

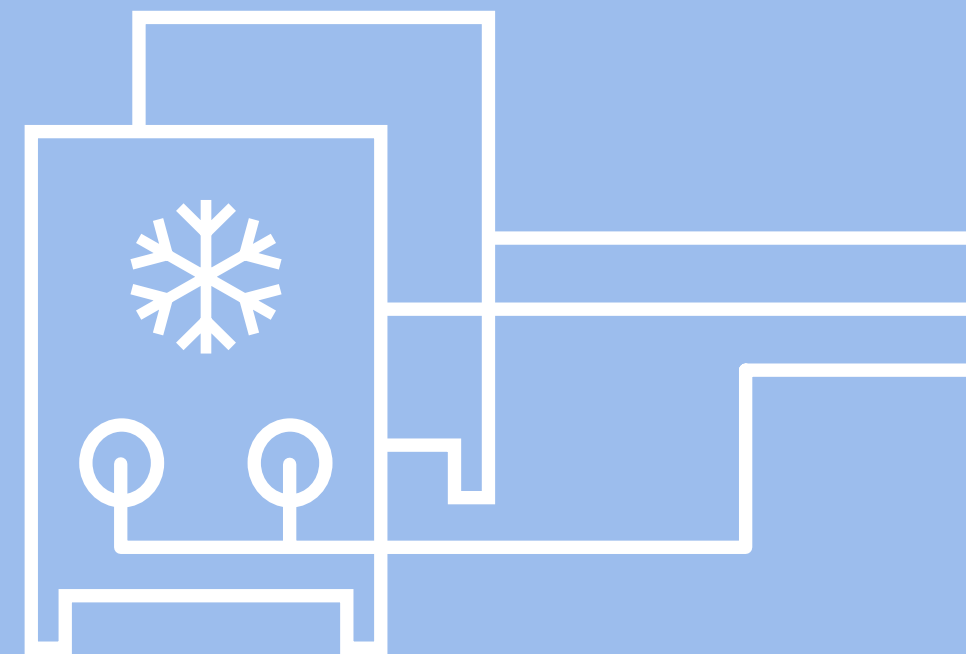
CATALOGUE

FREEZMAT






























CONTINUOUS ICE CREAM FREEZER



FREEZMAT



FREEZMAT SERIES

	DOUBLE-PATH BEATER	AIR FILTER	PUMP SYSTEM	CONTROLS	GAS
CPS SERIES		X	 PISTON		 FREON
K-AC1 SERIES			 PISTON		 FREON
KEL-AC1 SERIES			 PISTON	 TOUCH	 FREON
KSR SERIES			 LOBES		 FREON
PLC SERIES			 LOBES	 TOUCH	 FREON
KSN SERIES			 LOBES	 TOUCH	 AMMONIA



Continuous Freezer
Piston pump
Self-contained (Freon)



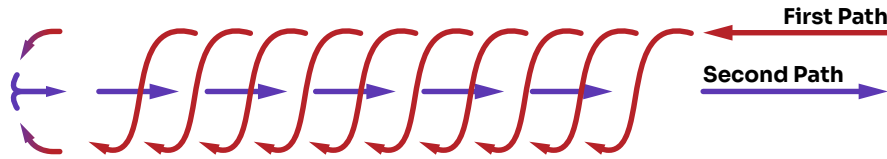
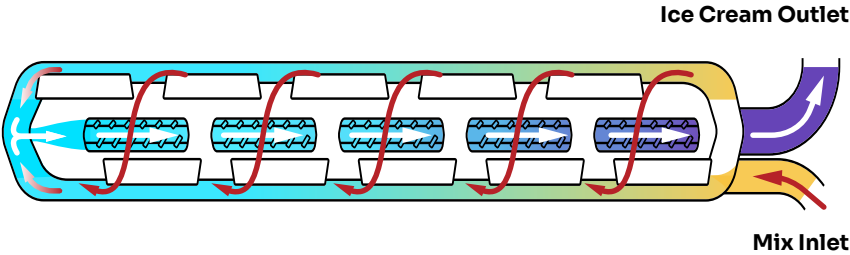
Continuous Freezer
Lobe pumps
Self-contained (Freon)



