

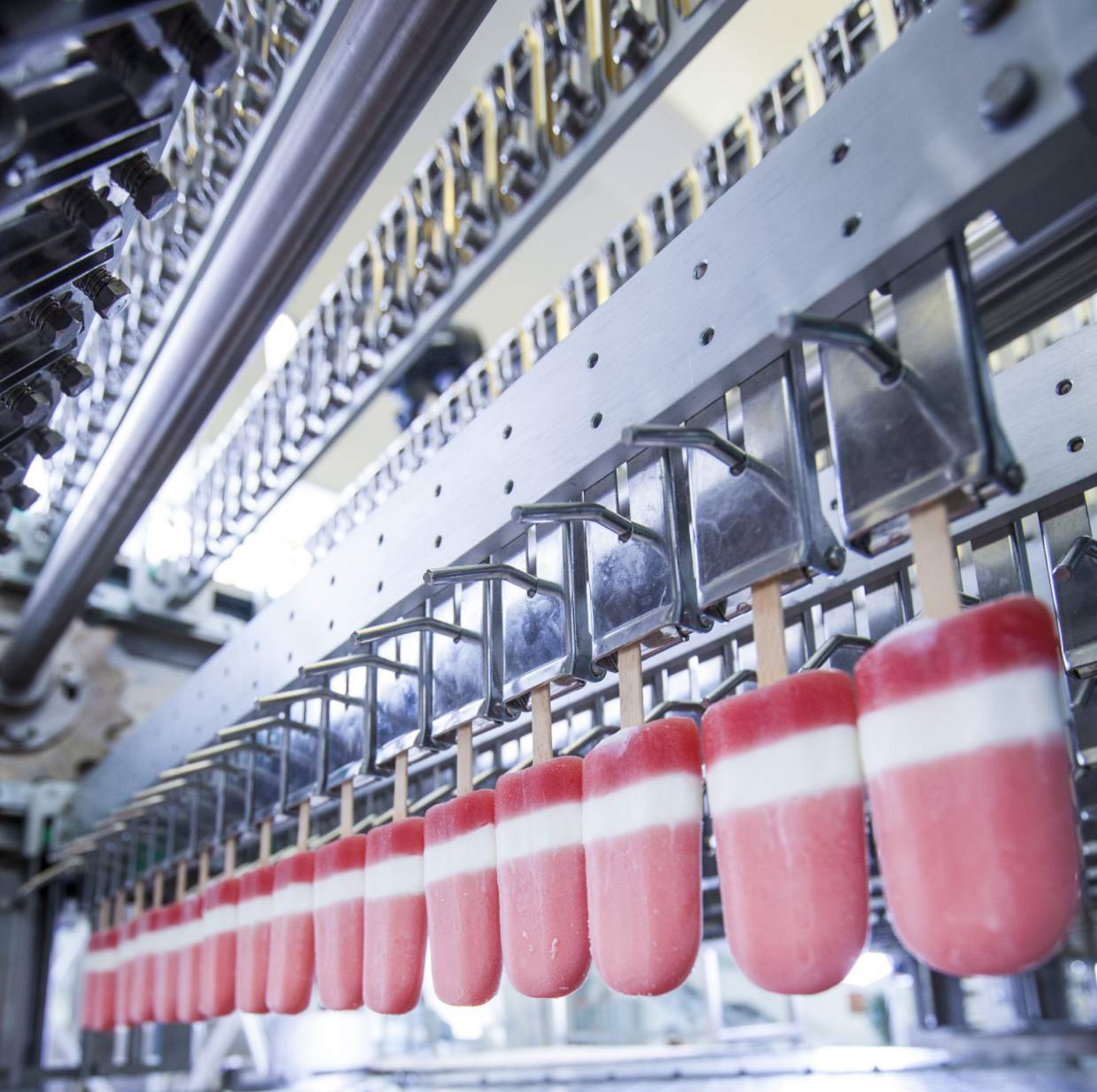
WALZER ESKIMOLINE

Macchine Da Stampo
Moulds Machines
Moule Machines



Ice-Cream Plants and Solutions

100%
made in Italy



IT

Dopo anni di successi a livello globale, acquisizioni e ricerche tecnologiche Catta 27 si presenta oggi come un'azienda nuova che, forte del suo retaggio e di importanti partnership commerciali, si rinnova costantemente mantenendo sempre dentro di sé forte e vivo quello spirito di innovazione che l'ha contraddistinta negli anni.

