

Compacta VariO^{pro}



Compacta VariO *pro*



LIMITED SPACE

Compacta VariO 8 pro covers a very limited surface in your facility or laboratory.

LIMITED INVESTMENT

Compacta VariO 8 pro buying a 2 in 1 unit embodying the full production process of gelato will save your money.

LOW OPERATIONAL COSTS

Compacta VariO 8 pro the in-built changeable speed and adjustable freezing system of VARIO allows to save a great deal of energy and water.

FLEXIBLE PRODUCTION

Compacta VariO 8 pro is very quick and efficient. You can adjust your working schedule according to your daily sales.

ADJUSTABLE PRODUCTION

Compacta VariO 8 pro 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	13 (25 with pasteurizing cycle)	2,6	3	7	Air Water	600 W x 770 D x 1530 H	290

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary.



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