Continuous Freezer
Lobe pumps
Centralized (Ammonia)

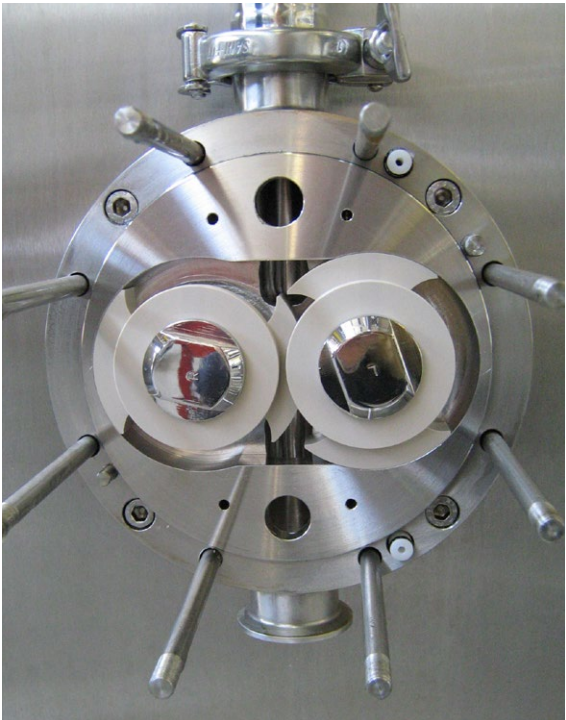
DOUBLE PATH BEATER

The high-efficiency beaters of Catta 27 Freezmat produce first-quality ice cream. The centrifugal whipping beaters force the ice cream to follow two different paths inside the freezing barrel. In this way, the ice cream is “beaten” twice: from the mix inlet, situated at the front of the machine, to the back, and again from the back to the ice cream outlet at the front of the machine.



LOBE PUMPS

Catta 27 lobe pumps ensure high performance for our Freezmat, both in production and maintenance. They can handle mixes containing small solid parts, such as seeds. The exit capacity is incredibly consistent, simplifying the extrusion and filling processes. Additionally, all our pumps feature an integrated and patented CIP system for quick cleaning procedures.



FREEZMAT SELF-CONTAINED PISTON PUMP

Self-contained continuous freezer with piston pump differs themself by air filtration system, type of controls, and capacity. They feature a built-in refrigeration unit and piston pump, suitable for transferring ice cream mix into the freezing cylinder. They are available with one or two cylinders to save space on the production floor.

FREEZMAT CPS Series does not feature an air filter, with the air inlet drawing directly from the environment. For this reason, it is more suitable for sterile environments. The controls are electromechanical.

