



  
**CARPIGIANI**

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# Soft Serve

## What is Soft Serve?

Soft serve is a delicious soft whipped ice cream or yogurt served on a cone, in a cup, with a dessert, as a sundae or even as a base for a thick shake. To make soft serve ice cream you can create a freshly made mix which is your own bespoke recipe using raw ingredients such as good milk and cream, or simply buy a pre-made liquid or powder base which is ready to go by adding to the machine.

## World-class machines

A Carpigiani soft serve machine turns fresh ingredients into sumptuously creamy product, ready to serve in a matter of minutes. Lighter than air, the smooth texture and speed at which it can be prepared ensures fresh soft ice cream or frozen yoghurt is available instantly on demand.





# Soft Serve & Frozen Yoghurt



Scan the code to see all our Soft serve machines.



Carpigiani soft serve machines are packed with industry leading features and patented technology, such as Hard-o-Tronic which consistently measures and adapts the mix consistency to ensure perfectly smooth soft serve, and Carpigiani's patented Hopper Agitation technology which ensures the mix stays fresh without splitting, plus the Direct Expansion Freezing System, to increase the speed in which the machine freezes down, reducing ice crystallisation and delivering a smoother consistency.



## SOFT SERVE MACHINE FEATURES



Automatic self-pasteurisation system allows you to decide when to wash the machine (up to a max interval of 42 days).



Hard-O-Tronic® control system allows you to change the consistency of soft serve product quickly and easily.



Teorema-ready. Constantly monitor and diagnose your machine remotely via smartphone.



Customise the shape of your soft serve with an array of unique nozzles.



Direct expansion cylinder speeds up freezing times and eliminates waste.



Pump and gravity versions available - adjust and increase overrun to obtain 40-80% even when tank is full!



### 161 T GSP

Our smallest counter top soft serve ice cream machine. 5L capacity. Gravity-fed.



### 243 T SP

Twin twist counter top soft serve ice cream machine. Simultaneously mix products of different consistencies. Available as a gravity-fed 2 x 8L capacity or pump-fed 2 x 5L capacity. Or upgrade to a pump-gravity kit to get the best of both worlds.



### 191 Classic

Single flavour counter top machine that produces soft serve ice cream, sorbet and frozen yoghurt.



### XVL 3

Floor-standing twin twist soft serve machine with 2 x 13L tanks, perfect for large scale production capacity.



Soft Serve

# Profit Calculator

## ICE CREAM CONES

Cost (£)	
Product Sales Price	£2.50
Less VAT	£2.08
Product Cost	0.15
Profit Per Portion	£1.93

### ORDERS (350 TRADING DAYS)

Servings Per Day	20
Net Daily Profit	£38.67
Net Monthly Profit	£1,127.78

ANNUAL PROFIT £13,533.33

Servings Per Day	50
Net Daily Profit	£96.67
Net Monthly Profit	£2,819.44

ANNUAL PROFIT £33,833.33

Servings Per Day	75
Net Daily Profit	£145.00
Net Monthly Profit	£4,229.17

ANNUAL PROFIT £50,750.00

## ICE CREAM SUNDAES

Cost (£)	
Product Sales Price	£4.95
Less VAT	£4.13
Product Cost	£0.50
Profit Per Portion	£3.63

### ORDERS (350 TRADING DAYS)

Servings Per Day	20
Net Daily Profit	£72.50
Net Monthly Profit	£2,114.58

ANNUAL PROFIT £25,375.00

Servings Per Day	50
Net Daily Profit	£181.25
Net Monthly Profit	£5,286.46

ANNUAL PROFIT £63,437.50

Servings Per Day	75
Net Daily Profit	£271.88
Net Monthly Profit	£7,929.69

ANNUAL PROFIT £95,156.25

# Artisan Gelato

## What is Artisan Gelato?

Artisan Gelato is a traditional Italian frozen dessert that is made from a blend of milk, sugar, and flavourings. It is similar to what we refer to as ice cream in the UK. However, it has distinct differences that set it apart and provide a unique taste experience.

Unlike ice cream, Gelato is made with a lower fat content and has a denser, creamier texture, which is achieved by using fresh, natural ingredients and churning the mixture at a slower speed, incorporating less air. This results in a healthier and more flavourful alternative to traditional ice cream.

The definition of Artisan is “a worker in a skilled trade, especially one that makes things by hand”. Today machines may help us, but the philosophy remains. Gelato is healthier and lower in fat than ice cream, made in small batches using fresh, natural ingredients and is served at a warmer temperature for a more intense flavour.

