

Каталог продукции для замороженных, горячих, и холодных напитков Celli

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The real granitaly passion

**Innovation, Design and Manufacturing:
the three winning ingredients**



Innovation, Design and Manufacturing are the three winning ingredients that have always characterised CAB over its thirty-year history. The innovations introduced by the technical division, led by Mr. Caiano, the revolutionary design choices and the painstaking attention to detail in the creation of products, using production processes of the highest quality standards, have allowed us to be increasingly dynamic and competitive on different markets over the years, succeeding in developing a product able to provide excellent performance in any type of temperature or condition. The quality and reliability of its products have meant that the brand now has a global presence in 90 countries over 5 continents.





Why choose CAB?

- **Smart innovation**

Attention to every detail to maximise easy use with patented technologies

- **Designed to offer top performance**

Maximum reliability in more critical conditions (from -2°C to 55°C)

- **Made in Italy**

100% of our machines undergo full quality checks



RELIABILITY

The high quality standards of our machinery mean that CAB machines lead a markets where quality is the top prerogative when choosing a product.



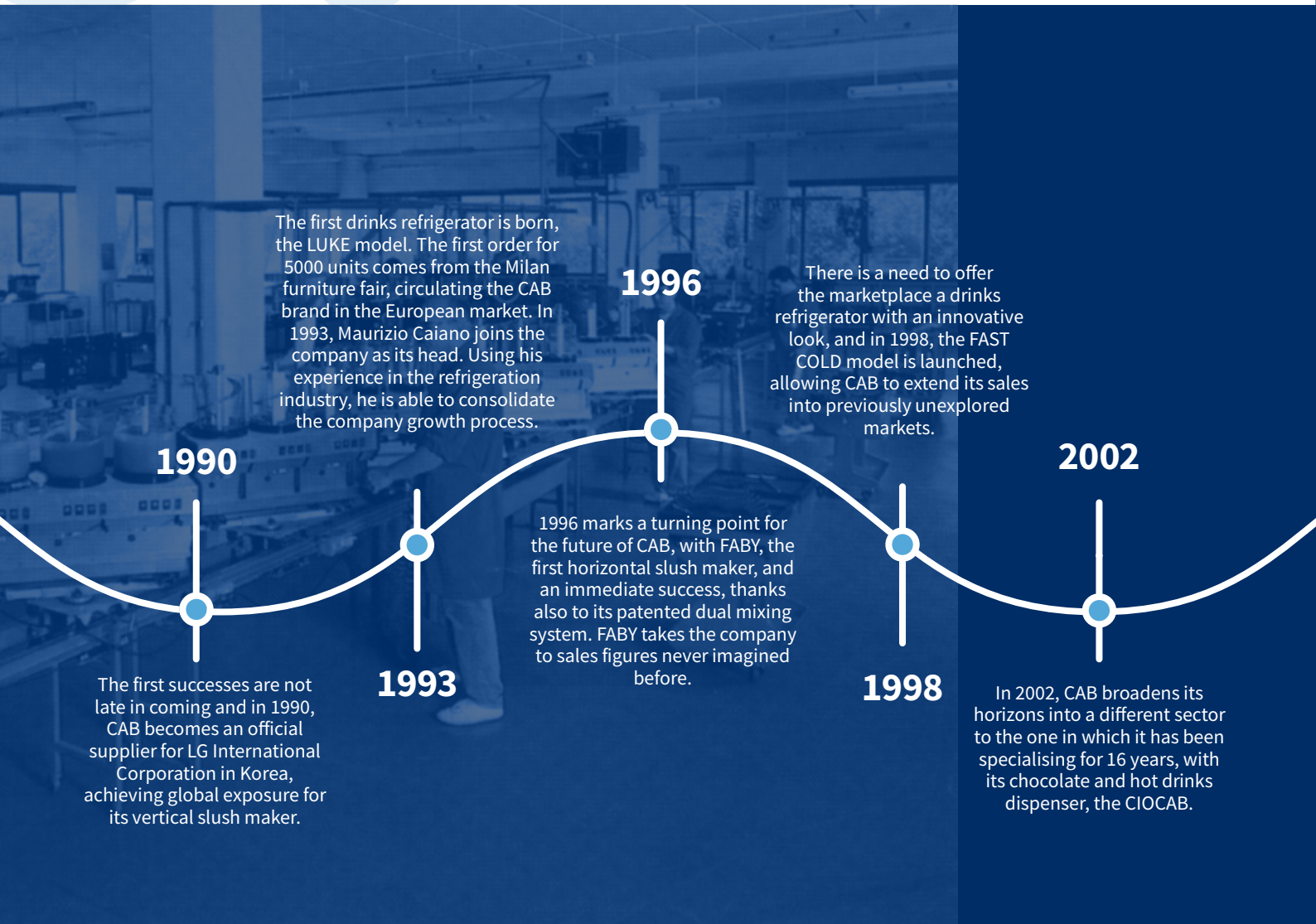
VERSATILITY

Our ability to develop and create specifically tailored designs/products has allowed CAB to become established as a dynamic, versatile company with the goal of meeting market demand of all kinds.



MAXIMISING PROFITS

Choosing to rely on a CAB machine means cutting assistance and maintenance times and costs to a minimum, maximising sales and profits.



A byword for quality and reliability for over 30 years

The Celli Group joins the frozen drinks industry with the acquisition of CAB

The Celli Group, a company specialised in the design and manufacture of beverage dispensing equipment and accessories, announces it has finalized the strategic acquisition of 100% of CAB S.p.A.'s share capital.

In 2004, the company presents its first automatic drinks machine, the FUNNY MIX, with patented mixing system that requires no use of stirrer motors.

