

HALCYON FLAVOURS

Party for your taste buds

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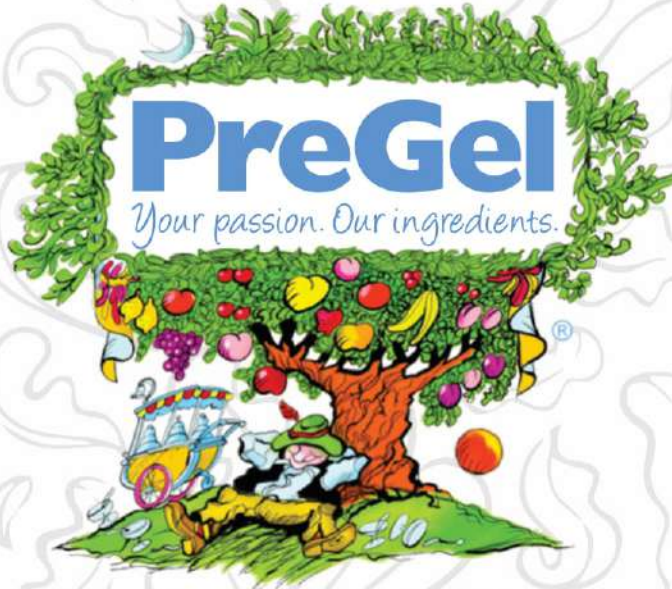
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www.halcyonflavours.com



HALCYON
FLAVOURS
Party for your taste buds



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BEZZERA



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HALCYON FLAVOURS

Party for your taste buds

Halcyon Flavours has been Importer of leading international brands to INDIA since 2014 in Hyderabad, Telangana. We also bring the latest trends in machinery and ingredients .

Your One Stop Solution for :

- **Raw Material** - World's best gelato, coffee shop, frozen yogurt, pastry, desert ingredients.
- **Machinery** - Reliable and relevant machinery for gelateria, Patisserie, coffee shops, frozen yogurt chains artisan bakeries and chocolate shops.
- **After Sale Service** - We provide pan India after sales services for all the product range we offer.
- **Consultancy** - A to Z solutions for opening of gelato store, coffee shops, yogurt chains and complete training for the products we offer.



PreGel is a leading Italian manufacturer of high quality gelato ingredients, ice cream mixes and bases, frozen yogurt mixes, dessert and pastry products.



Batch freezers, blast freezers, pasteurizer and soft serve equipment, for making gelato/ice cream. All our equipment are Italian make of all sizes and price range. It is widely used equipment in the gelato/ice cream industry all over the world.



Gel Matic range offers countertop and vertical units, serving one or more flavours and with different production capacities, both in the electromechanical version controlled by CKC device, and the electronic configuration with In.Co.Di.S.



Founded in April 19th 1977, manufactures machinery for chocolate and baking applications. It is famous in the market for the ability to innovate and to customize.



Company Setup in 2005. We are devoted to the research and development of equipment for Gelato and Semifredo.



It has been a byword for experience in producing professional showcases for ice cream and pastry displays for more than fifty years. GELOLAB, the technical laboratory of design of innovative products.



It was in 1901 when Luigi Bezzera patented an innovative process for preparing coffee. This was the first espresso coffee machine, which was exhibited at the Milan International Fair in 1906. Continuous innovation and modern transformations have not changed the philosophy and tradition of the company, which proudly maintains its complete production line in its own facilities.

The gelato processings

Milk gelato and fruit sorbets can be made in different ways according to the personal needs of a gelato maker. There are two main processing methods to produce this dessert: the hot processing and the cold processing. Neither of these is to be considered better than the other. In fact, both systems offer their own specific advantages to create the finest artisanal gelato.



Cold processing

This processing requires the combination of milk (or water) as prescribed, sugar and the PreGel Cold Bases (or PreGel Fruit Bases). There is no heating process and the ingredients, according to the recipe, are simply mixed with the addition of flavours (PreGel classic Pastes for milk gelato and PreGel Fortefrutto® for fruit gelato). Then mix everything with an immersion blender before pouring the mixture into the batch freezer.

At the end of the creaming process, the gelato is taken out of the batch freezer and poured into a pre cooled gelato tub.

During this phase PreGel Arabeschi® or Toppings are added to ripple and decorate in order to make new recipes according to the creativity of the artisan gelato maker. After a few minutes rest in the blast freezer, the tub is finally ready to be put into the showcase or exposed in the refrigerated counter for sale.



