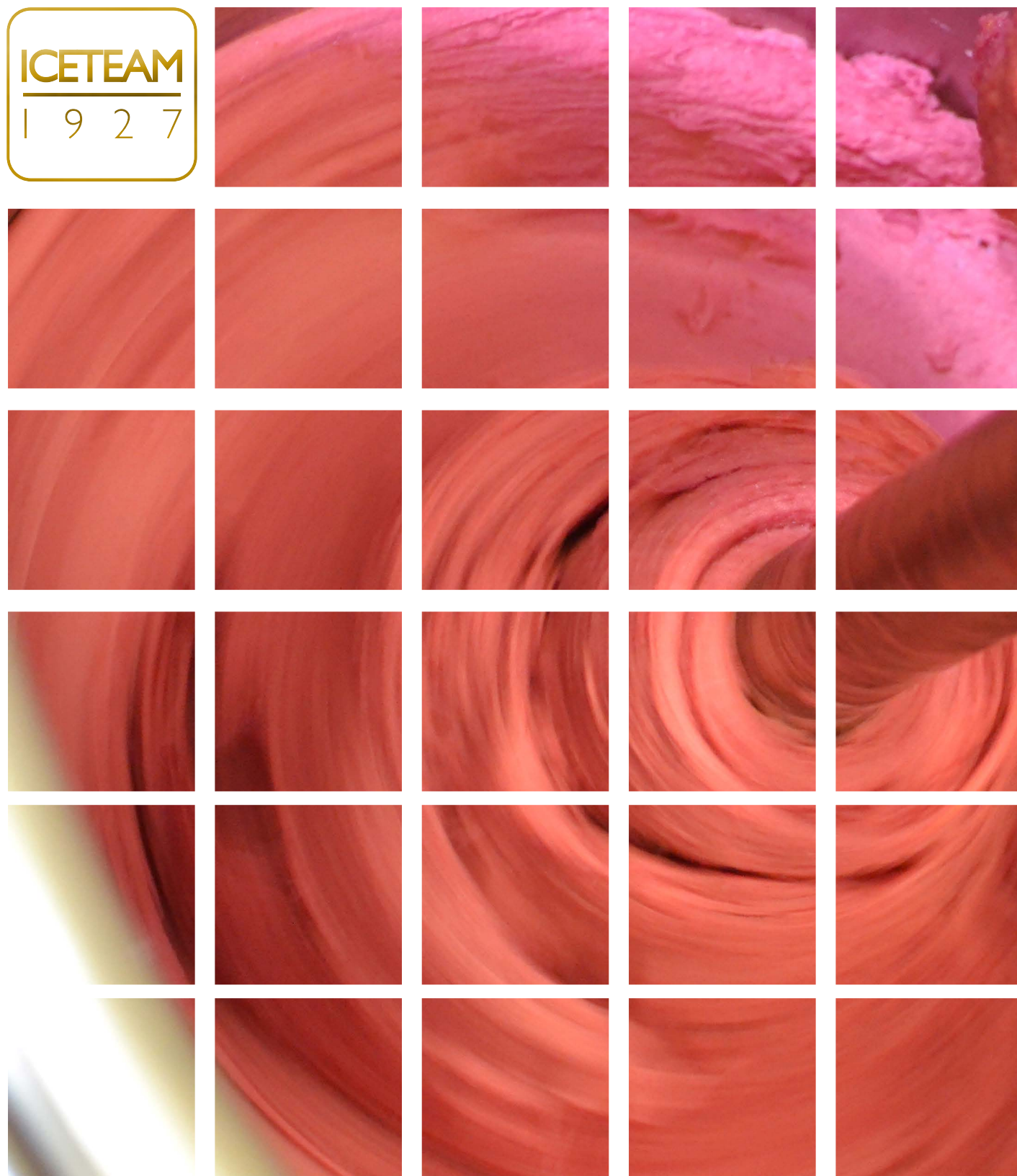


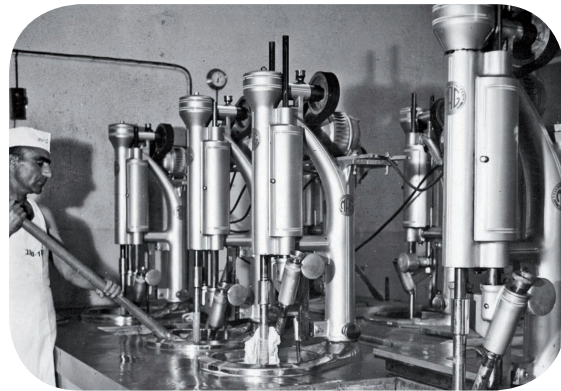


cattabriga

COLODELITE



BY **AG** ADVANCED GOURMET IN THE USA



The Art of Gelato since 1927



ICETEAM 1927 belongs to the ALI GROUP company, one of the leaders in gelato, soft, frozen desserts and pastry making machines industry. The company is the result of the joining forces of CATTABRIGA, COLDELITE, PROMAG and OTT FREEZER.

The wide range of products, unmatched in the industry, is something to be proud of and it is constantly renewed by new products, featuring both user-friendliness and innovation. Thanks to the diverse traditions coming from each brand, ICETEAM 1927 meets the demands of virtually all kind of customers in the foodservice industry, serves them with a listening attitude, and has the will to provide them with the right solution, either directly or through a well-structured sales network, always in close touch with the customer's needs.



Italian Gelato

cattabriga

COLDELITE



Pastry

Gastronomy

COLDELITE

**Ott
Freezer**





ITALIAN GELATO



cattabriga

Since 1927, a starring name of the industry, and a leading force in the innovation under the flag of undisputed excellence.

COLDELITE

Pasteuriser and batch freezer coming in a single body, looking ahead to the future, for both gelato and pastry applications.

BY **AG** ADVANCED GOURMET IN THE USA