## CASE STUDY

### Hotel Chocolat

MILTON KEYNES



Scan the code to see our case study on Hotel Chocolat.

A visit to Hotel Chocolat’s Milton Keynes retail store and café makes it clear why the cocoa-growing chocolatiers is at the forefront of product innovation. Based in the award-winning Centre:MK retail complex, the Hotel Chocolat boutique is one of the company’s 30 ‘Cocoa Cafés’ and 60+ ice cream locations...





# The Gelato Journey

## The process of making artisan gelato

To produce great gelato you need quality raw ingredients and to follow a key process:

STEP

1

### Pasteurisation

Pasteurisation is a heat treatment that ensures the safety of the ingredients and preservation of the gelato. After heating, the liquid mixture remains at an elevated temperature for the time necessary to guarantee the process; then cooled rapidly before being stored at a maximum of +4°C.

STEP

2

### Homogenisation

Gelato is produced by continuously stirring a mixture containing milk, sugar and natural flavourings as it freezes. A mixer is an indispensable tool for mixing, homogenising and diffusing any solid or fibrous ingredients into the mix. This helps obtain a consistent, uniform base.

STEP

3

### Production

Any syrups or flavours that are required are introduced into the cylinder and mixed through with the agitator. During this phase, the machine incorporates air into the mix and begins to freeze as the base makes contact with the side of the cylinder, forming tiny crystals which give gelato its smooth characteristic.

STEP

4

### Blast Freeze

The gelato is extracted from the machine at -7/ -9°C and should then be placed in a freezer capable of further reducing the core temperature to -12°C as quickly as possible. This helps to keep the structure, texture and taste of the gelato while in storage or when served.

STEP

5

### Store, display and serve

Carpigiani provide a wide range of display cabinets, each one perfect for displaying your artisan gelato safely and attractively. For more information on our range, see the 'Display & Design' section on page 15.

Gelato Preparation:

Pasteurising  
& Ageing

In preparation of gelato, the pasteurisation phase is indispensable in guaranteeing the quality of gelato and increasing its preservation, without compromising its nutritional values. The procedure involves heating and then quickly cooling down the product, destroying most of the pathogenic bacteria and making the remaining ones inactive for a certain period of time, if maintained at adequate temperature.

REDUCED ENERGY COMSUMPTION

Carpigiani HE technology; Machines equipped with high-efficiency motors and high-performance condensers, providing maximum efficiency during pasteurisation and freezing. Pastomaster HE ensures generous savings in electricity and water consumption of 30%+.



Pastomaster 60 XPL/P

Part of our Pastomaster range. The Pastomaster 60 XPL/P is easy to use and simple to manage.



Pastomaster 120 XPL/P

The Pastomaster 120 XPL/P is perfect for producing, storing and ageing all types of gelato mix.



Pastomaster 60 HE

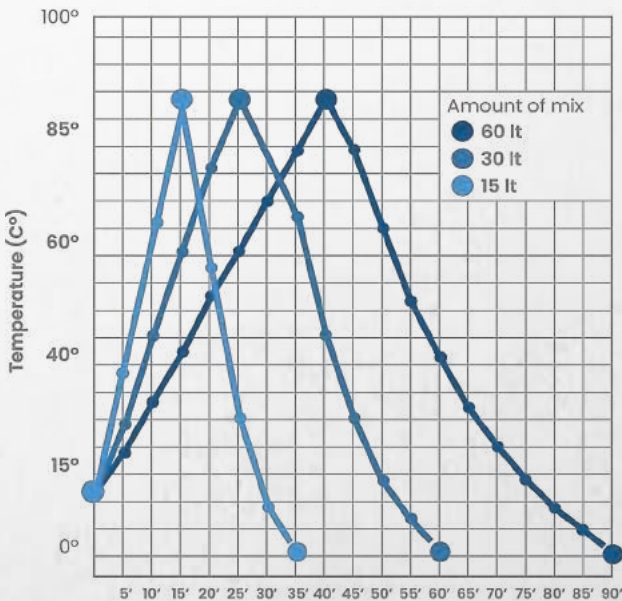
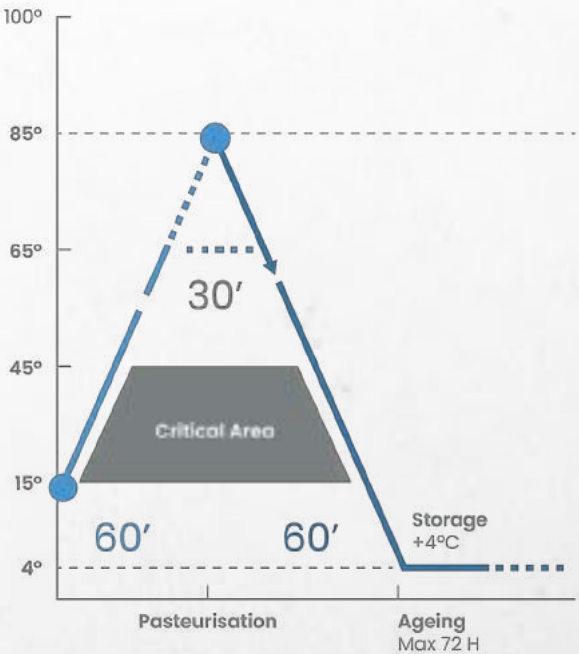
Intelligent HE technology that takes special care of your mix. The adaptive exchange pump micronises fat globules, resulting in creamier gelato.



