



# Compacta VariO 8 *pro*



**COLODELITE**



**LIMITED SPACE** - Coldelite COMPACTA covers a very limited surface in your facility or laboratory.

**LIMITED INVESTMENT** - Buying a 2 in 1 unit embodying the full production process of gelato will save your money.



**LOW OPERATIONAL COSTS** - the in-built changeable speed and adjustable freezing system of VARIO allows to save a great deal of energy and water.

**FLEXIBLE PRODUCTION** - Compacta is very quick and efficient. You can adjust your working schedule according to your daily sales.

**ADJUSTABLE PRODUCTION** - Compacta can handle very low minimum charges, approximately 15% of the full capacity.

**PERFECT COOKING** - the unit can reach up to 105°C.

**GOURMET FOOD PRODUCTION** - most of the widely used gastronomy sauces can be produced by the combined action of the upper heating plus, if necessary, the lower freezing action.

**PASTRY PRODUCTION** - Custard Cream, Fruit Jam, Ganache, and many other pastry application can be made at the highest peak of quality through the combined action of the upper and lower cylinder.

**GELATO PRODUCTION** - During the PASTEURISATION phase, the mix including the flavor is taken to any chosen temperature in a few minutes. During the BATCH FREEZING, the mix and the flavor drop into the lower cylinder and are frozen to the chosen level of consistency.

## TECHNICAL SPECIFICATIONS

Model	Cylinder capacity	Quantity per cycle (ice cream, lt/mix)	Quantity per cycle (pastry cream, kg)	Time per cycle max. capacity (pastry cream /ice cream)	Compressor electrical loading	Beater motor electrical loading	Number of speeds	Cooling	Dimensions	Net / gross weight
	Lt.	Min. / Max	Min. / Max	min.	kW	kW			mm	kg
Compacta VariO pro	11	1,5-8	2,5-4	25	2.6	3	7	Air Water	600W x 770 D x 1530 H	290

All specifications mentioned must be considered approximate. Icteam reserves the right to modify, without notice, all parts deemed necessary.

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by



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