Maestro™
THE GELATO AND PASTRY MACHINE

Maestro HE
High Efficiency. Magnificent.



CARPIGIANI

MAESTRO IN THE GELATO SHOP

Maestro's technology is patented. In Maestro, hot and cold temperatures are produced just by the refrigeration compressor and four integrated circuits, all managed by the Hot-Cold-Dynamic® system.

Maestro benefits from all Carpigiani's experience with Labotronic, the most popular artisanal gelato batch freezer in the world, featuring intelligent and dynamic management of the whole production process.

17 **GELATO PROGRAMS**

9 **different production options for artisanal gelato**

2 **different production programs for Sicilian slush and cremolata**

6 **programs for sauces and toppings**



Cooling and freezing

The **Hot-Cold-Dynamic®** system regulates the quantity and quality of the product being made, resulting in perfect gelato, slushes, and sorbets.

Gelato Excellent
Choosing this program, the gelato is well constructed, soft, and scoopable, ready to spend a lot of time in the display case. The program allows for very small production batches.

Gelato Speed
Faster production, the gelato is consistent and creamy, ready for the blast freezer.

Gelato Hard
Using this program with standard mixes, the gelato will be very compact and dry, ideal for those who prefer using a gelato scoop for serving.





Gelato Simply
With this program, the operator uses one of the three preconfigured cycles, simplifying production: gelato cream (dairy gelato), gelato fruit, fruit ice (fruit sorbet).

Gelato Hot
The mix is prepared directly in the batch freezer, where it is heated, pasteurized and transformed into gelato.

Gelato Hot Age
The mix is produced, pasteurized, and aged. Then it is transformed into gelato.

Gelato Crystal
With this program we produce the special milk- and fruit-based Gelato Crystal.*

***Crystal**: semi-dense gelato ideal for quickly creating desserts of any shape thanks to its easily shaped consistency.





Gelato Garnish
For making multilayered trays. You can freeze and dispense a part of the gelato to prepare a layer, keeping the rest of the gelato in the cylinder.
After having added variegate to the first layer, the rest of the gelato is ready for final extraction and tray decoration.

Gelato Manual
With this program the operator can vary the speed of the beater throughout the gelato production cycle, manually managing the freezing process.



Sicilian Slush
The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.

Fruit Cremolata
Uniformly crystallizes this delicious, fresh, thirst-quenching fruit cream.



Sauces and Toppings
With these programs you can make flavoring sauces for the white base and toppings for the gelato produced.

Chocolate Sauce
Cream Sauce
Fruit Sauce
Chocolate Topping
Cream Topping
Fruit Topping

MAESTRO IN THE PASTRY AND CHOCOLATE SHOP

Maestro benefits from all Carpigiani's experience with Pastochef, the most popular pastry cream pasteurizers in artisanal production areas. It is indispensable for the automatic production of sweet specialties that require accurate production processes and great precision of temperatures and processing, especially when it comes to tempering chocolate.

18 **PASTRY PROGRAMS**

6 **programs to produce six different types of creams**

6 **programs for working chocolate**

6 **special programs, useful for desserts and gelato**



Heating and cooking

The **Hot-Cold-Dynamic®** system regulates **hot gas** with maximum precision, based on the product being made, avoiding burning and incrustations, for high-quality creams, sauces, and chocolate candies.

Semifreddo Base
Ideal for producing neutral bases for semifreddos to be flavored with poached fruit, liquor, chocolate, hazelnut, zabaione, orange paste, coffee, and so on.

Poached Fruit
The candied fruit sauce's freezing point drops, making it perfect for filling gelato cakes and semifreddos.

Yogurt
With milk and milk probiotics, you can produce healthy and natural food.

Infusion
To marinate special flowers and herbs, to prepare original sorbets.

Crêpe Mix
To make a pasteurized batter, perfect for making crêpes.

Rice
To cook and maintain rice structure. Good for desserts and gelato.



Tempered Dark, White, and Milk Chocolate
Three cycles for tempering chocolate, very precise and accurate. Make chocolates and all types of candy.

