



catering & refrigeration equipment warehouse  
**QUALITY • PERFORMANCE • SERVICE • PRICE**

CREW AUSTRALIA FAMILY COMPANY SINCE 1981

[www.crew.net.au](http://www.crew.net.au)



**cattabriga**  
90 YEARS 1927 - 2017





## Your journey to running a successful food business start here..

To be successful in the food industry you've got to have the right knowledge, passion and experience to succeed. You also need the right network of partners who can advise you and give you the technical backup you need to keep your business running at its best.

CREW Australia is one such partner for the supply and installation of gelato machines, soft serve and frozen yogurt equipment, slush, granita, commercial refrigeration and coffee machines.

A family company since 1982, we have the experience in the catering and refrigeration industry and the knowledge to supply and service quality machines and help with shop fitting and catering equipment for your gelato shop, ice cream kiosk, cafe, restaurant or hotel.

If you're looking to start your food dream or find the right equipment for your next venture chat with our experienced team now. Ph 1800 686 086

### Our Brands

As the Australian branch of Iceteam 1027 and Clabo Group which are Italy's original and best gelato & soft serve equipment manufacturers we have the capacity to service, supply & shop fit individual shops or multinational franchise chains throughout Australasia.



# The Art of Gelato since 1927

ICETEAM 1927 belongs to the ALI GROUP company, one of the leaders in gelato, soft, frozen desserts and pastry making machines industry. The company is the result of the joining forces of CATTABRIGA, COLDELITE, PROMAG and OTT FREEZER.

The wide range of products, unmatched in the industry, is something to be proud of and it is constantly renewed by new products, featuring both user-friendliness and



Italian Gelato

**cattabriga**

Since 1927, a starring name of the industry, and a leading force in the innovation under the flag of undisputed excellence.

**COLDELITE**

Pasteuriser and batch freezer coming in a single body, looking ahead to the future, for both gelato and pastry applications.

**PROMAG**

Strikes the balance between Italian Engineering and Design, and a competitive price positioning.

## Unique Technologies



### "Elite" stainless steel beater

100% stainless steel, patented and extremely performing.



### APM system

Emulsifies the mix for a longer dryness of gelato, when in the display cabinet.



### Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



### Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



### Glycol-based freezing

Makes an incomparable smooth and creamy product.



### Dialog system

Remote assistance and monitoring system.



### Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



### Double inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



### Combined heating

The combination of coil and hot gas allows to perform a full pasteurization cycle in a reduced time.



### TC board

In-house software, with high free memory slots for remote update.



### Extraction by stick

Shows the gelato making manual skills to everyone in the shop.



### Inclusions

Allows to add solid ingredients when freezing.



### Plug & Play

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



### Insulated door

Utterly isolates the batch freezing process.



### Visible production

Makes production a true show in its more classical "stir and stick" process.



### Heating plates

Three independent plates, to be activated according to the quantity of mix treated.



### Environmentally friendly heating

Heats without activating any coil, thus reducing consumptions of water and energy.



### PRO tap

Removable and easy to clean, even during the pasteurization process when the hopper is full.



### Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.



### Automatic speed variation

Guarantees the best possible heat transfer in order to avoid foaming, even with small charges of mix.





### Pasteurizer

PSK PRO	65	125
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Quantity per cycle	lt	18 - 55	36 - 110
Installed power	kW	9	16
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 140	64 x 85 x 140



### Pasteurizer

EASYMIX	60 PLUS	60+60
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Quantity per cycle	lt	20 - 60	2 X 30 - 2 X 60
Installed power	kW	9	12,4
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 103	70 x 85 x 103



### Pasteurizer

MIX 7		
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Quantity per cycle	lt	3 - 7
Installed power	kW	2,2
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	43,5 x 71 x 26,5