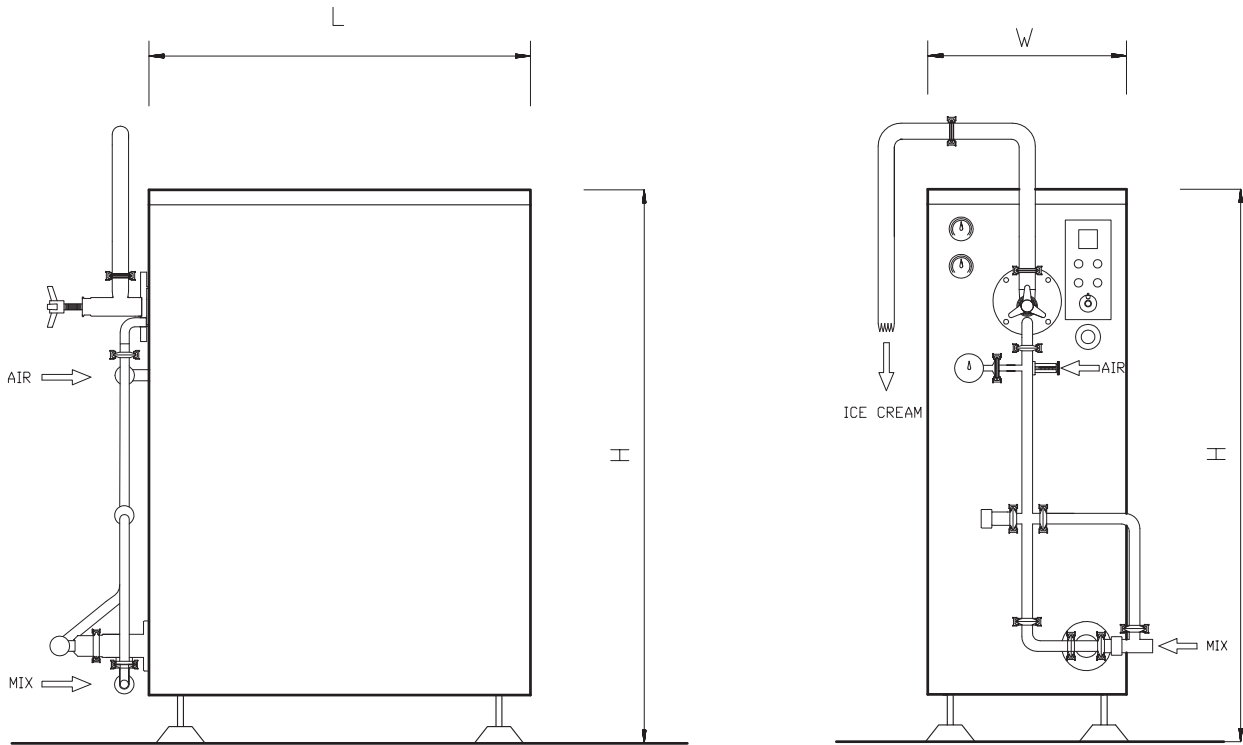
FREEZMAT K-AC1 Series feature an air filter. The controls are electromechanical.

FREEZMAT KEL-AC1 Series feature an air filter. The machine is equipped with a micro-processor controlling the production cycle and operating interface, complete with a digital display for:

- Hourly output of ice cream
- Viscosity
- Overrun



Pump regulator and freezing barrel ice cream pressure control.



FREEZMAT		200 CPS K2 AC1 KEL 2 AC1	400 CPS K4 AC1 KEL 4 AC1	600 CPS K7 AC1 KEL 7 AC1	KEL 14 AC1
Adjustable hourly capacity	L/h	100-200	200/400	300-600	600-1200
Beater power	kW	3	5,5	7,5	11
Compressor electric power	kW	4	5,5	11	22,40,75
Feeding pump electric power	kW	0,75	0,75	1,10	1,10
Condensation	Water				
Refrigerant fluid	Freon: R404A - R507A - R449A				
Electrical supply	As per country standard				
Width		650	650	650	750
Depth	mm	1.200	1.600	1.600	1.850
Height		1.450	1.450	1.450	2.000

All Freezmat hourly capacities are rated for the following standard ice cream recipe:

- Ice cream mix temperature +3° C
- Ice cream temperature -5° C
- Overrun 100%
- Fats 8-12%
- Sugar 14-18%
- Stabilizers 0.5%
- Total solids 36-42 %

FREEZMAT SELF-CONTAINED LOBE PUMPS

Self-contained continuous freezer with lobe pumps differs themselves by type of controls and capacity. They feature a built-in refrigeration unit and two patented lobe pumps, the first one for transferring the mix (even containing solid parts like fruit seeds) and the sterile air into the ice cream barrels, the second one for the transfer of the ice cream without spoiling its texture. They are available with one or two cylinders to save space on the production floor.