Catta 27... history repeating

EN

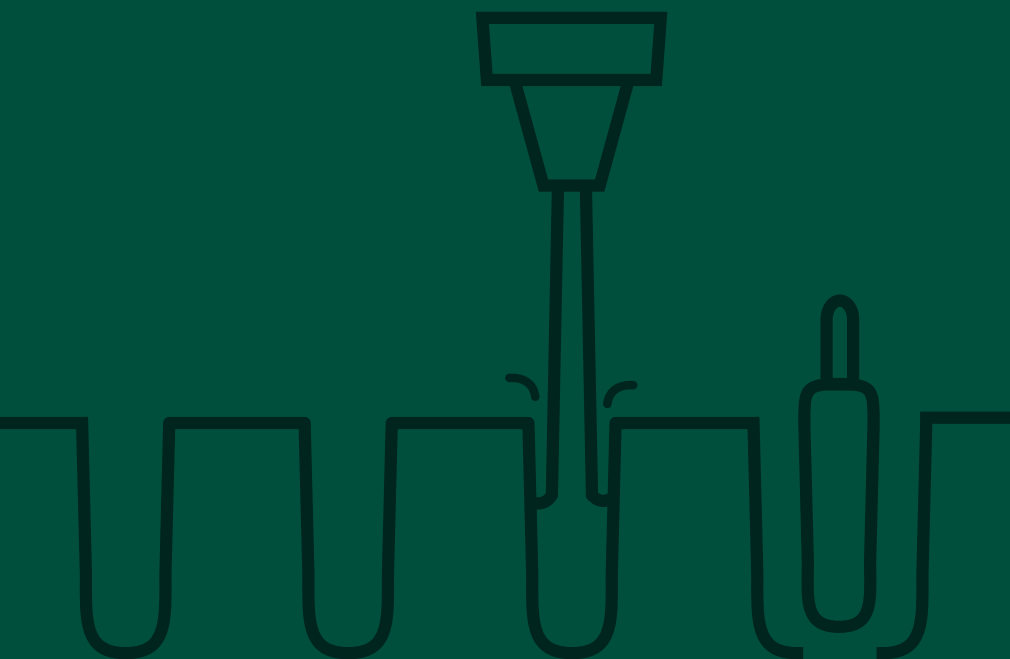
After years of worldwide success, acquisitions and technology research, Catta 27 shows up like a new company that backing up on its heritage, constantly renew itself always maintaining the spirit of innovation that have countersigned ourselves over the years.

Catta 27... history repeating

FR

Après plusieurs années de succès à niveau mondiale, acquisitions et recherches technologiques, aujourd'hui Catta 27 se présente comme une nouvelle société que, grâce à son expérience ainsi que importants collaborations commerciales, se renouvelle constamment, en laissant toujours inaltéré cet esprit fort et vivant d'innovation qui l'a distinguée pendant les années.

Catta 27... L'histoire se répète.



Walzer - Eskimoline

IT

Le macchine da stampo Catta 27, vantano un'esperienza quasi trentennale nella produzione di gelato industriale, dal lontano 1985 anno in cui Catta 27 acquisisce Normeca e il know-how della prima azienda produttrice di macchine da stampo rotative, sono passati infatti 29 anni, in cui, le nostre macchine hanno continuato a lavorare senza sosta, innovandosi grazie alle migliorie tecnologiche ma sempre mantenendo quella solidità meccanica che le contraddistingue e che le rende solide, affidabili e veramente di semplice utilizzo e mantenimento. L'affidabilità si riscontra nelle elevate prestazioni fornite da entrambi i modelli Catta 27, la capacità produttiva può variare dai 1.500/2.000 pezzi per ora dei modelli più compatti, fino a raggiungere e in alcuni casi superare i 20.000 pezzi per ora dei modelli progettati per la grande industria.























EN

The machine mold Catta 27, have almost thirty years of experience in the production of industrial ice cream from way back in 1985 the year in which Catta 27 acquires Normeca and the know-how of the first manufacturer of rotary mold machines, it's been 29 years in fact, where, our machines have continued to work tirelessly, innovating thanks to technological improvements but always keeping the mechanical strength that distinguishes them and makes them robust, reliable and really easy to use and maintain. The reliability is found in the high performance provided by both models Catta 27, the production capacity can vary from 1.500 / 2.000 pieces per hour of the most compact models, up to and in some cases exceed 20.000 pieces per hour the models designed for large-scale industry.