Pastomaster HE 120

Built with more advanced technology the Pastomaster HE allows for more care to be taken with your mix.

Pasteurisation is an essential heat treatment process to ensure food safety.



Pastomaster 60 XPL/P



Pastomaster 60 HE



Pastomaster 120 XPL/P



Pastomaster HE 120



Scan the code to see all our Artisan Gelato machines.





# Batch Freezing

Batch freezing is a method of producing gelato that involves freezing a batch of gelato mixture in a specialized machine called a batch freezer. This machine churns the mixture as it freezes, incorporating air and creating a smooth, creamy texture. Batch freezing is typically used in gelato shops or in artisanal production, as it allows for greater control over the freezing process and the ability to produce a wide variety of flavours.

## GELATO CRYSTAL & CRYSTAL DISPENSER DOOR

The unique 'Crystal' programme is designed to produce a semi-dense Gelato that is ideal for making desserts of any shape. Perfect for creating Gelato cake, semi-fredo, Gelato sticks & more! Plus when combined with the optional Crystal Dispenser door, this makes potting ice cream a breeze!

## BATCH FREEZING FEATURES



### Hard-O-Dynamic® Smart

Patented technology that automatically controls and manages all thermal exchanges, dynamically modulating cold gas and hot gas and deciding what's best for your gelato or sorbet.

### POM Beater

The beater has no central shaft. Its POM blades are 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 keeping it clean and efficient.

### Carpigiani's HIGH EFFICIENCY TECHNOLOGY

Machines equipped with high-efficiency motors and high-performance condensers, providing maximum efficiency during pasteurisation and freezing. Pastomaster HE ensures generous savings in electricity and water consumption of 30%+.

Labo 6/9 XPL P



Ready 14 20

## COUNTER TOP PRODUCTS



### Labo 6/9 XPL P

Professional and reliable to expand your menu with Gelato and sorbets. Ideal for foodservice and catering. From 1.0 to 1.5 KG per cycle.



### Ready 14 20

Pasteurisation, aging and freezing: the entire production process in a single countertop machine.

Labo 30/45 XPL P

Labotronic HE

Maestro HE

Ready Batch Freezer



### Labo 30/45 XPL P

The easy-to-use floorstanding batch freezer with 6 variable batch freezing programs suitable for different types of production.



### Labotronic HE

Hard-o-Dynamic® Adaptive: Intelligent Technology that decides what's best for your gelato. Automatically recognizes the type and quantity of mix.



### Maestro HE

The Maestro HE automatically recognizes the type and quantity of mixture, dynamically regulates Cold and Hot Gas, optimizing heat exchange during freezing and regulates the Hot Gas to avoid burns during production.



### Ready Batch Freezer

The Ready makes it possible to complete the full gelato production process in just one machine.



Scan the code to see full range of batch freezers.