### Horizontal batch freezer

MULTIFREEZE	8 PRO	12 PRO	18 PRO
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Quantity per cycle	Kg	1,5 - 8	1,5 - 12	2,5 - 18
Hourly production	lt	14 - 68	14 - 120	21 - 150
Installed power	kW	5,5	8	9,5
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	53 x 70 x 137	53 x 70 x 137	60 x 84 x 137



### Combo Unit

COMPACTA	6	VARIO 8	VARIO 10	VARIO 12
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Quantity per cycle	Kg	3 - 8	1,5 - 8	1,5 - 10	1,5 - 12
Hourly production	lt	28 - 63	14 - 68	14 - 90	14 - 120
Installed power	kW	9	9	13	15
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153



### Horizontal batch freezer

STARGEL	5	8	8 PRO	12	12 PRO
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Quantity per cycle	Kg	3 - 5	5 - 8	5 - 8	6 - 12	6 - 12
Hourly production	lt	28 - 40	42 - 60	42 - 60	50 - 100	50 - 100
Installed power	kW	2,9	5,6	5,6	6,4	6,4
Electrical supply		400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140





### Vertical batch freezer

<b>EFFE</b>		<b>4</b>	<b>6</b>
Quantity per cycle	Kg	4	6
Hourly production	lt	20	36
Installed power	kW	2	3,3
Electrical supply		220-380 / 3 / 50	220-380 / 3 / 50
Dimensions W x D x H	cm	51 x 69,5 x 186	55 x 83,5 x 200



### Counter top Combo Unit

<b>COMPACTA</b>		<b>4 CLASSIC</b>	<b>4 SILVER</b>
Quantity per cycle	Kg	1,5 - 4	1,5 - 4
Hourly production	lt	18 - 27	20 - 36
Installed power	kW	4,5	4,5
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	59 x 73 x 93	59 x 73 x 93



### Vertical batch freezer

<b>EASYFREEZE</b>		<b>2000 HT</b>	<b>3000 HT</b>
Quantity per cycle	Kg	3 - 7	6 - 12
Hourly production	lt	20 - 50	40 - 80
Installed power	kW	4,5	7,2
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50,5 x 80 x 118	55 x 91 x 130



### Counter top batch freezer

<b>STARGEL 4</b>		
Quantity per cycle	Kg	1,5 - 4
Hourly production	lt	20 - 30
Installed power	kW	2,4
Electrical supply		230 / 1 / 50
Dimensions W x D x H	cm	47,5 x 65 x 76



### Vertical batch freezer

<b>GRANELLE</b>		
Quantity per cycle	Kg	3 - 7
Hourly production	lt	20 - 50
Installed power	kW	5,2
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	51 x 64 x 121



### Horizontal batch freezer

<b>MTM</b>		<b>K20</b>
Quantity per cycle	Kg	1,5 - 2,5
Hourly production	lt	20
Installed power	kW	1,85
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	36,5 x 71,5 x 66



## Unique Technologies



### Multifunction beater

Only one beater to do everything: cooking, cooling, freezing.



### Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



### Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



### Dialog system

Remote assistance and monitoring system.



### Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



### Double inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



### Cortex board

In-house software, with high free memory slots for remote update.



### Insulated door

Utterly isolates the batch freezing process.



### Heating plates

Three independent plates, to be activated according to the quantity of mix treated.



### High temperature heating

Quietly reaching 105°C.



### Environmentally friendly heating

Heats without activating any coil, thus reducing consumptions of water and energy.



### Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.



### Multifunction

MASTERCHEF		12	20
Cylinder capacity	lt	12	20
Quantity per cycle (gelato)	Kg	3 - 7	5 - 12
Quantity per cycle (custard)	Kg	3 - 9	6 - 15
Time per cycle		9	9
max capacity	min.	(39 with pasteurizing cycle)	(39 with pasteurizing cycle)
Installed power	kW	5,2	7,7
Electrical supply		400 / 3 / 50	400 / 3 / 50
Number of speeds		7	7
Dimensions W x D x H	cm	50,5 x 70 x 121	55 x 74 x 139



### Multifunction

COMPACTA VARIO PRO		
Cylinder capacity	lt	11
Quantity per cycle (gelato)	Kg	1,5 - 8
Quantity per cycle (custard)	Kg	2,5 - 4
Durata ciclo gelato massima capacità	min.	13 (25 with pasteurizing cycle)
Installed power	kW	9
Electrical supply		400 / 3 / 50
Number of speeds		7
Dimensions W x D x H	cm	60 x 77 x 153



The word "ORION" is rendered in a large, bold, sans-serif font. A thick, dark grey swoosh starts under the 'O', arches over the 'R' and 'I', and ends under the 'N'.

