



# STEPHENS

## Catering Equipment

Stephens Catering Equipment, the premier catering and food service equipment firm in Ireland and the UK are delighted to introduce BIB Soft Serve Ice Cream Machines from Icemateam1927 to the Irish market.



### Why use Stephens Catering Equipment & BIB?

- The advanced technology allows ease of use.
- Peristaltic pump is highly efficient and increases the volume. The pump is easy to assemble and reduces all consumptions, it only works when you need it.
- Cleaning once a month.
- Self-closing tap option.
- Bag-in-box: the bag filled with liquid mix is directly connected to the pump.
- 3 x beater: performs with both soft gelato and frozen dessert.
- Dialog System: state-of-art solution. It provides real-time support, checks, and changes the parameters of the machine, updates the software automatically.
- Purchase liquid mix, cones, sauces & toppings with your machine - no need to source additional supplier.
- Finance & leasing options for as little as €15 a day.
- Our expert sales team will advise the optimal equipment for your business and provide high quality training on how to use your equipment.
- Team of manufactured certified service engineers who will install your equipment and critically deliver service excellence should a problem occur.





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	301 BIB PRO	401 BIB	603 BIB
Hourly Production - kg	40	40	60
Flavours	1	1	2 +1
Capacity Tank	12	12	12 + 12
Capacity Bag in Box		10	10 + 10
Rated power- kW	2,7	2,5	5
Electrical Supply	230/1/50Hz	400/3/50Hz	400/3/50Hz
Dimensions Width x Depth x Height (mm)	510 x 720 x 870	540 x 800 x 1460	540 x 900 x 1630 (air) 540 x 800 x 1630 (water)
Weight - kg	170 - 182	210 - 235	285 - 325

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