2007

2010 sees a further achievement for the company, the CAB brand is now present in almost 70 countries worldwide, symbolising the company's constant development and continued growth. Two years later, the concept of the Caress model is responsible for the MISSOFTY model. This is the first slush maker made by CAB able also to make and dispense frozen yoghurt, a widely used product that represents a very interesting potential market

2014

TODAY

2004

CARESS, created in 2007, is a machine with patented vertical mixing system that will revolutionise the traditional concepts of the classic vertical slush maker. This latest arrival allows CAB to respond in a far more specific manner to new needs in a marketplace that wants products such as coffee cream.

2010

In 2014, CAB's sales results are significantly higher and this pushes company management to think about boosting production capacity. In 2015, a new production site is inaugurated in Castel Volturno, allowing the company to double its production volumes and boast two operational facilities just 20 km from each other. In 2015, CAB begins marketing a new product that will completely revolutionise the slush machine market, the Blaze model.

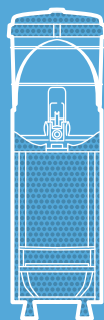


FROZEN DRINKS

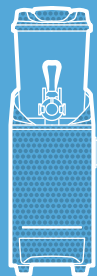
Slush, Coffee Cream, Sherbet and Frozen Cocktails



Join the world of frozen drinks with the reliability and versatility of CAB machines. From a maximum capacity of 12 litres to a minimum capacity of 2 litres per tank, the vast range of CAB machines for slushes, coffee cream, sherbets and frozen cocktails is able to meet all needs.



BLAZEMAXI



BLAZEMINI



FABYINFINITY



FABYSKYLINE



FABYCREAM

FROZEN DRINKS

Our unique characteristics for reliable machines, even at the highest working temperatures



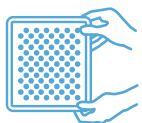
Patented self-cleaning system for perfectly clean tap, less product waste, and contamination from bacteria reduced to a minimum



Patented vertical stirring system that is the only one of its kind on the market and able to reduce product waste to a minimum as well as to cut air generation, for creamier products with a more natural taste. Without seals, it is perfect for sherbets and coffee cream