FR

Les machines à moule de Catta 27 comptent une expérience de presque trente ans dans la production industrielle de glace. 29 années ont passées du loin 1985, quand Catta 27 a acquis Normeca et le know-how de la première entreprise qui a produit des machines à moule rotatives. Pendant ces années nos machines ont continué à travailler sans s'arrêter, en s'améliorant grâce à les nouvelles innovations technologiques, mais en gardant toujours la solidité mécanique qui les distingue des autres et les rend robustes, fiables et de simple utilisation et manutention. La fiabilité se relève dans les hautes performances donnée par les modèles de Catta 27, la capacité de production peut varier de 1.500/2.000 pièces/heure pour les modèles plus compactes, jusqu'à dépasser 20.000 pièces/heure pour les modèles projetés pour la grande industrie.

Produzione di

OUTPUT	Dosatore Doser Doser	Risucchiatore Sucking device Sucking device	Dosatore pencil Pencil filler Pencil filler	Inserimento stecco Stick insertion Stick insertion	Micro dosatore Micro doser Micro doser
 Ghiaccio Water Ice-Lolly Glace à l'eau					
 Riempito Filled Rempli					
 Shell & Core Shell & Core Shell & Core					
 Pralinato Praline Pralinè					
 Gelato ricoperto Covered Ice-cream Glace Couvert					
 Bon Bon					

Estrazione stecco

Stick extraction
Stick extraction

Glassatura

Enrobing
Enrobing

Dry Coater

Inserimento pettine

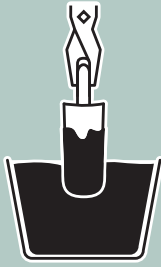
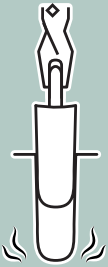
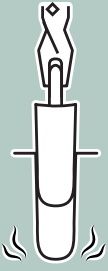
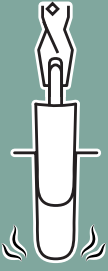
Comb insertion
Comb insertion

Estrazione pettine

Comb extraction
Comb extraction

Incarto

Flow pack
Flow pack





WALZER macchina rotativa

WALZER rotary machines
WALZER machines rotatives



Dettagli fotografici

Photographic notes
Notes photographiques



Dosatore Gelato
Ice cream dispenser
Distributeur de crème glacée



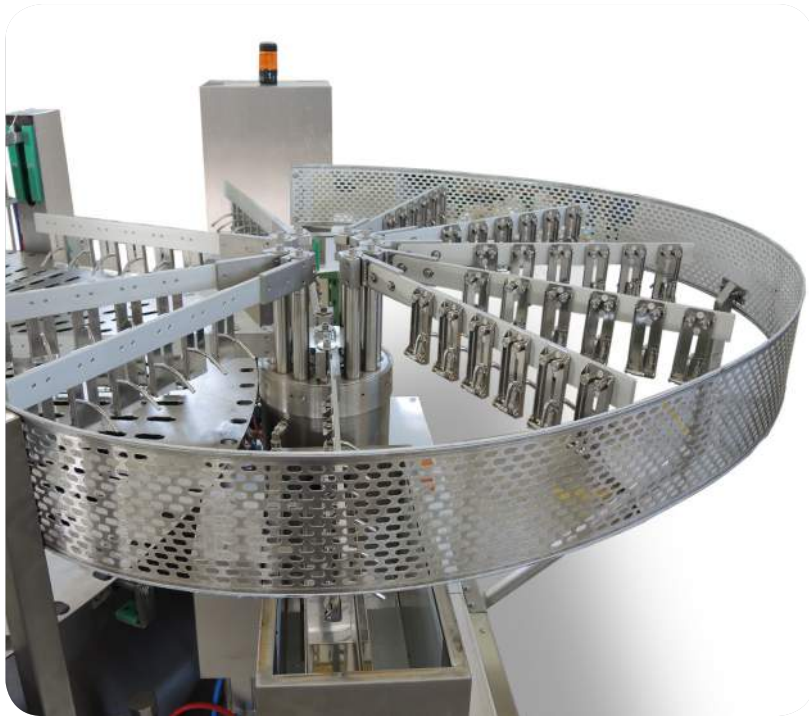
Lavaggio
Washing
Lavage



Risucchiatore
Suck device
Dispositif de sucer



Dosatore Liquidi Temporizzato
Liquid dispenser delay
Retard de distributeur de liquide