Sprint Products

Sprint products are complete products to which you only need to add water or milk according to the directions on the label. Just mix the products accurately and leave it to stand for a short time. Then pour into the batch freezer. Sprint products represent a great opportunity, since they allow to obtain a gelato with a high and constant quality in a very short time, with no need to pasteurize or addition of other ingredients. Sprint products, other than those that contain pieces of fruit, can also be used in soft serve machine using different recipes.



Hot Processing

This processing requires the combination of milk (or water) as prescribed, sugar and the PreGel Hot Bases (or PreGel Fruit Bases). All the ingredients are carefully weighed and mixed and the mixture is put through a process of heating in a pasteuriser.

Once this process is completed (it takes about an hour according to the pasteuriser used), add the flavours (PreGel Classic Pastes for milk gelato and PreGel Fortefrutto® for fruit gelato) to the new mixture and then mix it all with an immersion blender.

Let the mixture stand for 6 hours before pouring into the batch freezer, where the product is quickly brought to freezing point and mixed to incorporate air in order to produce and control the formation of minute ice crystals that are necessary to give gelato its creamy structure.

This air incorporation also causes a percentage increase in the volume of the finished product compared to the initial basic mixture (called overrun).

The product is then taken out of the batch freezer and poured into a pre cooled gelato tub where it is possible to add PreGel Arabeschi® or Toppings to ripple and decorate in order to create new recipes according to the creativity or the gelato maker. Then, after a few minutes rest in the blast freezer, the tub is finally ready to be put into the showcase or exposed in the refrigerated counter for sale.



THE BASES

The Base is the fundamental starting product, the heart and the structure of the gelato to which different flavours can be added in order to make a quality artisanal gelato. The PreGel Bases are made with special ingredients that are mixed and balanced in order to give the gelato an optimal structure in terms of creaminess, scoopability and preservaon. You can create a variety of flavours by adding the PreGel Classic Pastes to the milk bases and Fortefruo pastes to the fruit bases.

MILK BASES FOR HOT PROCESS

PreGel milk bases for hot processing require a process of pasteurisation before batch freezing.

Application

Neutral base for gelato and ice cream



MILK BASES FOR COLD PROCESS

PreGel milk bases for cold processing do not require any pasteurisation before the batch freezing phase. A base for cold processing can also be prepared with hot processing. In contrast, the hot processing base must necessarily be pasteurised to allow the action of the stabilizers and the emulsifying agents.

Application

Neutral base for gelato and ice cream.



CLASSIC PASTES

PreGel Classic Pastes or cream Flavours are top quality products to add to a milk base to obtain the desired taste and texture. The classic flavours can be added to ready - to- use milk mix or to creams, fillings and ganache or they can be used to add taste to sponge cake, short crust pastries, cold desserts and other speciales.

Application

Flavor paste for gelato, ice cream, frozen yogurt and pastry.



FRUIT BASE FOR COLD PROCESS

Fruttosa is a special powder base to produce gelato made with fortefruo paste or Fruttosa® fresh fruit, frozen yogurt and soft serve. The base requires the addition of water or milk, and sugar to create a gelato with an airy light and spoonable structure.

Application:

Neutral base for gelato, sorbeto and frozen yogurt.



FRUIT FLAVOURS

PreGel pioneered the invention of exotic fruit flavours that continue to be used by gelaterias across the world because they make the taste of gelato, ice cream and frozen yogurt unique and differentiated. Its fruit flavours of Fortefrutto is a line of concentrated fruit pastes, ideal for production or gelato, sorbetos, ice cream and frozen yogurts with a constant quality in every season of the year.

For an optimum output of the Fortefrutto, we suggest to use it in the prescribed proportion with the PreGel fruit base, Fruottsa or the Yogurt premix.

Application:

Flavouring for gelato, sorbeto, ice cream, frozen yogurt and pastry.



TEXTURE IMPROVERS & STABILIZERS

The texture improvers and stabilizers improve gelato structure by enhancing its creaminess.

COLD PROCESS FLAVOURS

This line of products includes a variety of concentrated powder products that serve as flavourings for gelato. They blend well in cold process bases, making them perfect for the quick preparation of high volumes.

SPRINT FOR GELATO

PreGel's Sprint line is a complete line of cold process products that offers quick and easy preparation of artisan gelato. All of the solid ingredients are already balanced and only the addition of water or milk is required to create delicious gelato, sorbets or soft serve.