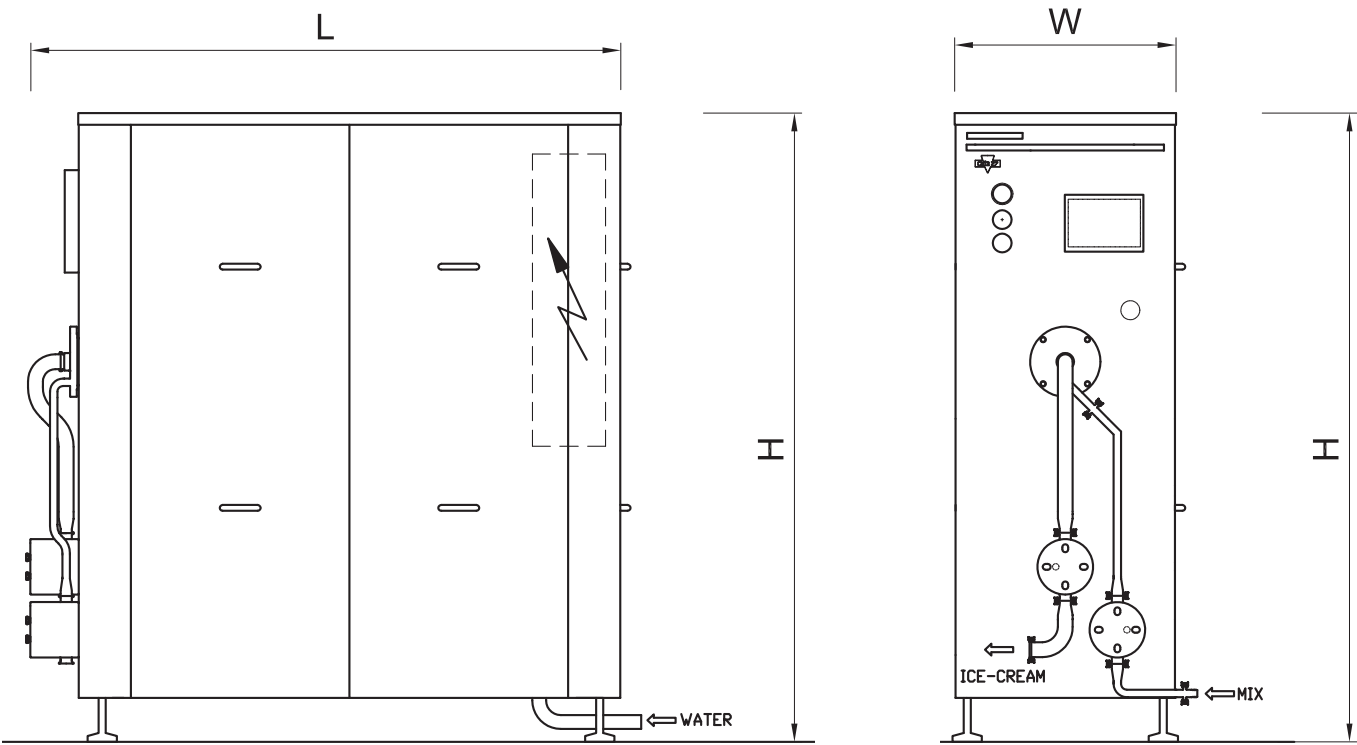
All models are equipped with an advanced electronic system controlling the supply of sterile air and assuring a constant overrun of ice cream.

FREEZMAT KSR Series feature an electromechanical control panel placed on the front of the machine

FREEZMAT PLC Series feature a PLC system and control board fit for the set-up of at least 99 recipes with their production parameters, overrun, and viscosity.