# Artisan Gelato Profit Calculator

## GELATO CONES/ TUBS

### Cost (£)

Product Sales Price	£2.95
Less VAT	£2.46
Product Cost	0.20
Profit Per Portion	£2.26

### ORDERS (350 TRADING DAYS)

Servings Per Day	20
Net Daily Profit	£45.17
Net Monthly Profit	£1,317.36

ANNUAL PROFIT £15,808.33

Servings Per Day	50
Net Daily Profit	£112.92
Net Monthly Profit	£3,293.40

ANNUAL PROFIT £39,520.83

Servings Per Day	75
Net Daily Profit	£169.38
Net Monthly Profit	£4,940.10

ANNUAL PROFIT £59,281.25

## GELATO SUNDAES

### Cost (£)

Product Sales Price	£5.95
Less VAT	£4.96
Product Cost	£0.60
Profit Per Portion	£4.36

### ORDERS (350 TRADING DAYS)

Servings Per Day	20
Net Daily Profit	£87.17
Net Monthly Profit	£2,542.36

ANNUAL PROFIT £30,508.33

Servings Per Day	50
Net Daily Profit	£217.92
Net Monthly Profit	£6,355.90

ANNUAL PROFIT £76,270.83

Servings Per Day	75
Net Daily Profit	£326.88
Net Monthly Profit	£9,533.85

ANNUAL PROFIT £114,406.25

# Professional Display Cabinets & Design Services

It's counter productive in making delicious gelato and pastry and then not preserving and showcasing it at its best. A display cabinet is your shop window. It is what your customers will see and highlights your wonderful products. Whether you're investing in a single display case or a complete turnkey project, we can help make your ideas a reality.



## Display & Design Machines

Find the perfect product for your need, from our stylish patisserie display cabinets and Gelato display cabinets, through to complete Gelato shop equipment and designs.

## CASE STUDY Gelato Village LEICESTER

Founded in 2014 by Antonio De Vecchi and Daniele Taverna, Gelato Village, located in Leicester's stylish, Saint Martins Square, offers true authentic, Italian Gelato made using some of the finest ingredients available.



Scan the code to see our case study on Gelato Village.

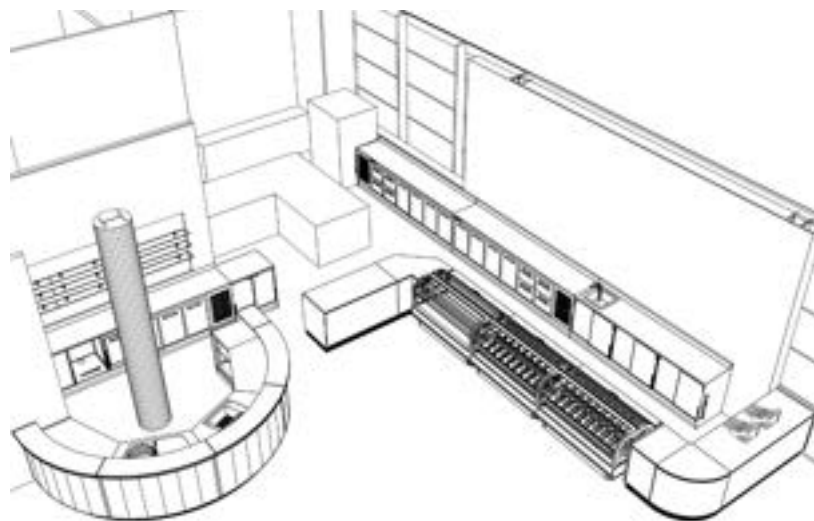




# Cabinets & Display *Display*

## The Perfect Fit

Our experienced business development managers know their territories well and can advise on everything from expected rents and rates through to ideal shop sizes, possible layouts & configurations and what showcases will work best for your specific products. These could be artisan gelato, pastry, gelato on a stick, single portion desserts, gelato cake or other snacks. We can supply you a single display case or work with you to produce a full set of 2D drawings and 3D plans, allowing you to see what the finished project could look like when installed.



**Utilising Carpigiani UK's expertise in the field of all things sweet combined with the experience of a carefully selected group of external partners, we continue to push boundaries in innovative design and state-of-the-art technology to create outstanding shop fits, tailored to the individual needs of the business.**



**From classic to contemporary designs, Carpigiani UK offers bespoke design solutions for your shop requirements.**

"I saw the opportunity for shakes and desserts in the UK and after starting small with my first shop in Sheffield in 2015, the interest from customers has just grown and grown, so much so that the new store in Wakefield is the biggest we've ever opened and I think is one of the biggest dessert parlours in the UK. For this store, we had to get everything right, I wanted it to be visually stunning and to have the best equipment. So, for this one, we spoke to Carpigiani."

**Rassam Ali, Rassam's Creamery**

# *Rassam's Creamery*

Rassam's Creamery in Wakefield boasts the IFI Cloud display units whose unique design ensures exceptional visibility and makes the gelato appear as if floating on a cloud. Bespoke cabinets and a mocktail bar also designed by IFI, as well as Rassam's signature LED lighting, ensure the venue is a visual delight.

