



**CARPIGIANI**

soft serve



soft serve



# world class machines

A Carpigiani soft serve machine turns fresh ingredients into sumptuously creamy product, ready to serve in a matter of minutes. Lighter than air, the smooth texture and speed at which it can be prepared ensure fresh soft ice cream or frozen yogurt available instantly on demand.



# soft serve concepts

## the complete package

A Carpigiani machine can do so much more than just ice cream. From frozen yogurt to thick shakes, our machines have been expertly crafted to deliver exceptional results time and time again. Built-in agitators as standard maintain a constant temperature and prevent thickening or separating, something that is key for yogurt bases, while optional nozzles and dispensing kits make easy work of delicious single portion desserts and wonderful gelato cakes.



one  
machine  
a complete  
solution

Crêpes  
Sweet Treats  
Thick Shakes  
Toppings  
Family Dining  
Self Serve  
Blended Drinks  
Soft Serve  
Desserts  
Fresh Fruit  
Ice Cream  
Waffles  
Leisure  
Sundaes  
Pubs  
Confectionary  
Ice Cream  
Flavours  
Sundaes  
Patisserie  
Sauces  
Sprinkles  
Flake  
Fast food  
Frozen Yogurt  
Sundaes  
Confectionary  
Ice Cream  
Flavours  
Leisure

# products

## ice cream & frozen yogurt



### 191 counter top

	hourly output (75g cones)	tank capacity (L)	delivery system	gravity	flavours	power volts/hz/ph/kW	condenser	air/water	w x d x h (cm)	net weight (kg)
191 G/AV	230	18	gravity	gravity	1	230 50/60 1 2.4	air/water	air/water	50.5 x 75.5 x 83	130
191 G/SP	230	18	gravity	gravity	1	230 50/60 1/3 2.4	air/water	air/water	50.5 x 75.5 x 83	130
191 P/AV	245	12	pump	pump	1	230 50/60 1 2.4	air/water	air/water	50.5 x 75.5 x 83	140
191 P/SP	245	12	pump	pump	1	400 50/60 1/3 2.4	air/water	air/water	50.5 x 75.5 x 83	140



### 241 counter top

	hourly output (75g cones)	tank capacity (L)	delivery system	gravity	flavours	power volts/hz/ph/kW	condenser	air/water	w x d x h (cm)	net weight (kg)
241 G	300	18	gravity	gravity	1	400 50 3 2.9	air/water	air/water	50.5 x 75.5 x 83	130
241 P	350	12	pump	pump	1	400 50 3 2.9	air/water	air/water	50.5 x 75.5 x 83	140
241 G SP	300	18	gravity	gravity	1	400 50 3 2.9	air/water	air/water	50.5 x 75.5 x 83	130
241 P SP	350	12	pump	pump	1	400 50 3 2.9	air/water	air/water	50.5 x 75.5 x 83	140



### 193 counter top

	hourly output (75g cones)	tank capacity (L)	delivery system	gravity	flavours	power volts/hz/ph/kW	condenser	air/water	w x d x h (cm)	net weight (kg)
193 G/AV	415	18+18	gravity	gravity	2+1	400 50 3 4.5	air/water	air/water	55 x 87.5 x 89	190
193 G/SP	415	18+18	gravity	gravity	2+1	400 50 3 4.5	air/water	air/water	55 x 87.5 x 89	190
193 P/AV	435	12+12	pump	pump	2+1	400 50 3 4.7	air/water	air/water	55 x 87.5 x 89	210
193 P/SP	435	12+12	pump	pump	2+1	400 50 3 4.7	air/water	air/water	55 x 87.5 x 89	210

## xvl counter top

	hourly output (75g cones)	tank capacity (L)	delivery system	flavours	power volts/hz/ph/kW	condenser	w x d x h (cm)	net weight (kg)
XVL 1/G/SP	265	13	gravity	1	400 50 3 2.4	air/water	40 x 74.3 x 90.9	160
XVL 1/P/SP	310	13	pump	1	400 50 3 2.4	air/water	40 x 74.3 x 90.9	170



## xvl floor standing

	hourly output (75g cones)	tank capacity (L)	delivery system	flavours	power volts/hz/ph/kW	condenser	w x d x h (cm)	net weight (kg)
XVL 1/G	440	13	gravity	1	400 50 3 2.4	air/water	45 x 93 x 160.5	225
XVL 1/G/SP	440	13	gravity	1	400 50 3 2.4	air/water	45 x 93 x 160.5	225
XVL 1/P	465	13	pump	1	400 50 3 2.5	air/water	45 x 93 x 160.5	230
XVL 1/P/SP	465	13	pump	1	400 50 3 2.5	air/water	45 x 93 x 160.5	230
XVL 3/G	600	13+13	gravity	2+1	400 50 3 4.8	air/water	50 x 93 x 160.5	300
XVL 3/G/SP	600	13+13	gravity	2+1	400 50 3 4.8	air/water	50 x 93 x 160.5	300
XVL 3/P	630	13+13	pump	2+1	400 50 3 5	air/water	50 x 93 x 160.5	310
XVL 3/P/SP	630	13+13	pump	2+1	400 50 3 5	air/water	50 x 93 x 160.5	310



## evd floor standing

	hourly output (75g cones)	hopper capacity (L)	delivery system	flavours	power volts/hz/ph/kW	condenser	w x d x h (cm)	net weight (kg)
EVD 1/P	530	13	pump/gravity	1	400 50 3 3	air/water	45 x 86 x 178	245
EVD 1/P/SP	530	13	pump/gravity	1	400 50 3 3	air/water	45 x 86 x 178	245
EVD 1/R/P	530	13	pump/gravity	1	400 50 3 3	air/water	45 x 86 x 178	245
EVD 1/SP/R/P	530	13	pump/gravity	1	400 50 3 3	air/water	45 x 86 x 178	245
EVD 3/P	670	13	pump/gravity	2+1	400 50 3 5.5	air/water	50 x 86 x 178	320
EVD 3/P/SP	670	13	pump/gravity	2+1	400 50 3 5.5	air/water	50 x 86 x 178	320
EVD 3/R/P	670	13	pump/gravity	2+1	400 50 3 5.5	air/water	50 x 86 x 178	320
EVD 3/SP/R/P	670	13	pump/gravity	2+1	400 50 3 5.5	air/water	50 x 86 x 178	320



# products

## ice cream & frozen yogurt



### magica floor standing

191 P/SP Magica	250	12	pump	1	400	50	3	2.4	air/water	50.5x67.5x152	170
191 P/SP Colore	250	12	pump	3	400	50	3	2.6	air/water	50.5x67.5x152	210

*hourly output (75g portions)*  
*tank capacity (L)*  
*delivery system*  
*flavours*  
*power (volts/hz/ph/kW)*  
*condenser*  
*w x d x h (cm)*  
*net weight (kg)*



### tre floor standing

Tre BP/AV/EVO P	480	10+10	pump	2+1	400	50	3	2.7	air/water	50.9x76.3x156.2	250
SuperTre AV/EVO G	580	16+16	gravity	2+1	400	50	3	5	air/water	55x91.5x161	280
SuperTre AV/EVO P	650	11+11	pump	2+1	400	50	3	5	air/water	55x91.5x161	280

*hourly output (75g portions)*  
*tank capacity (L)*  
*delivery system*  
*flavours*  
*power (volts/hz/ph/kW)*  
*condenser*  
*w x d x h (cm)*  
*net weight (kg)*



### k 503 floor standing

K 503 P/SP/DF	2x430	2x18	pump	2+1	400	50	3	6	air	71.5 x 104 x 152	380
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*hourly output (80g portions)*  
*hopper capacity (L)*  
*delivery system*  
*flavours*  
*power (volts/hz/ph/kW)*  
*condenser*  
*w x d x h (cm)*  
*net weight (kg)*