ORION

A JOURNEY THROUGH PASSION



# ORION IKON

La vetrina diventa teca, si appoggia su qualsiasi arredo completandone la bellezza senza enfasi, mettendosi al servizio del progettista del locale, che necessita di una tecnologia esteticamente duttile, che possa integrarsi senza sovrapporsi allo stile del progetto finale.

The cabinet becomes a case that can be placed on any bar furniture, complementing its beauty without emphasis. IKON is at the service of the designer who needs a technology very versatile in its esthetic but which can be easily integrated into the style of the final project without overlapping it.



# ORION



Come è possibile rendere più bello qualcosa che lo è già? Rendendolo straordinario. Una macchina assolutamente flessibile, un locale capace di adattarsi alle esigenze personali e al momento che si sta vivendo, sono queste le urgenze che muovono una nuova classe di imprenditori alla ricerca di soddisfazioni e di successo.

How can we make something beautiful if it is already nice? Just make it fantastic. An extremely flexible machine, a room able to suit your personal needs and up-to-date, these are the pressing prerogatives that push a new business class in search of fulfillment and success.





## ORION KT24

Il carato indica la misura della purezza. Quantifica le parti di una lega su base 24/24esimi. Nel caso delle leghe d'oro, un carato equivale ad una parte su un totale di 24 parti. La massima purezza è dunque a 24 carati (24 parti d'oro su 24 totali) e si indica con la sigla 24kt. Oro, diamanti, sono tra le cose più preziose che la natura ci offre. La nostra KT24 è il nuovo gioiello di Orion.

A carat indicates the measure of purity. It quantifies the parts of an alloy on a base of 24/24th. In the case of gold alloys, a carat corresponds to one part on a total of 24 parts. The maximum purity is then with 24 carats (24 parts of gold on a total of 24) and you indicate it through the abbreviation 24kt. Gold, diamonds, they are among the most



## ORION TRILOGY

Trilogy è il risultato di grandi idee progettuali e di eccellenti performance. La forma rivoluzionaria, delle linee dritte e morbide, valorizza il prodotto esposto proteggendolo verso il cliente, ridefinendo il concetto di merchandising.

Trilogy is the result of great design ideas and excellent performance. The revolutionary shape, with straight and soft lines, valorize the product displayed projecting to the customer, redefining the concept of merchandising.



## ORION WING

Wing è tutto quello che si può chiedere a una vetrina: affidabilità e prestazioni che distinguono tutte le creazioni di ORION. La massima visibilità sul prodotto è assicurata dall'ampio raggio di curvatura del vetro frontale stratificato e dalla doppia illuminazione a LED sul tettino, per un impatto visivo senza confronti.

Wing is everything you can ask to a showcase: reliability and performance that have always distinguished ORION's creations. A visual impact beyond any comparison! The maximum visibility on your product is ensured by the large radius of the curve of the front stratified glass together with the double LED lighting on the canopy.



## ORION Koreia

L'evoluzione: nelle prestazioni, nell'affidabilità, nel modo di esporre. Inoltre la bellezza delle forme racchiude una gamma di possibilità che risolve qualsiasi esigenza di spazio e di esposizione. Koreia è un sistema di prodotti ricco di forme e contenuti. Il design rigoroso ed elegante è sinonimo di funzionalità e la sua bellezza è tutta da esporre.