Estrazione Rotativa
Rotary extraction
Extraction rotative



Estrazione Gelati
Ice cream extraction
Extraction de la crème glacée



Estrazione Lineare
Linear extraction
Extraction linéaire

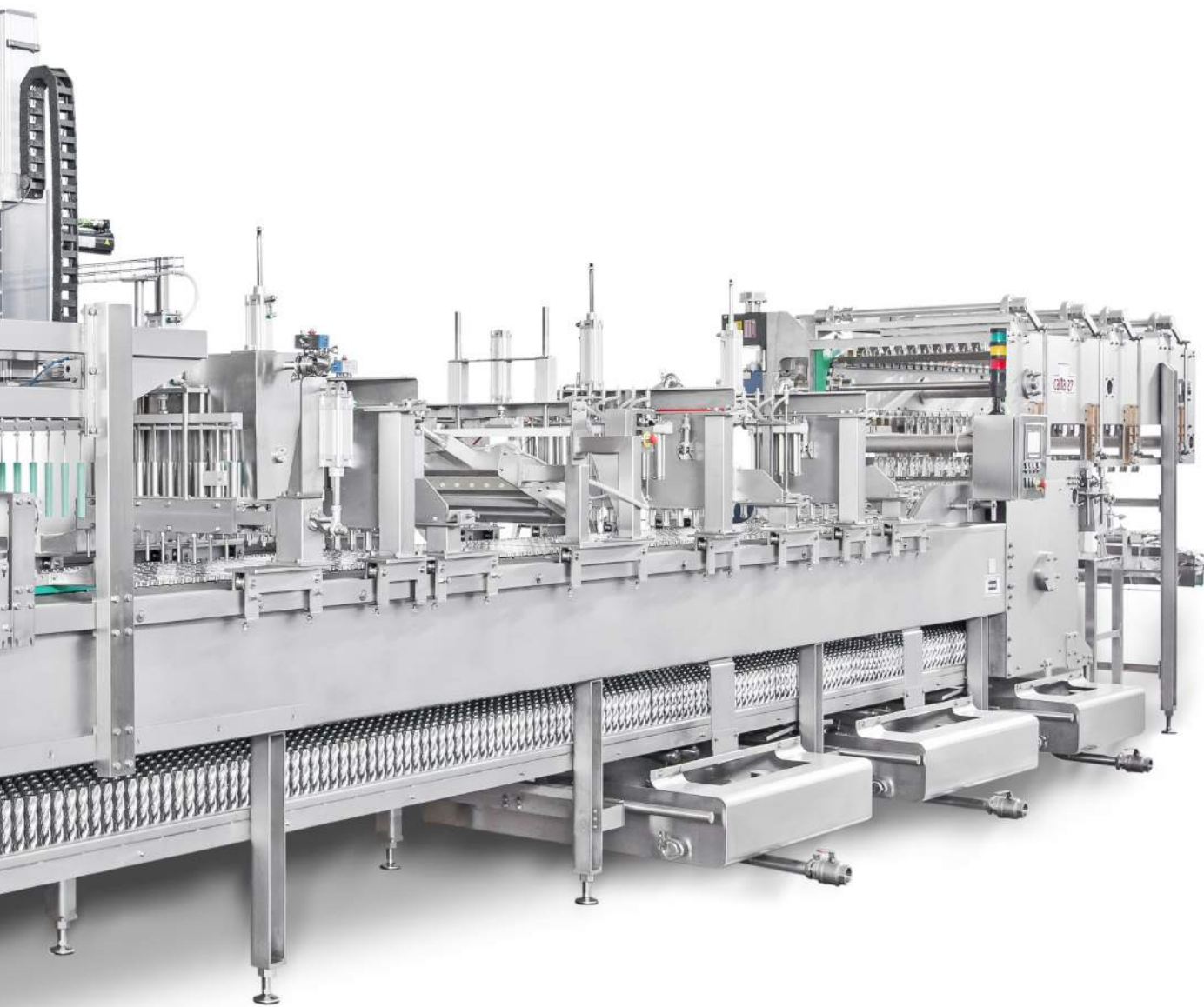


Steccatrice Semi-Automatica
Stick inserter semi-automatic
Bâtonne applicateur semi automatique



ESKIMOLINE macchina lineare

ESKIMOLINE linear machine
ESKIMOLINE machines lineaires



Dettagli fotografici.....

