CompactaTop

The expert Chef aid in Confectionery,
Ice-cream, Chocolate
and Gastronomy.
Practically perfect.

COLDELITE

COLDELITE has created COMPACTA TOP with **RTX technology,** an innovative, comprehensive and high performing machine for making **confectionery, gastronomy products and artisan ice-cream.**

COMPACTA TOP is a combined patented machine that has 2 horizontal cylinders.

The **top cylinder** is located in the higher part of the machine for:

Mixing at variable speeds

Heating and Cooking

Pasteurizing

The **bottom cylinder** is located in the central part of the machine for:

Mixing at variable speeds

Heating and cooking

Cooling and freezing

COMPACTA TOP 3001 RTX

COMPACTA TOP is designed and constructed with Quality System UNI EN ISO 9001 - 2000

COMPACTA TOP RTX	Cream Production per cycle kg*		Chocolate Production per cycle kg*		Ice-cream Speed per cycle liters*		Top Beater Speed	Feed Bottom Beater	Electric Power**			Installed Power	Condensation	Dimensions at base			Net Weight
	MIN	MAX	MIN	MAX	MIN	MAX			Volt	Hz	Ph	kW		L	P	H	kg
3001	3	6	2,5	5	2	7	8	10	400	50	3	4	water***	60	77	143	230
3002	4,5	9	5	10	3,5	10	8	10	400	50	3	7,8	water***	60	77	143	290

* The production cycles vary according to the raw materials used
** Other tensions and frequencies available at additional cost
*** Also available with air at additional cost

Coldelite reserves the right to make any change of shape and materials without notice. Weights, measurements, etc. are approximate.

2 Cylinders for 3 working systems

The original, functional characteristics of the new COMPACTA TOP, allow numerous preparations, so that the Confectioner can:

1 Heating, using only the top cylinder. For example, when cooking a product that must be used when it is hot, extracting it from the side exit of the external tap, without using the bottom cylinder, which may be used for another preparation.

2 Operate with heat and cold, using only the bottom cylinder, like a modern PASTOCREMA, which mixes, cooks and totally cools the products in this cylinder, taking advantage of the complete and automatic work cycles.

3 Operate in progression, top cylinder + bottom cylinder. For example, starting by cooking the product in the top cylinder, and passing it through the external tap directly into the bottom cylinder, for the cooling and/or freezing.

Therefore the independent, contemporary and successive use of the 2 cylinders makes COMPACTA TOP the most comprehensive, flexible and practical tool to make and personalize creams, sauces, chocolate and ice cream.

Technology at its Top

The exclusive technology and materials used of the new COMPACTA TOP make it unique for utility, versatility and hygiene.

DOOR OF THE TOP CYLINDER

In stainless-steel, it is covered with a- thermic material to avoid heat loss. The wide loading chute with safety cover is easy to use because it is located on the front of the machine.

UPPER BEATER

In stainless steel with large blade used for mixing liquid and dense products is the best solution for scraping to continuously clean the cylinder. It is equipped with variable speeds in order to mix and blend every type of ingredient.

DIRECT TRANSFER

The product being prepared in the top cylinder can be directly unloaded in the bottom cylinder for further preparation, simply by lowering the lever of the external tap. It is easily washable and removable.

OUTSIDE PASSAGE

The processed product in the top cylinder can be extracted by simply turning the side knob of the external tap, instead of lowering the lever. In this way, it does not interfere with the preparations in course in the bottom cylinder.

DOOR OF THE BOTTOM CYLINDER

In stainless steel, with rounded corners for injury prevention. The loading chute with safety grid and increased exit ensures a faster extraction of the products.

BOTTOM BEATER

In stainless steel, without central structure and with large blades equipped with self-adjusting scrapers, to mix and freeze every type of mix effectively. It has variable speeds to mix and blend all ingredients.

RTX to best guarantee performance without surprisese

The new COMPACTA TOP with RTX technology, Receives and Transmits all X data. The machine is in fact equipped with a serial outlet, which the authorized Service Assistance Technician can connect to the computer, to download a vast series of data and consequently know the main production events, operating technical parameters and possible memorized abnormalities.

This technology makes it possible to directly see the working history of the machine, completely refresh the original software and/or touch up only the calibration if desired.

Compacta Top dialogues with us in a simple and intuitive way

All the **independent** or **related** process, are selected from the control panel and guided with the arrows; the wide display indicates the chosen work cycles, product temperatures in the two cylinders, and rotating beater speeds, with the possibility to adjust them when needed.


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CONFETTURA
+50°C    _ __■■    +90°C
CREMA PASTICCERA
+59°C    _ _■■■■■  +85°C
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TOP CYLINDER CONTROLS

- > stop – work interruption
- > on water from the washing head
- > confectionery and ice-cream programs
- > mixing at variable speed
- > arrows for program selection and personalization

MULTILINGUAL DISPLAY TO FOLLOW THE PREPARATIONS IN THE TWO CYLINDERS

the first and second line display:

- > the program in progress in the top cylinder
- > the set temperature
- > the temperature of the product in progress

the third and fourth line display:

- > the program in progress in the bottom cylinder
- > the set temperature
- > the temperature of the product in progress

BOTTOM CYLINDER CONTROLS

- > confectionery programs
- > ice cream programs
- > stop – work interruption
- > mixing at variable speed
- > arrows for program selection and personalization

The Confectionery

(bottom cylinder)

By choosing the button on the control panel associated with the bottom cylinder, it is possible to choose from 25 pastry programs: these complete cycles process specific cooking and cooling temperatures, appropriate product mixing and timely removal for each preparation.