Insulated tank to provide complete thermal insulation and energy savings



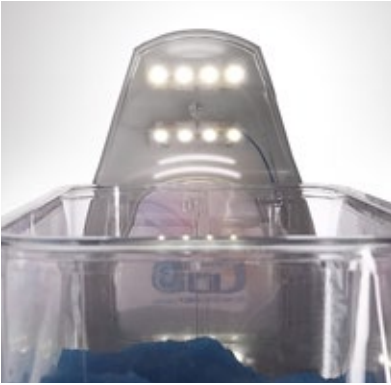
Removable and washable filter without the need for tools



Manual thickness adjustment that allows the machine to work with different types of product



Removable silicates to eliminate condensation



LED lighting to light up the product inside the machine body. The LED lighting system is independent of the lid, which can be opened quickly without needed to disconnect any electrical connection or switching off the machine



Possibility of a large surface area for **branding** the product



Easier cleaning and maintenance, thanks to a simple side opening system



Improved air circulation thanks to the innovative aerodynamic **design** of the vent



Pushbutton protection using a **side** anti-intrusion **cover**



ENERGY SAVING

Energy Savings
Professional chilling mode for excellent product storage and yield





The vertical revolution

The **Blaze range** is the perfect choice to produce and dispense creams, sherbets, slushes and chilled desserts.

The Blaze range is equipped with the **revolutionary patented vertical stirring system** that creates a perfectly smooth product for dispensing, maximising quality and creaminess, while guaranteeing a natural taste as well as **complete dispensing of the product made, avoiding waste**, a crucial aspect when it comes to compact machines.

Moreover, the vertical system prevents **any product leakage** inside the machine, thus **reducing possible faults**.

It is available in two versions. The Maxi size, with 1 or 2 tanks (5.5 litres), in black or white, and the Mini Size, with 1 x 2 litre tank in white, and reduced dimensions and consumption.

The innovative **patented self-cleaning horizontal tap** allows perfect cleaning every time the product is dispensed, preventing any contamination and **minimizing product waste**.

The electromechanical system means the machine's **performance remains the same at different temperatures**, and thanks to the **manual thickness adjustment**, it is possible to prepare many types of product.

With its reduced size and consumption, the Blaze range is perfect for all those venues that wish to prepare excellent coffee cream or sherbets.



BLAZEMAXI

BlazeMaxi is the only machine with patented vertical moving system that allows products like coffee creams, slushes, sherbets and chilled desserts to be made and dispensed. Vertical mixing gives you a perfectly smooth product, with no foam, and this means the machine is perfect for coffee cream and sherbets.

Blaze Maxi guarantees maximum reliability and duration of the machine, thanks to innovative design choices:

The PATENTED VERTICAL STIRRING SYSTEM uses the force of gravity and means:

- total product consumption **with no waste**
- **maximum creamy** consistency and a **more natural taste**

A HORIZONTAL TAP WITH PATENTED SELF-CLEANING SYSTEM that guarantees:

- Perfect tap cleaning with every dispensing operation
- **zero product waste**



Vertical stirring system



Self-cleaning tap



Thickness adjustment



Fast filling

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
BLAZE MAXI 1 TANK	5.5 lt x 1 tank	250	20	22 x 50 x 70
BLAZE MAXI 2 TANKS	5.5 lt x 2 tanks	650	30	43 x 40 x 70

blaze



1 TANK VERSION



2 TANK VERSION



1 TANK VERSION



BACK



BLAZEMINI

BlazeMini is a compact slush maker with a patented vertical stirring system to make and dispense coffee cream, slushes, sherbets and chilled desserts. It is fitted with a 2-lt tank and the compact size makes it ideal for those with limited daily consumption of these products.

Blaze Mini guarantees maximum reliability and duration of the machine, thanks to innovative design choices:

The PATENTED VERTICAL MIXING SYSTEM uses the force of gravity and means:

- total product consumption **with no waste**
- **maximum creamy** consistency and a **more natural taste**

A HORIZONTAL TAP WITH PATENTED SELF-CLEANING SYSTEM that guarantees:

- Perfect tap cleaning with every dispensing operation
- **zero product waste**



Vertical stirring system



Self-cleaning tap



Thickness adjustment



Fast filling

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
BLAZE MINI	2 lt x 1 tank	150	14	16 x 36 x 52

blaze



FRONT



BACK



FABY RANGE

Guaranteed reliability and quality

The **FABY range** is the perfect choice to produce and dispense slushes. Painsstaking attention to every tiny detail and important design choices mean that the range is now a byword for maximum **reliability and quality**, able to guarantee high performance levels even in conditions of extreme heat.