"I worked with the team at Carpigiani to design the store, I wanted something impressive to really showcase the desserts we create here and I also needed a hard working soft serve machine as we get through hundreds of thickshakes, sundaes, pancakes etc., every day. The Carpigiani XVL1 soft serve machine is amazing, it gives us the capacity we need, it's easy to clean and our soft serve tastes amazing. We have a substantial menu, about 30 pages but our most popular products are the thickshakes and freakshakes. They are all made to order, and for that we need soft serve produced on demand, with perfect consistency every time."





# Gelato University

Gelato University was established in 2003 to educate students in the art of artisan gelato and soft serve ice cream. Today, Carpigiani Gelato University is recognised internationally for developing successful gelato entrepreneurs around the world. Featuring a comprehensive training programme, cutting edge teaching and a team of internationally recognised Gelato Masters, over 6,000 students globally pass through our courses each year.

## Introductory Sessions

Carpigiani UK is proud to offer a complete range of courses in locations around the country. Our monthly taster sessions are ideal for anyone interested in gelato and the significant profit opportunity that artisan gelato can achieve. So whether you're looking for new ideas, techniques, or recipe inspiration, check out our website for the next available date for an introductory course near you.



Scan the code for more on the Gelato University.



# Drinks, Shakes & Premium Thick Shakes

## Drinks & Shake Machines

Our machines give you the opportunity to serve a variety of chilled, frozen or hot drinks. From juices, smoothies, cocktails and mocktails to slushes and hot chocolate. If shakes are your preference, we have a range of machines that will deliver an authentic product that fits within any QSR, casual dining or fast food environment.

## Bursts of refreshment

From creamy milkshakes and refreshing fruit slushes, to thick sweet hot chocolate, Carpigiani machines help you deliver the ultimate indulgent drinks all year round.





# Drinks, Shakes & Premium Thick Shakes



## Dream

DREAM by V-Air: The ultimate frozen drinks and cocktails solution. Featuring a sleek design, colour changing LED's, improved efficiency, and high-capacity for continuous supply. Ideal for front of house.



## SMART +

The most compact professional smart slush machine on the market. It's space saving vertical ventilation technology enables machines to be installed side by side without any clearance space.



## GK3

A shake & sundae heat- treatment combo freezer. This model allows you to pasteurize one side while keep running the other side.

## PREMIUM DRINKS FEATURES



The DREAM offers a continuous supply of frozen drinks, simply by topping up the hopper.



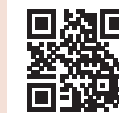
SMART+ features an Innovative digital display that indicates temperature of the beverage and a connected mobile app.



The GK3 features two independent, high-volume freezers in one compact structure. If needed, one side can be stopped, while the other side remains in full operation.



161K



## 161K

The new 161K is the most advanced countertop shake maker on the market. The machine is packed with the latest technology to ensure it produces outstanding and consistent quality shakes.

## 161K MACHINE FEATURES



The 161K features a built in spinner blender to create hand spun thick shakes.



Carpigiani's world renowned build quality means the 161K can produce 125 x 400ml servings per hour.



With its unique self-pasteurisation as standard, the 161K is a dream for end users, requiring it to only need cleaning every 42 days!



Scan the code to see our full range of Drinks & Shakes machines.





Drinks & Shakes

# Profit Calculator

THICK SHAKES	
Cost (£)	
Product Sales Price	£5.50
Less VAT	£4.58
Product Cost	0.60
Profit Per Portion	£3.98
ORDERS (350 TRADING DAYS)	
Servings Per Day	20
Net Daily Profit	£79.67
Net Monthly Profit	£2,323.61
ANNUAL PROFIT £27,883.33	
Servings Per Day	50
Net Daily Profit	£199.17
Net Monthly Profit	£5,809.03
ANNUAL PROFIT £69,708.33	
Servings Per Day	75
Net Daily Profit	£298.75
Net Monthly Profit	£8,713.54
ANNUAL PROFIT £104,562.50	

## CASE STUDY

### Vue Cinemas

When Vue looked to expand their catering offering with a milkshake range, they turned to Carpigiani to provide the machines they needed. Jamie Graham, National Retail Manager for Vue, discusses the benefits that Carpigiani’s machines have brought to the business.