POWDER BASE FOR FROZEN YOGURT

PreGel is the creator of the global frozen yogurt phenomenon and continues to be the highest selling frozen yogurt in the world. PreGel provides an optimal solution for the Indian market with its signature premix – frozen-yoggi®, a powder product with a clean taste of fresh yogurt. The product is extremely easy to work with and can also be suitably customized.

Application: Frozen yogurt for soft serve machine.



ARABESCHI® & TOPPINGS

PreGel's Arabeschi® and Toppings are fillings and sauces that allow for the creation of exceptional flavor combinations, diverse textural components, and attention-grabbing visual appeal. Our Arabeschi® and Toppings are characterized by their nontraditional flavors and tastes, and crunchy particulates throughout. Both can be used in frozen and bake environments, and provide multifaceted uses. The fruit Toppings have a fruit percentage higher than 30%.

Application: Topping, filler and flavouring for gelato, ice cream, frozen yogurt and pastry



PINO PINGUINO

Pino Pinguino® is a symbolic product of PreGel. Created in 2010, it has been very successful and has even become a PreGel bestseller in a very short time. The reasons behind its success include: the unmatched softness that is maintained even in freezing temperatures, the delicious and authentic flavors, and its ability to be used in multiple applications. There are many irresistible flavors available, perfect for pairing with a variety of applications to create innovative flavors.



CRUNCHY COATING

The Stracciatella line offers a variety of cocoa-based products that create crunchy, decorative layers on the surface of gelato and also work great for decorating cups.



DESSERT TOPPINGS

A variety of refreshing flavours that can easily be utilized to create top-notch menu options.



PASTRY CREAMS

PreGel's Pastry Shop contains a world of ideas and superior pastry products and mixes specially designed to offer to all industry professionals, experienced or novice, a point of reference for pastry ingredients of the highest quality that are also extremely practical to use. With PreGel Pastry Shop products, it's easy to quickly create delicious cakes, semifreddos, monoportion and a variety of other pastries and desserts. Just add a bit of imagination and creativity to turn your dessert into a delicious work of art!



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.



Multifunction beater

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



High temperature heating

Quietly reaching 105C.



Double exit boiler door

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

Pasteurizers

A machine that grants the highest hygiene standards, reliable and easy to use.



Pasteurizer

PSK PRO

65

125

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

MIX 7

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



Pasteurizer

EASYMIX

60 PLUS

60+60

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



All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary.

Batch freezers

Easy to use and reliable machine, a suitable solution for any kind of gelato mix.

Innovation made Simple



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Horizontal batch freezer

MULTIFREEZE 8 PRO 12 PRO 18 PRO

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



Vertical batch freezer

EFFE 4 6

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



Vertical batch freezer

GRANELLE

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



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, introduction temperature of the same and the characteristics of the finished product desired.

Batch freezers

Easy to use and reliable machine, a suitable solution for any kind of gelato mix.

Combination

Pasteurizer and batch freezer coming in a single machine.



Horizontal batch freezer



		<i>STARGEL</i>	<i>5</i>	<i>8</i>	<i>8 PRO</i>	<i>12</i>	<i>12 PRO</i>
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



		<i>EASYFREEZE</i>	<i>2000 HT</i>	<i>3000 HT</i>
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



Combo Unit



		<i>COMPACTA</i>	<i>6</i>	<i>VARIO 8</i>	<i>VARIO 10</i>	<i>VARIO 12</i>
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 freezers

Easy to use and reliable machine, a suitable solution for any kind of gelato mix.

Combination

Pasteurizer and batch freezer coming in a single machine.



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COLOELITE



Counter top Combo Unit

COMPACTA 4 CLASSIC 4 SILVER

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



Counter top batch freezer

STARGEL 4

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



Horizontal batch freezer

MTM K20

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



Multifunction

The art of cooking



cattabriga



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		13
massima capacit	min.	(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



Custard making machine

CREMOMATIC

35

60

Capacity	lt	16 - 32	26 - 52
Average time per cycle	min.	120	120
Installed power	kW	3,9	5,5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	61 x 68 x 100	66 x 68 x 107



The gelato you want, where you want

Standard range / Single flavour, countertop

Versatile and compact, we offer three different cylinder sizes (1.7 -2.6 - 3.5 litres) to satisfy various production needs. Compact and easy to position, they can fit into any location.