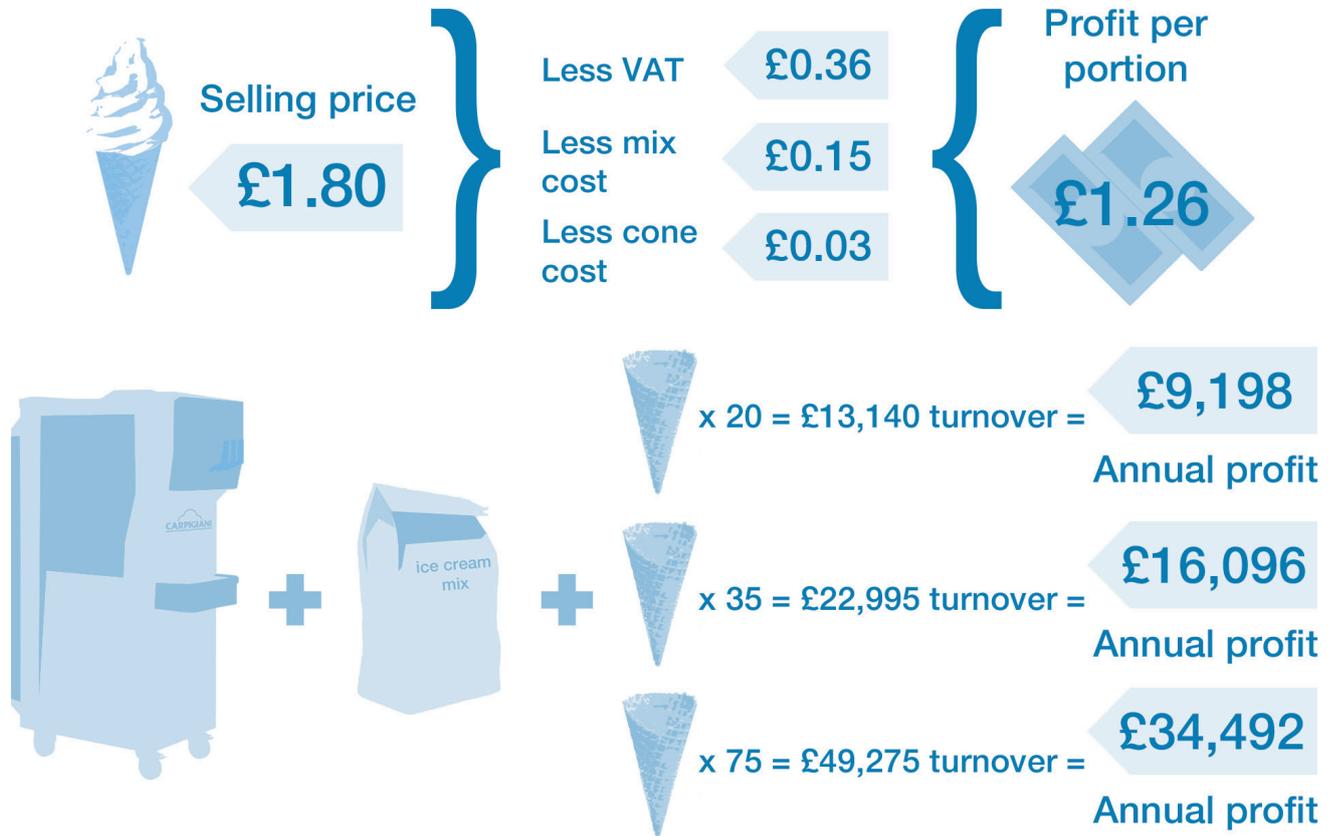
Premium quality, express service



**If you need to offer a quality dessert in a time pressurised environment then a Carpigiani soft serve machine should be your solution.**

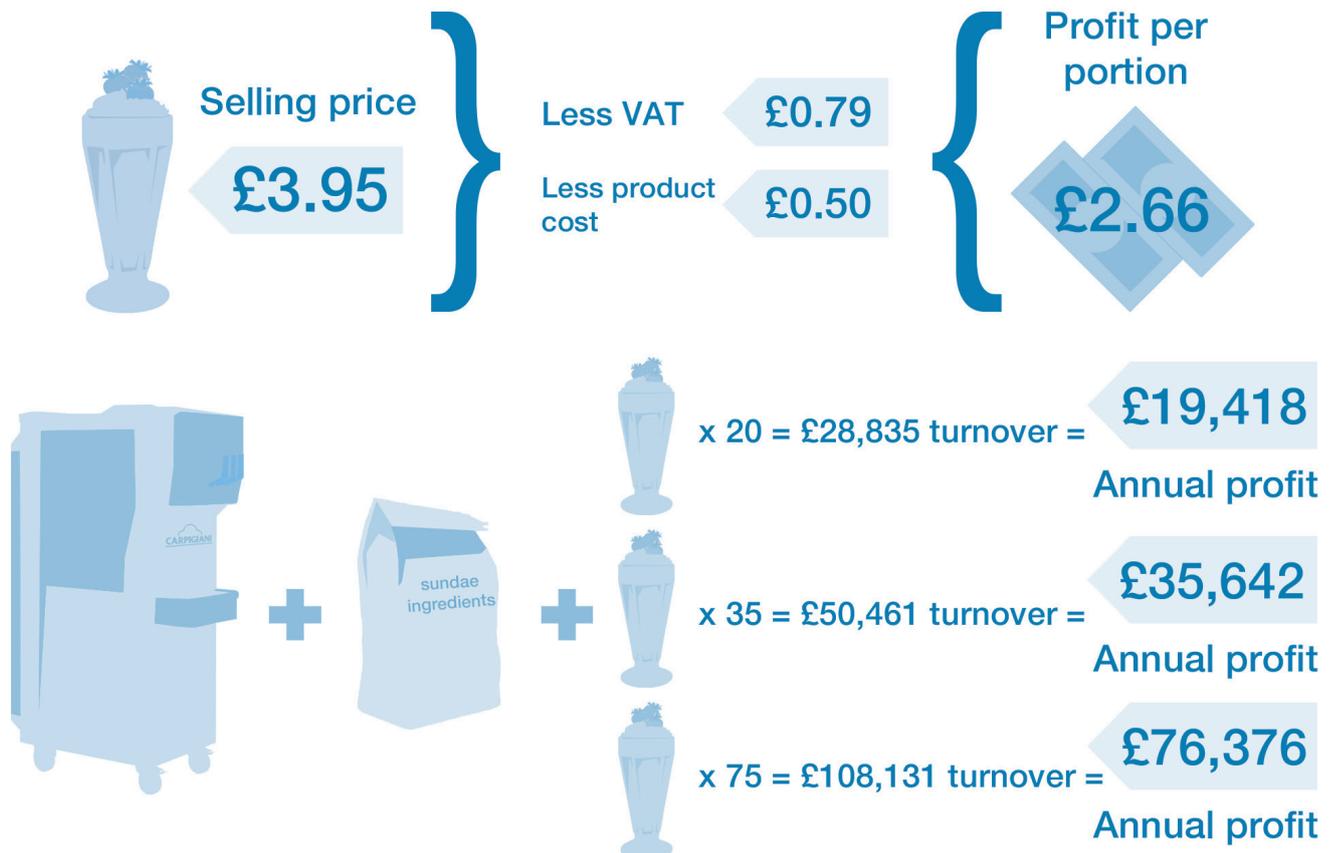
A soft serve dessert need not be any compromise on quality. Using natural ingredients or a premium ready made base mix, a soft serve dessert offering can deliver a fresh fragrant product difficult to beat.

Liquid base mix is preserved perfectly within the upper, refrigerated hopper of all Carpigiani soft serve machines. When product is dispensed by the operator liquid mix is frozen instantaneously, thereby ensuring freshness and consistency but availability in large quantities on demand.



# profit story

making the most out of soft serve ice cream



# holiday resort unity brean sands

Holiday Resort Unity is one of the South West's leading holiday and leisure destinations, including a theme park, waterpark, golf course, 200 acre holiday park and wide selection of catering outlets. Peak holiday season spans from February to November, so Catering Director, Bridget House has her work cut out to feed hungry guests during their visit. With ice cream based products being offered in a number of locations across the park, Bridget knew that the product needed to be of a consistent, high quality:



“Eating an ice cream in the sun is what holiday memories are made of. Offering our guests a choice of ice cream in Riccardo’s Ice Cream Parlour, soft serve in the Brean Splash Café and ice cream based milkshakes in the Wimpy franchise, we needed machines that would not only produce a delicious ice cream but that would also remain reliable, simple to use and able to cope with substantial demand on a busy day.