The **electromechanical system** fitted to all machines in the Faby range in fact offers the same performance at different temperatures and thanks to manual thickness adjustment, it is possible to dispense different types of products (slushes, chilled creams, sherbets, and alcohol-based products). As well as top-level performance, the Faby system **guarantees extremely easy use, maintenance and cleaning**, thanks to **the easy opening system on the side, and LED lighting** included in the machine body, allowing the **lid to be removed without needing to disconnect any electrical connections** and also to the **tool-free filter removal**. The FABY range includes three different solutions: Faby Infinity, Faby Skyline and Faby Cream.

The innovative **Faby Infinity**, thanks to the tank capacity, is an ideal solution for venues with a high daily product consumption, and it is available with 1, 2 or 3 tanks (12 litres) in white and black versions. Faby Infinity has a revolutionary **Self-Cleaning tap**, which guarantees perfect tap cleaning and zero product waste. Each one is fitted with an **insulated tank**, for **perfect thermal insulation, energy savings** and no formation of condensation.

Faby Skyline is available with 1, 2 or 3 tanks (10 litres) in the white and black versions and thanks to its innovative, aerodynamic design of the vent, it offers the best air circulation in its category, for a longer-lasting refrigerating system and higher performance, even in extreme conditions, and guaranteed reliability. Lastly, **Faby Cream**, available with 1 or 2 tanks (6 litres) in both white and black versions, thanks to the limited capacity of the tanks is the ideal choice for venues with limited daily product consumption while still needed top-level performance.



FABYINFINITY

Faby Infinity is a multi-purpose slushes maker able to make and dispense products such as slush, chilled creams, sherbets and alcohol-based products. Thanks to the capacity of the tanks, it is the ideal solution for those with high daily product consumption. The exclusive design using **an innovative patented and insulated tank** is a top-performance refrigerating system for excellent performance in **extreme external temperature** conditions, significantly reducing waiting times.

UNIQUE FEATURES:

- **Insulated tank** for perfect thermal insulation and zero condensation
- **Self-Cleaning tap** to guarantee perfect tap cleaning and zero product waste
- **Removable, washable filter** without the use of tools

Colours



Self-cleaning tap



Insulated tank



Removable, washable filter



Anti-condensation salts



LED lights



Anti-intrusion cover



Better circulation



Easy cleaning and maintenance



Possibility for branding



Thickness adjustment

description

description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
1 TANK FABY INFINITY	12 lt x 1 tank	600	32	25 x 57 x 86
2 TANK FABY INFINITY	12 lt x 2 tanks	950	54	47 x 57 x 86
3 TANK FABY INFINITY	12 lt x 3 tanks	1200	71	69 x 57 x 86

For more optional extras, see the price list

ALSO AVAILABLE IN THE FOLLOWING VERSIONS:

EXPRESS VERSION The express version is the ideal choice for venues requiring reduced waiting times for slush preparation. The high-performance refrigerating system means it is possible to guarantee the necessary volumes to satisfy high levels of daily product consumption. Design choices allow the same performance levels to be achieved, even with extreme temperatures.

FBL VERSION (Front and Back Lighted Version) The FBL version stands out for its four lighting points that light up the product, the lid, the front panel and the back strip. The special lighting brings out the best of the brand name through back lighting that makes it visible from any angle



3 TANK VERSION



2 TANK VERSION



1 TANK VERSION



BACK



FABY SKYLINE

Faby Skyline is a multi-purpose slushes maker able to make and dispense products such as slush, chilled creams, sherbets and alcohol-based products. Thanks to certain design choices and to the use of plastic panels, it has been possible to create a design that provides the best possible air circulation in the category, meaning the refrigerating system is longer lasting and offers excellent performance even in extreme conditions.

