Labotronic **HE** and Labotronic **HE-H**

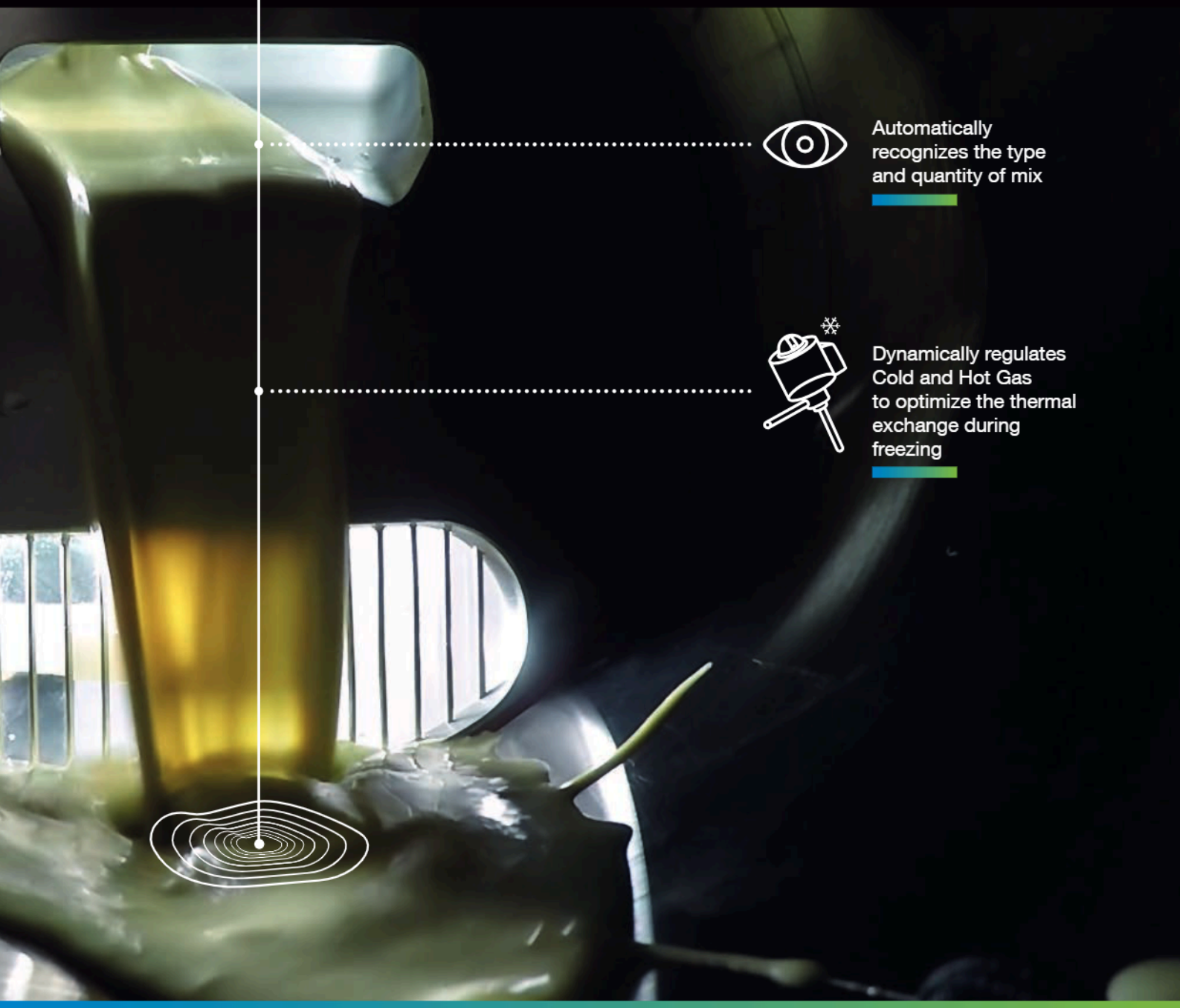


ADAPTIVE
TECHNOLOGY INSIDE

CARPIGIANI

ADAPTIVE
TECHNOLOGY INSIDE

HARD-O-DYNAMIC® ADAPTIVE



Automatically recognizes the type and quantity of mix

Dynamically regulates Cold and Hot Gas to optimize the thermal exchange during freezing

INTELLIGENT TECHNOLOGY
THAT DECIDES WHAT'S BEST FOR YOUR GELATO

Labotronic HE and Labotronic HE-H High Efficiency. Indispensable.



PERFORMANCE AND QUALITY

Just one button for **many programs.**



Gelato Excellent

The gelato is well constructed, scoopable, soft, and creamy, able to remain in the display case for an extended amount of time. This program is particularly elastic, allowing for greatly reduced production quantities.



Gelato Speed

This production program is fast. The gelato is perfect - consistent and dry, ready for the blast freezer. It is the ideal solution for high season, when the batch freezer is being used at maximum production capacity.