Express
Gelato



Frozen
Yogurt



BC EASY 1



Technical details		
Number of flavours		1
Control	E.Co.S.	●
	In.Co.D.I.S.	
Production system	Gravity	●
	Pump	●
Heat Treatment		
Size	h-w-d (mm)	804-456-688
Weight (kg)	Air / Water	115 / 110
Hopper capacity (l)	GR/PM	11 / 10
Cylinder capacity (l)		1,7
Production capacity*	GR/PM	
kg/h		17 / 19
Cones/h		230 / 250
Power supply		
Phase		1, 3-
Volt		115; 230; 400
Hertz		50; 60
Power		1,8 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors		

* Production output based on ambient temperature at 25°C and type of mix used for 75 g port.

Creativity multiplied by two

Standard range / Twin flavour, countertop

Compact and versatile, these models have hoppers capable of holding up to 11 litres and a 1.7 litre cylinder. Independent hopper and cylinder management thanks to 4 separate cooling circuits fed by a single compressor and two beater motors.

BC EASY 2



Technical details		
Number of flavours		2
Control	E.Co.S.	●
	In.Co.D.I.S.	
Production system	Gravity	●
	Pump	●
Heat Treatment		
Size	h-w-d (mm)	850-530-774
Weight (kg)	Air / Water	
Hopper capacity (l)	GR/PM	
Cylinder capacity (l)		1,7
Production capacity*	GR/PM	
Kg/h		26 / 29
Cones/h		
Power supply		
Phase		1,3-
Volt		230;400
Hertz		50;60
Power		3kw
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors		
		1 Hermetic

* Production output based on ambient temperature at 25°C and type of mix used, for 75 g port.

High output, compact and versatile

Standard range / Twin flavour, floor standing (one compressor)

These models have 4 independent refrigerating circuits, fed by a single compressor, plus two beater motors letting you control each hopper and cylinder separately. Easy to move and position thanks to their swivel casters.

Express Gelato



Frozen Yogurt



BV EASY 2



Technical details		
Number of flavours		
Control	E.Co.S.	●
	In.Co.D.I.S.	
Production system	Gravity	●
	Pump	●
Heat Treatment		
Size	h-w-d (mm)	1472-530-774
Weight (kg)	Air / Water	220 / 215
Hopper capacity (l)	GR/PM	2x11 / 2x10
Cylinder capacity (l)		2x17
Production capacity**		
	GR/PM	
Kg/h		33 / 36
Cones/h		440 / 480
Power supply		
Phase		1;3-
Volt		230; 400
Hertz		50; 60
Power		3 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors	1Ph	1 (Hermetic)
	3Ph	1 (Semi-hermetic)

* Available on request.

** Production output based on ambient temperature at 25°C and type of mix used, for 75 g port.

Dessert & Frozen Patisserie



Take-away creations



Creativity without limits

Special Range / Pastry Gel

PASTRY GEL



Technical details		
Number of flavours		
Control	In.Co.D.I.S.	●
Production system	Pump	●
Size	h-w-d (mm)	855-450-783
Weight (kg)	Air / Water	150 / 145
Hopper capacity (l)		20
Cylinder capacity (l)		3,5
Production capacity*		
Kg/h		55
Power supply		
Phase		1;3-
Volt		230;400
Hertz		50; 60
Power		1,5 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors		1 (Hermetic)

* Production output based on ambient temperature at 25°C and type of mix used.

A chilling experience

Special Range / Spin Gel

SPIN GEL BV



Technical details		
Number of flavours		
Control	E.Co.S.	●
	In.Co.D.I.S.	
Production system	Gravity	●
	Pump	
Size	h-w-d (mm)	1472-530-774
Weight (kg)	Air / Water	220 / 215
Hopper capacity (l)		2x11
Cylinder capacity (l)		2x17
Size cella	h-w-d (mm)	/
Production capacity*		
Kg/h		35
Power supply		
Phase		1;3-
Volt		230;400
Hertz		50; 60
Power		3 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors	1Ph	1 (Hermetic)
	3Ph	1 (Semi-hermetic)

* Production output based on ambient temperature at 25°C and type of mix used.

Hard Ice Cream





Bezzera produces professional and semi-professional espresso coffee machines, exporting its products to approximately 50 countries around the world.

The quality of Bezzera machines has always been the prime objective of the Research & Development Department, which collaborates with the technical services provided by its resellers for continuous improvement of the products, periodically implementing technical updates and training on the culture of espresso coffee.