UNIQUE FEATURES:

- **LED lights** for perfect lighting of the product in the tank
- **Thickness adjustment** for the production and dispensing of different product types
- Aerodynamic vent **for better air circulation**



LED lights



Better circulation



Thickness adjustment



Anti-intrusion cover



Easy cleaning and maintenance

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
1 TANK FABY SKYLINE	10 lt x 1 tank	530	29	22 x 48 x 80
2 TANK FABY SKYLINE	10 lt x 2 tanks	850	51	42 x 48 x 80
3 TANK FABY SKYLINE	10 lt x 3 tanks	1100	67	62 x 48 x 80

For more optional extras, see the price list

ALSO AVAILABLE IN THE FOLLOWING VERSIONS:

EXPRESS VERSION The express version is the ideal choice for venues requiring reduced waiting times for slush preparation. The high-performance refrigerating system means it is possible to guarantee the necessary volumes to satisfy high levels of daily product consumption. Design choices allow the same performance levels to be achieved, even with extreme temperatures.

VERSION WITH REMOVABLE FILTER

The version with removable filter allows easy removal of the washable filter without the need for tools



2 TANK VERSION



3 TANK VERSION



2 TANK VERSION



1 TANK VERSION



BACK



FABYCREAM

Faby Cream is a multi-purpose slushes maker able to make and dispense products such as slush, chilled creams, sherbets and alcohol-based products. Thanks to the smaller capacity of the tanks, it is the ideal solution for those with limited daily product consumption. In spite of the compact size, this is a machine that offers high performance in any climate condition.

UNIQUE FEATURES:

- **Thickness adjustment** for the production and dispensing of different types of product
- Aerodynamic vent **for better air circulation**
- **Anti-intrusion cover** to protect the button controls



Thickness adjustment



Better circulation



Anti-intrusion cover



Easy cleaning and maintenance

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
1 TANK FABY CREAM	6 lt x 1 tank	250	20	22 x 48 x 68
2 TANK FABY CREAM	6 lt x 2 tanks	650	32	42 x 48 x 68



2 TANK VERSION



2 TANK VERSION



1 TANK VERSION



BACK



COLD DRINKS



If you are looking for a solution to offer cold drinks to your Clients, then this is the ideal solution to meet your needs. Available with 1, 2 or 3 tanks (12 litres), the Zippy cold drinks solution is able to satisfy any type of venue.



ZIPPY



cab www.cabspa.com
The real GRANTALY position

COLD DRINKS

Our unique characteristics for reliable machines, even at the highest working temperatures



Product mixing with vertical stirrer to prevent the formation of foam



Easy use, cleaning and maintenance



Possibility to adjust the temperature of each tank from 2°C to -8°C



Possibility **to customise** aesthetics and construction



Best air circulation in the category, thanks to its innovative design



ZIPPY

Zippy is a drinks refrigerator for the production and dispensing of iced tea, fruit juice and iced coffee. The rectangular tanks **have individual temperature adjustment** and make disassembly and cleaning operations easier. The high capacity of the tanks in polycarbonate can satisfy the needs of those venues with high daily product consumption. Available in one, two, and three tank versions (12 litres each).

UNIQUE FEATURES:

- **Vertical mixing** to prevent the formation of foam
- **Temperature adjustment** for individual tanks
- **High tank capacity**



Anti-foam mixer



Easy cleaning and maintenance



Temperature adjustment



Customisation



Better air circulation

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
1 TANK ZIPPY	12 lt x 1 tank	180	14	20 x 40 x 65
2 TANK ZIPPY	12 lt x 2 tanks	250	26	40 x 40 x 65
3 TANK ZIPPY	12 lt x 3 tanks	350	32	60 x 40 x 65



2 TANK VERSION



3 TANK VERSION



2 TANK VERSION



1 TANK VERSION



BACK

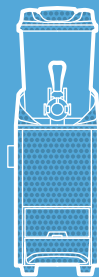


HOT DRINKS

HOT CHOCOLATE MULLED WINE SOLUBLE PRODUCTS



The CAB range dedicated to hot drinks consists of two dispensers, Ciocab and ChokoBlaze with performance on a level that will astound even the most discerning customers. Thanks to the water bath system on the machines, the product **is heated** evenly without burning or altering its taste. Both solutions have a **fully welded stainless steel tank** to prevent any possible product leaks inside the machine, which guarantees maximum machine durability over time. From a maximum 5-litre capacity to a minimum of 2 litres per tank, CAB machine for hot drinks are able to meet every need.



