



ItalianGelato
Concepts
dessert projects & equipment supply

Advanced technology
easy to use

603 inox



ICETEAM

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603 inox



Cleaning once a month
Certified procedure to clean the soft unit without disassembling most of the parts



tap
self-closing option



refrigerated cabinet
a few parts, and easy to access



bag-in-box option
the bag filled with liquid mix is directly connected to the pump



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



3x beater
top performance both with both soft gelato and frozen dessert



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



Why should you buy BIB?

Because our electronic system grants a perfect structure, providing an instant and accurate consistency control.

Because the patented peristaltic pump transfers the gelato mix and air from the tank through the compression tube, achieves high increase in volume, grants high productivity and easy maintenance. It allows the user to treat also dense mixes.

Because BIB possess all you may ask to a top range, last generation unit.

But is also a customer-friendly unit.



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TECHNICAL SPECIFICATIONS

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Hourly production	kg	60
Capacity tank	lt	12 + 12
Capacity bag in box		10 +10
Capacity tank	n.	2 + 1
Rated power	kW	5
Condensation		air / water
Electrical supply	STANDARD	400 / 3 / 50 Hz
Dimensions WxDxH	cm	54 x 90 x 163 / air 54 x 80 x 163 / water
Net-Gross weight	kg	285 - 325



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The Spirit of Excellence