CARPIGIANI



161 T
G SP

Compact, self-pasteurizing soft gelato machine. Unique



Quick and easy
to maintain
thanks to the gravity fed
cylinder system

Compact

Now even cafés, restaurants, pastry shops, and gelato soft shops with limited space can delight customers with an excellent gelato or a delicious frozen yogurt, or even a fantastic sorbetto, all thanks to the greatly reduced dimensions of the machine

TEOREMA Ready

QR CODE

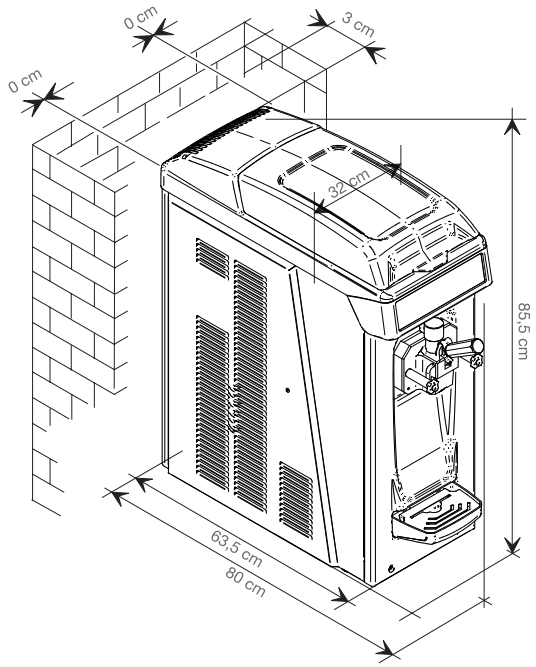
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*Carpi Care kit: request it from your dealer to always keep your machine hygienically perfect.

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Standard configurations

Self-pasteurization
With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year

Self closing device
The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess

Single portions dispensing head
With interchangeable nozzles to make single portions and delights

Optional configurations

Teorema Remote Control
It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule

	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
			(kg/h)	*lt*	*lt*	*kW*	*A*				*kg*
161 T G SP	1	Gravity	15*	5	1,35	2,3	16	230/50/1**	Air	R452***	95

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

Features	Benefits
Tank agitator	*Prevents product stratification and helps to reduce foam by maintaining a fluid consistency*
Gravity fed system	*Air is added to the mix through the holes in the injection needle for a dry, firm gelato having an overrun of up to 40%*
Direct expansion cooling cylinder	*Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving*
High efficiency beater in POM	*Single piece for a dry, compact gelato*
Defrost system	*Possibility to heat the cylinder to simplify the cleaning procedure*
Adjustable ice cream flow	*Adjustable product flow to meet your specific dispensing speed and volume requirements*
Interactive display	*The machine displays operational parameters: mix temperature, gelato consistency, dispenser ready, and insufficient mix, etc.*
Easy to position	*Thanks to the innovative solution the machine can be placed next to other equipment reducing wasted space*

The 161 T G SP is produced by Carpigiani with Quality System UNI EN ISO 9001.
All specifications mentioned must be considered approximate;
Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

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