MULTIFREEZE ICONA US

MULTIFREEZE ICONA *is the new Cattabriga's batch freezer.*

ICONA system •
New insulated door •
New ergonomic stainless steel hand shower •

MULTIFREEZE ICONA *is currently available with top of the line configuration.*

TECHNICAL SPECIFICATIONS

		MULTIFREEZE ICONA **18 US**
Quantity per cycle	lb	5,5 - 39
Max Fuse Size	A	35
Minimum Circuit Ampacity	A	35
Cooling		water
Electrical supply	V / ph / Hz	208-230 / 3 / 60
Width	inch (mm)	23.6 (600)
Depth	inch (mm)	33 (840)
Height	inch (mm)	57 (1450)
Net weight	lbs (kg)	882 (400)
Gross weight	lbs (kg)	939 (426)

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary. The hourly production is subject to variation according to the type of mix used, introduction temperature of the same and the characteristics of the finished product desired.

ICETEAM 1927

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ALI GROUP

The Spirit of Excellence

MULTIFREEZE ICONA US

THE ICONIC BATCH FREEZER...

Now ICONA



ICETEAM 1927 cattabriga

Save your recipes

Multifreeze Icona lets you save recipes in a revolutionary way: create the steps and personalise the alerts so that you can have the smoothest working experience.

App M2M Dialog
remote control of the cycles



Touchscreen

The machine is simple and easy to use thanks to its intuitive LCD Touch Screen, and its smart interface designed by our Gelato Chefs. The Icona system allows you to switch from one operation to another and to manage and store personalised recipes, preferences and alerts only with a few taps.



New tray and carapine holder

A new and practical support ideal for an optimal stabilization of trays and carapine. It is compatible with most of the standard models on the market.





"REVO" Insulated door

Patented door that combines the easiness of front loading with a new system of insulation that optimises the freezing times.



Double speed extraction

the two spped system allows the operator to extract the Gelato in two different steps: rpidly at first, manageabe by the user thereone. This gratly helps maintaining the finest texture and temperature in the product.

New shower

ICETEAM 1927 branded with continuous water flow and water jet regulation.

