


**COLDELITE**

# Compacta Dialog

The machine that speaks to you



## Wireless

- Check the pasteurization and freezing cycles via Internet
- Store all transactions according to date, day and time
- Access your H.A.C.C.P. data with a simple CLICK 
- Real-time analysis of Compacta's operating parameters
- Direct phone assistance
- Receive information via email

**Compacta Dialog** is the evolution of the previous model, the evolution of its successful system in the production of home-made ice cream.

**In one machine, two cylinders, for the entire ice-cream production cycle**

- upper cylinder: blends and pasteurizes the ingredients of the mixture
- lower cylinder: freezes and produces ice cream, sorbets and creams



Compacta Dialog	Quantity per batch		Hourly quantity		Creams Quantity per cycle (kg)	Beater motor speed n.	Electrical specifications V / Hz / Ph	Nominal power kW	Condenser	Dimensions l x w x h (cm)	Net weight
	Mix introduced (kg) min/max	Ice cream produced (litres) min/max	Mix introduced (kg) min/max	Gelato produced (litres) min/max							
3001 Dialog	1.5 / 5	2 / 7	10 / 30	12 / 42	4	2	400 / 50 / 3	4	Water**	60 x 77 x 143	250
3002 Dialog	2.5 / 7.5	3.5 / 10.5	15 / 45	21 / 63	6.5	2	400 / 50 / 3	7.8	Water**	60 x 77 x 143	325
3003 Dialog	3 / 10	4 / 14	18 / 60	28 / 90	9	2	400 / 50 / 3	11	Water**	60 x 77 x 153	380
3004 Dialog	4 / 14	5.5 / 19.6	24 / 85	34 / 120	10.5	2	400 / 50 / 3	15	Water	60 x 87 x 153	440
3005 Dialog	5 / 16.5	7 / 23	30 / 100	42 / 138	12	2	400 / 50 / 3	18	Water	60 x 87 x 153	480

\* Other cycles and tensions available at additional cost. - \*\* Air condenser also available at additional cost.

• Quantity per cycle and hourly production vary according to ingredients used; the "Max" values refer to the classic, spreadable Italian ice cream.

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