Nuvia



Whipped cream and much more…

CARPIGIANI




















CAPPIGIANI

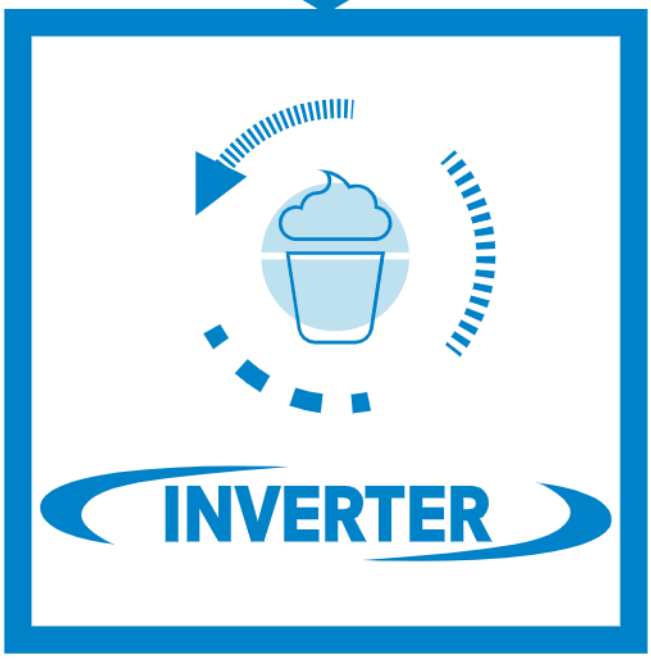
Nuvia





PERFORMANCE AND QUALITY

The **pump**'s numerous air regulations ensure excellent overrun control and superior quality. The built-in **inverter** makes the machine extremely versatile, and capable of adapting to different production volumes and product types, such as cream, mousse, semifreddi, or other creamy preparations.



Thanks to the newly designed all-stainless steel **paddle pump** and the innovative compact and high-performance texturizer, the Nuvia is able to guarantee perfect product whipping.



The **compact, high-performance texturizer** increases the collisions between the fat globules, resulting in perfect whipping for cream and other products.



Nozzle kit with nozzles of different sizes and shapes, in stainless steel like a pastry bag. Decorating has never been so easy.



Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

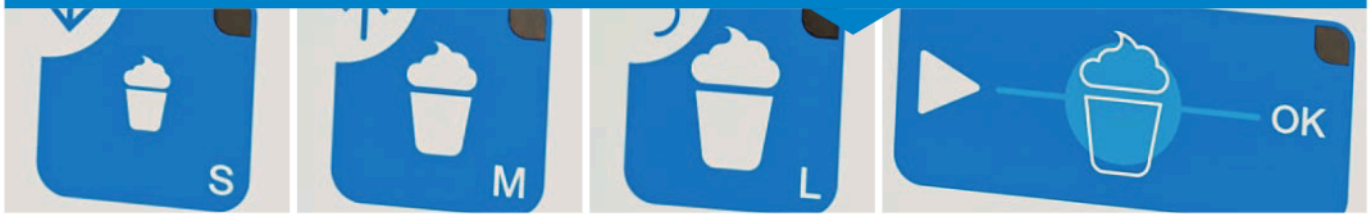
CONVENIENCE

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.

