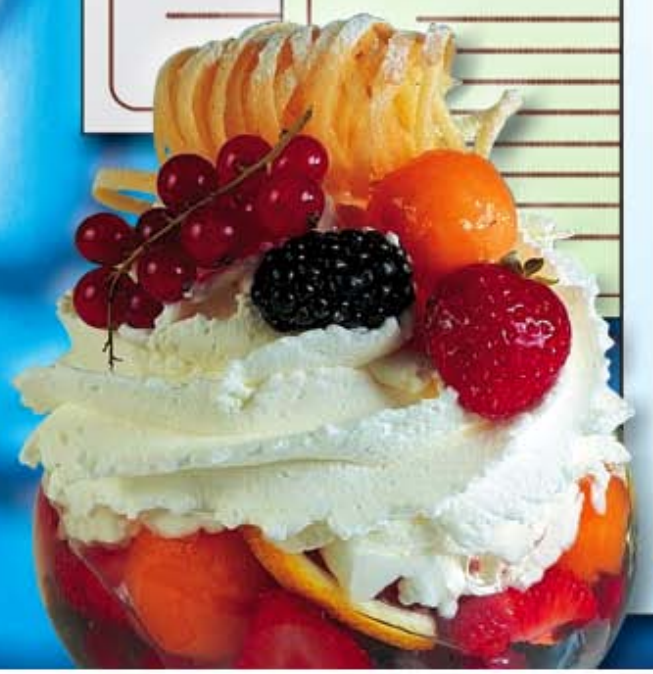
CARPIGIANI

tecnologia per un MENÙ più dolce



Desserts

Restaurants are a foodservice business where professional competence and quality service are two key factors for success.

The high level of training of professional chefs allows the creation of classic, traditional or innovative menus using a wide range of ingredients available in the market with inspiration taken from international, regional or ethnic cuisine.

There is much satisfaction in offering your clients a menu that offers a wide choice of interesting courses along with a well stocked wine cellar.

It is also important to conclude your menus offerings with a wide variety of delicious homemade desserts.

Ending an excellent meal with a **quality dessert** signifies keeping intact the success that was built up with each course and leaving the client with a pleasant memory of your service.

Carpigiani, in this catalogue, presents equipment that can be used in your restaurant to produce and serve excellent gelato and homemade ice-cream as well as quality desserts

Quality gelato, ice-cream and desserts in your restaurant



LABO 8 12 E

Horizontal Batch Freezer for homemade ice cream

The LABO 8/12E is a compact batch freezer particularly suitable for the production of excellent homemade ice cream and delicious fruit sorbets by caterers and restaurants.
It has the same technology of the large capacity batch freezers for the ice cream parlour: the horizontal cylinder, a single piece, monolithic, three bladed beater ensuring automatic ice cream extraction.
It is complete, safe and easy to use.
With the H.O.M. automatic ice cream consistency control, LABO 8/12E always ensures a consistant production of high quality ice cream and sorbets.
It is a professional machine also suitable for the production of larger quantities to be stored and subsequently served as desserts and/or single portions.



Wide loading hopper with safe lid to pour the mix into the machine.



Easy to read control switch to activate production, extraction, cleaning and stop.



Insulated door with safety device and ice cream extraction system conforming to International Safety Standards.

MODEL	* Hourly output		Quantity per batch		Electric power			Installed power	Beater motor	Condenser	Net weight	Dimensions mm.		
	Kg.	Litres	Min. lt.	Max. lt.	Volt	Hz	Ph	kW	speed		kg.	Width	Depth	Height
LABO 8 12 E	8/12	11/17	1,2	2,5	230	50	1	1,8	1	Air	94	365	715	660

Output and quantity of mix per batch may vary according to operating conditions and on the kind of mix used. - * Considering an average 40% overrun.
Different electric specifications available upon request and with price surcharge.
Performance measured at a room temperature of 25°C.





PASTOCHEF 18 RTX

Electronic machine for Patisserie and Gourmet Foods

It is the food pasteuriser suitable for top quality patisseries.
Thanks to the rich variety of programmed recipes and the recipe book that comes with the machine guided by the indications on the display, a Professional Chef can produce healthy and excellent specialities:

- Bavarian creams, panna cotta and tiramisu
- Chocolate bon bons and fruit jelly
- Ice cream mix and natural yogurt
- Pastry cream and butter cream for cakes and puffs-bigné fillings
- Fruit cream and jam for croissant, Krapfen and fruit pies.
- Ganache cream and pochée fruit for cakes fillings and coatings
- Gastronomy creams for small tarts, appetisers and savory morsels
- Mixture for tasty small cakes and biscuits
- Mixture for small tarts, appetisers and salty morsels
- Bechamel, tomato and mayonnaise sauce
- Risotto, paella, Bolognese sauce and polenta, etc.



Wide loading chute to easily pour liquid and solid ingredients during the mixing cycle.



Two-position safety extraction tap for liquid and solid products.