ARCADIA



Technical Data

		1GR	2GR	3GR
Power supply	V~/Hz	110 - 120 / 50-60 Hz		
Nominal power	W	1700	3050	3600
Resistance	W	1400	2600	3000
Power supply	V~/Hz	220 - 415 / 50-60 Hz		
Nominal power	W	2300	3450	5600
Resistance	W	1850-2200	2750-3300	4600-5450
Boiler	l	5	11	17
Width	mm	644	824	1034
Depth	mm	565	565	565
Height	mm	525	525	525
Net weight	kg	48 (DE PID) 55 (DISPLAY)	60 (DE PID) 67 (DISPLAY)	76 (DE PID) 82 (DISPLAY)
Gross weight	kg	60 (DE PID) 67 (DISPLAY)	73 (DE PID) 80 (DISPLAY)	92 (DE PID) 98 (DISPLAY)
Load connection		G 3/8"		
Drain connection		G 3/4"		

MAIN TECHNICAL FEATURES:

Groups controlled by thermostat: with 50W resistance to maintain a constant temperature even in conditions of maximum use.

Boiler in copper: provides excellent productivity of steam and hot water; the levels in the boiler are automatically controlled by an electronic control unit.

Heat exchangers: thanks to a system of heat exchangers feed by a hydraulic circuit separate from the boiler, the coffee is always brewed by means of a flow of fresh water.

Safety: double safety of the boiler guaranteed by an safety thermostat and by an overpressure hydraulic valve.

Versatility: the wide working area and the unique trays allow to use cups up to 14cm high, in addition to the traditional espresso coffee cups. All Arcadia models are equipped with internal volumetric motor pump inside the machine that is directly connected to the water mains.

Optional: Auto Foamer (only on DE BREWING PROFILE).

Wi-Fi: a modern Wi-Fi module allows for the machine to be connected with any smartphone, tablet or PC with a wireless card in order to check parameters, program and download dispensing profiles, and create sharable program files with any operating system.

EAGLE DOME



VERSION DE BREWING PROFILE

It works with a motor-pump and the groups have electronically regulated solenoid valves. With the electronic dosage you can obtain 4 different doses of coffee with constant quantity and temperature.

- Electric heating
- Automatic boiler water supply
- Automatic stopping of electric resistances in case of lack of water in the boiler
- In-built pump
- Equipped with water softener

Technical Data

		2 GROUPS	
Power supply	V~/Hz	110-120 / 50-60	220-400 / 50-60
Resistance	V-	110 - 120	220 - 240
Nominal power	W	2250	3250
Resistance	W	2000	3000
Boiler	lt	11	
Width	mm	740	
Depth	mm	500	
Height	mm	1100	
Net weight	kg	55	
Gross weight	kg	65	
Weight Accessories	kg	17	
Load connection		G 3/8"	
Drain connection	mm	0 17	

VERSION DE BREWING PROFILE

It works with a motor-pump, the groups are electronically controlled by a volumetric dosage, managed by micro processor that allows the programming of 4 different doses.

The groups are heated by 2 thermostated heating elements that guarantee a perfect thermostability.

- Electric heating, Automatic boiler water supply
- Automatic stopping of heating element in case of lack of water in the boiler. In-built pump, Equipped with water softener

GALATEA



Technical Data

		2 GROUPS	
Power supply	V~/Hz	110-120 / 50-60	220-415 / 50-60
Resistance	V-	110 - 120	220 - 230 - 240
Nominal power	W	2800 - 3300	3200
Resistance	W	2600	2750-3300
Boiler	l	11	
Width	mm	850	
Depth	mm	660	
Height	mm	800	
Net weight	kg	82	
Gross weight	kg	95	
Load connection		G 3/8"	
Drain connection		G 3/4"	

ELLISSE 2011



Technical Data

		1GROUP	2GROUP	3GROUP
Power supply	V~/Hz	110 - 120 / 50-60		
Resistance	V~	110		
Nominal power	W	1700	3000	3500
Resistance	W	1400	2600	3000
Power supply	V~/Hz	220 - 415 / 50-60		
Resistance	V~	230		
Nominal power	W	2300	3400	5500
Resistance	W	1850-2200	2750-3300	4600-5450
Boiler	l	5	11	17
Width	mm	570	750	960
Depth	mm	500		
Height	mm	510		
Net weight	kg	45	60	73
Gross weight	kg	55	70	85
Load connection		G 3/8"		
Drain connection		G 3/4"		

VERSION DE BREWING PROFILE

In DE version, a control box manages the coffee dosing programmed by the user; you may programme 4 different coffee doses for each group. This version can be supplied with an optional gas heating kit.