Photographic notes
Notes photographiques



Dosatore Liquidi Temporizzato
Liquid dispenser delay
Retard de distributeur de liquide



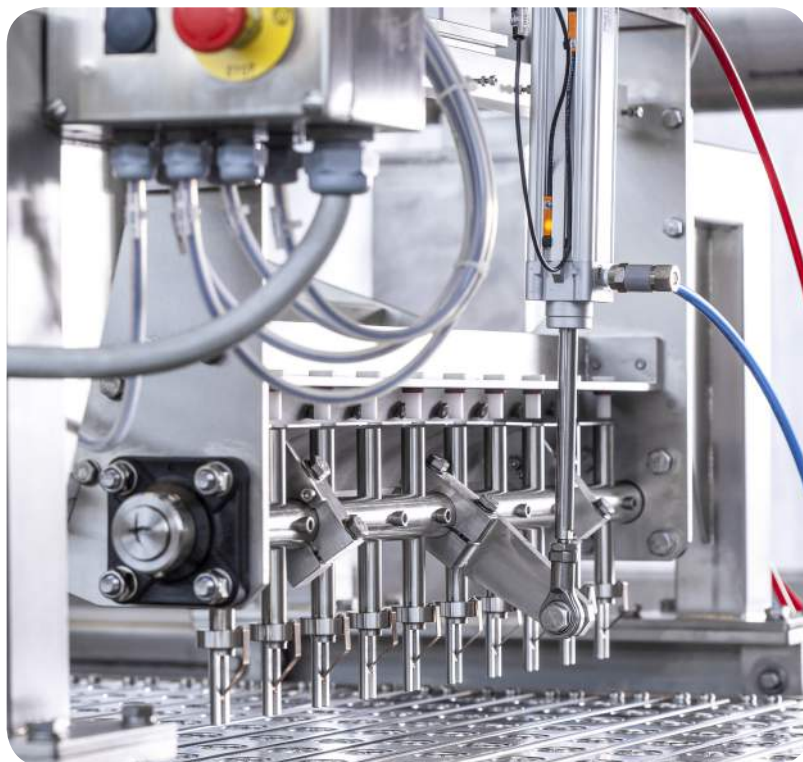
Risucchiatore
Suck device
Dispositif de sucer



Micro-Dosatore
Micro-Dispenser
Distributeur micro



Dosatore Volumetrico
Volumetric dispenser
Distributeur volumétrique



Steccatrice Stecco Rotondo
Stick inserter for rotund stick
Bâtone applicateur bâtone circulaire

BGM Semi-industriale vasca indurimento

BGM Semi-automatic hardening tunnel
BGM Semi-automatique tunnel de durcissement



Vasca indurimento gelati e ghiaccioli

Hardening tunnel for ice-cream bars and water ice-lollies
Tunnel de durcissement pour batonnets glaces et sucettes a l'eau

Stampi - Afferra stecchi - Vasca coperura cioccolato

Moulds - Stick holder - Chocolate cover tank
Moules - Batonnets saisir - Cuve de couverture au chocolat