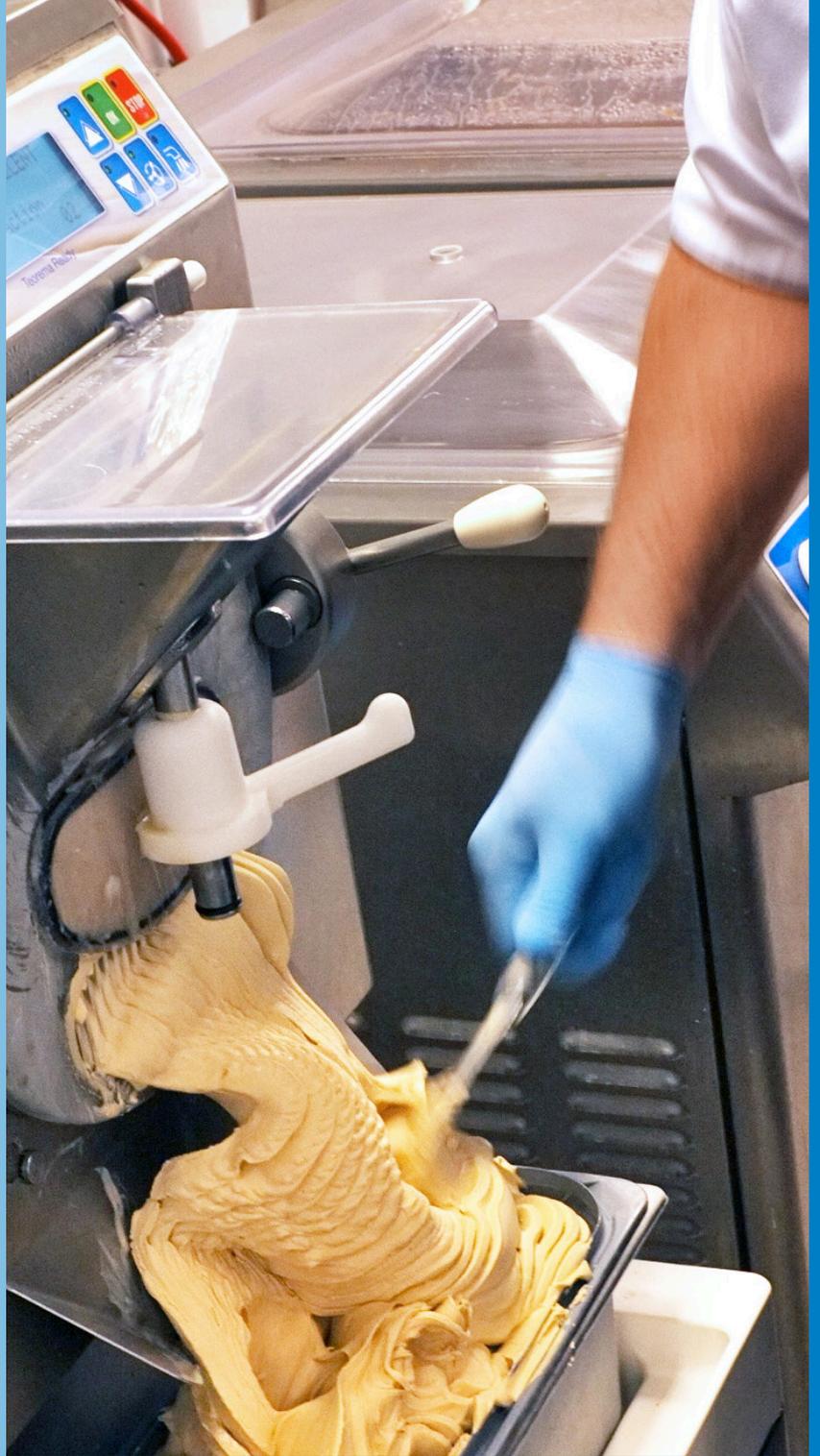
We’ve used Carpigiani machines here at Brean Leisure Park for over thirty years. Extremely reliable, capable of producing wonderful soft serve ice cream and with a long product life cycle, we are delighted by the equipment. We’ve previously tried appliances by another leading ice cream equipment manufacturer that just didn’t compare to Carpigiani equipment and the service you receive from the company.”



Having recently updated their appliances, their portfolio includes the Carpigiani EVD soft serve machine, an AES 261 P/SP self-pasteurising, soft serve machine and a Multiple Choice milkshake machine.

“With the majority of our staff being seasonal, we need the machines to be simple to operate and maintain, without compromising on quality. Each of the Carpigiani machines does just that, operated by a lever, a simple push button or touch screen menu with clear icons; they are extremely straightforward to use. Our senior managers are trained to study the built-in programmes which detail the number and size of portions, monitor cleaning cycles and perform maintenance checks, not only helping us with stock management but also sales projections and machine reliability going forward.”





artisan gelato

artisan gelato



# the gelato journey

## the process of making artisan gelato

To produce good gelato you need quality raw ingredients and to follow a key process:

### 1. pasteurisation



Pasteurisation is a heat treatment that ensures the safety of the ingredients and preservation of the gelato. After heating, the liquid mixture remains at an elevated temperature for the time necessary to guarantee the process; then cooled rapidly before being stored at a maximum of +4°C.



### 2. homogenisation



Gelato is produced by continuously stirring a mixture containing milk, sugar and natural flavourings as it freezes. A mixer is an indispensable tool for mixing, homogenising and diffusing any solid or fibrous ingredients into the mix. This helps obtain a consistent, uniform base.



### 3. production



Any syrup or flavours that are required are introduced into the cylinder and mixed through with the agitator. During this phase, the machine incorporates air into the mix and begins to freeze as the base makes contact with the side of the cylinder, forming tiny crystals which give gelato its smooth characteristic.



#### 4. blast freeze



The gelato is extracted from the machine at  $-7/-9^{\circ}\text{C}$  and should then be placed in a freezer capable of further reducing the core temperature to  $-12^{\circ}\text{C}$  as quickly as possible. This helps to keep the structure, texture and taste of the gelato while in storage or when served.



#### 5. store, display and serve



Carpigiani provide a wide range of display cabinets, each one perfect for displaying your artisan gelato safely and attractively. For more information on our range, see the *'display & design'* section on page 28.





x 10 per day  
= £8,400 turnover per year  
Annual profit **£7,854**

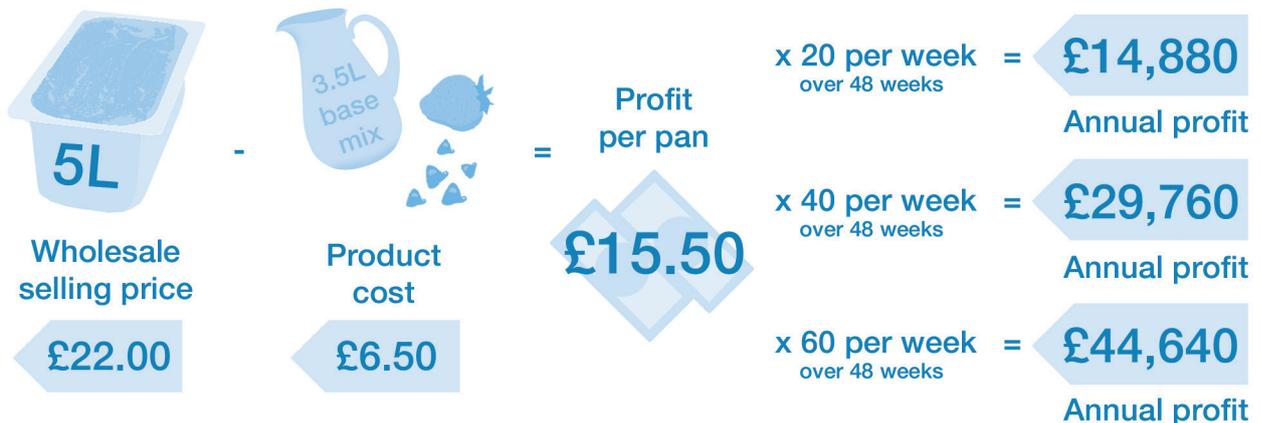
x 20 per day  
= £16,800 turnover per year  
Annual profit **£15,708**

x 30 per day  
= £25,200 turnover per year  
Annual profit **£23,562**



# profit story

## making the most out of artisan gelato



# swoon gelato bristol



The brainchild of owner Bruno Forte, whose family have been producing real Italian Gelato for well over a century, Swoon's ethos focuses on using only the finest ingredients from around the world and combining them with a traditional process known for giving gelato its distinctive, smooth texture and delightful flavour. Bruno starts by saying:

"I had been considering setting up a gelato business for a number of years. With limited knowledge and experience myself, I took the decision to sign up for an intensive course which would at least allow me to understand the basics. Having researched different options, I decided to join the Carpigiani Gelato University in Bologna, Italy."

As the global leader in the manufacture of gelato and ice cream equipment, Carpigiani offers unrivalled expertise and decades of experience in the market. As Bruno says:

"My team and I worked closely with Carpigiani UK, who helped us design the layout and worked closely with us to specify the equipment we would need to handle the extensive range we wanted to offer and the peak demand we expected to generate."