Electromechanical control panel



FREEZMAT		KSR 2 PLC 2	KSR 4 PLC 4	KSR 7 PLC 7	KSR 14 PLC 14	KSR 20 PLC 20
Adjustable hourly capacity	L/h	50-200	100-400	150-600	300-1200	375-1500
Beater power	kW	3	5,5	7,5	11	15
Compressor electric power	kW	4	5,5	11,2	22,4	30
Feeding pump electric power	kW	2x 0,75	2x 0,75	2x 0,75	2x 0,75	2x 0,75
Condensation	Water					
Refrigerant fluid	Freon: R404A - R507A - R449A					
Electrical supply	As per country standard					
Width	mm	750	750	750	750	750
Depth		1.200	1.800	1.800	2.300	2.600
Height		1.700	1.700	1.700	2.000	2.000

All Freezmat hourly capacities are rated for the following standard ice cream recipe:

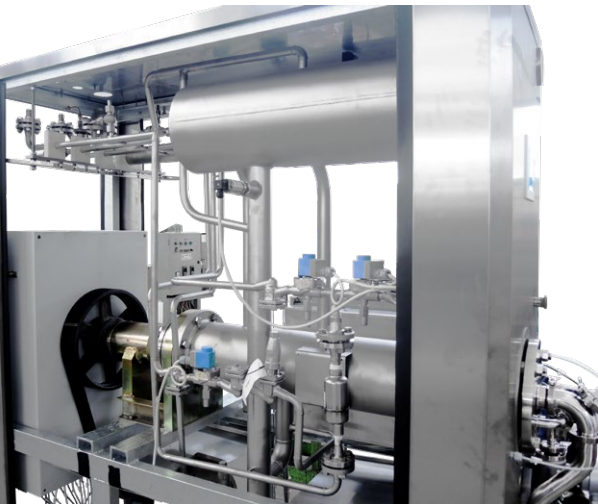
- Ice cream mix temperature +3° C
- Ice cream temperature -5° C
- Overrun 100%
- Fats 8-12%
- Sugar 14-18%
- Stabilizers 0.5%
- Total solids 36-42 %

FREEZMAT CENTRALIZED LOBE PUMPS

Centralized continuous freezer with lobe pumps differs themselves by capacity. They feature flooded refrigeration system. The evaporating cylinder for ammonia, consists of two concentric cylinders, ammonia circulates in the space between the two cylinders, and ice cream is beaten inside the smaller one. The feeding system consists of two patented lobe pumps. The first pump transfers sterile air and the mix, even if it contains solid parts like fruit seeds, into the ice cream barrels. The second pump transfers the ice cream without spoiling its texture.

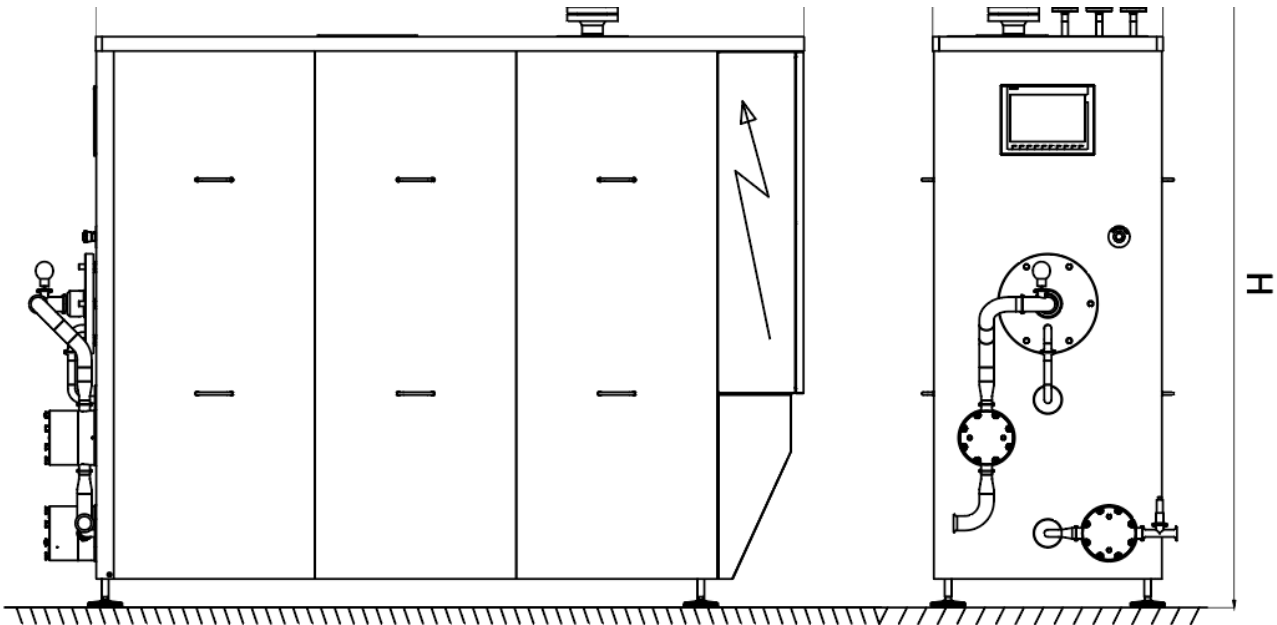
All models are equipped with an advanced electronic system controlling the supply of sterile air and assuring a constant overrun of ice cream.