The evolution is in performance, reliability, product display. Moreover, the beauty of the forms includes a range of possibilities that can meet any need of space and exposure. Koreia is a system of products rich in forms and contents. The rigorous and elegant design is synonymous of functionality and its beauty is all to be exhibited.





## ORION ITALIANA

La risposta di Orion alla crescente domanda di affidabilità, versatilità e flessibilità nelle modalità di refrigerazione. Il tutto mescolato a un inconfondibile design italiano.

Orion's answer to the high demand for durability, flexibility and full refrigeration needs, together with a unique Italian design.



## ORION 24re LA ROSSA

La sua principale innovazione è quella di essere una Professionale Compact. Un'infinità di modelli e tutti i sistemi di conservazione: dal Sottozero, al caldo +70°, per esporre praticamente tutto ciò che saprete preparare.

The main innovation lies in the fact that it is a Professional Compact system. A vast range of models and all types of conservation systems: from subzero cold to +70° hot, to display practically anything you can possibly prepare.





ORION evo



Evo è il risultato di un'evoluzione continua: un'anima professionale in un look senza tempo.

Evo professional soul in its timeless look is the result of a constant development.



ORION ICE

La tecnologia di ORION nella tua prima vetrina gelato. Passione, colore e sorriso: con tre semplici mosse la tua nuova gelateria.

All of ORION's technology into your first ice-cream display cabinet. Passion, colors and happiness: three simple steps for your new ice-cream parlor.



ORION kate



Una linea che rassicura, Kate è la vetrina compatta che sa essere funzionale e affidabile.

Kate, with its reassuring lines, is the compact display cabinet that perfectly knows how to be functional and reliable at the same time.





**DAY-TIME  
SET UP**  
No lid and  
exceptional  
visibility

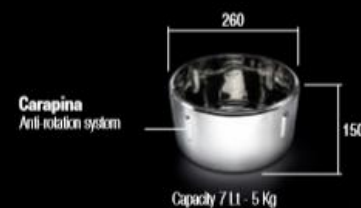
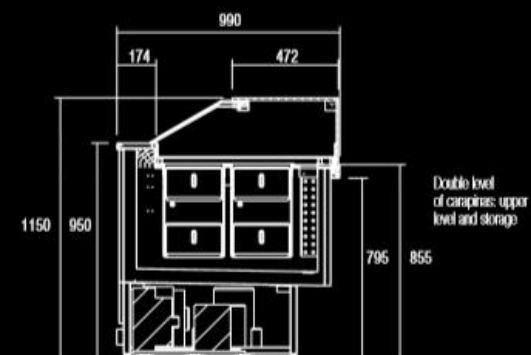
**NIGHT-TIME  
SET UP**  
Carapina  
placed at  
a lower  
level + lid

**STORAGE**  
Second  
carapina

# VISTA

## THE INNOVATION AT THE HIGHEST LEVEL OF VISIBILITY

VISTA is a **glycol pozzetti counter** and the gelato can be seen. It has a revolutionary design that enables a **great visibility of the gelato** which is showcased at the same level of the display deck, into large carapinas