Gelato Hard

The gelato is more compact, dense, and stable, ideal for those who prefer to use a scoop to serve gelato. The gelato can go straight into the display case if there isn't time for the blast freezer.



Gelato Simply

1 Gelato Cream (Dairy Gelato)
2 Gelato Fruit
3 Fruit Ice (Fruit Sorbet)

With this program, the operator chooses one of the three preconfigured cycles, simplifying the job. Production can be handled by an employee who is not an expert because the batch freezer will produce the gelato according to the chosen program: **Gelato Cream, Gelato Fruit, Fruit Ice.**



Gelato Zero+

Sorbetto Zero+

Production cycles that allow you to freeze recipes low in solids, with an average reduction of 40% of total solids (sugars, fats and others) **compared to traditional recipes.**



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. When frozen, the Crystal turns into an innovative gelato.



Fruit Cremolata

The program uniformly and perfectly crystallizes water, fruit, and sugar into a fresh, delicious, thirst-quenching treat.

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

H - Heating

The high-range batch freezers are also available with **hot gas technology**. This option allows you to increase the number of production programs (**Gelato Hot**, **Gelato Hot Age** and **Gelato Hot&Cold**).



Gelato Hot
Gelato Hot Age
Gelato Hot&Cold

With the heating function, two programs are available: **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 prepared, pasteurized, and aged, then turned into gelato. **Gelato Hot&Cold**: to heat and cool the mix and then turn it into gelato.

I - Inverter

The high-range batch freezers are also available with an **inverter.** This option allows you to increase the number of production programs (Garnish Gelato, Manual Gelato and Sicilian Slush) available to the gelato artisan and comfort (variegation).



Gelato Garnish

This program makes it easier to produce trays of layered gelato. You can freeze the gelato, extract a part into the tray, and keep the rest in the cylinder to maintain its consistency.
After having added filling and allowed to harden the first layer, the rest of the gelato is ready for extraction for another layer or to finish the tray.



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.



Comfort: variegation

Thanks to the inverter it is possible to **variegate the gelato** in the tray without stopping the machine or closing the door: the beater speed can be reduced to the point of stopping the output of gelato allowing for easy spreading of the topping, then by increasing the speed the flow of gelato will resume.

Beater for Ice Cream

for all models



Ice Cream

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

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

PERFORMANCE AND QUALITY

Many functions **at your service.**

Hard-O-Dynamic® Adaptive **control of the cold.**
Smart technology that decides what's best for your gelato.

H-O-D Adaptive Dynamic Control of Gelato Consistency.

Once the preferred freezing program has been started (Excellent, Speed, Hard, and so on) and the final consistency has been chosen, the exclusive and patented H.O.D. system automatically controls and manages all thermal exchanges, dynamically modulating cold gas and hot gas for all the following possible combinations:
1. Mix quantity, minimum, medium, or maximum load.
2. Mix type, a rich cream gelato or a delicate fruit sorbet.
3. Gelato quality, the desired finished product.

LCD Display

During the dynamic freezing of the gelato, the display shows:
1. The name of the chosen program
2. The current consistency, updating as the mix hardens
3. A bar chart that reflects the increasing consistency of the gelato
4. The final consistency, which can be easily changed throughout the program.

With **Hard-O-Dynamic®** Adaptive, there is no change in timing, temperature, or beater speed for each type of gelato. The only thing that changes is how the cold temperature is used.



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.

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.



Labotronic HE and Labotronic HE-H High Efficiency.



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

CONVENIENCE

New solutions for maximum **convenience during use.**



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

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.



The **shelf mat** is designed to hold small and large trays and tubs in place during gelato extraction.



The **new stainless steel sprayer** is located on the front panel of the machine for easy **cleaning of the cylinder and the chute**. The sprayer can also be locked to facilitate handling during use.



3E beater for all models. Ideal for producing Ice Cream. Also available as a spare part.

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

CONVENIENCE

New solutions for maximum **convenience during use.**



Crystal Dispensing Door.
Ideal with the Crystal program for filling containers and jars directly from the machine.



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



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



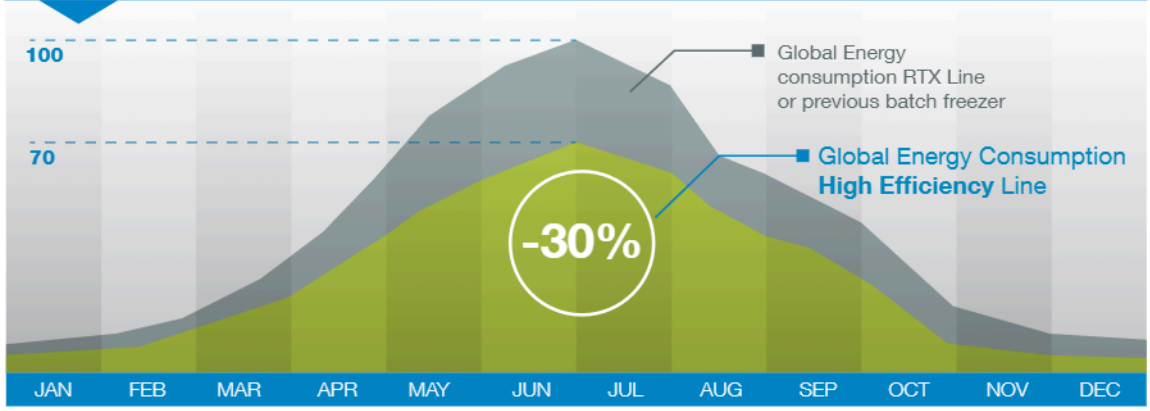
easy way: prepare and pasteurize the mix with your batch freezer.