IT

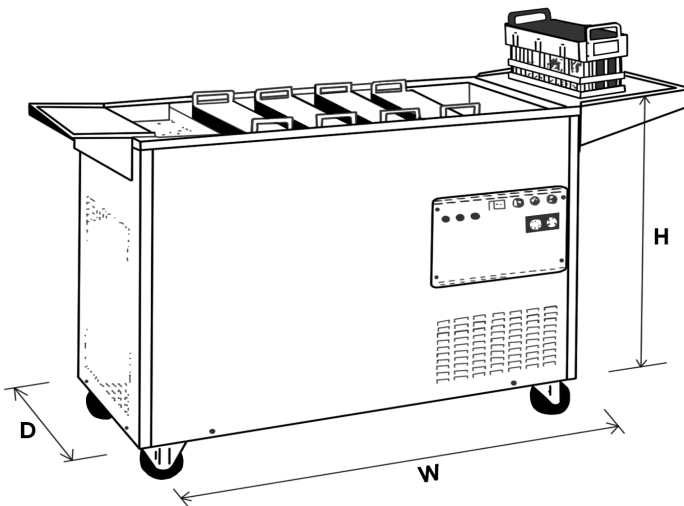
Grazie alla grande versatilità, il BGM è la macchina ideale per chi vuole cominciare una piccola produzione di gelati su stecco, o chi per esempio vuole testare nuovi prodotti senza un dispendio enorme. Il BGM è disponibile in 2 modelli, per una maggiore customizzazione ha come optional per esempio una vasca per cioccolato o una piccola incartatrice. Completo di un set di stampi, a scelta tra tutti modelli disponibili.

EN

Thanks to its big versatility, BGM is the perfect machine for starting with a little production of stick ice cream or, for example, for testing new products without a big waste of money. BGM is available in two different models and for a bigger customization it could have many optional: for example a chocolate tank or a little sticking device. It is completed with a set of stamps, selectable between all the disposable models.

FR

Le BGM est la machine idéale pour ceux qui veulent commencer avec une petite production de glace sur bâton. C'est aussi parfaite par exemple pour qui veut tester des nouveaux produits sans un gros gaspillage. Le BGM est disponible en deux modelés et, pour une personnalisation majeure il a, entre les différents options, une cuve pour le chocolat ou un dispositif pour insérer les bâtonnets, par exemple. Complete avec une série de moules, à choix entre tous les modelés disponibles.

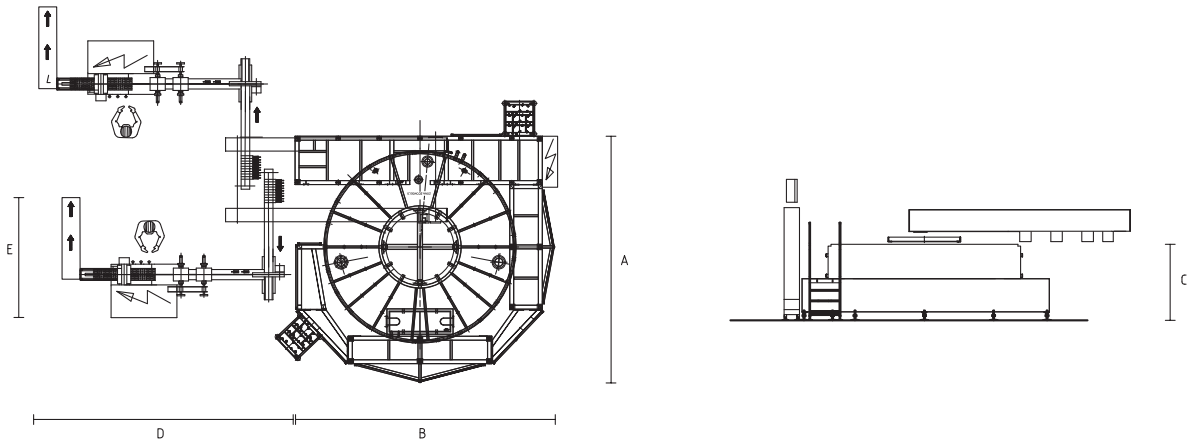


Modello Model Modèle	BGM	500	1000
Vasca indurimento freezer Hardening tunnel freezer Tunnel de durcissement freezer	I	68	120
Vasca indurimento defrosting Hardening tunnel defrosting Tunnel de durcissement defrosting	I	12	12
Potenza totale Total power Puissance totale	kW	7.5	14
Largezza Whidth Largeur		1320	2120
Profondità Depth Profondeur	mm	630	630
Altezza Height Hauteur		1020	1020