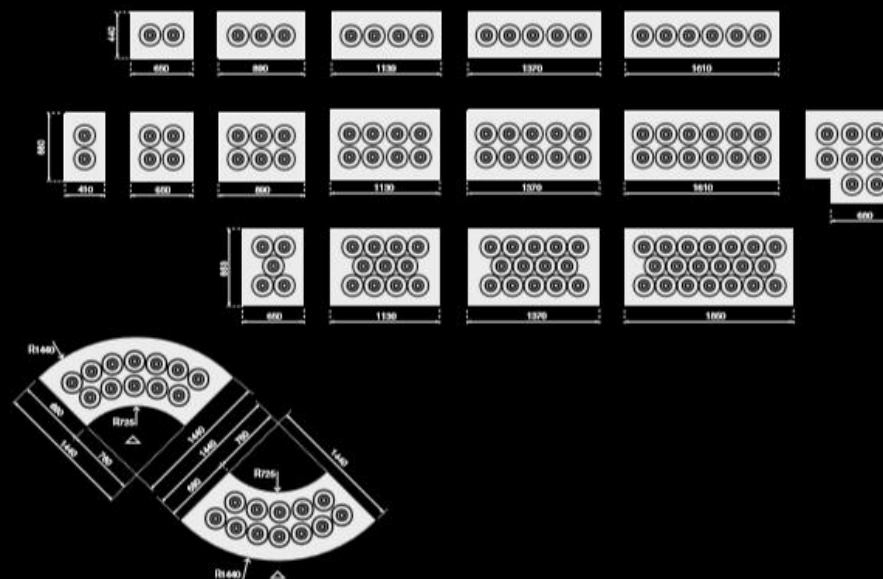
VISTA is the evolution of pozzetti counter thanks to synergy between the glycol technology, which guarantees the best preservation of gelato, and the ventilated cooling system





# GLYCOL POZZETTI COUNTERS

## THE WIDEST RANGE IN THE MARKET



THE GLYCOL POZZETTI COUNTERS  
ARE THE IDEAL SOLUTION TO MAINTAIN  
THE GELATO AT BEST BY SAVING ENERGY

BRX offers pozzetti counters from 2 up to 20 flavors, available both in linear and corner configurations, with and without storage; with one, two and even three rows of carapinas. They represent the best choice for the artisanal & traditional ice-cream parlours. The wide range of modules and the possibility of combining them with all other BRX products, make it possible to use the pozzetti even for bespoke projects and for any type of project requiring a gelato corner.



# POZZETTI VINTAGE & VIVÍ

## MOBILE SOLUTIONS FOR QUALITY GELATO



vintage  
**POZZETTO**  
High Quality



12

Available both glycol and cooling ventilated. They contain the same **high-quality technical features** of BRX professional range of pozzetti counters.

Vintage & Viví represent the best solution to create corner gelato inside wine bar or restaurants, hotels, café-bars, pastry shops, events and caterings. Ideal for **places with particular weather conditions** such as outdoor bars & cafés, kiosks.

*Viví*  
**POZZETTO**  
*gelato con savoir faire*



13

# UNDER COUNTER FREEZERS 6.5

## IT'S TIME TO MOVE TO A NEW STANDARD

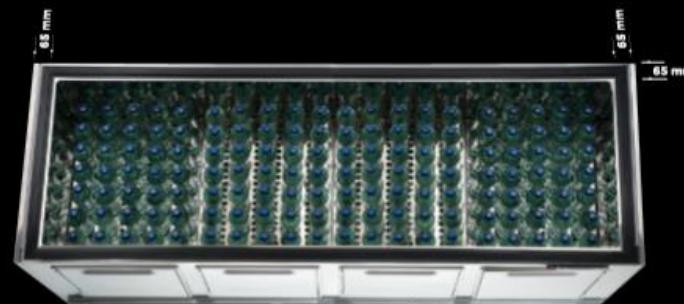
The quality of the materials used and the attention to details make BRX under counters a group of products that are not only **highly functional** with an **unique design**, they are also **strong** and **capable of withstanding the test of time**



### High-quality interior compartment :

- Shiny stainless steel aisi 304, nice and functional
- Rounded corners inside for easier cleaning
- Racks, shelves and other components in stainless steel

## UNDER COUNTER FRIDGES 6.5



The under counter freezers & fridges are available in two heights (770 and 880mm) and two depths (670 and 770 mm) offering a **great storage capacity** and **energy saving** thanks to the higher insulation thickness



Why blast freeze your gelato..... Your ice cream comes out of the batch freezer machine soft, dense and offers excellent quality, but does it lose volume and softness after just a few hours in the display unit? Hiber's blast chilling (surface hardening in just a few minutes) causes the formation of microcrystals, which stabilise all the properties of the product for many hours and increase the possible height of the decorations. With the total deep freezing of tubs (down to -18°C core temperature in just a few hours; total hardening for storage purposes) and harder items (cakes for the display unit, mousses, cream-based pastries, frozen puddings, individual portions, ice cream cakes, etc.), preservation can even be extended to several days.