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Unique Technologies



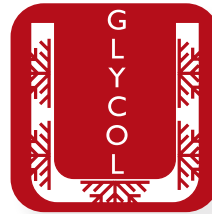
"Elite" stainless steel beater

100% stainless steel, patented and extremely performing.



Plate condenser

New technology. Improves the heat exchange and lowers electricity and water consumption.



Glycol-based freezing

Makes an incomparable smooth and creamy product.



Dialog system

GPRS-based, Remote assistance and monitoring system.



TC board

In-house software, with high free memory slots for remote update.



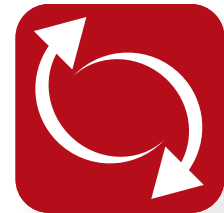
Extraction by stick

Shows the gelato making manual skills to everyone in the shop.



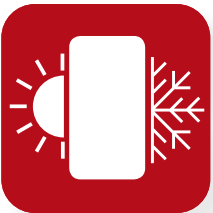
Inclusions

Allows to add solid ingredients when freezing.



Inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



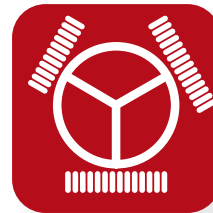
Insulated door

Utterly isolates the batch freezing process.



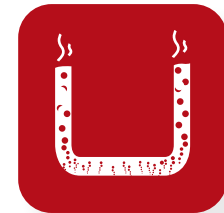
Visible production

Makes production a true show in its more classical "stir and stick" process.



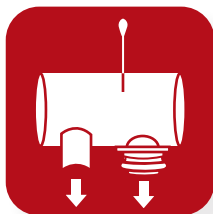
Heating plates

Three independent plates, to be activated according to the quantity of mix treated.



Baine marie system

Prevents burnouts of the mix while heating.



Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.