With the design incorporating a glass-sided 'flavour lab', the Swoon team produce a variety of products in full view of customers. This visibility and openness required the very best equipment.



Swoon Gelato's flavour lab includes the latest Carpigiani Maestro batch freezer, a high-capacity Carpigiani Pastomaster capable of handling the sites daily pasteurisation requirements, a Carpigiani Mister Art machine, used to create the monoporzioni and the gelato on a stick and a Carpigiani FantaStick shock freezer. Other appliances include a Carpigiani Turbomix and Carpigiani Miniwip. Bruno is extremely happy with the service he has received and concludes by saying:

"The service I have received from Carpigiani UK and the Gelato University team in Bologna has been second to none. The company's experience has been paramount in getting the Swoon concept from paper to reality, their equipment has been outstanding and their willingness to help has been invaluable"

# products

## pasteurising & ageing



### pasto xpl floor standing

	hourly output (L)		power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Pasto 30 XPL	15-30		400	50	3	3.4	water	39 x 85 x 103	140	
Pasto 60 XPL	30-60		400	50	3	6.5	water	39 x 85 x 103	162	
Pasto 60+60 XPL	2 x 30 & 2 x 60		400	50	3	9.6	water	70 x 85 x 103	300	
Pasto 60 XPL/P	20-60		400	50	3	9.8	water	39 x 85 x 103	162	



### pastomaster rtl floor standing

	bi-hourly output (L)	hopper capacity (L)		power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Pastomaster 60 RTL	60	15-60	400	50	3	6.5	water	35 x 86 x 103	162		
Pastomaster 120 RTL	120	30-120	400	50	3	9.6	water	65 x 86 x 103	269		
Pastomaster 180 RTL	180	30-180	400	50	3	17.5	water	75 x 106 x 119	345		



### pastomaster he floor standing

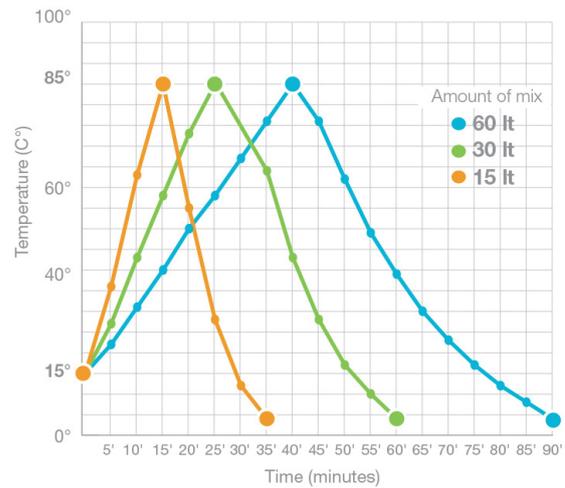
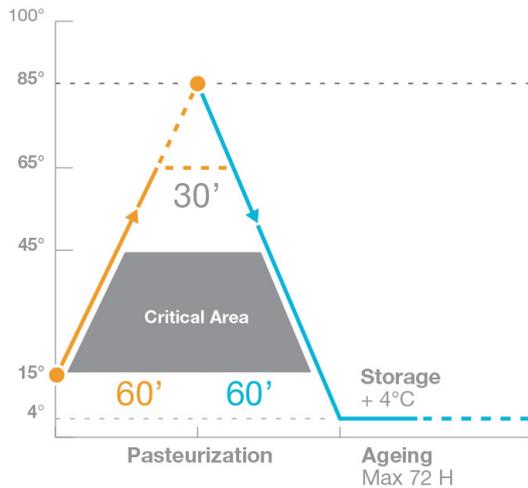
	bi-hourly output (L)	hopper capacity (L)		power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Pastomaster 60 HE	60	15-60	400	50	3	6.5	water	35 x 86 x 103	162		
Pastomaster 120 HE	120	30-120	400	50	3	9.6	water	65 x 86 x 103	269		
Boil 5	20	1.3-7	220	50	1	2.2		43.5 x 71 x 26.5	27		



### age xpl floor standing

	tank capacity (L)		power volts/hz/ph/kW				condenser	air	w x d x h (cm)	net weight (kg)
Age 60 XPL	20-60		230	50/60	1	1.1	air	39 x 85 x 103	100	
Age 60+60 XPL	2 x 30 & 2 x 60		230	50	1	1.7	air	70 x 85 x 103	187	

Pasteurisation is an essential heat treatment process to ensure food safety.



In the preparation of gelato, the pasteurisation phase is indispensable in guaranteeing the quality of gelato and increasing its preservation, without compromising its nutritional values. The procedure involves heating and then quickly cooling down the product, destroying most of the pathogenic germs and making the remaining ones inactive for a certain period of time, if maintained at adequate temperature.

For the milk and gelato mixes, the ideal heating temperature is 65°C for thirty minutes; immediately after to 4°C.



# products

## ready

### floor standing

The synthesis of Carpigiani technology to process hot and cold mixtures and produce fresh gelato on demand.

Mixing, heating and freezing in the same cylinder: the full gelato production process in just one machine. This means gelato can be produced quickly, as and when it is needed, guaranteeing availability and therefore never missing a sale.

With the ability to produce fresh gelato from readymade, liquid, paste or powder bases, this automatic machine makes creating artisan gelato simple and efficient, meaning new business can begin with minimal initial investment.



#### Liquid mixtures

3 automatic programmes for soft and creamy milk-based gelato; intense water-based fruit sorbets, bursting with flavour; and refreshing fruit slushes.



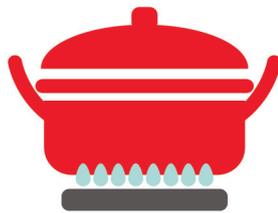
#### Paste and powder-based mixtures requiring added liquid

6 automatic programmes: 3 hot and 3 cold.



#### High temperature recipes

The mixture is heated inside to a temperature set by the operator (max 90°C) and then automatically transformed into high-quality gelato.



				power volts/hz/ph					
Ready 20 30 DF	28-40	3-5	400	50	3	4	water	52 x 65 x 140	250
Ready 30 45 DF	42-60	3.5-7.5	400	50	3	5.2	water	52 x 65 x 140	290
	<i>hourly production (L)</i>	<i>max mixture per batch (kg)</i>					<i>condenser</i>	<i>w x d x h (cm)</i>	<i>net weight (kg)</i>

# maestro he

floor standing

Combining Carpigiani's experience with the Labotronic, Pastrochef and pasteuriser ranges, the Maestro features the latest state-of-the-art technology.

Managed by four integrated circuits using the Hot-Cold-Dynamic® system, operators can monitor the production of delicious gelato, high quality creams, semifreddo base mixes, pastry cream, panna cotta, melted chocolate sauces and even ganache precisely.

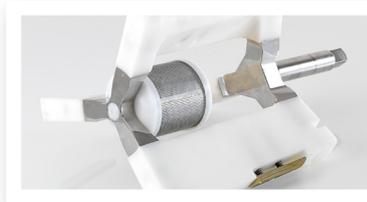
The Maestro HE features a unique algorithm which electronically controls thermostatic valves, high efficiency motors and performance condensers to determine the maximum efficiency for the individual mix. Combined with the latest components, this algorithm achieves a substantial efficiency saving of 30% compared to other leading appliances.



Infuser kit available



The Maestro is pre-set with 14 gelato programmes, 1 for Sicilian slush and 1 for cremolata as well as 18 unique pastry programmes.



Unique to Carpigiani, an infuser kit allows you to infuse flavours into the gelato during production.



Digital display guides users through each stage of production, allowing temperature, speed and timing adjustments.