CHOKOBLAZE



CIOCAB

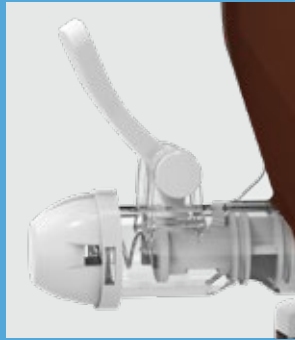


HOT DRINKS

Unique features



Patented vertical stirring system that is the only one of its kind on the market and able to reduce product waste to a minimum as well as to cut air generation, for creamier products with a more natural taste.



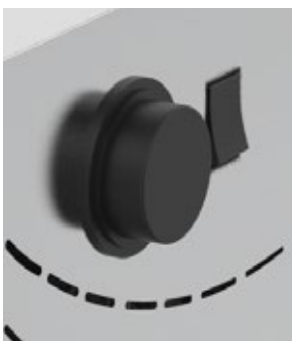
Horizontal tap with patented self-cleaning system for a perfectly clean tap and less product waste



Water bath system able to heat the product evenly without burning and therefore, without altering the taste.



Water level indicator



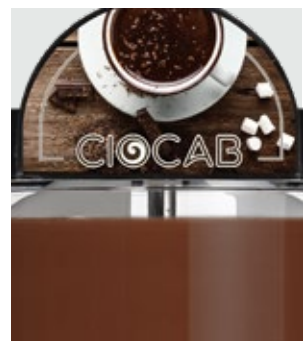
Possibility for **temperature adjustment** in the water tank using a handy dial



Fully welded stainless steel tank to **prevent any possible product** leaks inside the machine



Easy use, cleaning and maintenance



Possibility **for customised** aesthetics and construction

CHOKOBLAZE

ChokoBlaze is a drinks dispenser that can work with hot chocolate, milk, mulled wine, and tea. The product is mixed using a vertical stirrer that prevents any formation of foam and keeps the product flavour unchanged. The compact size makes it ideal for those with limited daily consumption of these products. Extremely reduced energy use and an innovative style make the ChokoBlaze a modern, functional decorative item.

UNIQUE FEATURES:

- **Patented stirring system** for:
 - maximum creamy consistency and a more natural taste
 - total product consumption with no waste
- **Horizontal tap with patented self-cleaning system** to guarantee:
 - perfect tap cleaning with every dispensing operation
 - zero product waste
- **Steel water tank that prevents product** leaks into the machine



Self-cleaning tap



Vertical stirring system



Water bath system



Easy cleaning and maintenance



Customisation



Water gauge



Temperature adjustment

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
CHOKOBLAZE	2 lt x 1 tank	450	10	16 x 36 x 52



BACK

CIOCAB

Ciocab is a hot drinks dispenser that can work with hot chocolate, latte, mulled wine and tea. The product is mixed using a vertical mixer that prevents any formation of foam and keeps the product flavour unchanged. The water bath system is able to heat the product evenly without burning and therefore, without altering the taste. The compact size and easy use and cleaning mean that this versatile machine can be used in any type of venue.

UNIQUE FEATURES:

- **Steel water tank that prevents product** leaks into the machine
- **Water bath system** able to heat the product without burning
- **Boiler temperature adjustment**



Anti-foam mixer



Water bath system



Temperature adjustment



Easy cleaning and maintenance



Customisation



Leakproof



Water gauge

Colours



description	capacity Lt.	power Watt	weight kg	size (LxDxH) cm
CIOCAB	5 lt x 1 tank	900	6	23 Ø x 50



BACK



По вопросам продаж и поддержки обращайтесь:				
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