Tempered Chocolate Speed
To speed up tempering, optimizing production times.

Ganache Cream
To fill chocolates and desserts.

Spreadable Cream
To produce exquisite chocolate and hazelnut creams.





Pastry Cream
To produce classic pastry cream, pasteurized. Great for cream puffs, cannoli, cakes, and to create other specialties like chantilly cream.

Zabaione Cream
Delicious cream with marsala flavoring.

Fruit Cream
An alternative to pastry cream, with all the freshness of fruit.

Panna Cotta
The traditional dessert. Serve on its own or with sauces.

Gelatin for Desserts
To add a shine to cakes, treats, and desserts in general.



Bavarian Cream
To produce a basic, neutral cream that can be personalized with cream and fruit flavors, and then mixed with whipped cream for cakes and treats.

Maestro HE High Efficiency.

Discover the value of high efficiency.







MAESTRO PERFORMANCE

32 complete gelato and pastry processes to make a wide variety of excellent specialties.

To maintain the consistency of the gelato during extraction, **the post cooling function injects cold into the gelato** as it comes out of the cylinder.





The beater's POM blades - impenetrable by the hot and cold - facilitate the **complete extraction of the gelato and creams.** It has self-adjusting scraper blades to maintain the cylinder clean and efficient.

To ensure the success of each program, the display guides the operator, showing the production phases, temperatures, and suggestions for adding ingredients.





For each product, the detailed Maestro Recipe Book included with the machine helps to choose and measure ingredients.

The operations of adding mix and extracting gelato are done standing straight.



MAESTRO CONVENIENCE

Customizable Menu to show ONLY the most used cycles.



All commands remain accessible when the hopper cover is open so that the operator can start production while adding mix.



To better variegate gelato in the tray, the beater speed can be reduced, even stopping extraction completely allowing the easy distribution of toppings. Then, increasing beater speed again, extraction continues. The shelf mat is designed to firmly hold trays and tubs in position while gelato is being worked on.

To avoid cross maneuvers with the door, **the water dispenser is located on the front of the machine** for an easier cleaning of the cylinder and the chute. The water dispenser can also be locked to facilitate handling during use.

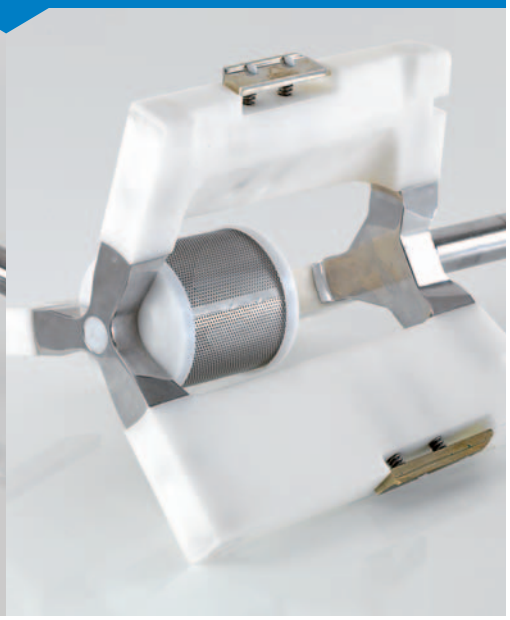


Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.



With the new **infuser*** (option) in the beater you can spread the flavors in a simple, safe and hygienic way.





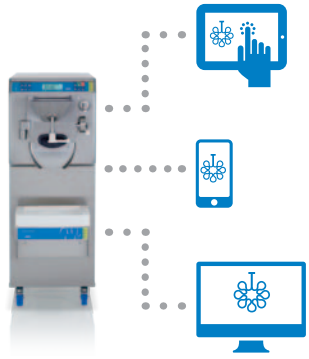
*for all models. Purchasable also as a spare part



**for all WF models. It can only be ordered when purchasing the machine

With the new Water Filling** function (option) you can deliver the precise amount of water required in the recipes and or in cleaning, saving time and avoiding dosage errors.