Model	quantity per cycle							power volts/hz/ph/kW				condenser	air/water	w x d x h (cm)	net weight (kg)
	gelato made (ltr)	granita (kg)	topping (kg)	cream (kg)	cream (kg)	tempered chocolate (kg)	yogurt (kg)	3	5	3	5				
Maestro HCD**	3.5-10	3.5-6.5	4.5-9	4.5-9	5-10	3-10	400	50	3	5.0	air/water	50 x 65 x 140	280		
Maestro HCD***	4-15	5-10	6-10	6-12.5	7.5-12.5	5-12	400	50	3	7.2	water	50 x 65 x 140	320		
Maestro HE**	2-10	3.5-6.5	4.5-9	4.5-9	5-10	3-10	400	50	3	6.4	air/water	52 x 65 x 140	280		
Maestro HE***	3.5-15	5-10	6-10	6-12.5	7.5-12.5	5-12	400	50	3	7.6	water	52 x 65 x 140	320		
Maestro HE****	5-19	6.5-13	7.5-12	7.5-15	10-15	7-14	400	50	3	9.0	water	52 x 65 x 140	350		

# products

## batch freezers



### labo

	hourly output (kg)	quantity per cycle (kg)	power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Labo 8/12E Counter	8-12	2.5	220/240	50	1	2.2	air	36.5 x 71.5 x 66	94	
Labo 14/20M Floor	14-20	2-4	200/380	50	3	2	water	44 x 73 x 128	181	
Quartetto Floor	6-9	2-3	230	50	1	2.1	air	54 x 57 x 115	115	



### labo xpl floor standing

	hourly output (kg)	quantity per cycle (kg)	power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Labo 20 30 XPL	20-30	3-5	400	50	3	2.9	air/water	50 x 65 x 140	230	
Labo 30 45 XPL	30-45	5-7.5	400	50	3	4	air/water	50 x 65 x 140	270	
Labo 40 60 XPL	40-60	7-10.5	400	50	3	6	air/water	50 x 65 x 140	370	
Labo 20 30 XPL/P	20-30	3-5	400	50	3	4	water	52 x 65 x 140	230	
Labo 30 45 XPL/P	30-45	5-7.5	400	50	3	5	water	52 x 65 x 140	270	
Labo 40 60 XPL/P	40-60	7-10.5	400	50	3	5.5	water	52 x 65 x 140	370	



### labotronic rtl floor standing

	hourly output (kg)	gelato made per freeze (kg)	power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Labotronic 10 30 RTL	12-42	2-7	400	50	3	3.8	water	50 x 65 x 140	230	
Labotronic 15 45 RTL	21-63	3.5-10.5	400	50	3	5.2	water	50 x 65 x 140	270	
Labotronic 20 60 RTL	28-90	4-15	400	50	3	7.2	water	50 x 65 x 140	320	
Labotronic 20 60 RTL/A	28-90	4-15	400	50	3	7.2	air	60 x 85 x 140	380	
Labotronic 30 100 RTL	42-138	7-23	400	50	3	10.8	water	60 x 85 x 140	415	



### labotronic he floor standing

	quantity per batch (L)	quantity per hour (L)	power volts/hz/ph/kW				condenser	water	w x d x h (cm)	net weight (kg)
Labotronic 10 45 HE	2-10.5	12-63	400	50	3	6.4	water	52 x 65 x 140	270	
Labotronic 15 60 HE	3.5-15	21-84	400	50	3	7.6	water	52 x 65 x 140	320	
Labotronic 20 90 HE	5-19	28-135	400	50	3	9	water	52 x 65 x 140	345	
Labotronic 25 110 HE	6.5-24	35-152	400	50	3	11	water	52 x 85 x 140	420	

## Mister Art is a versatile tool for creative gelato presentation.

The latest in a long line of quality Carpigiani equipment, the Mister Art is a continuous artisanal production machine. Able to produce delicious gelato and frozen pastry specialties, the appliance features the two most fundamental processes in one machine.

An upper tank pasteurises the mix, while the lower freezing chamber produces a continuous flow of gelato. Using natural ingredients, operators can prepare artisanal mixes, while the digital display even suggests when to add ingredients to create the perfect base. Using a unique continuous extraction process, the Mister Art ensures that an equal amount of fresh mix is transferred from the pasteuriser into the cylinder, to ensure the machine is always ready to serve gelato.

Perfect for making gelato, sorbets, semifreddos, gelato pastry, gelato on a stick, gelato cakes and zuccottos, the Mister Art combines versatility with consistency at every stage.



A hose and portioning piston is used to easily fill gelato cake and stick moulds.



A special freezing programme maintains overrun even after blast freezing, making cakes easy to cut and gelato sticks easy to eat.

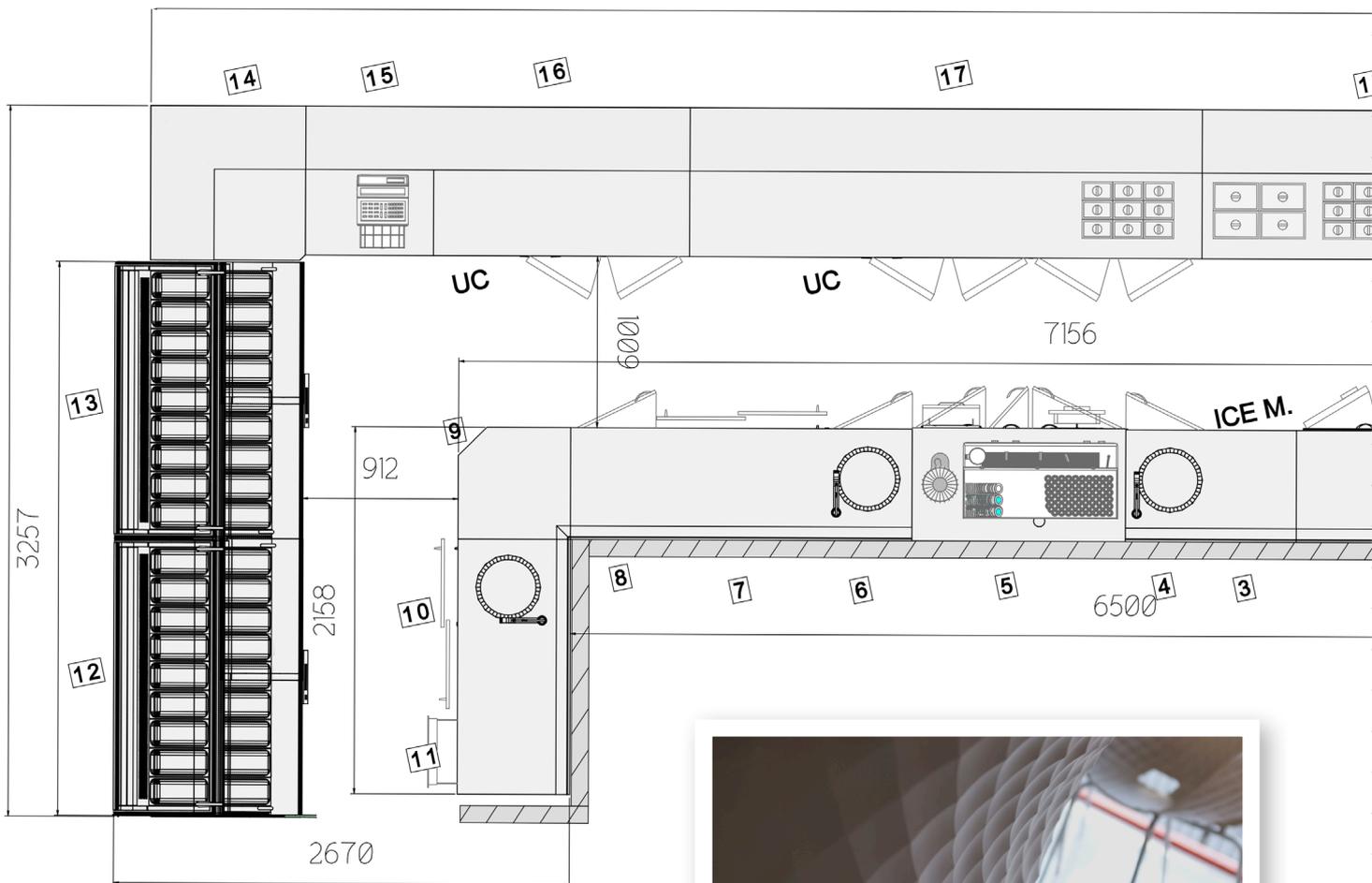
	tank capacity (L)	hourly production (stick portion 85cc)	hourly production (gelato portion 75g)	hourly production (shake portion 300cc)	delivery system	pump	power volts/hz/ph/kW	condenser	air/water	air w x d x h (cm)	water w x d x h (cm)	net weight (kg)
Mister Art	12	320	270	-	pump	400 50 3 2.4	air/water	50.5 x 75.5 x 83	50.5 x 67.5 x 74	140		
Mister Art Plus	12+12	580	485	-	pump	400 50 3 4.7	air/water	55 x 87.5 x 89	55 x 80.5 x 82	225		
MasterStick	12	530	-	150	pump	400 50 3 2	air/water	50.5 x 75.5 x 91	50.5 x 75.5 x 91	140		

For information on Multiple Choice, see page 41.

A clean, bright space with large floor to ceiling windows and doors at each end, were instantly complemented by some of the finest fixtures and fittings specified from Carpigiani suppliers.

