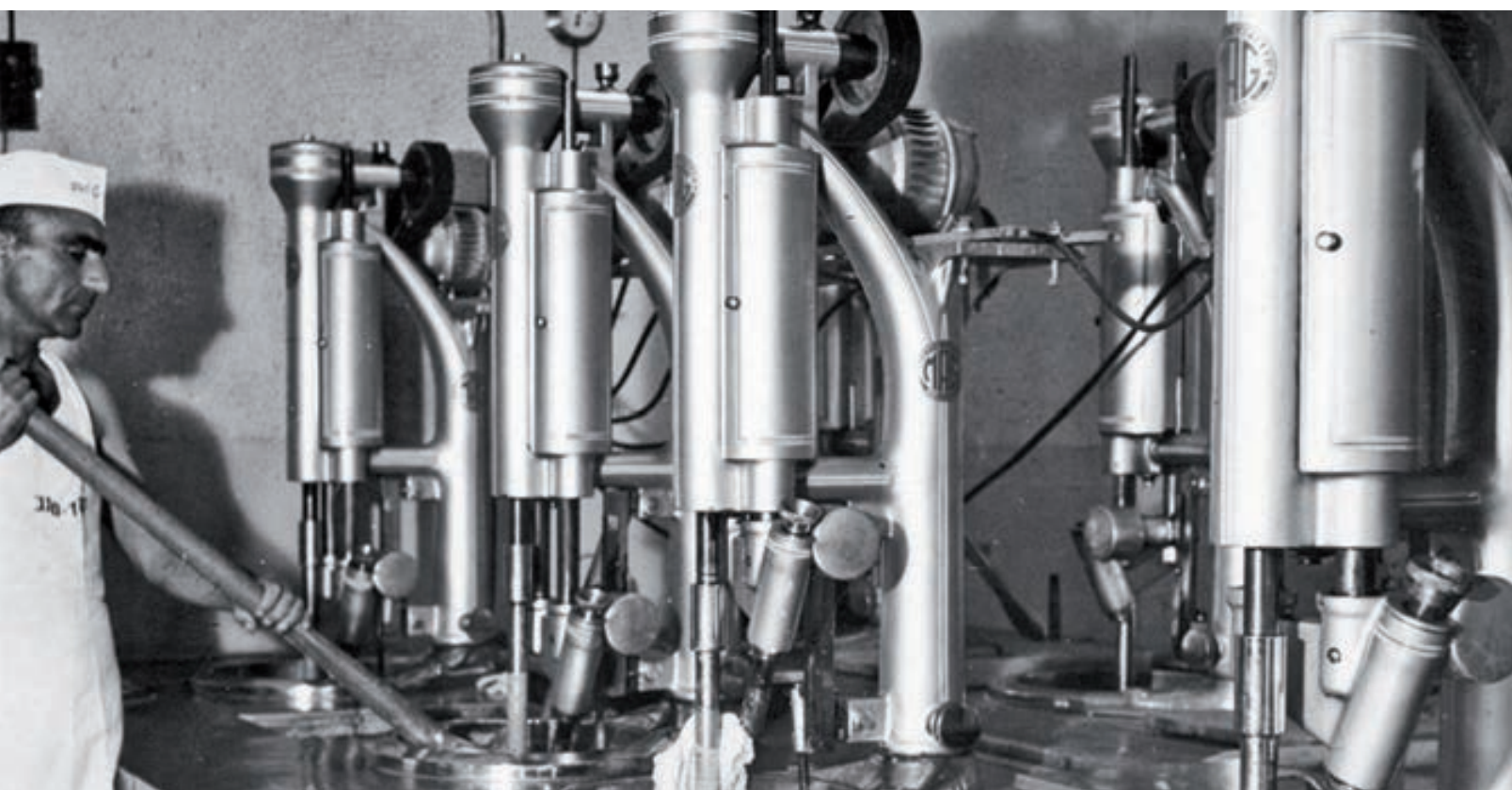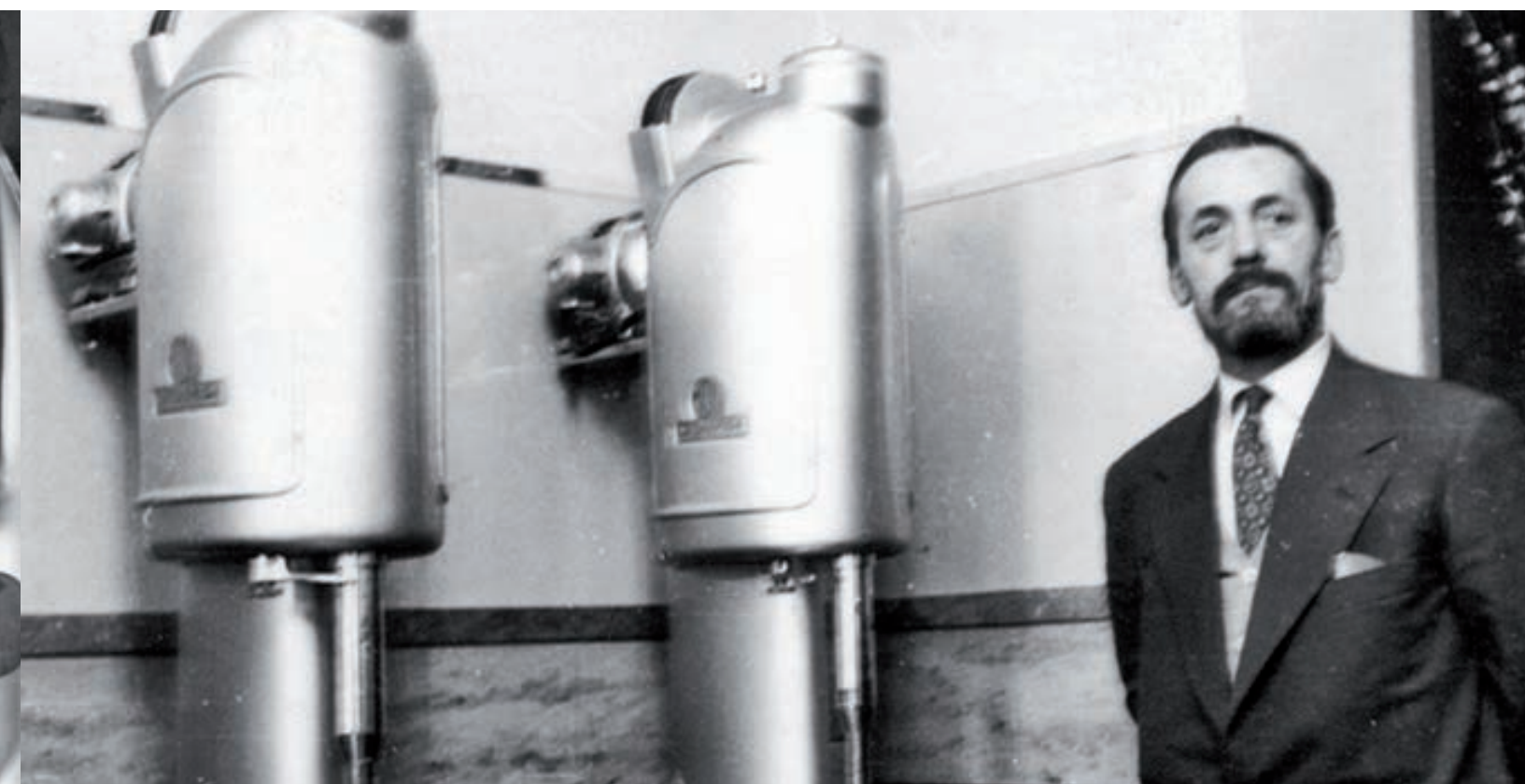
1927

cattabriga

COLDELITE

◆ PROMAG

Ott Freezer

ICETEAM
1927

ICETEAM
1927

an Ali Group Company

Ali
GROUP
the spirit of excellence