# Hiber



N° ice cream tubs Litres	Chiller model	Dimensions mm	Tub Dimensions mm	Chilling	Supply voltage Volt	Total power Watt *	Tub capacity
2 x Tub (5 LT.)	ABM 023 S	560x560x520h	360x165x120h	MISTO	AC 230 50 Hz	587	2
3 x Tub (5 LT.)	GDM 003 S	560x700x520h	360x165x120h	MISTO	AC 230 50 Hz	587	3
6 x Tub (5 LT.)	GDM 006 S	790x700x850h	360x165x120h	MISTO	AC 230 50 Hz	1200	6
	GCM 006 S	790x700x850h	360x165x120h	MISTO	AC 230 50 Hz	1400	6
Standard supply: 1 GX64 stainless steel grid							
12 x Tub (5 LT.)	GCM 012 S	790x800x1320h	360x165x120h	MISTO	AC 230 50 Hz	2000	12

Standard supply: 3 GX64 stainless steel grids

STANDARD SUPPLY heatable temperature probe  
\* Maximum electrical power in Watts: -10°C/+55 °C.

## The range that answers every need

Amount of product to store on a daily basis, working method (express or deferred), service sizes, etc.: these are some of the criteria on which the choice of the model's power and size is based. Hiber's range of blast chiller-freezers makes it easy to pick the model that best suits your actual needs, from the small 2-ice cream tub to the big 21-ice cream tub version.

N° ice cream tubs Litres	Chiller model	Dimensions mm	Tub Dimensions mm	Chilling	Supply voltage Volt	Total power Watt *	Tub capacity
15 x Tub (5 LT.)	GCM 015 S	790x800x1800h	360x165x120h	MIXED	3N AC 400 50 Hz	3500	15
Standard supply: 4 GX64 stainless steel grids							
21 x Tub (5 LT.)	GDM 021 S	790x800x1950h	360x165x120h	MIXED	3N AC 400 50 Hz	3500	21
	GCM 021 S	790x800x1950h	360x165x120h	MIXED	3N AC 400 50 Hz	5250	21
Standard supply: 6 GX64 stainless steel grids							
30 x Tub (5 LT.)	GCM 030 S	1100x1030x1800h	360x165x120h	MIXED	3N AC 400 50 Hz	6120	30

Standard supply: 10 GX64 stainless steel grids

STANDARD SUPPLY heatable temperature probe  
\* Maximum electrical power in Watts: -10°C/+55 °C.

THE FUTURE  
OF CHILLING

Professional ice-cream



## Confectionery / Bakery / Ice cream storage systems

The delicacy of cakes, the fragrance of buns, the creaminess of ice-cream.

To keep the quality of these products after chilling it is necessary that you entrust them to an optimal preservation. Hiber modular professional chillers - that can be combined to match any need - are equipped with an innovative "intelligent" ventilation system that evenly distributes the air on every tray, thus avoiding food dehydration, oxidation or aesthetic alterations.

The Hiber technology makes use of an exclusive relative humidity control in compartment (from 40% to 90% in chillers for fresh artisan confectionery, up to 40-45% in chillers used for chocolate): guarantees that perfume, taste and softness of products that are blast chilled are perfectly conserved over time.

This way you can enjoy preparing your creations in advance. Desserts, pralines, semi-prepared products, bread and ice-cream: ready when you want, delicious as just prepared.

### Ice-cream refrigeration.



### BASIC / SUPERIOR



AGF1080R

Thanks to the powerful chilling capacity **Hiber** chillers are ideal for maintaining ice-cream in its perfect state.

Available in the **SUPERIOR** range, they have a **large storage cell**, **98 5 lt ice-cream tubs** or **60 8 lt ice-cream tubs**, with compensation valve, monobloc unit, and an **automatic hot gas defrosting device** with water dissipation of condensate without the need for electric energy.