Controls with immediately recognizable icons and easy selection of automatic programs (20 confectionery programs, 5 gourmet food programs, and 9 additional open programs).

MODEL	Two hours production	Cream		Chocolate		Electric power			Installed power	Condenser	Net weight	Dimensions mm.		
	kg.	Min. kg.	Max kg.	Min. kg.	Max kg.	Volt	Hz	Ph	kW		kg.	Width	Depth	Height
PASTOCHEF 18 RTX	15	7	15	5	12,5	230/400	50	3	2,1	Air or Water	150	450	614	1110

Different electric specifications available upon request and with price surcharge.
Performance measured at a room temperature of 25°C and 20°C water temperature to the condenser.





SOFT 191/G counter

Soft-Ice cream machine

A counter top machine for the production of delightful fresh and creamy soft ice-cream.
In the top part of the machine there is the refrigerated tank for storing the mix at +4°C; the mix supplies the cylinder through a regulating valve which allows the mix to incorporate air thus ensuring overrun.
By dispensing a portion of soft-ice cream, an equal quantity of liquid mix goes automatically from the tank to the cylinder where it is turned into ice cream.
Producing and dispensing ice cream is so easy that it does not need to be operated by an expert.
Along with the traditional soft-ice cream you can easily offer delicious desserts by simply decorating your ice cream with sauces, toppings, nuts or offering it to enrich a lovely fresh fruit salad.



Refrigerated tank where the temperature of the mix is constantly checked by a thermometer.



Controls available for ice cream production, mix conservation, cleaning, and adjustment of ice cream consistency.



Distribution tap for fast dispensing of ice cream cones and cups. A protective top is available (optional) that can be removed when serving the ice cream.

MODEL	* Hourly production 75 grs/100 cc portions	Tank capacity litres	Flavours	Electric power			Installed power	Condenser	Net weight	Dimensions mm		
				Volt	Hz	Ph	kW		kg.	Width	Depth	Height
191/G	250	18	1	230	50	1	2,1	Air	110	505	675	730

* Considering an average 40% overrun.
Performance measured at a room temperature of 25°C.





PRONTO 8 C

Vertical batch freezer for homemade ice cream

Wheel mounted batch freezer, easy to install and move around. The PRONTO 8/C can produce small quantities of truly genuine homemade ice cream in your restaurant even in front of your customers.

Designed like the traditional batch freezers with a vertical production cylinder, it has a removable beater for the manual extraction of the ice cream.

There is also a built-in cabinet for easy storage of cups, ingredients and tools.

It is thus a nice and complete machine, easy to operate and designed to produce, store and serve ice cream: an autonomous ice cream selling point.



Vertical BEATER which can be easily removed to extract the ice cream.



UPPER, low temperature ice cream cabinet complete with containers for storing for different flavours of ice cream ready to be served.



BUILT-IN cabinet for easy storage of cups, ingredients and tools.

MODEL	* Hourly output		Quantity per batch Litres	Electric power			Installed power	Condenser	Net weight	Dimensions mm		
	Kg.	Litres		Volt	Hz	Ph	KW		Kg.	Width	Depth	Height
PRONTO 8 C	8	11	1,3	230	50	1	1,1	Air	95	380	930	960

Output and quantity of mix per batch may vary according to operating conditions and on the kind of mix used. - * Considering an average 40% overrun.
Different electric specifications available upon request and with price surcharge.
Performance measured at a room temperature of 25°C.





ECOWIP G

Cream whipping machine

Small cream whipper made in solid ABS easy to use and clean.
The two litre capacity stainless steel tank is constantly refrigerated and checked by a thermometer. The blade pump – with air regulator – ensures high overrun.
The dispensing nozzle is in thermoplastic material to ensure hygienic protection.
With your small cream whipper you can also decorate cakes, fruit salads and ice cream cups.

MODEL	* Hourly output		Tank capacity litres	Electric power			Installed power	Net weight	Dimensions mm		
	kg.	litres		Volt	Hz	Ph	kW	kg.	Width	Depth	Height
ECOWIP G	35	105	2	230	50/60	1	0,4	23	220	370	450

Output may vary according to the type of cream used.
* Considering an average 50% overrun.



PRONTO 4 counter

Vertical Batch Freezer

Very small counter-top batch freezer with vertical cylinder designed to produce a truly genuine homemade ice cream in a limited space.
Pronto 4 Counter is very easy to operate. It can produce up to half a litre of ice cream in only ten minutes. It is therefore the ideal machine to instantaneously create a "fantasy" sorbet chosen by your Customer

MODEL	* Hourly output		Tank capacity litres	Electric power			Installed power	Con-denser	Net weight	Dimensions mm		
	kg.	litres		Volt	Hz	Ph	kW		kg.	Width	Depth	Heigh
PRONTO 4 counter	4	5,5	0,5	230	50	1	0,7	Air	45	330	400	420

Output may vary according to the type of mix used.
* Considering an average 40% overrun.

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