



ItalianGelato
Concepts
dessert projects & equipment supply

Advanced technology
easy to use

401 BIB



ICETEAM

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401 BIB



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 are granted. The pump is easy to assemble and reduces all consumptions: it only works when you 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	40
Flavors	lt	12 10
Capacity tank	n.	1
Rated power	kW	2,5
Condensation	aria/air acqua/water	
Electrical supply	STANDARD	400 / 3 / 50 Hz
Dimensions WxDxH	cm	54 x 80 x 146
Net-Gross weight	kg	210 - 235



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The Spirit of Excellence