Supplied with ergonomic full-door handles that are manufactured with support grids and/or shelves and uprights in stainless steel.



GFA0285

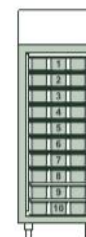


AGF0072

Thanks to the powerful chilling capacity **Hiber refrigerated** cabinets are ideal for maintaining ice-cream in its ideal state.

Available in the **SUPERIOR** range, they are equipped with a **large storage capacity cold store** thanks to the **monobloc group** and designed with rounded corners and an **automatic electronic defrosting system**.

Supplied with ergonomic full-door handles, they are manufactured entirely out of stainless steel, with grill supports and uprights in chrome-plated steel.



Basins:  
165 x 360 mm  
H 120 mm



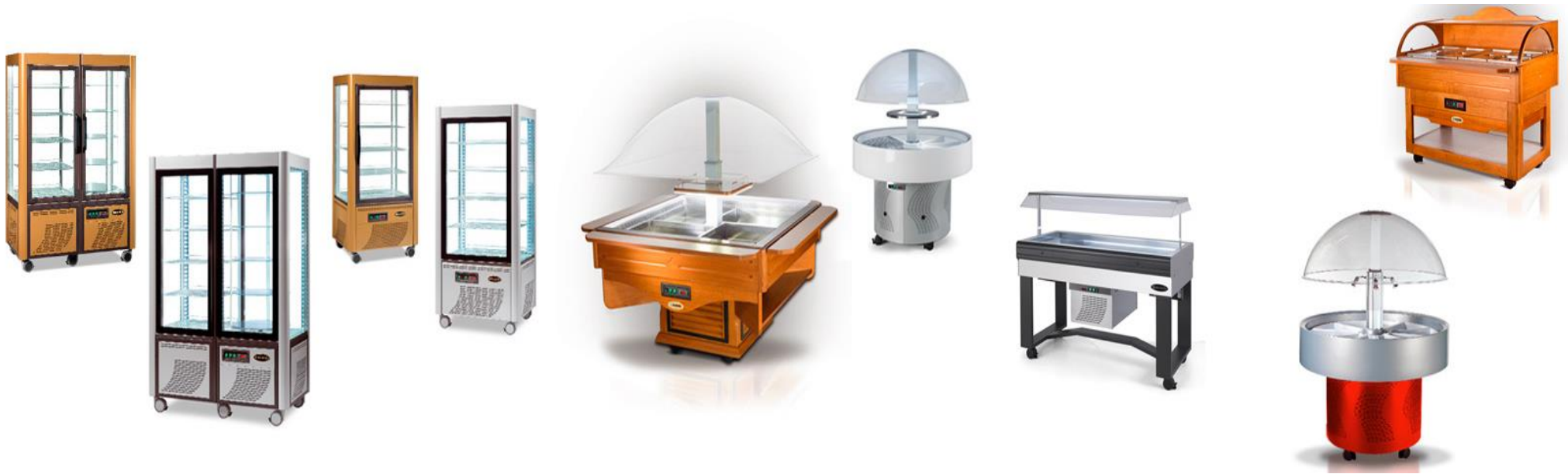
AGF0082







Scaiola are Italy's leading brand of food display cabinets and buffet cabinets for your shop or restaurant. These temperature controlled units keep your produce in perfect condition ensuring that your customers only receive the freshest offerings every time. Each has its own unique size, shape & lighting for the optimum display of your products.





**Call CREW for all your gelato, soft serve and ice cream equipment and consumable supplies.**

**We carry stocks of Sanitiser, lube, Gelato trays, moulds etc. and spare parts for your equipment which we deliver Australia wide promptly.**

**Please contact our professional, friendly sales team who can assist with any needs you may have 1800 686086 or [info@crewaustralia.net.au](mailto:info@crewaustralia.net.au)**