QR CODE

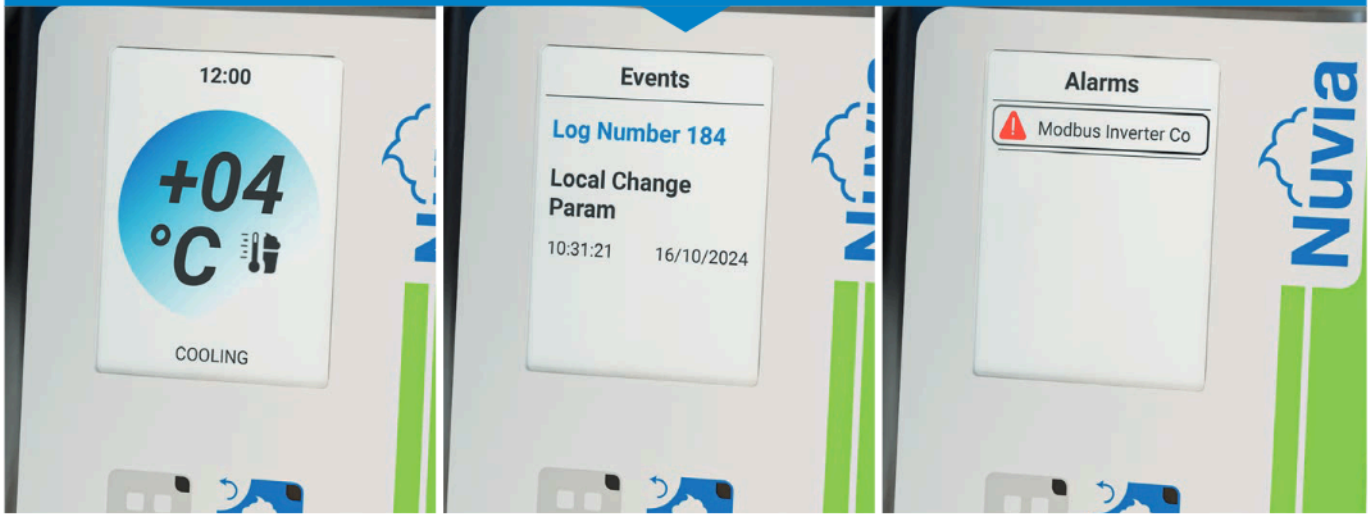
Easy to use

In addition to manual dispensing, it is also possible to preset three different timed portions, for perfect dosing every time: small (S), medium (M) and large (L) dispensing, thus optimizing service operations.





The **2.4" LCD display** effectively allows all the necessary information to be clearly seen, including the product temperature, the machine's status, and any alarms that may be present.



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CONVENIENCE



Easy to fill
The lid's side opening makes filling the tray quick, safe, and convenient.

SAVINGS

The Nuvia provides for energy savings thanks to its **high-efficiency electric motors** and **high-yield condenser.**

Advanced temperature control
The electronic control and inverter on the compressor optimize energy consumption, ensuring the product is properly maintained under all working conditions.

INVERTER

Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

SAFETY

TEOREMA

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



SUSTAINABILITY
Eco-friendly C02 refrigerant.

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

Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

HYGIENE

Removable tank
This facilitates cleaning operations and guarantees maximum hygiene while filling.



Additional removable tank
Also available as a spare part.





Refrigerated dispenser
Maintains the correct product temperature up to the outlet point, for maximum product safety.



Removable nozzle
The magnetic coupling system allows the nozzle to be rapidly removed and re-assembled during cleaning procedures.

Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

HYGIENE

Cleaning in place (CIP) in just 3 steps

Daily cleaning is made even easier thanks to the Cleaning in Place (CIP) system: with just three quick and intuitive steps, guided by the display, it eliminates the need to completely disassemble the machine's components every day, resulting in significant time savings and ensuring maximum hygiene.





The pump and texturizer can be completely disassembled for easy and thorough cleaning.

Carpi Care kit

request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit

Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

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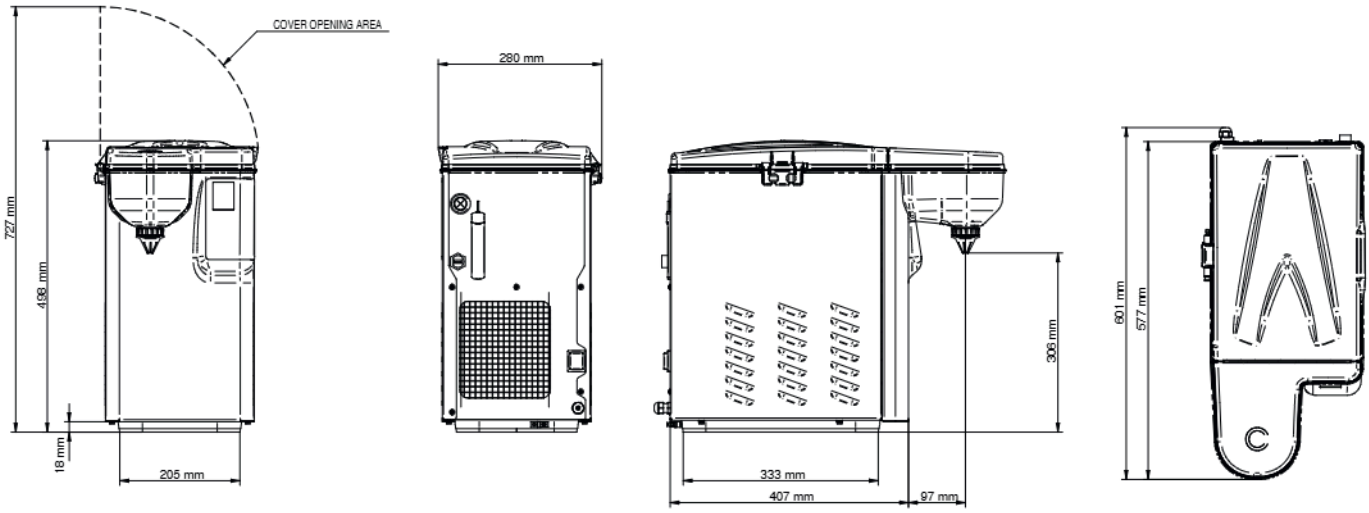

Technical Specifications

	Tank Capacity	Power Supply			Rated Power Input	Fuse Size	Cooling System	Installation Space		Net Weight
	liters	*Volts*	*Hz*	*Ph*	*kW*	*A*		*Lateral cm*	*Rear cm*	*kg*
Nuvia	6	220-240	50-60	1	1	8	Air	5	10	39

Nuvia is produced by Carpigiani according to Certified 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.

CARPIGIANI
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