FREEZMAT KSN Series feature a PLC system and control board fit for the set-up of at least 99 recipes with their production parameters, overrun, and viscosity.



Internal detail

Electronic flowmeter



FREEZMAT

		KSN 7	KSN 15	KSN 20	KSN 30
Adjustable hourly capacity	L/h	125-750	250-1500	350-2000	500-3000
Beater power	kW	5,5	11,2	15	22
Feeding pump electric power	kW	2x 0,75	2x 0,75	2x 0,75	2x 0,75
Condensation		Water			
Refrigerant fluid		Ammonia R717			
Electrical supply		As per country standard			
Width		700	700	800	900
Depth	mm	1.950	2.300	2.700	3.000
Height		835	1.150	1.400	1.900

All Freezmat hourly capacities are rated for the following standard ice cream recipe:

Ice cream mix temperature +3° C
Ice cream temperature -5° C
Overrun 100%
Fats 8-12%
Sugar 14-18%
Stabilizers 0.5%
Total solids 36-42 %

RIPPLE PUMPS MULTIRIPPLE KAC

Catta 27 ripple pumps are available in two sizes **Kac 50** and **Kac 30** and can hold the temperature of ripple or chocolate. Both models are available with a gear pump (standard) or heated lobe pump.

Catta 27 offers also more complex systems such as chocolate management units and continuous freezers for ripple.

Ripple pumps work in tandem with continuous freezers thanks to special freezer terminals for manual dosing and with all the filling and extrusion equipment.

MULTIRIPPLE		KAC 30	KAC 50
Tank capacity	L	30	50
Total power	kW	0,33	5
Width		1.130	795
Depth	mm	420	685
Height		990	1340



Continuous freezer's terminal for variegated ripple



Variegated caramel



Ripple between crests



Variegated strawberry ripple

FRUIT FEEDER MULTIFRUIT C-SERIES AND K-SERIES

Catta 27 fruit feeders differ in the type of inclusions capable of handling. All of them are connected to a continuous freezer on one side, and to a filling equipment to the other.

K-Series Multifruit (K40L) works best with semi-solid ingredients with a liquid part such as cherries with syrup.

C-Series Multifruit (C200 and C400) works best with solid dry ingredients. This multifruit features a hopper with a screw that drops controlled quantities of ingredients into a vane pump where the ice cream includes the dry ingredients. Then a mixer makes sure that the inclusions are well distributed. A secondary hopper for brittle ingredients with vibrating chute and loading cells for hopper weight are available as optionals.