MAIN TECHNICAL FEATURES:

Thermostatically controlled groups: a 50W electric resistance keeps group temperature stable, even under high usage conditions.

Copper boiler: enables the best steam and hot water productivity; levels are automatically managed by a control box.

Heat Exchangers: they are operated with an hydraulic circuit separated from the boiler, so coffee will always be prepared with fresh water.

Safety: double over-heating safety system, guaranteed by the boiler high-temperature cut-out thermostat and the hydraulic pressure gauge.

Toughness: Ellisse 2011 body is entirely made of stainless steel AISI 304 (14301).

B 2016 DE 2GR



Technical Data

		1GROUP	2GROUPS	3GROUPS
Power supply	V~/Hz	110 - 120 / 50-60Hz		
Resistance	W(110V)	1400	2600	3000
Power supply	V~/Hz	220 - 415 / 50-60 Hz		
Resistance	W(230V)	1850-2200	2750-3300	4600-5450
Boiler	l	5	11	17
Width	mm	500	680	890
Depth	mm	500	500	500
Height	mm	520	520	520
Net weight	kg	49	63	75
Gross weight (pallet)	kg	56	72	87
Load connection		G 3/8"		
Drain connection		G 3/4"		

Versatility: the large working area and special grids allow to use up to 13 cm high cups. Ellisse 2011 models are equipped with an internal rotary motor pump connected directly to the water net.

Robustness: B2016 body is entirely made of stainless steel AISI 304 (14301).

Reliability: B2016 - a selection of top quality components grant the performances in all working conditions.

BB020TM

BB020 AT-MN



Available in automatic version with auto start and stop switch, and manual version with ON / OFF button. Both versions are equipped with grinded coffee dispenser, adjustable from 5 to 9 grams per dose.

TM

The timer version without coffee dispenser allows the setting of 2 doses, single or double, through adjustment of the grinding time. The coffee is ground directly into the filter holder.

BB012 AT-MN-TM professional coffee grinder:

- flat millstones 64 mm
- grinding capacity per hour 7,5 kg,
- motor 1400 RPM.
- Adjustable dosage and grinding
- Structure in stainless steel AISI 304.
- Hopper capacity 1,4 kg

BB04



Coffee Grinder -Doser for Semiprofessional use, Available in automatic or manual version.

Main Features : Flat millstones 50 mm, grinding capacity per hour 1 kg, motor 1300 RPM.
Structure in stainless steel AISI 304.
Adjustable dosing and grinding.

BB05



Doserless Grinder, conceived for domestic use, available in timer, manual and automatic version

Main Features : 50mm flat grindstones / 1kg per hour capacity / 900 RPM motor / AISI 304 stainless steel structure / adjustable grinding

CHOCOLATE : Molded or enrobed products. Standard or customized machines. From artistic to bean to bar. Choose your chocolate and we'll create your machine!

BISCUITS : Since 1977, the industrial dropping machines for biscuits re-designed for small laboratories. Productivity and variety combined in a single solution!



**AURA
TABLETOP TEMPERING MACHINE**

Technical Data
Bowl Capacity : 4 Kg
Productivity : 10 Kg/h, According to the Process
Power Consumption : 0.75 Kw



**PRIMA
TEMPERING ENROBING MACHINE**

Technical Data
Capacity of the melting bowl : 10 Kg
Productivity : 35 Kg/h, According to the Process
Power Consumption : 1.3 Kw



**COMPATTA
TEMPERING ENROBING MACHINE**

Technical Data
Capacity of the bowl : 15 Kg
Productivity : 75 Kg/h, According to the Process
Power Consumption : 1.5 Kw



**PROXIMA
Tempering enrobing machine
(25 kg bowl)**

Technical Data
Capacity of melting bowl : 25 Kg
Productivity : 100 Kg/h, According to the Process
Power Installed : 2.2 Kw
Voltage : 220V or 380V 50Hz 3



**UNICA
TEMPERING ENROBING MACHINE**

Technical Data
Bowl Capacity : 40 Kg
Productivity : 120 Kg/h, According to the Process
Power Consumption : 2.5 Kw
Voltage : 220/380V - 50/60 Hz



