

# effe

Unique  
**gelato making**



# cattabriga



**cattabriga**

A delicate  
movement...



...a personal  
touch...



...a unique and  
incomparable “gelato”



**traditional  
granita**

When Otello Cattabriga, in 1927, designed and patented the first **effe**, he couldn't surely imagine that soon it would have become synonym for **GELATO MAKING** all over the world.

From that day, CATTABRIGA VERTICAL GELATO FREEZER equipped with "Stir+Stick" system, enabled users to produce dry and well-textured gelato with no physical effort and in the best hygienic conditions.

Nowadays, after 90 years, the EFFE has become more and more reliable. Manufactured in compliance with EC guidelines, it remains a unique model. Actually, EFFE gives its owner a stronger and firmer identity as a true, traditional, italian-style gelato maker.

Choosing the best of the tradition to guarantee quality through time makes a top-level professional and an outstanding product.

**Old and modern flavors,  
an experience of  
several generations,  
plus an inimitable technology:  
effe has no matches  
in the industry,  
nor in Gelato history.**







## TECHNICAL SPECIFICATIONS

		<b>effe 4B</b>	<b>effe 6B</b>
Quantity of mix per cycle	kg	4	6
Compressor electrical loading	kW	1,1	2,2
Beater-motor electrical loading	kW	0,75	1,1
Condensation		air / water	air / water
Electrical supply	STANDARD	220-380 / 3 / 50 Hz	220-380 / 3 / 50 Hz
Width	mm	510	550
Depth	mm	695	835
Height	mm	1860	2000
Net/Gross weight	kg	210-235	315-342

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary. The hourly production is subject to variation according to the type of mix used/m of its temperature and the characteristics of the finished product wanted.

