

COLODELITE

Compacta VariO 

Model: Elite 12

Project:

Quantity:

Item:



Inverter



"Elite" Stainless Steel Beater



Dialog System



TC Board



Heating Plates



Double Exit Top Door

Standard Features:

- 11 preset programs
- customize and store batch freezing cycles
- varying rotation speed of beater
- small footprint
- heat, mix, and freeze, all in one
- direct transfer from top to bottom chamber



AG

ADVANCED GOURMET
EQUIPMENT & DESIGN

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Sales@AdvancedGourmet.com

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Compacta VariO

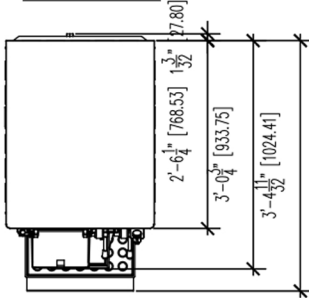
Model: Elite 12

Project:

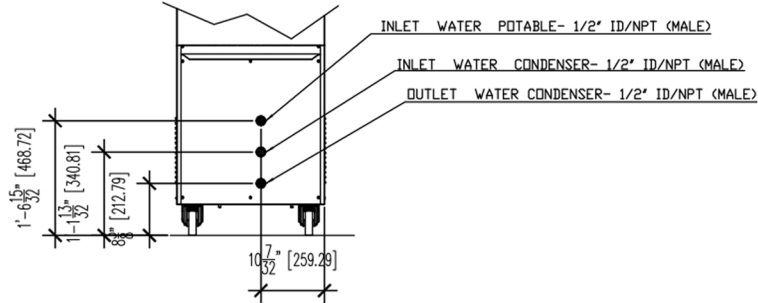
Quantity:

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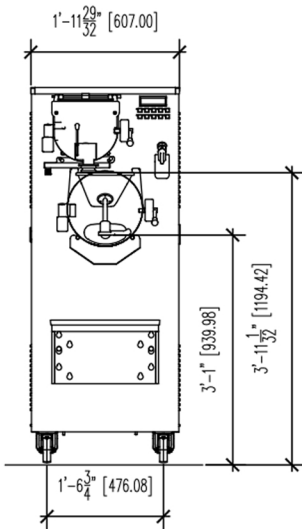
Plan View



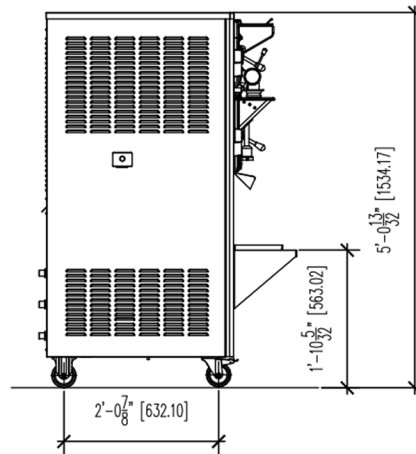
Rear Detail



Front Elevation

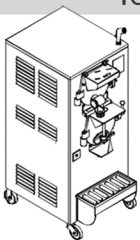


Side View



0'-6" MINIMUM SIDE CLEARANCE

Technical Specifications: Compacta Vario- Elite 12



Quantity per Batch Min/Max: 2Lt/17Lt.

Electrical Supply (V/Ph/Hz.): 208-230V/3Ph/60Hz.

Min Amp./Max Fuse: 70/70

Dimensions (WxDxH): 23.62"x30.31"x60.24"

Net Wt. Kg./Lb.: 430Kg./946Lb.

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

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

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

