

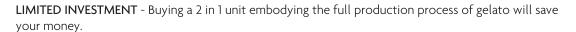
Compacta VariO 8







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





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

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





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