

## COMPACTA RTX

COLDELITE has developed a new philosophy in the design and production of equipment for ice-cream laboratory; its COMPACTA RTX machine is the ultimate development of the previous model, actually **the evolution of a great success** in the homemade ice-cream sector.

COMPACTA RTX features a two-in-one structure:  
 – in the upper part the horizontal cylinder mixes ingredients  
 – in the lower part the second horizontal cylinder makes ice-cream.

Therefore it is a all-in-one equipment, resuming the whole production process of homemade ice-cream:  
 – the MIXER, to mix together the raw ingredients  
 – the PASTEURIZER, to achieve top hygiene of the mix.  
 – the FREEZER, to produce ice-creams, “sorbetto” and fruit creams.



COMPACTA RTX is designed and produced in compliance with the UNI-EN-ISO 9001-2000

COMPACTA	Quantity per batch ■				Quantity per hour ■				Fruit Cream	Beater motor speed n°	Electric power*			Installed power	Condenser	Dimensions cm			Net weight		
	Mix used kg.		Ice-cream produced litres		Mix used kg.		Ice-cream produced litres				kg	Volts	Hz			Ph	kW	at the base		height	
	Min	Max	Min	Max	Min	Max	Min	Max										width			depth
3001 RTX	1,5	5	2	7	10	30	12	42	4	2	400	50	3	4	Water**	60	77	143	230		
3002 RTX	2,5	7,5	3,5	10,5	15	45	21	63	6,5	2	400	50	3	7,8	Water**	60	77	143	290		
3003 RTX	3	10	4	14	18	60	28	90	9	2	400	50	3	11	Water**	60	77	153	410		
3004 RTX	4	14	5,5	19,6	24	85	34	120	10,5	2	400	50	3	15	Water	60	87	153	430		
3005 RTX	5	16,5	7	23	30	100	42	138	12	2	400	50	3	18	Water	60	87	153	500		

\* Different electric specifications upon request and with price surcharge applied. - \*\* Air-cooled version available at additional cost.

■ Quantity per batch and hourly output can change according to the mix used; "max" values refer to the classic Italian style ice-cream.

## THE ORIGINAL SYSTEM COMPACTA



**MIX PRODUCTION**  
 Pour the ingredients needed for the mix in the upper cylinder; they can be mixed at a cold temperature, to obtain superb “sorbetto”, or pasteurised and mixed at a high temperature, to produce great homemade ice-cream.



### HORIZONTAL MIXER

This piece is in stainless steel and features an outstanding speed of rotation, to disrupt all the dry ingredients in the mix; horizontal building grants top results even when little mix is inside the machine.



**PASTEURIZER**  
 The control panel is designed to be user-friendly; once the heating button is pushed, the heating cycle starts until reaching 85°C, the temperature can be changed as an option. A visual and acoustic signal automatically switches on as the temperature has been reached.



### DIRECT DROP

The mix is now ready to be transferred to the freezing cylinder, through the external tap, where it is quickly cooled and transformed into ice-cream. The stainless steel tap is easy to disassemble and clean.



**FREEZER**  
 The control panel is designed to be user-friendly; once the button representing a cone is pushed, the production batch is started with the brilliant support of a dynamic system such as H.O.D.\* A visual and acoustic signal automatically switches on as the temperature has been reached.



### AGITATOR

Without a central shaft and equipped with wide blades, it is designed to energetically freeze the mix and to favour a quick and complete extraction of ice-cream. It is also equipped with self-regulating side scrapers to maximize the cleaning of the cylinder and performances when chilling.



**CONTINUOUS PRODUCTION**  
 Since the cycles in the two cylinders are simultaneous and synchronized, while ice-cream is being made below, a new pasteurization cycle is performed in the upper part; the machine can thus operate without any interruption, to produce all the ice-cream you can imagine.



