

COMPACTA RTX

THE WHOLE HOMEMADE ICE-CREAM
PRODUCTION PROCESS IN ONE MACHINE



COLOBELITE

COMPACTA RTX

COLDELITE has developed a new philosophy in the design and production of equipment for ice-cream laboratory; its COMPACTA RTX machine is the ultimate development of the previous model, actually **the evolution of a great success** in the homemade ice-cream sector.

COMPACTA RTX features a two-in-one structure:

- in the upper part the horizontal cylinder mixes ingredients
- in the lower part the second horizontal cylinder makes ice-cream.

Therefore it is a all-in-one equipment, resuming the whole production process of homemade ice-cream:

- the MIXER, to mix together the raw ingredients
- the PASTEURIZER, to achieve top hygiene of the mix
- the FREEZER, to produce ice-creams, "sorbetto" and fruit creams.



COMPACTA RTX Classic



COMPACTA RTX Inox

COMPACTA CLASSIC - INOX	Quantity per batch ■				Quantity per hour ■				Fruit Cream	Beater motor speed n°	Electric power*			Installed power	Conden- ser	Dimensions cm			Net weight
	Mix used kg.		Ice-cream produced litres		Mix used kg.		Ice-cream produced litres		Quantity per cycle kg		Volt	Hz	Ph	kW		at the base		height	kg
	Min	Max	Min	Max	Min	Max	Min	Max								width	depth		
3001 RTX	1,5	5	2	7	10	30	12	42	4	2	400	50	3	4	Water **	60	77	143	230
3002 RTX	2,5	7,5	3,5	10,5	15	45	21	63	6,5	2	400	50	3	7,8	Water **	60	77	143	290
3003 RTX	3	10	4	14	18	60	28	90	9	2	400	50	3	11	Water **	60	77	153	410
3004 RTX	4	14	5,5	19,6	24	85	34	120	10,5	2	400	50	3	15	Water	60	87	153	430
3005 RTX	5	16,5	7	23	30	100	42	138	12	2	400	50	3	18	Water	60	87	153	500

* Different electric specifications upon request and with price surcharge applied. - ** Air-cooled version available at additional cost.

■ Quantity per batch and hourly output can change according to the mix used; "max" values refer to the classic Italian style ice-cream.

COMPACTA RTX is designed and produced in compliance with the UNI EN ISO 9001-2000

EVOLUTING TECHNOLOGY OF RTX



FREEZER DOOR

It is built in stainless steel and covered by insulating material to avoid dispersions. It also features a large loading hopper to easily pour the mix in.

BATCH FREEZER HATCH

In POM in the Classic model, in STEEL in the stainless steel model, they have an ice-cream loading chute and exit mouth with safety grids. Both are easy to open by simply lowering the stop lever.



GELATO EXCELLENT

By this program it is possible to obtain great ice-cream, with perfect structure and softness, capable to stand the test of display for long times. This program allows you to produce great ice-cream even using low-fat mixes and low quantities.

GELATO SPEED

By this program it is possible to minimize the time of production, obtaining a dry and compact product, ready to be sold. The speed program is particularly helpful in peak days of the season, aiming to maximize the production capacity of the machine.



FRUIT CREAM

The CREMOLATA program alternates freezing process and pauses, to homogeneously crystallise this delicious fruit cream.

PERSONALISED HOD

Whatever the program chosen, either Excellent or Speed, final consistency of ice-cream can be modified at any time using the front keys during the freezing process. With CREMOLATA cycle, it is possible to change the production time according to the desired density.



POST CHILLING

This comes in best use in the models with higher production capacity, in order to reactivate the freezing motor during extraction, to keep the consistency of the last part of ice-cream exiting the machine completely steady. It deactivates automatically as there is lesser and lesser ice-cream left to extract.

MAT

It is in hard rubber and designed to keep positioned the 36x16 ice-cream container, the bigger 36x25 ones and the storage cylinders. In this way, the operator can move one hand freely and enrich the ice-cream as it comes out with syrups or other ingredients.