Dati tecnici Walzer

Technical specification

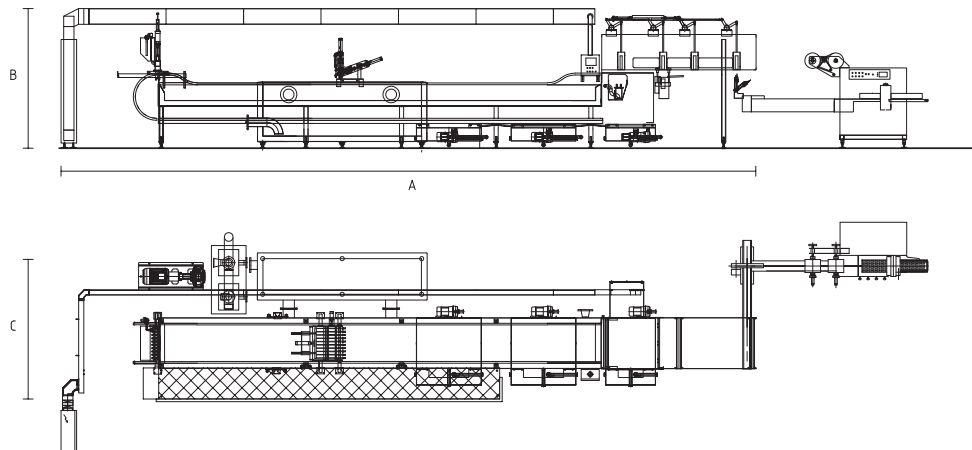
Données techniques



Descrizione Description		WALZER K40	WALZER K60	WALZER K80	WALZER K100	WALZER K120	WALZER K140
Modello Modello		FILE / ROWS 4 - 6 - 8	FILE / ROWS 6 - 8 - 12	FILE / ROWS 8 - 10 - 16	FILE / ROWS 10 - 14 - 20	FILE / ROWS 12 - 16 - 24	FILE / ROWS 14 - 18 - 28
Produzione Production	(*) pcs/h	4.000/8.000	6.000/12.000	8.000/16.000	15.000/30.000	18.000/36.000	21.000/42.000
Potenza totale assorbita Total absorbed power	(**) kW	20.2	29.2	34	45.3	57.3	70.7
Potenza frigorifera assorbita Refrigeration duty	kW	17	37	62	140	169	198
Potenza riscaldamento scongelamento Defrosting heating duty	kW	10	12	16	28	36	46
Pompa salamoia Brine pump	kW	7.5	7.5	4x2	5.5x2	7.5x2	9.2x2
Pompa scongelamento Defrosting pump	(***) kW	1.1	1.1	1.1	2.2	2.2	2.2
Pompa lavaggio Washing pump	kW	0.5	0.5	0.5	1.1	1.1	1.1
Temperatura evaporazione Evaporation temperature	C°	-42° / -45°					
Liquido refrigerante Refrigerant liquid		R404 A - R717					
Salamoia Brine	(#)	CaCl2 - 32° BAUME ¹ a 15°C					
Vasca cioccolato Chocolate tank	kW	2	2	2	2	4	4
Consumo acqua di rete 18°-20°C Town water debit 2-4 bar	(##) l/h	3000	3000	4000	4000	4000	4000
Consumo aria compressa 8 bar Compressed air debit	NI/min	1200	1800	1800	1800	4000	4000
Incarto Wrapping							
Potenza incartatrice lineare Linear wrapping machine power	kW	1.2	6	6	6x2	6x2	6x2
Saldante a caldo Hot sealing	kW	1.3	1.0	1.0	1x2	1x2	1x2
Potenza incartatrice multilife Multilane wrapper power	kW	-	-	-	7	8.4	9.8
Saldante a caldo	kW	-	-	-	9	10.8	12.6
Dimensioni Dimensions							
(*) Produzione riferita a macchina base: 1 dosatore gelato, 1 steccatrice, miscela standard Production referred to base machine: 1 ice-cream doser, 1 stick inserter, standard ice-cream	A mm	2190	3800	3850	3300	7000	7000
(**) Escluso impianto frigorifero Refrigerant plant excluded	B mm	3170	4100	4270	6700	11000	11000
(***) Versioni disponibili: acqua calda, vapore, elettricità Available versions: hot water, steam, electricity	C mm	2100	2100	2400	2800	2400	2400
(#) Macchina idonea anche per altri fluidi: glicole, olio, etc. Suitable also for other fluids: glycol, oil, etc.	D mm	2235	2235	2235	2235	2235	2235
(##) Per lavaggio (durata: 20' ca.) For washing (based on approx. 20')	E mm	1700	1700	1700	1700	1700	1700
(###) Macchina base a 20' cicli/ con 1 steccatrice, 1 dosatore Base machine at 20 cycles/ with 1 stick inserter, 1 doser	F mm	-	-	-	850	850	850
	G mm	-	-	-	2170	2170	2170