MAESTRO SAFETY



TEOREMA Ready

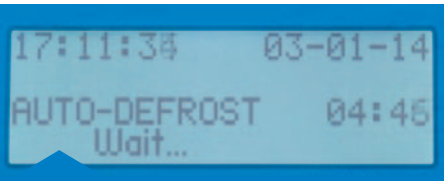
With TEOREMA, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



Reduced risk of injury, with corners even more rounded where the operator works.

When the temperature exceeds 50°C during hot productions, **the display turns red** to warn the operator that the products inside the machine are heating and cooking.
The luminous warning prevents incorrect operations with hot products.





Defrost

If power is lost during production or the machine is accidentally stopped, upon restarting an automatic defrost procedure is triggered, allowing for a rapid resumption of production.



MAESTRO HYGIENE

Washing of the cylinder can be sped up by heating the surface, **which rapidly detaches and melts any residual fat left over from production.**

The extraction chute is removable to facilitate the removal of all gelato, cream, or chocolate residue, for complete cleaning.



Even cleaning the panels is a quick job because with the Scotch-Brite treatment the steel does not stain and is resistant to fat residues.

With the "cold storage" program, hygienic safety of any residual gelato left inside the cylinder is guaranteed even during prolonged pauses in production.

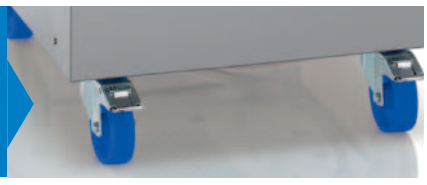
The cylinder and front panel are a single piece for maximum cleanliness and hygiene. This design also eliminates all gaps behind the paneling, where condensation and ice could work to shorten the life of the machine.

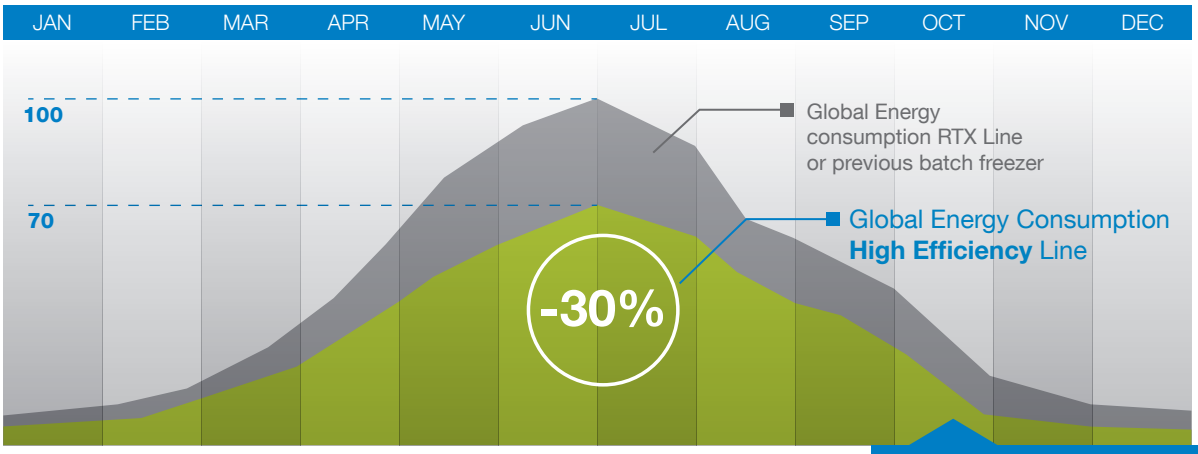




Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.

The **new stainless steel wheels** can withstand frequent washing even with the most aggressive detergents.