The showpiece of the gelateria however is the innovative LED lighting system with vivid, exciting colours running the length of the counter. With over 24,000 shades of colour, staff are able to alter the feel of ParadICE to suit the time of the day or even the season. Welcoming pastel shades are used during the day, whilst vibrant electric colours work to enhance the atmosphere in the evening.

“As the first site in the UK to use the system, we are delighted with the outcome and the endless possibilities it creates.” - Bipin Patel, Proprietor



“I would have no hesitation in recommending Carpigiani to anyone looking to set up their own gelato business, or looking for expert assistance with the latest in shop fit and design options.”

*Bipin Patel, Proprietor, ParadICE Gelateria*

# products

## eye-catching display

Presentation is crucial! Please see below just a small selection of the vast array of professional display cabinets available as 'stand alone' units or as part of a full shop fit scheme from Carpigiani UK



### tonda

	l x d x h (mm)	power watts/amps		net weight (kg)
Tonda 12*	1356 x 1405 x 1003	2128	7.23	360
Tonda 15*	1356 x 1405 x 1003	2128	7.23	360
Tonda 18*	1356 x 1405 x 1003	2128	7.23	360



### pozzetti

	l x d x h (mm)	power watts/amps		net weight (kg)
Pozzetti (2 tubs)	322 x 560 x 563	375	2.25	41
Pozzetti (4 tubs)	560 x 560 x 563	375	2.25	52
Pozzetti (6 tubs)	807 x 560 x 563	416	2.86	64
Pozzetti (8 tubs)	1054 x 560 x 563	568	3.16	73
Pozzetti (10 tubs)	1301 x 560 x 563	569	3.17	84
Pozzetti (12 tubs)	1548 x 560 x 563	720	3.32	93



### bellevue/panorama

	l x d x h (mm)	power watts/amps		net weight (kg)
Bellevue 8	1900 x 700 x 870	746	3.95	260
Bellevue 10	2150 x 700 x 870	792	4.15	285
Bellevue 12	2400 x 700 x 870	838	4.35	310
Panorama 4	800 x 700 x 1002	439	2.9	40
Panorama 6	1100 x 700 x 1002	621	4.14	70
Panorama 8	1300 x 700 x 1002	671	4.36	110
Panorama 10	1500 x 700 x 1002	811	5.03	140

## sam80

	l x d x h (mm)	power watts/amps		net weight (kg)
Sam80 1125	1125 x 998 x 1200	1938	6.15	281
Sam80 1625	1625 x 998 x 1200	2390	8.16	393
Sam80 2125	2125 x 998 x 1200	2461	8.48	498



## cubika

	l x d x h (mm)	power watts/amps		net weight (kg)
Cubika 1100	1190 x 1168 x 1351	1550	4.92	240
Cubika 1600	1690 x 1168 x 1351	2115	7.25	330
Cubika 2100	2190 x 1168 x 1351	2680	9.88	420
Cubika 3200	3290 x 1168 x 1351	3460	14.41	550
Cubika 1/30**	1587 x 1168 x 1351	1560	4.97	310
Cubika 2/30**	1593 x 1168 x 1351	1635	5.29	330
Cubika 2/45**	1630 x 1168 x 1351	1479	4.32	330



## lunette

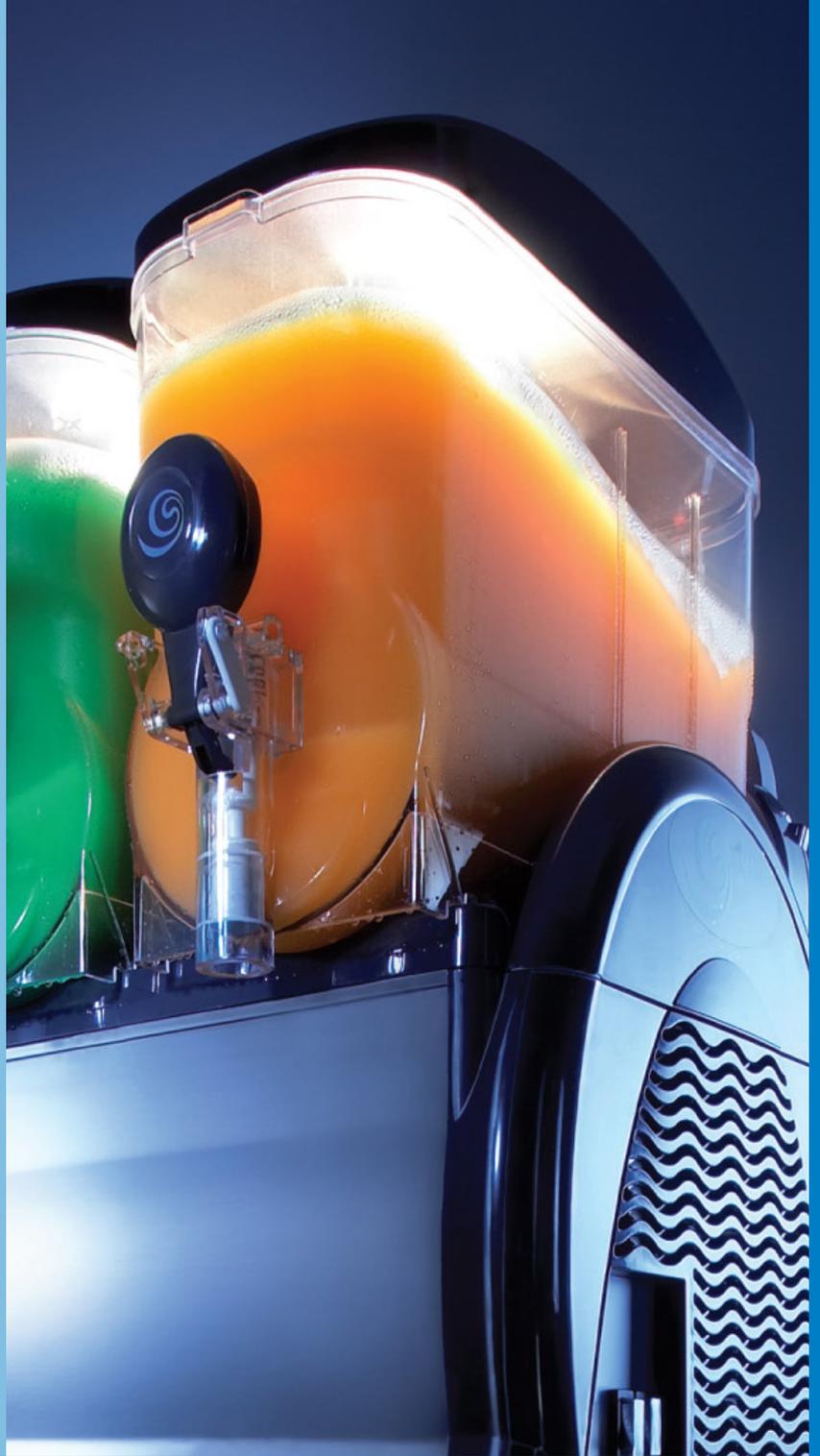
	l x d x h (mm)	power watts/amps		net weight (kg)
Lunette 1125	1149 x 1180 x 1257	2118	7.33	290
Lunette 1625	1674 x 1180 x 1257	2220	7.83	404
Lunette 2125	2149 x 1180 x 1257	2681	9.84	512



## cloud

	l x d x h (mm)	power watts/amps		net weight (kg)
Cloud L1200	1224 x 1018 x 1148	2101	7.1	331
Cloud L1700	1724 x 1018 x 1148	2619	9.38	455
Cloud L2200	2224 x 1018 x 1148	3373	12.35	573