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SAVINGS

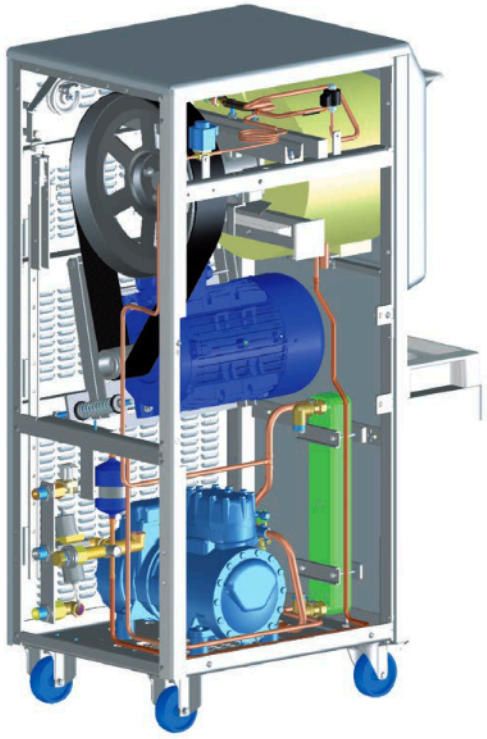
Reduction of production times and consumption of electricity and water.

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.**

Labotronic HE and Labotronic HE-H offer significant savings in energy consumption (electricity and water), **up to 30%** compared to RTX batch freezers or previous models.



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

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

SAFETY

More operational safety and **more control** during production.

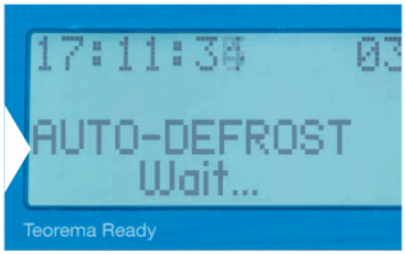


With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



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

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



HYGIENE

Easy cleaning, **guaranteed hygiene.**

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

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

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.



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.

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.

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

Labotronic HE and Labotronic HE-H



Production characteristics

	Gelato								Zero+		Crystal		Cremolata		Slush**		Ice Cream	
	Qty per Batch				Qty per Hour				Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle	
	Mix Used		Gelato Produced		Mix Used		Gelato Produced											
	min - max kg		*min - max liters*		*min - max kg*		*min - max liters*		*min - max kg*		*min - max kg*		*min - max kg*		*min - max kg*		*min - max kg*	
Labotronic 10 45 HE and HE-H	1.5*	7.5	2	10.5	10	45	12	63	1.5	6.5	3.5	7.5	3.5	7.5	3.5	7.5	3.5	7.5
Labotronic 15 60 HE and HE-H	2.5*	10.5	3.5	15	15	60	21	84	2.5	9.5	5	10.5	5	10.5	5	10.5	5	10.5
Labotronic 20 90 HE and HE-H	3.5*	13	5	19	20	90	28	135	3.5	12	6	13	6	13	6	13	6	13
Labotronic 25 110 HE and HE-H	4.5*	17	6.5	24	25	110	35	152	4.5	16	7	17	7	17	7	17	7	17

Technical Specifications

	Electrical Supply***			Rated Power Input		Fuse		Cooling System****	Dimension cm at Base			Net Weight
				HE HE-H	HE I HE-H I	HE HE-H	HE I HE-H I					
	Volts	*Hz*	*Ph*	*kW*		*A*			*W*	*D*	*H*	*kg*
Labotronic 10 45 HE and HE-H	400	50	3	6.4	6.4	16	16	Water	52	65	140	270
Labotronic 15 60 HE and HE-H	400	50	3	7.6	7	20	20	Water	52	65	140	320
Labotronic 20 90 HE and HE-H	400	50	3	9	8.3	25	20	Water	52	65	140	345
Labotronic 25 110 HE and HE-H	400	50	3	11	10	32	25	Water	52	85	140	420

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato.
Performance values refer to 25 °C room temperature and 20 °C water temperature in the condenser.
* Quantity for "Excellent" program ** HE-H I models only *** Other voltages and cycles available with surcharge. **** Air condenser available with surcharge.
The above dimensions and weight refer to the water cooled version.

The Labotronic HE and Labotronic HE-H 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.

printed 10/2/025

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