**MAESTRIA
TEMPERING ENROBING MACHINE**

Technical Data
Capacity of the bowl : 60 Kg
Productivity : 160 Kg/h, According to the Process
Voltage : 220 or 380V/50 or 60Hz/ three
Power Consumption : 3.3 Kw



**CARICA STAMPI
OPTION**

Technical Data



**JUMBO
TEMPERING ENROBING MACHINE**

Technical Data
Bowl Capacity : 100 Kg
Productivity : 200 Kg/h, According to the Process
Power Consumption : 9 Kw
Voltage : 380V/ 220V 50 Hz or 60Hz



**QUADRO 10
BATCH TEMPERING MACHINE**

Technical Data
Bowl Capacity : 10 Kg
Power Consumption : 1.1 Kw
Voltage : 380V/ 220V 50 Hz 60 Hz



DUPLICA - ONESHOT

Technical Data
Productivity : 40 Kg/h
Power Consumption : 1.5 Kw
Voltage : 380/220V 50 Hz or 60 Hz



SFERA- CHOCOLATE FOUNTAIN

Technical Data
Power Consumption : 1.3 Kw
Voltage : 380/220V 50 Hz
3 Phase/single



FLUXO -WALL CHOCOLATE FALL

Technical Data
Power Consumption : 4.5 Kw
Voltage : 380/220V 50 Hz
3 Phase/single



CLIMATICO-COOLING TUNNEL

Technical Data
Speed of the belt :
0.30 to 2 meters/minute
Power Consumption : 6 Kw
Voltage : 220/380 50 Hz



MICRO CLIMA - VERTICAL COOLING TUNNEL FOR MOLDS

Technical Data
Productivity :
03 molds per/minute
Power Consumption : 4 Kw
Voltage :
220/380V 3 Phase 50 Hz



CLIMA 50/100 - VERTICAL COOLING TUNNEL FOR MOLDS

Technical Data
Production (C50) :
3-5 Molds Per Minute
Production (C100) :
5-7 Molds Per Minute
Both Power Consumption:
4 Kw



NINJA BEAN

Technical Data
Capacity : 60-75 g/hour
Decaling rate First Step 95%,
Second Step 99%
Crushing Rate <10%
Power : 3.8 Kw



GRINDGO

Technical Data
Capacity 50 Kg/Hour
Fineness 50-120 um
Power 1.8 Kw,
Voltage : 200 V



RUMBO-GRINDEUR

Technical Data
Bowl Capacity : 60-70 Kg
Recommended batch capacity
Power Installed : 3.5 Kw



RUMBO KID GRINDEUR

Technical Data
Bowl Capacity : 28 Kg
Recommended batch
Power Installed : 3 Kw



TAOBROMA-BALLS MILL

Technical Data
Capacity of production 35 Kg
Power Installed : 4.5 Kw,



KLEEGO CONCHE & MELTING TANK

Technical Data
Capacity : 50 Kg as a melter/
100 Kg as a melter
35 Kg as a conche/
65 Kg as a conche
Installed Power : 4 Kw/5 Kw



PANN 30 BOWL COATING PAN

Technical Data
Capacity : 30 Lt (20Kg/cycle)
Power Installed : 2 Kw
Voltage : 380V/ 220V
50 Hz or 60 Hz



PANN 60

Technical Data
Capacity : 50Kg/cycle
Power Installed : 4 Kw
Voltage : 380V/ 220V
50 Hz or 60 Hz



PERLA HORIZONTAL PANNING MACHINE

Technical Data
Capacity : 40Kg/cycle
Power Installed : 2.2 Kw
Voltage : 380V/ 220V
50 Hz or 60 Hz



TANK-K
K SERIES TANK
K50/K100/K200
Technical Data
Capacity of Bowl :
50 Kg/100 Kg/200 Kg
Power Consumption :
3 Kw/4 Kw/5 Kw



TANK-K
MELTING TANK



TF 1600
COOLING TUNNEL



MINI MONO
Decorative Machine for
Chocolate
Technical Data
Bowl Capacity : 4 Kg
Power Consumption : 0.3 Kw
Voltage : 380/220V 50/60 hz
3 phases/Single Phase



MONO
Decorative Machine for
Chocolate
Technical Data
Bowl Capacity : 7 Kg
Power Consumption : 0.6 Kw
Voltage : 380/220V 50/60 hz
3 phases/Single Phase