ANNUAL CONSUMPTION ELECTRICITY AND WATER

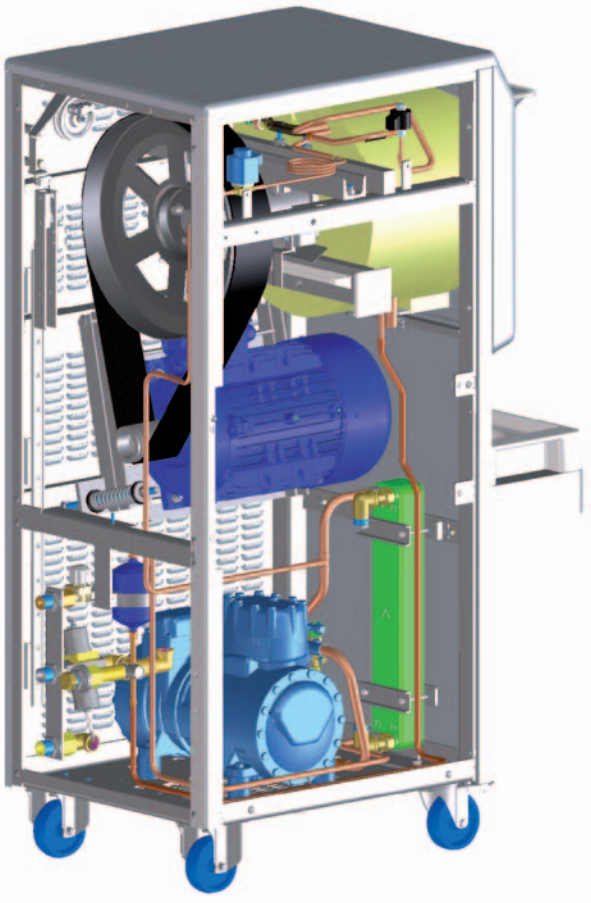
MAESTRO SAVINGS

HE high efficiency

Carpigiani's HIGH EFFICIENCY technology, featuring an exclusive algorithm that electronically controls thermostatic valves, high-efficiency electric motors, and new high-performance condensers, determines the maximum efficiency for the freezing of the gelato, with **significant savings of production time and consumption of electricity and water.**

Compared to efficient gelato machines that are about 10 years old, **the total energy savings for gelato production is around 30%.**

The HOT GAS technology, exclusive to Carpigiani, allows for great versatility during production and an **important energy savings compared to other forms of heating.**



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Production characteristics

		Maestro** HE		Maestro*** HE		Maestro**** HE	
		Qty per Cycle		Qty per Cycle		Qty per Cycle	
		min	*max*	*min*	*max*	*min*	*max*
Mix Used	*kg*	1,5*	7,5	2,5*	10,5	3,5*	13,0
Gelato Produced	*Liters*	2,0	10,0	3,5	15,0	5,0	19,0
Crystal	*kg*	3,5	7,5	5,0	10,5	6,0	13,0
Slush	*kg*	3,5	7,5	5,0	10,5	6,5	13,0
Topping	*kg*	4,5	9,0	6,0	10,0	7,5	12,0
Cream	*kg*	4,5	9,0	6,0	12,5	7,5	15,0
Tempered Chocolate	*kg*	5,0	10,0	7,5	12,5	10,0	15,0
Yogurt	*kg*	3,0	10,0	5,0	12,0	7,0	14,0

Technical Specifications

		Maestro** HE	Maestro*** HE	Maestro**** HE
Beater		Multispeed	Multispeed	Multispeed
Electrical Supply		400 Volts 50 Hz 3 Ph	400 Volts 50 Hz 3 Ph	400 Volts 50 Hz 3 Ph
Nominal Power	*kW*	6,4	7,6	9,0
Fuse	*A*	16	20	20
Condenser		Water *Air available with surcharge*	Water *Air available with surcharge*	Only water
Size at the base	*cm*	Width 52 Depth 65 Height 140	Width 52 Depth 65 Height 140	Width 52 Depth 65 Height 140
Weight	*kg*	280	320	350

Production will vary depending on the ingredients used. Performance values refer to 25°C room temperature and 20°C water temperature in the condenser. *Quantity for "Excellent" program.
The above dimensions and weight refer to the water cooled version.

Maestro HE machines are produced by Carpigiani with a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

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