Pasteurizer

PSK KEL

65

Quantity per cycle	L	20 - 60
Electrical supply		208-230 / 3 / 60
Dimensions W x D x H	cm	39 x 88 x 107



Vertical batch freezer

EFFE

6

Quantity per cycle	kg	6
Hourly production	L	36
Electrical supply		208-230 / 3 / 60
Dimensions W x D x H	cm	55 x 83.5 x 200





Horizontal batch freezer

<i>F</i>		<i>45G</i>	<i>90G</i>	<i>120G</i>
Quantity per cycle	kg	4.5 - 9	6.5 - 15.5	11 - 22
Hourly production	L	53	106	142
Electrical supply		208-230 / 3 / 60	208-230 / 3 / 60	208-230 / 3 / 60
Dimensions W x D x H	cm	50 x 65 x 141	60 x 79 x 141	65 x 95 x 141



Counter top freezer

<i>Stargel</i>		<i>4</i>
Quantity per cycle	kg	1.5 - 4
Electrical supply		230 / 1 / 60
Dimensions W x D x H	cm	47.5 x 65 x 76



Counter top freezer

<i>K20</i>		
Quantity per cycle	L	1.5 - 2.5
Electrical supply		230 / 1 / 60
Dimensions W x D x H	cm	38 x 56.2 x 69.6





Combo Unit

COMPACTA

VARIO 8 US

VARIO 12 US

Quantity per cycle	Kg	1.5 - 8	1.5 - 12
Hourly production*	lt	14 - 68	14 - 120
Electrical supply		208-230 / 3 / 60	208-230 / 3 / 60
Dimensions W x D x H	cm	60 x 77 x 153	60 x 77 x 153



* Values obtained by introducing the mix at 4°C / 39°F



Counter top Combo Unit

COMPACTA

4 US

Quantity per cycle	kg	1.5 - 4
Hourly production*	L	20 - 36
Electrical supply		208-230 / 1 / 60
Dimensions W x D x H	cm	59 x 73 x 93



* Values obtained by introducing the mix at 4°C / 39°F





PASTRY GASTRONOMY



COLODELITE

Pasteuriser and batch freezer coming in a single body, looking ahead to the future, for both gelato and pastry applications.



Since 1935, thanks to its unique vertical cylinder, multifunction technology, a deserved name and an innovator in the world's top names of pastry and hotel industry.

BY **AG** ADVANCED GOURMET IN THE USA



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Unique Technologies



Multifunction beater

Only one beater to do everything: cooking, cooling, freezing.



Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



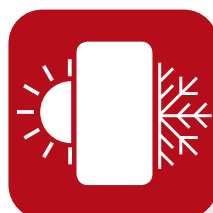
Cortex board

In-house software, with high free memory slots for remote update.



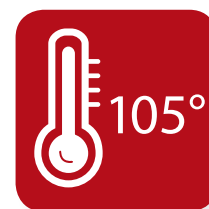
Inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



Insulated door

Utterly isolates the batch freezing process.



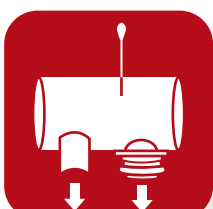
High temperature heating

Quietly reaching 105°C.



Environmentally friendly heating

Heats without activating any coil, thus reducing consumptions of water and energy.



Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.







Multifunction

COMPACTA VARIO 8 PRO US

Quantity per Cycle	lt	11
Electrical supply		208-230 / 3 / 60
Number of speeds		7
Dimensions W x D x H	cm	60 x 77 x 153



Multifunction

MASTERCHEF 12 US 20 US

Quantity per Cycle	lt	12	20
Electrical supply		208-230 / 3 / 60	208-230 / 3 / 60
Number of speeds		7	7
Dimensions W x D x H	cm	50,5 x 70 x 128	55 x 74 x 139





EDUCATION & TRAINING



Advanced Gourmet offers a unique opportunity for clients at all levels to **work side by side with our professional chefs, trainers and store designers**. The Advanced Gourmet approach to education is different from the rest – **we offer an individual or small group targeted training experience**. No two business concepts are exactly the same, and rather than following the herd into generalized classes, **we design your educational experience to meet your needs**. Our professional chefs and trainers can help you design and develop your menu for **frozen desserts, artisan coffee, pastries**, etc.