Step after step, the COMPACTA TOP shows on the display the progress of the preparations and ingredients to pour into the machine.

All of this data can be modified by the Confectioner; his variations are immediately memorized and become personalized production cycles.

15 Classic Confectionery Programs

1. Custard Cream 1
2. Custard Cream 2
3. Custard Cream 3
4. Cooling (from 30°C to 3°C)
5. Storage (from 60°C to 10°C)
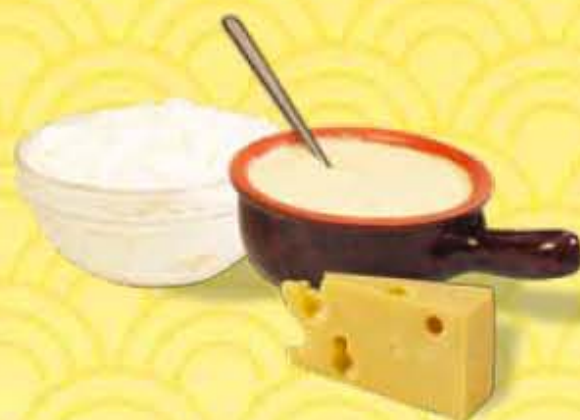6. Crem Inglaise
7. Bavarian Cream
8. Panna Cotta

5 Gastronony Programs

The Chocolate

(bottom cylinder)

Among the 25 pastry preparations produced in the **bottom cylinder** there are also 5 special programs for chocolate, production of pralines, fillings, sauces, etc...

5 Chocolate Programs

1. **Plain** Chocolate Tempering
2. **Milk** Chocolate Tempering
3. **White** Chocolate Tempering
4. **Ganache**
5. **Spreadable Cream**

The Confectionery, The Chocolate, The Ice-Cream

(top cylinder)

By choosing the **button** on the control panel related to the top cylinder, 7 programs are loaded. These programs can be used to prepare finished products that are extracted hot and others which are transferred to the bottom cylinder, to complete the process with cooling or, like ice cream mixes, after pasteurization for freezing:

4 Confectionery Programs

1. **Custard Cream Cooking**
2. **Syrup for Desserts**
3. **Jam/Marmalade**
4. **Hot Mixes** (from 50°C to 105°C)

1 Chocolate Programs

1. **Chocolate Melting**

2 Ice-Cream Programs

1. **Pasteurization at 85°C**
2. **Pasteurization at 90°C**

The Ice-Cream

(top cylinder + bottom cylinder)

By choosing the button on the control panel related to the bottom cylinder, 15 ice-cream programs are loaded. Ice-cream production process is completed with these, with freezing of the pasteurized mixes in the top cylinder. Besides the production of ice cream, sorbets and slush, additional programs to broaden the offer of specialties that complement the frozen dessert:

7 Ice-Cream Programs

1. **Milk-based Ice Cream**
2. **Milk-based Fruit Ice Cream**
3. **Water-based Fruit Ice Cream**
4. **Fruit Sorbet**
5. **Fruit Cremolata**
6. **Sicilian Granita**
7. **Complete Ice-Cream Cycle**

8 Specialty Programs

1. **Base for Semifreddo**
2. **Sugar Syrup**
3. **Inverted Sugar**
4. **Chocolate Sauce**
5. **Chocolate Topping**
6. **Cream Topping**
7. **Fruit Topping**
8. **Liquid Yogurt**

Ten good reasons to choose
Compacta Top

1 SAVING SPACE

COMPACTA TOP requires only one square meter of space to produce confectioneries, gastronomy and artisan ice cream with maximum hygiene.

2 LIMITED INVESTMENT

COMPACTA TOP is great value for money; a complete laboratory for many preparations, at the price of only one machine.

3 ECONOMY OF OPERATION

It has low energy and water consumption; the operating costs are substantially reduced.

4 GREAT ELASTICITY IN PRODUCTION

It cooks and cools in a brief time; it allows to quickly develop the production, adapting to the needs of growing sales.

5 PRODUCTIVE FLEXIBILITY

It immediately adapts to different production needs, from confectionery to chocolate, from gastronomy to ice cream.

6 ALWAYS FRESH PASTRY

COMPACTA TOP means always fresh pastry. Each day it is possible to produce only the necessary quantities, avoiding the waste of excessive supply.

7 ALWAYS FRESH ICE CREAM

COMPACTA TOP ensures that the ice cream is always fresh; each day it is possible to re-integrate the remaining ice cream, mix it, pasteurize it and freeze it into the daily production.

8 EASE OF WORK

It is user friendly; it is easy to fill with ingredients, the chutes are on the front of the machine; the extraction of the products is at mid level.

9 EASY TO CLEAN

It is easily cleaned; doors, beaters, covers and faucet can be dismantled without tools; The cleaning shower can be connected to the hot water of the laboratory.

10 A HIGH QUALITY CHEF AID

COMPACTA TOP is equipped with a complete recipe book; the production of all specialties, the doses of suggested ingredients, procedures, preparations and many suggestions from qualified Confectioners, all of which guarantee the highest quality results

DISTRIBUTOR