### ICE-CREAM EXTRACTION

In the event that a cycle ends and the operator is not in the position to extract the ice-cream immediately, the ice-cream is held inside the machine at the right consistency; then the extraction is complete and quick, thanks to high speed rotation of the blades and to the large opening of the exit door.

### H.O.D.\*

In the COMPACTA RTX the new **HOD process (patented)** constantly checks the **hardness** of the ice-cream, systematically analyses electrical specs and the thermal exchanges of the machine, setting the performance of the freezing motor. These standards are different in each production, because they depend from:

1) **Quantity of mix** inside the machine, that is: minimum, average, maximum. 2) **Type of mix** used: creamy and milky ice-cream or delicate “sorbetto” 3) **Quality of ice-cream** previously set, that is the final desired product. The **HOD** recognizes these differences and sets **dynamically** the freezing process. Due to this patent the COMPACTA RTX always produces ice-creams with perfect consistency, both with rich mixes and with delicate mixes, both at top production pace and with reduced quantities, such as one third of the maximum.

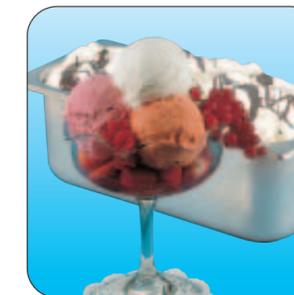
## EVOLUTING TECHNOLOGY OF RTX



**PASTEURIZER DOOR**  
 It is built in stainless steel and covered by insulating material to avoid dispersions. It also features a large loading hopper to easily pour the mix in.



**FREEZER DOOR**  
 It is built in stainless steel, with rounded edges for safe and secure operation. It is equipped with loading hopper protected by security grill and a larger exit hole, for an improved extraction and lesser mechanic stress for the ice-cream.



**GELATO EXCELLEN**  
 By this program it is possible to obtain great ice-cream, with perfect structure and softness, capable to stand the test of display for long times. This program allows you to produce great ice-cream even using low-fat mixes and low quantities.



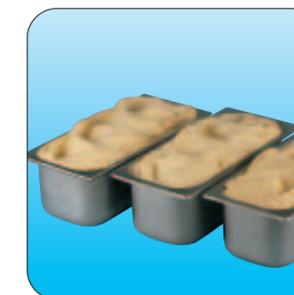
**GELATO SPEED**  
 By this program it is possible to minimize the time of production, obtaining a dry and compact product, ready to be sold. The speed program is particularly helpful in peak days of the season, aiming to maximize the production capacity of the machine.



**FRUIT CREAM**  
 The CREMOLATA program alternates freezing process and pauses, to homogeneously crystallise this delicious fruit cream.



**PERSONALISED HOD**  
 Whatever the program chosen, either Excellent or Speed, final consistency of ice-cream can be modified at any time using the front keys during the freezing process. With CREMOLATA cycle, it is possible to change the production time according to the desired density.



**POST CHILLING**  
 This comes in best use in the models with higher production capacity, in order to reactivate the freezing motor during extraction, to keep the consistency of the last part of ice-cream exiting the machine completely steady. It deactivates automatically as there is lesser and lesser ice-cream left to extract.



**MAT**  
 It is in hard rubber and designed to keep positioned the 36x16 ice-cream container, the bigger 36x25 ones and the storage cylinders. In this way, the operator can move one hand freely and enrich the ice-cream as it comes out with syrups or other ingredients.

### RTX

The new technology featured by COMPACTA RTX allows you to transmit and receive operational data on the machines' processes. The machines is provided with a serial port to which an Official Assistance Technician can plug its laptop, to unload a wide range of relevant data and therefore know the main production events, operational standards and –if any- malfunctions. Moreover, thanks to a *modem*, this machine can transmit its data to the Official Customer Service, and receive diagnosis and help. Finally, thanks to the **EASY DLOADER** system (optional), the ice-cream maker can display on his computer the production data. He can download and print the operations already carried out (Excellent, Cremolata, etc.), with the date and the kg produced for each process.