



ItalianGelato
Concepts
dessert projects & equipment supply

CUBo 2



Gelato always fresh anytime anywhere



11 personalized recipes



App for the remote control of the machine

→ Industry 4.0 Plan



CUBo 2i: the motor beater inverter varies the speed -even during the cycle- depending on the type of mix introduced



CUBo 2

Fully automatic single cylinder table top machine, designed for the production and sale of fresh gelato and ice cream. The continuous churning process is done in front of customers, adding fresh liquid mix as the product is sold.

A sophisticated, but easy to use, electronic controller ensures the best texture and quality all the time.

Night conservation cycle is automatic and settable.

TECHNICAL SPECIFICATIONS

			CUBo 2	CUBo 2i
Quantity per cycle ■	Mix processed	kg	1 - 2	1 - 2
	Gelato produced	lt	1.3 - 2.6	1.3 - 2.6
Quantity per cycle ■	Granita produced	kg		1 - 1.5
Agitator Motor speed		n°	2	15
Electric power		STANDARD	230 /1 / 50 Hz	230 /1 / 50 Hz
Installed power		kW	1.1	1.1
Cooling			air	air
Dimensions WxDxH		cm	49 x 54 x 44	49 x 54 x 44
Net weight		kg	54	54

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



Italian Gelato Concepts Pty Limited
Unit 1, 37 Mortimer Road
Acacia Ridge Qld 4110

Bris Office: +61 [0] 7 3162 7724
Syd Office +61 [0] 2 8311 9701

Email: info@italiangelato.com.au

www.italiangelato.com.au



ICETEAM 1927 – Ali Group Srl

Via Emilia, 45/A
40011 Anzola dell'Emilia - Italy
Phone +39.051.6505.330
Fax +39.051.6505.331

an Ali Group Company



The Spirit of Excellence



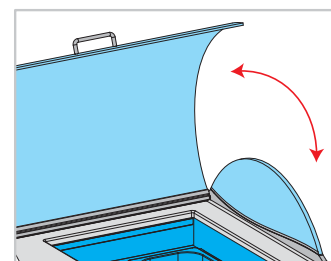
MICROGEL



HORIZONTAL COUNTER ICE CREAM AND GASTRONORM SHOWCASE

- Removable condenser filter
- Stainless steel ventilation grids, integrated in the structure
- Predisposed with stainless steel bars for ice cream stainless steel basins
- Electronic control unit with display and integrated control panel
- Feet as standard
- Condenser filter cleaning alarm
- PMMA cover with chromed handles, opening from operator side
- LED lighting with high luminous efficiency and energy savings
- Stainless steel frame with PMMA sides and upper opening cover

MICROGEL 4



Colori standard



COD. 08

	°C	LxDxH mm	N° - mm. DI SERIE	N° - mm. MAX	Watt	% U.R.	DEFROST	H ₂ O			Kg.		
Microgel 2	-15/-18	722x560x467	-	n° 4 - Lt. 2,5 n° 2 - Lt. 5	180			MAN		R290	32	-	LED
Microgel 3	-15/-18	897x560x467	-	n° 6 - Lt. 2,5 n° 3 - Lt. 5	180			MAN		R290	35	-	LED
Microgel 4	-15/-18	1072x560x467	-	n° 8 - Lt. 2,5 n° 4 - Lt. 5	180			MAN		R290	40	-	LED
Microgel 2 GN	+2/+8	722x560x467	-	n° 2 GN 1/3 o n° 4 GN 1/6 h. 100 o 150 mm.	180	-		MAN		R290	32	-	LED
Microgel 3 GN	+2/+8	897x560x467	-	n° 3 GN 1/3 o n° 6 GN 1/6 h. 100 o 150 mm.	180	-		MAN		R290	35	-	LED
Microgel 4 GN	+2/+8	1072x560x467	-	n° 4 GN 1/3 o n° 8 GN 1/6 h. 100 o 150 mm.	180	-		MAN		R290	40	-	LED

Standard voltage: 230V/1/50Hz • Climatic class: MAX = (25°C - % U.R. 60)



ItalianGelato
Concepts
dessert projects & equipment supply

Italian Gelato Concepts Pty Limited Unit 1,
37 Mortimer Road
Acacia Ridge Qld 4110

Bris Office: +61 [0] 7 3162 7724
Syd Office: +61 [0] 2 8311 9701
Email: info@italiangelato.com.au

www.italiangelato.com.au