

Labo XPL P

The technology that powers your work.

CARPIGIANI

Labo XPL P



Electronic Batch Freezers for Artisanal Gelato

The Labo XPL P is a batch freezer that is easy to use, simple to manage, and useful in any gelato production area.

Six variable freezing programs, suited to different types of production.

Gelato



This program uses more cold to increase the body of milk-based gelato. Operators can change the hardness of the gelato to suit their preferences.

Sorbetto



This program uses less cold to produce intensely flavored fruit gelato and sorbets that are more delicate. This optimized management of cold temperatures reduces errors and energy waste.

Slush Fruit



This program perfectly crystallizes fresh fruit cremolata, making a product that is always uniform. The program can be personalized based on the quantity and density of the final product.

Gelato Crystal - Fruit Crystal



Two programs to produce the special milk- or fruit-based CRYSTAL* gelato. *Semi-dense gelato ideal for quickly creating desserts of any form thanks to its easily shaped consistency. When placed in the blast freezer the Crystal is transformed into an innovative gelato.

Ice Cream



This program and the special beater** allow the production of Ice Cream.

**3E beater optional. Also available as a spare part.

Performance and Quality



Hard-O-Tronic®
This is the exclusive system for an excellent gelato.The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



POM Beater
The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.



Post Cooling
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.

Convenience



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

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

Shelf mat. Designed to keep trays and tubs firmly in place during gelato extraction.

Optional Dispensing Door. The Ideal accessory for filling take away containers and various cake or monoportions molds with the Crystal program.

Optional: Steel door. To replace the standard polymer door.

Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.

Safety



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

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



Hygiene



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

The **delayed cleaning program** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.

Hand-held stainless steel shower with ergonomic on and off switch.

Scotch-Brite treatment of the sheet metal for quick cleaning.

The cylinder and front panel are a single piece for maximum cleanliness and hygiene.

Carpi Care kit - Carpi Clean kit: request them from your dealer to always keep your machine hygienically perfect.



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Production Characteristics

	Hourly production		Gelato Quantity per cycle		Crystal Quantity per cycle		Slush Fruit Quantity per cycle		Ice Cream Quantity per cycle	
	kg	*Liters*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*
Labo 20 30 XPL P	18/30	25/40	3	5	3	5	3	5	3	5
Labo 30 45 XPL P	20/45	28/60	3,5	7,5	3,5	7,5	3,5	7,5	3,5	7,5
Labo 40 60 XPL P	30/60	42/84	5	10,5	5	10,5	5	10,5	5	10,5
Labo 50 90 XPL P	35/90	49/135	6	13	6	13	6	13	6	13
Labo 60 110 XPL P	40/110	56/152	7	17	7	17	7	17	7	17

Performance values refer to 25°C room temperature and 20°C water temperature in the condenser. The quantity per cycle and production time vary based on mixes used.

The "Max" values refer to classic Italian artisanal gelato.

Technical Specifications

	Electrical Supply			Rated power input	Fuse	Condenser*	Dimension *at Base*	Net weight
	Volts	*Hz*	*Ph*	*kW*	*A*		*W x D x H cm*	*kg*
Labo 20 30 XPL P	400	50	3	4	12	Water	52 x 65 x 140	230
Labo 30 45 XPL P	400	50	3	5,2	16	Water	52 x 65 x 140	270
Labo 40 60 XPL P	400	50	3	6	16	Water	52 x 65 x 140	320
Labo 50 90 XPL P	400	50	3	7	20	Water	52 x 65 x 140	330
Labo 60 110 XPL P	400	50	3	7,5	25	Water	52 x 85 x 140	350

*Air condenser available with surcharge. The above dimensions and weight refer to the water cooled version.

Labo XPL machines are manufactured by Carpigiani using 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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