RTX

The new technology featured by COMPACTA RTX allows you to transmit and receive operational data on the machines' processes.

The machines is provided with a serial port to which an Official Assistance Technician can plug its laptop, to unload a wide range of relevant data and therefore know the main production *events*, operational standards and –if any- malfunctions. Moreover, thanks to a *modem*, this machine can transmit its data to the Official Customer Service, and receive diagnosis and help. Finally, thanks to the **EASY DLOADER** system (optional), the ice-cream maker can display on his computer the production data. He can download and print the operations already carried out (Excellent, Cremolata, etc.), with the date and the kg produced for each process.

1. SPACE EFFECTIVENESS

COMPACTA RTX can fit everywhere:

In a very little space you can produce in top health conditions all the homemade ice-cream you desire.

2. REASONABLE INVESTMENT

COMPACTA RTX is economical:

A complete laboratory for ice-cream production, at the price of one machine only.

3. ECONOMICAL OPERATION

COMPACTA RTX has very low costs in terms of energy and water consumption;

The most committing operational costs are remarkably reduced.

4. GREAT HYGIENE

COMPACTA RTX always works in a closed cycle

The produced ice-cream cannot be touched by external agents and is therefore perfectly healthy.

5. BALANCED ICE-CREAMS

COMPACTA RTX mixes and freezes one flavour after another

In so doing, you will get balanced ice-creams, with fats equally distributed, and “tailored” recipes.

6. REGULABLE PRODUCTION

COMPACTA RTX mixes and freezes in short times;

It allows to quickly enhance your production, meeting the growing sale needs.

7. FLEXIBLE PRODUCTION

COMPACTA RTX can mix and freeze only one third of the maximum loading of the machine;

It can immediately meet the most diverse production needs, even during low season.

8. ALWAYS FRESH ICE-CREAM

COMPACTA RTX means that your ice-cream will be always fresh.

Every day you can integrate the ice-cream that was left mixing and pasteurizing it, and then freeze it with the new production being made in the machine.

9. ERGONOMICS

COMPACTA RTX is not physically tiring to operate;

The loading hopper is at hand's reach, in the front of the machine; the exit hole is at medium height.

10. EASY CLEANING

COMPACTA RTX is easy to be cleaned

Doors, agitators, taps and covers can be accessed from the front of the machine, therefore they can be easily cleaned and inspected.

AUTONOMY & HARMONY

These 10 points of attention show how the COMPACTA RTX is able – alone- to carry out the whole production cycle: that is, to produce all the ice-cream you need.

Conversely, COMPACTA RTX is not only an independent machine; it can positively integrate with other traditional machines, supporting and helping their operations, in order to achieve a top class homemade ice-cream laboratory.

THE ORIGINAL SYSTEM COMPACTA



MIX PRODUCTION

Pour the ingredients needed for the mix in the upper cylinder; they can be mixed at a cold temperature, to obtain superb "sorbetto", or pasteurised and mixed at a high temperature, to produce great homemade ice-cream.

HORIZONTAL MIXER

This piece is in stainless steel and features an outstanding speed of rotation, to disrupt all the dry ingredients in the mix; horizontal building grants top results even when little mix is inside the machine.



PASTEURIZER

The control panel is designed to be user-friendly; once the heating button is pushed, the heating cycle starts until reaching 85°C, the temperature can be changed as an option. A visual and acoustic signal automatically switches on as the temperature has been reached.

DIRECT DROP

The mix is now ready to be transferred to the freezing cylinder, through the external tap, where it is quickly cooled and transformed into ice-cream. The stainless steel tap is easy to disassemble and clean.



FREEZER

The control panel is designed to be user-friendly; once the button representing a cone is pushed, the production batch is started with the brilliant support of a dynamic system such as H.O.D.* A visual and acoustic signal automatically switches on as the temperature has been reached.

BEATER

Without a central frame and with large blades, to cream every type of mix with energy for a total expulsion of ice cream. In POM in the Classic model, in STEEL in the stainless steel model, they both have self-adjusting scrapers in Silver, for complete cylinder cleaning and maximum cold productivity.

