

**COLODELITE****bib**Advanced technology  
Easy to use

Brilliant Idea Born again

**C1M****Cleaning once a month**

Certified procedure to clean the soft unit without disassembling most of the parts (check local codes)

**peristaltic pump**

high efficiency and high increase in volume are granted. The pump is easy to assemble and reduces all consumptions: it only works when you need it!

**Free Dialog System**

state-of-the-art solution. It provides real-time support, checks and changes the parameters of the machine, updates the software automatically

**3x beater**

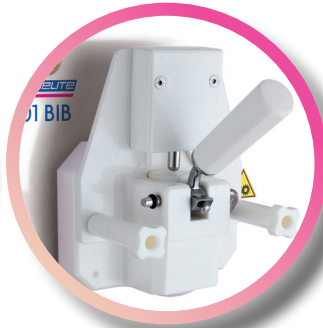
top performance both with both soft gelato and frozen dessert

**spigot**

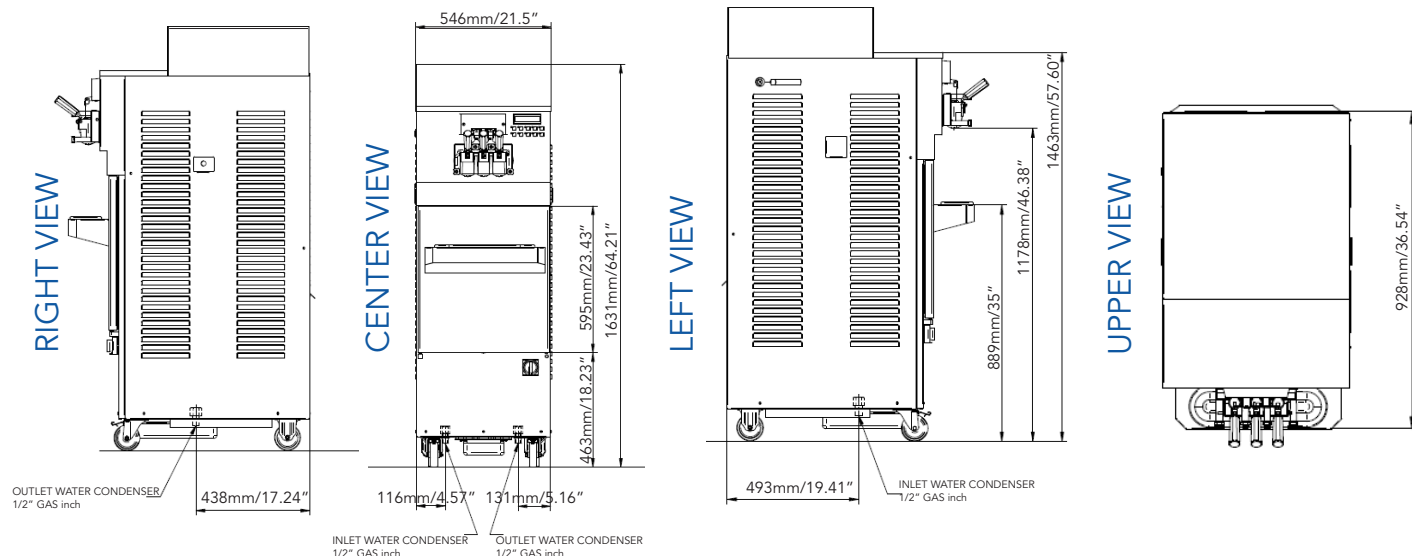
self-closing option

**refrigerated cabinet**

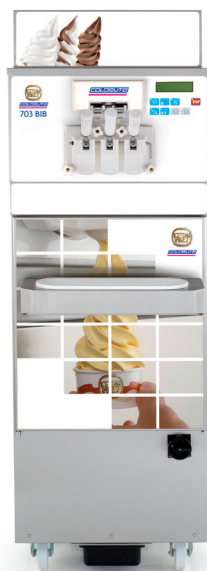
a few parts, and easy to access

BY **AG** ADVANCED GOURMET  
IN THE USA

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## TECHNICAL SPECIFICATIONS: BIB 703



Hourly Production:	20G
Tank Capacity:	12 + 12
Bag in Box Capacity:	(2) 22qt
Flavors:	2 + 1
Compressors:	2
Condensation:	water
Electrical Supply (V/Ph/Hz):	208-230V/1Ph/60Hz
Fuse Size:	(1) 45 Amp
Dimensions (WxDxH):	21.26" x 35.43" x 64.17"
Net Wt. Kg/Lb:	335Kg/738.55Lb

\*Installation of electrical and plumbing to be completed by a contracted electrician

\*Machines do not come with cord or plug and require proper connection within the guidelines of local code

\*Continuing research results in steady improvements; therefore, these specifications are subject to change without notice

Certified and/or listed by:



\*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-M91 (R2008)  
\*\*Select Voltages @ 50Hz

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