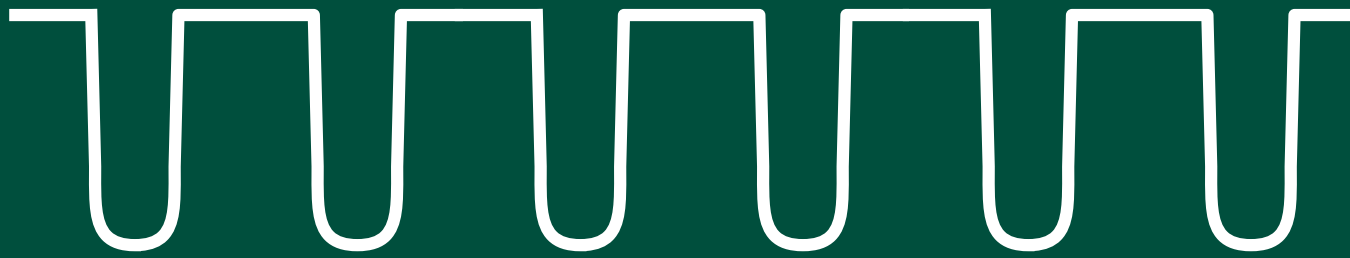
Dati tecnici Eskimoline

Technical specification
Données techniques



Descrizione Description			ESKIMOLINE 5	ESKIMOLINE 10	ESKIMOLINE 14
Modello Modello			FILE / ROWS 5 - 6 - 8	FILE / ROWS 10 - 12 - 14	FILE / ROWS 14 - 16 - 18
Produzione Production	(*)	pcs/h	7.500 / 12.000	15.000 / 21.000	21.000 / 28.000
Potenza totale assorbita Total absorbed power	(**)	kW	28,5	38	94,4
Potenza frigorifera assorbita Refrigeration duty		kW	60 - 100	90	180 - 240
Potenza riscaldamento scongelo Defrosting heating duty		kcal/h	55000	100000	
Pompa salamoia Brine pump		kW	7.5	15	30
Pompa scongelo Defrosting pump	(***)	kW	0.75	2.2	1.85
Pompa risciacquo Rinsing pump		kW	0.75	1.1	1.85
Pompa lavaggio Washing pump		kW	0.75x2	1.1x2	1.85x2
Temperatura evaporazione Evaporation temperature		C°	-42° / -45°		
Liquido refrigerante Refrigerant liquid			R404 A - R717		
Salamoia Brine	(#)		CaCl2 - 32° BAUME' a 15°C		
Vasca cioccolato Chocolate tank		kW	1	1	1
Consumo acqua di rete Town water debit	(##)	l/h	4000	7000	10000
Consumo aria compressa Compressed air debit	(###)	NI/min	11000	3600	17000
Incarto Wrapping					
Potenza incartatrice lineare Linear wrapping machine power		kW	1	6	1.5x2
Saldante a caldo Hot sealing		kW	2	1	2.5x2
Potenza incartatrice multilife Multilane wrapper power		kW	2.8	4.9	6.3
Saldante a caldo Hot sealing		kW	3.6	6.3	8.1
Dimensioni Dimensions					
(*) Produzione riferita a macchina base: 1 dosatore gelato, 1 steccatrice, miscela standard Production referred to base machine: 1 ice-cream doser, 1 stick inserter, standard ice-cream	A	mm	12000	15600	12000
	B	mm	1900	3950	2750
(**) Escluso impianto frigorifero Refrigerant plant excluded	C	mm	2200	2950	2200
(***) Versioni disponibili: acqua calda, vapore, elettricità Available versions: hot water, steam, electricity	D	mm	3400	3400	3400
(#) Macchina idonea anche per altri fluidi: glicole, olio, etc. Suitable also for other fluids: glycol, oil, etc.	E	mm	700	1050	1350
(##) Per lavaggio continuo (8h di lavoro) For continuous washing (based on 8 working hours)	F	mm	3300	3615	4650
(###) Macchina base a 20' cicli/' con 1 steccatrice, 1 dosatore Base machine at 20 cycles/' with 1 stick inserter, 1 doser					

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Your ice cream our passion



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