Our design staff is available to help you get started with our **customized design services**. Our professional staff is well versed in helping you put together your **financial planning elements** relating to product cost, margins, profit expectancy and capital goods investment estimates.

Whether new to the business or a seasoned professional, our “Advanced” opportunities are designed to help you explore ways to make your next steps toward achieving success.

Unique Resources & Experience

In addition to hands-on frozen dessert production, our staff is uniquely qualified to assist you with:

- Start up
- Catering and wholesale
- Store design and layout
- Making and decorating your own cakes and pies
- Product mix and production planning
- Pricing and product cost containment



SERVICE & INSTALLATION

Beyond store build-out and installation services, Advanced Gourmet is unique in offering after sales services, and support for all our production equipment.

Our experienced team of technicians is specifically trained to resolve any of your equipment service needs.

BY **AG** ADVANCED GOURMET IN THE USA



SOFT SERVE



Soft Serve

703B

Hourly production*	20G
Electrical supply	208-230 / 1 / 60
Dimensions W x D x H cm	54 x 90 x 163



* Values obtained by introducing the mix at 4°C / 39°F





ASK US ABOUT: TECHFROST

The all-in-one blast freezers/chillers by Techfrost guarantees the quality of your food products, **preserving moisture and extending shelf life**. Models JOF-23 and JOF-ONE ensure high performance in a small space, **achieving an internal temperature of -40°F in just 18 minutes**.

Techfrost products are indispensable in all sectors of **gastronomy, pastry, gelato-making and bread-making**, where work time and food safety standards have an essential role. The use of temperature-controlled blast freezer/chiller assist in the critical element of maintaining proper food safety standards while preserving appearance, taste, texture and nutritional value.

It is ideal for operations such as ice cream and gelato shops, pastry kitchens, chocolatiers, restaurant kitchens, pre-staging for catering, and event kitchens, or even pizza dough production. With two sizes and voltages available the Techfrost is the perfect choice to adapt to any space, including catering and food trucks.



Blast Chiller/Freezer

JOF-23

Capacity:	1.8 cubic ft. - 3 optional trays
Min./Max Amperages:	15
Electrical supply:	115 / 1 / 60
Dimensions External (W x D x H):	23.62" x 23.62" x 15.35"
Dimensions Internal (W x D x H):	13.39" x 14.17" x 10.63"
Net Wt:	106Lb.



Blast Chiller/Freezer

JOF-1

Capacity:	2.9 cubic ft. - 3 optional trays
Min./Max Amperages:	20
Electrical supply:	208-230 / 1 / 60
Dimensions External (W x D x H):	26.4" x 29.5" x 19.7"
Dimensions Internal (W x D x H):	16.5" x 24" x 19.7"
Net Wt:	150Lb.



Blast Chiller/Freezer

E5

Capacity:	4.19 cubic ft. - 5 optional trays
Min./Max Amperages:	7
Electrical supply:	230 / 1 / 60
Dimensions External (W x D x H):	32.28" x 27.56" x 35.43"
Dimensions Internal (W x D x H):	27.56" x 17.72" x 14.76"
Net Wt:	198Lb.



Blast Chiller/Freezer

E10

Capacity:	11.16 cubic ft. - 10 optional trays
Min./Max Amperages:	8.5
Electrical supply:	230 V / 60Hz
Dimensions External (W x D x H):	32.28" x 31.50" x 68.90"
Dimensions Internal (W x D x H):	27.56" x 17.72" x 39.37"
Net Wt:	418Lb.



Blast Chiller/Freezer

E15

Capacity:	12.24 cubic ft. - 15 optional trays
Min./Max Amperages:	8.5
Electrical supply:	230 V / 60Hz
Dimensions External (W x D x H):	32.28" x 31.50" x 76.73"
Dimensions Internal (W x D x H):	27.56" x 17.72" x 43.31"
Net Wt:	463Lb.



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The Spirit of Excellence