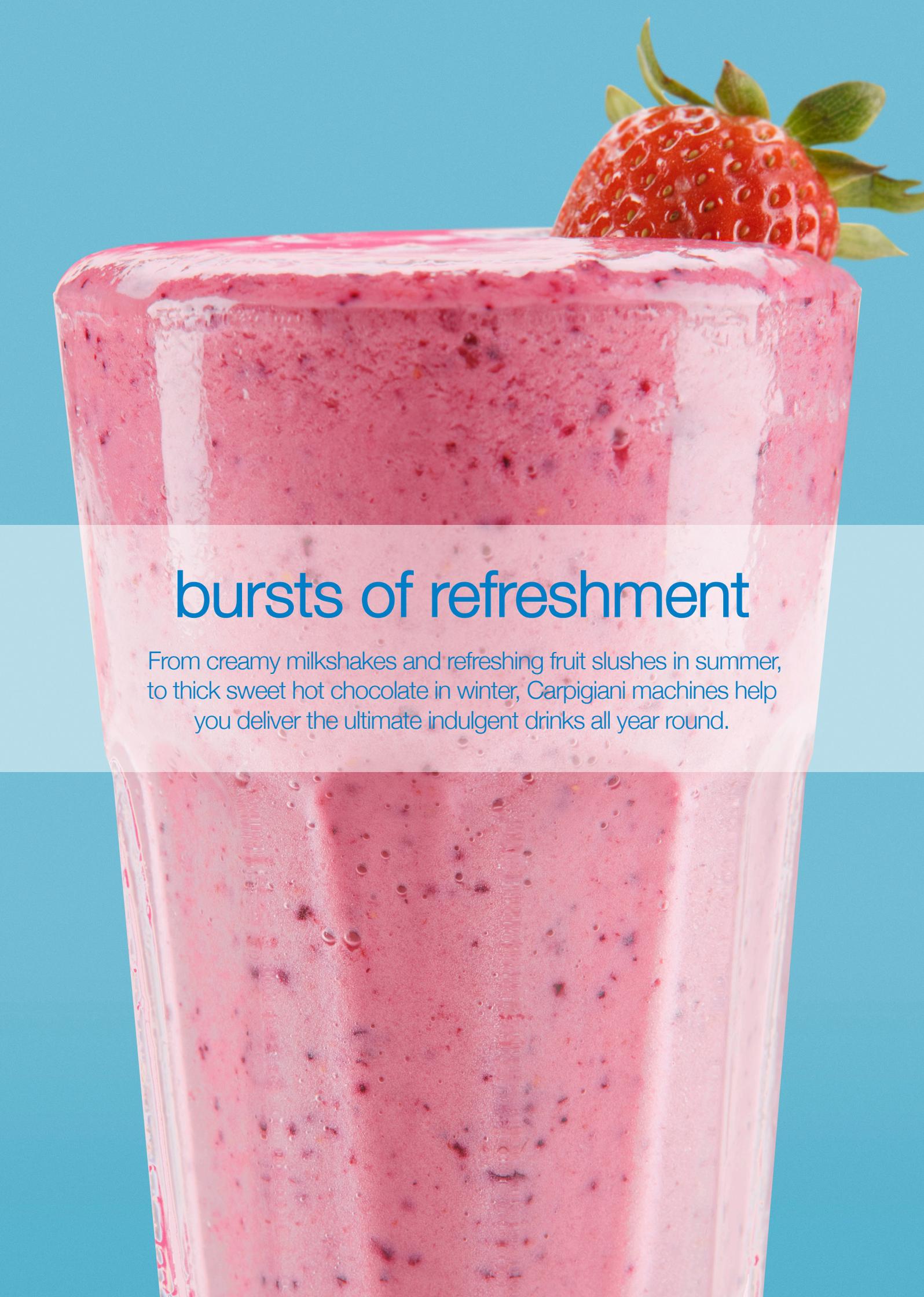




# drinks & shakes

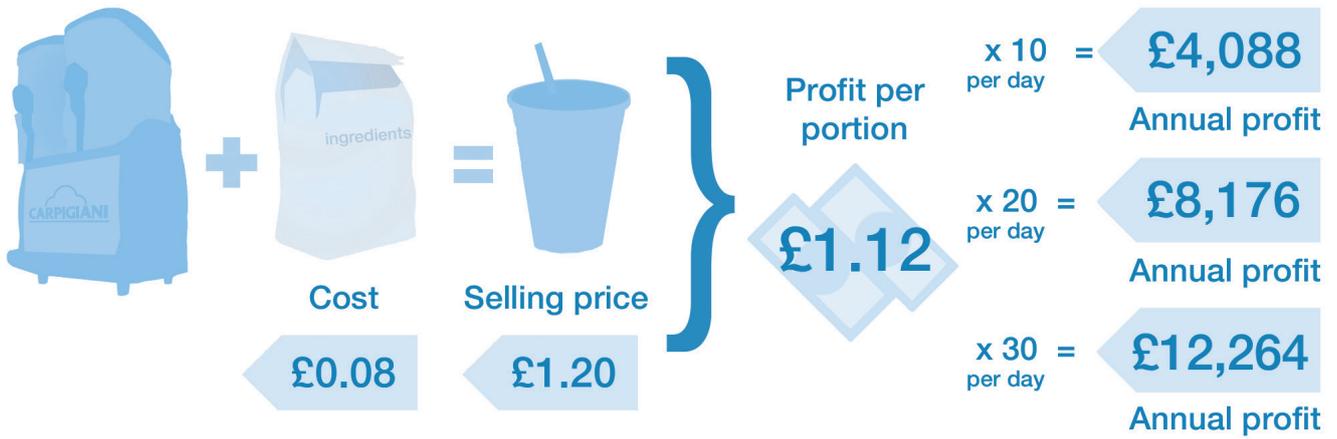
drinks & shakes



A tall, clear glass filled with a thick, pink strawberry milkshake. The drink is topped with a layer of white cream and a single fresh strawberry with green leaves. The background is a solid teal color.

# bursts of refreshment

From creamy milkshakes and refreshing fruit slushes in summer, to thick sweet hot chocolate in winter, Carpigiani machines help you deliver the ultimate indulgent drinks all year round.



# profit story

making the most out of drinks & shakes



# products

## refreshingly unique



### 191k counter top

	hourly production (256g portions)	hopper capacity (L)	flavours	power volts/hz/ph/kW	Ø w x d x h (cm)	Ø net weight (kg)
191k G	115	18	1	400 50/60 3 1.5	50.5 x 67 x 80	143
191k G SP	115	18	1	400 50/60 3 1.5	50.5 x 67 x 80	143
191k P	127	18	1	400 50/60 3 1.5	50.5 x 67 x 80	143
191k P SP	127	18	1	400 50/60 3 1.5	50.5 x 67 x 80	143



### spin counter top

Fast Freeze models also available

	bowl capacity (L)	power (watts)	Ø w x d x h (cm)	Ø net weight (kg)
Spin 1	1 x 12	300	34 x 54 x 93	29
Spin 2	2 x 12	650	56 x 54 x 93	47
Spin 3	3 x 12	900	77 x 54 x 93	68
Spin Twist	2 x 14	300	45 x 50 x 81	52
Spin Evolution	12	900	27 x 52 x 81	29



### chocolady counter top

	bowl capacity (L)	power (watts)	Ø d x h (cm)	Ø net weight (kg)
Chocolady 5 ltr	5	1000	26 x 47	8
Chocolady 10 ltr	10	1000	26 x 55	8.5

# multiple choice 2.0

floor standing

**The Multiple Choice combines versatility, multifunctionality and quality in one state-of-the-art appliance.**



Operators now have the ability to create traditional soft serve ice cream, flavoured and milkshake in one compact unit. Capable of producing up to 400 cones of soft ice cream or 250 milkshakes per hour, it's the ideal choice for busy outlets, providing flexibility to achieve an excellent return on investment. Designed for those with limited space, the Multiple Choice range gives vendors freedom to increase their product range using just one appliance, when a quality offering is still crucial.

With a self-pasteurisation system fitted as standard, the Multiple Choice only requires a complete deep clean every six weeks, while an automatic cleaning day count down allows operatives to plan ahead to avoid disruptions to service. With the additional ability to offer indulgent, ice cream based shakes from the same appliance, the plethora of options available at the touch of a button will be sure to increase appeal to a wider customer base.



An optional mixer with disposable spoons means toppings can be swirled directly into the ice cream.



Able to produce traditional soft ice cream, three different types of flavoured and four different flavours of milkshake.