TWIN
The right solution for the
right shop
Technical Data
Bowl Capacity : 7 Kg each (7x2)
Power Consumption : 1.5 Kw
Voltage : 220/380 V 50 Hz
3 phases+n+t (other voltages)



VIBRATRICE 4
4 - ARM Spinning Machine
Technical Data
Voltage : 220 V, 50 Hz Single Phase
Installed Power : 0.6 Kw
Maximum Mould Dimensions :
420 mm 1st Rpm speeds 1.5



VIBRATRICE 8
8 - ARM Spinning Machine
Technical Data
Voltage : 380 V, 50 Hz Single Phase
Installed Power : 2 Kw
Maximum Mould Dimension :
880 mm 1st/2nd RPM: Speed 2/4



TOWER DROP
Bench-top dropping machine with wire cut
Technical Data
Productivity : Up to 30 drop cycles per minute
Voltage : 220/380, 50/60 Hz,
3 Phase+Neutral+Earth or Single
Power Consumption : 0.8 Kw



SINTESI
Electronic Drop Machine
Technical Data
Productivity : Until 30 deposits/minute,
3 trays/minute
Voltage : 220/380, 50/60 Hz
Three Phase+Neutral+Earth or
Power Consumption : 1.2 Kw



BEAN TO BAR CHOCOLATE

In 2011, the largest online community for chocolate makers, that today lists more than 10,000 members, challenged FBM to create artisanal machinery for the production of bean bar chocolate.

FBM accepted the challenge and the adventure started right in Seattle during the North West Chocolate Festival where the manufacturer presented the first Kleego, fast conching machine and the upgraded tempering machine for 2 ingredients chocolate that often has no cocoa butter addition and it is very difficult to temper.

Then chocolate makers asked to the Company to manufacture an innovative small bean-to-bar chocolate machines Rumbo, Winnower, Pregrinder and the vertical cooling tunnel for moulds Clima, which completed the FBM bean to bar line:

Cracker/Winnower: winnowing and cracking cocoa beans to get cocoa nibs.

Pre-Grinder: pre-refine nibs to obtain 80/100 microns cocoa liquor.

Rumbo e Rumbo Kid: grinding nibs and sugar to get to 20/25 microns chocolate.

Kleego: fast conching to control the acidity and develop aromas. It can be used as a melter too.

Tempering machines Compatta, Proxima, Unica, Maestria e Jumbo upgraded for b2b: tempering chocolate, vibrating moulds, dosing system, molding, enrobing.

PROFESSIONAL ICE CREAM SHOWCASE:



JULY ICE CREAM SHOWCASES
MODEL : 12,16,18,20 & 2



CELINE ICE CREAM SHOWCASES
MODEL : 12,16,18,20 & 24



SHELLY ICE CREAM SHOWCASES
MODEL : 12,16,18,20 & 24



ALBA ICE CREAM SHOWCASES
MODEL : 12,16,18,20 & 24



SUNNY ICE CREAM SHOWCASES
MODEL : 12 & 15



POWER ICE CREAM SHOWCASES
MODEL : 12,16,18,20 & 24

PROMOTIONAL ICE CREAM SHOWCASE:



BRIO ICE CREAM SHOWCASE
MODEL : 6,7 & 9



ENERGY ICE CREAM SHOWCASE
MODEL : 10 & 12



MAGIC ICE CREAM SHOWCASE
MODEL : 12,16 & 18



PROMOTION-TARGET ICE CREAM
DISPLAY CASE
MODEL : 6 & 7



ENERGY FG CREAM SHOWCASE
MODEL : 10 & 12



BRIO FG ICE CREAM SHOWCASE
MODEL : 6,7 & 9



ICE CREAM & PASTRY DISPLAY



Ice cream that tastes great and is beautiful to look at! Find out about our wide range of GELOSTANDARD showcases for ice cream displays created to guarantee the best preservation of ice cream in pans and the best display of products in the showcase.

SHOWLAB BY GELOLAB



Gelostandard's continuous research and development in solutions for the best possible preservation of ice cream has given rise to GELOLAB, our technical laboratory for the design of innovative products.

With GELOLAB we have broken the design mould, launching on the market a really revolutionary ice cream machine which allows you to produce, preserve and serve ice cream, as well as remove and use the tub to display the product in the showcase, ready for sale. Discover ShowLab, the revolutionary batch freezer created by GELOLAB.

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Halcyon Food & Beverages Pvt. Ltd.

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FLAVOURS**
Party for your taste buds

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