MULTIFRUIT		K 40L	C 200	C 400
Hopper capacity	L	25	25	50
Maximum ice cream input	L/h	1.200	1.200	3.000
Total power	kW	2,3	2,2	3,2
Width		1.420	900	900
Depth	mm	680	700	900
Height		1.615	1.700	1.700



Multifruit C 200



Soft inclusions suitable for the K-Series fruit feeder



Dry inclusions suitable for the C-Series fruit feeder



Multifruit K 40L

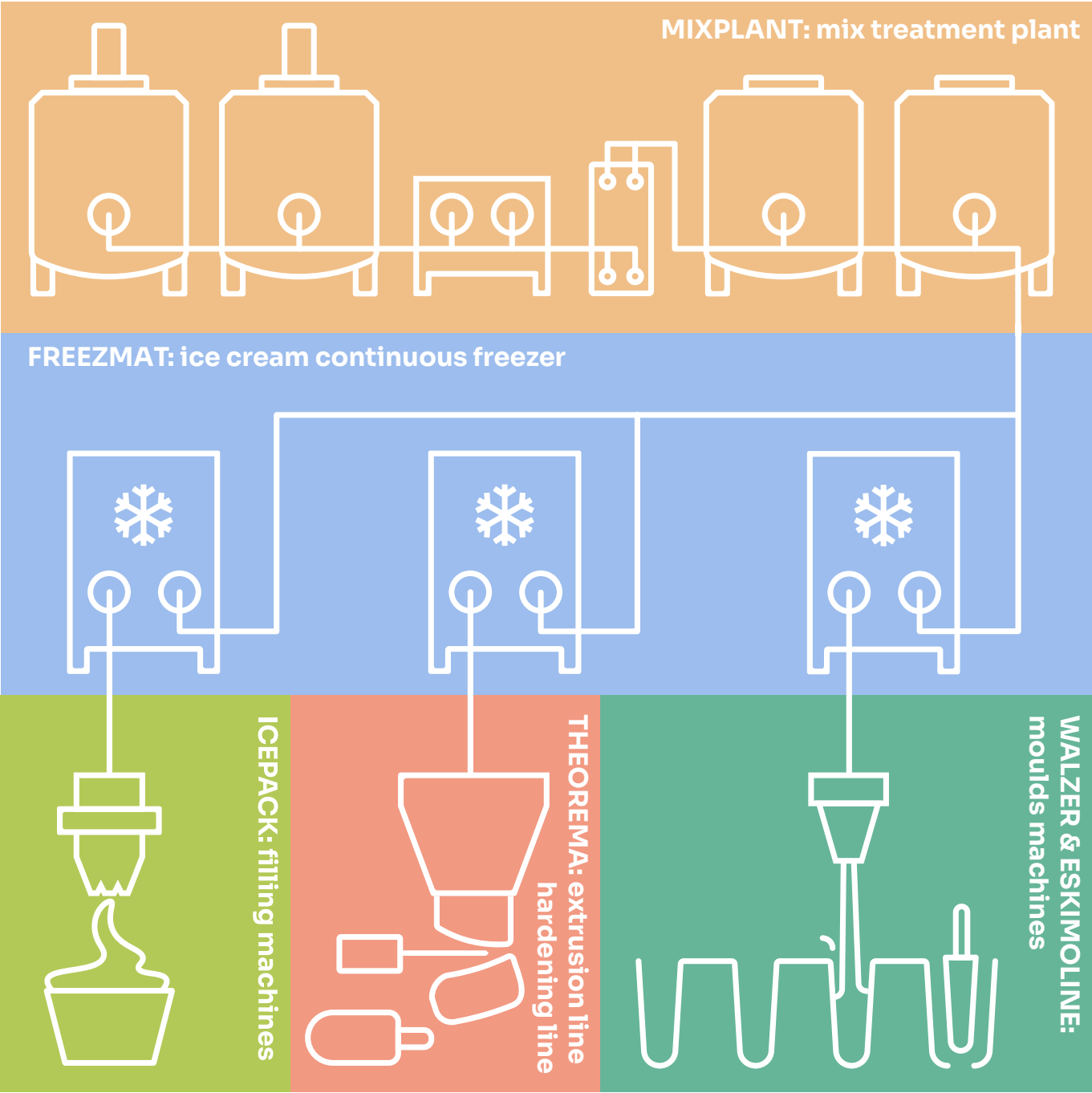
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