Experiment by injecting flavoured syrups to create varied and exciting menus

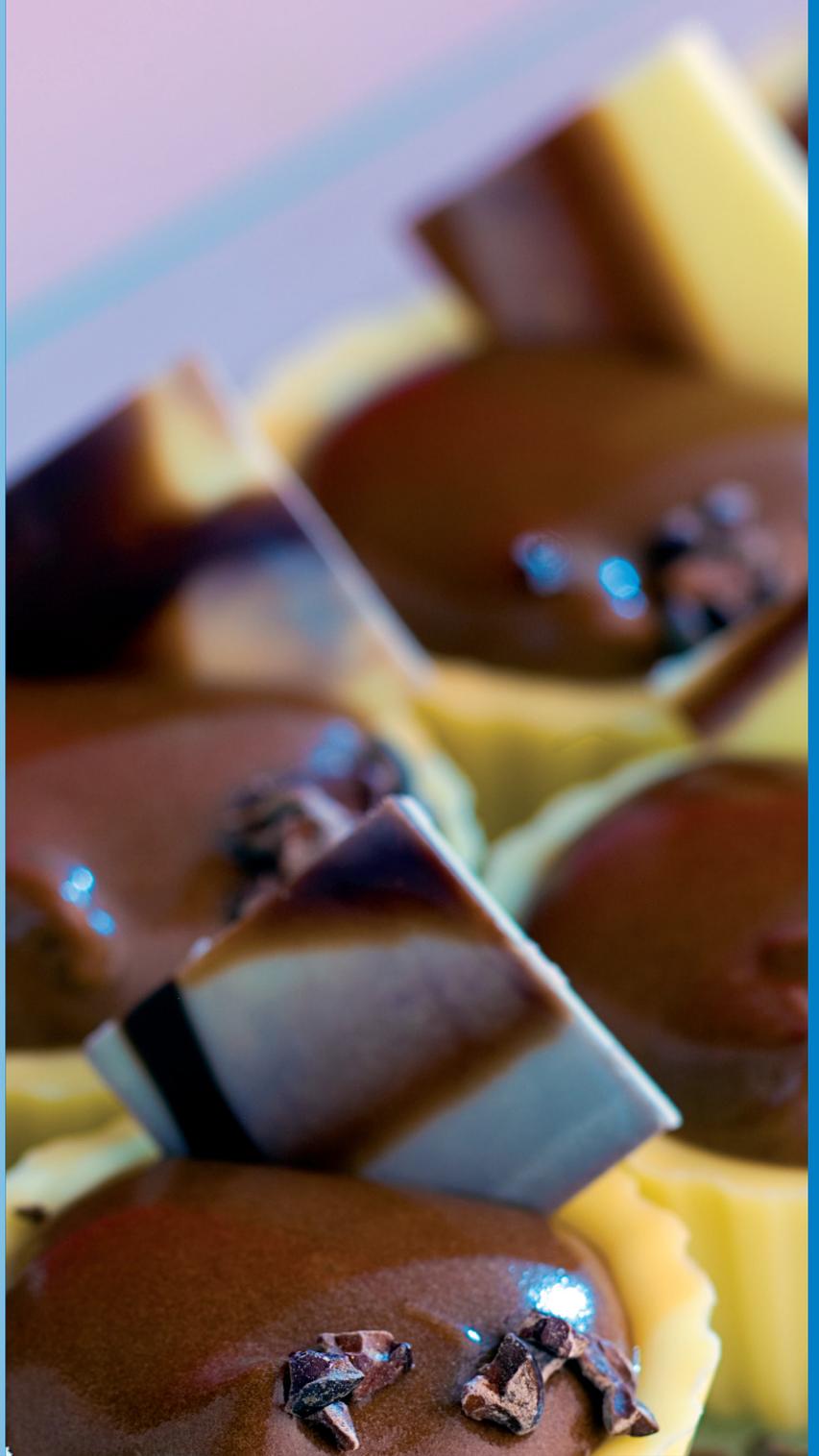


Multiple Choice 2.0	hourly production		soft serve (75g)	400	milkshake (250cc)	250	variegato (75g)	400	tank capacity (L)	18	cylinder capacity (L)	1.75	mix delivery system	pump	cooling	air/water	power volts/hz/ph		400	50	3	Ø w x d x h (cm)	51 x 96.5 x 154	net weight (kg)	270
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From a Michelin starred kitchen to a banqueting operation, we provide machines to help you deliver quality and consistent results. With machines for the bulk production of bases, creams, sauces, chocolate, desserts and custards to counter top batch freezers for the production of gelato on a small scale, we have the solution.





# pastry & catering



# sweet ideas

Precise timings, perfect temperatures and pristine consistency are required in order for caterers and even the most artistic pastry chefs to flourish. The constant development of our products has ensured a plethora of concepts that will assist in a contemporary creative kitchen following years of expertise and experience.



# le manoir aux quat'saisons oxfordshire



Run by leading chef Raymond Blanc and his dedicated team, and renowned for offering some of the finest food in the country, Le Manoir aux Quat'Saisons name is seen by many as the definition of quality.

Having worked at Le Manoir for over 20 years, Executive Pastry Chef, Benoit Blin MCA, has developed his passion for only the very best seasonal ingredients with his extensive experience in some of the finest French restaurants to create a range of desserts encompassing wonderful taste combinations.

“We seek the perfect seasonal ingredients and maintain optimum conditions within the kitchen to produce our desserts. This care also applies to the equipment we use; we’re looking for our equipment to produce only the finest results each and every time.

I was delighted when I joined Le Manoir over two decades ago and saw they already had a Carpigiani machine; the consistent results and quality is something that has kept us loyal to Carpigiani equipment ever since.”

Making use of the latest innovations from Carpigiani, Benoit recently took ownership of the Maestro. Featuring state-of-the-art technology, revolutionary design and decades of research and development, the Maestro offers Le Manoir team all the capabilities needed to produce an outstanding dessert menu:

“Catering for hotel residents and restaurant diners as well as for weddings, private functions and occasional large events means that we need equipment that is multifunctional and versatile, yet

still able to provide the quality we desire. Having used a number of Carpigiani machines over the years, we were delighted with the prospect of a machine that could not only make ice cream and sorbet but could also cook custard, pastry cream, toppings and sauces in one.”

In addition to making ice cream, Benoit and his team have been able to use the Maestro's unique Hot-Cold-Dynamic® system to produce a range of other dessert based inclusions, stating:

“The cooking capabilities of the Maestro are something we have really been able to make good use of in the kitchen, producing custards, creams, sauces, crème anglaise and even Pina Colada, always resulting in a fantastic smooth texture and beautiful finish. What's more, it is so quick, efficient and easy to use, which is something that is essential when we are using the kit for between six and eight hours every day!”



# products

## perfect presentation



### whipped cream

Accessories pack available

	hourly production (L)	tank capacity (L)	power volts/hz/ph/KW	w x d x h (cm)	net weight (kg)
Ecowip/G Counter	105	2	220 50/60 1 0.4	22 x 53 x 45	23
Miniwip/G Counter	150	2	220 50/60 1 0.5	22 x 53 x 45	28
Masterwip/G Counter	150	3	220 50/60 1 0.5	22 x 55 x 51	30
Jetwip/G Counter	240	6	220 50/60 1 0.5	31 x 62 x 51	53



### turbomix

	quantity per cycle (L)	power volts/hz/rpm/kW	w x d x h (cm)	net weight (kg)
Turbomix Counter	15	230 50/60 3,000-12,000 0.5	44 x 50 x 76/114	65



### fantastick

	mould quantity	product quantity (2 x 24)	production time (mins)	power volts/hz/ph/kW	condenser	air	w x d x h (cm)	net weight (kg)
FantaStick Floor	2	48	30	230 50/60 1 1.4	air	79 x 70 x 85	130	



FantaStick – All the creativity of artisan gelato and sorbet, but on a stick...



**Automatic pasteurising machines for confectionery, gastronomy and much more.**

A Carpigiani Pastocheff machine is able to mix, cook, pasteurise, cool, age and store in one compact, adaptable appliance. Designed for confectioners, ice cream makers, chocolatiers and chefs, the Pastocheff appliances have 45 fully automatic programmes and 5 free programmes; each including fully personalised temperature and mix settings, while a large LCD display helpfully suggests the optimum time to add ingredients.

Using the latest Carpigiani technology and manufacturing capabilities, the models in the Pastocheff range can heat and cool, using a dry bain-marie system, features a state-of-the-art beater with 8 different mixing systems including slow, fast, continuous and intervals and an extraction spigot with dual safety device, which after extraction returns the product to the hopper for correct storage.



Beater with 8 different mixing systems from slow to fast, with options to operate continuously or at intervals, to mix together every type of ingredient.



18 confectionery; 4 ice cream; 9 chocolate; 7 speciality; 7 gastronomy; and 5 free programmes.

					power volts/hz/ph/kW							
Pastocheff 18 RTL	15	7-15	5-12.5	230/400	50	3	2.1	condenser	water	45 x 61 x 111	150	
Pastocheff 32 RTL	30	15-30	7.5-25	230/400	50	3	4		water	66 x 72 x 111	198	
Pastocheff 55 RTL	50	25-50	10-40	230/400	50	3	5.6		water	66 x 72 x 119	251	
	<i>bi-hourly production (L)</i>	<i>confectioner's custard (kg)</i>	<i>chocolate (kg)</i>						<i>w x d x h (cm)</i>	<i>net weight (kg)</i>		