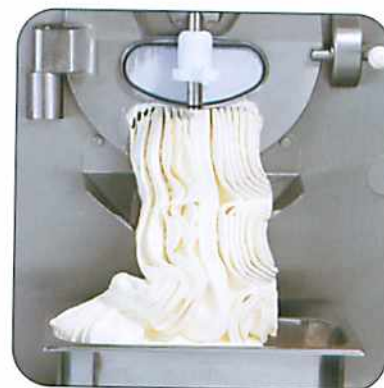


CONTINUOUS PRODUCTION

Since the cycles in the two cylinders are simultaneous and synchronized, while ice-cream is being made below, a new pasteurization cycle is performed in the upper part; the machine can thus operate without any interruption, to produce all the ice-cream you can imagine.

ICE-CREAM EXTRACTION

In the event that a cycle ends and the operator is not in the position to extract the ice-cream immediately, the ice-cream is held inside the machine at the right consistency; then the extraction is complete and quick, thanks to high speed rotation of the blades and to the large opening of the exit door.



H.O.D.*

In the COMPACTA RTX the new **HOD process (patented)** constantly checks the **hardness** of the ice-cream, systematically analyses electrical specs and the thermal exchanges of the machine, setting the performance of the freezing motor.

These standards are different in each production, because they depend from:

1) **Quantity of mix** inside the machine, that is: minimum, average, maximum. 2) **Type of mix** used: creamy and milky ice-cream or delicate "sorbetto" 3) **Quality of ice-cream** previously set, that is the final desired product.

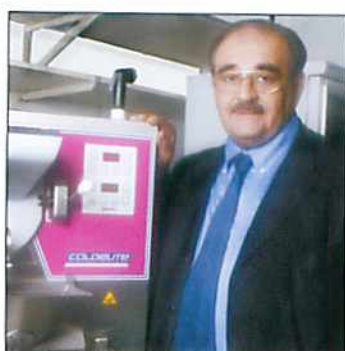
The **HOD** recognizes these differences and sets **dynamically** the freezing process. Due to this patent the COMPACTA RTX always produces ice-creams with perfect consistency, both with rich mixes and with delicate mixes, both at top production pace and with reduced quantities, such as one third of the maximum.

A WORLD OF FRIENDS

supporting a great idea in a small space



Gianni De Simone "Gelateria Gianni" Bologna



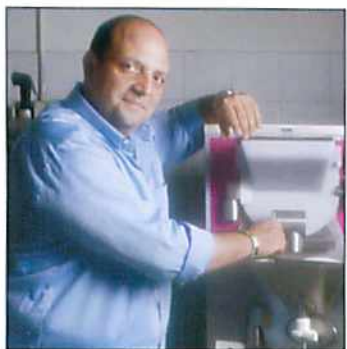
Dario Del Buono "Lo Zodiaco" Roma



Alberto Manassei "Gelateria dei Gracchi" Roma



Mirella Fiumanò "Al Settimo Gelo" Roma



Vittorio Cristiano "Gelateria Cristiano" Roma



Marinella Prisco "La gelateria di Camilla" Erbusco (BS)



Gianni Pellacchia "Gelateria Pellacchia" Roma



Antonio Gagliardi "Eis Café Pierrot" Goppingen (D)



Gabriele Maggiorelli "Sinfonia del Gelato" Firenze



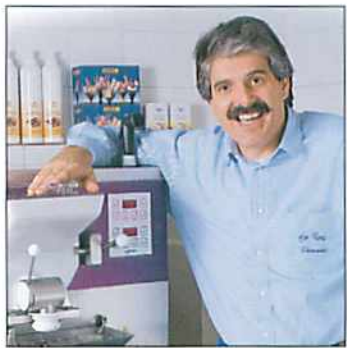
Claudio Aversano "Chalet del Mare" Napoli



Ovidio Zanchetta "Eis Café Ovidio" Lipsia (D)



Rino Bernardi "Rino Eis Café" Ochsenhausen (D)



Antonio Cettolin "Eis Café Firenze" Amberg (D)



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