Vue were so delighted with the milkshake machines, they also installed Carpigiani soft serve ice cream machines across the UK.



Scan the code to see our case study on Vue Cinemas.



# Pastry & Catering

From a Michelin starred kitchen to a banqueting operation, we provide machines to help you deliver quality and consistent results. With machines for the bulk production of bases, creams, sauces chocolate, desserts and custards to counter top batch freezers for the production of gelato!





# Pastry & Catering



## Mini Whip

Countertop fresh whipped cream machine. Designed to hold and dispense fresh whipped creams and mousses, both sweet and savoury. The Mini Whip has a 2L tank and can deliver 35kg per hour.



The Mini Whip can produce semifreddos and sweet and savory mousses with a wide range of flavours.



Thanks to the pump you can adjust the air-product mixture to whip natural, vegetable, and other types of cream.

## Mini Whip



Precise timings, perfect temperatures and pristine consistency are required in order for caterers and even the most artistic pastry chefs to flourish.

The constant development of our products has ensured a plethora of concepts that will assist in a contemporary creative kitchen following years of expertise and experience.



## Lab-O-Chef 5

Infinite free programs, 23 pastry programs, 9 chocolate programs, 6 specialty programs, 9 programs for gastronomy recipes, 16 programs for gelato, Sicilian slush, sauces and toppings.

## LAB-O-CHEF 5 MACHINE FEATURES



The agitator without a central shaft and the newly designed scrapers creates the perfect result of a wide range of different products.



The machine includes a recipe book with detailed recipes and information on ingredients that can be downloaded by scanning the QR Code on the front of the machine.

## Lab-O-Chef 5



## Pastochef

Our Carpigiani Pastochef machine is able to mix, cook, pasteurise, cool, age and store in one compact, adaptable appliance. Designed confectioners, ice cream makers, chocolatiers and chefs, the Pastochef appliances have 45 fully automatic programmes and 5 customisable programmes for your own recipes.

## PASTO CHEF MACHINE FEATURES



Beater with 8 different mixing systems from slow to fast with options to operate continuously or at different intervals.



18 confectionery; 4 ice cream; 9 chocolate; 7 specialty; 7 gastronomy; and 5 free programmes.

## Pastochef



Scan the code for the full range of pastry products.



# About *Carpigiani*

Carpigiani UK is a direct trading subsidiary of Carpigiani Ali Spa, the undisputed world leader in the manufacture of gelato, ice cream and pastry equipment for over 70 years. From our centrally located head office in Hereford, we coordinate a nationwide team of sales and service experts, while our passion, experience and dedication ensures smooth delivery, installation and on-going training as standard.



## Sales & Support

Carpigiani UK offers a nationwide service of highly experienced and dedicated experts who provide specialist knowledge of the world's leading ice cream and gelato making equipment. Our dedicated Business Development Managers offer unparalleled levels of advice and support to ensure you get the best from your equipment.



## Training & Development

With the dedicated support of distinguished master gelato makers, handpicked by Carpigiani, we pride ourselves on the continuing training and development of the next generation of gelato experts. Offering a range of services, such as menu development and recipe formulation, our team will work with you to ensure you get the very best equipment that considers and meets all your requirements.



## Service & Maintenance

Managed directly by Carpigiani UK, our Service Desk team of advisors based in our Head Office are on hand to take your call as your initial point of contact. Via our service management system, a national team of over 50 factory trained specialist technicians are available if required for despatch to your site ensuring we provide the very best technical and after sales service standards.

“Over the last 30 plus years of being a chef I have definitely used my fair share of different ice-cream machines as well as different brands. But none of them have been more consistent and reliable than Carpigiani’s Labo 6/9 as well as being easy to use, you know you have peace of mind in that who ever uses it, you will always end up with a consistent product of the very highest quality.”

Tom Aikens





# History & Heritage

## Timeline

### 1944 Carpigiani brothers produce & patent 'Autogelatiera'

Brothers Bruto and Poerio Carlo Carpigiani Created the "Gastecnica S.a.s dei fratelli Carpigiani", producing and patenting a gelato machine, named "Autogelatiera"



### 1946 Carpigiani Renamed in Honour of Bruto Carpigiani

Poerio Capigiani launched new company 'Carpigiani Bruto', named after his brother who died prematurely and who also invented the vertical batch freezer.



### 1950 Gelato Food Fashion

Authentic Italian Gelato is at the height of food fashion.



### 1959 First Artisan Gelato Event Attended

Carpigiani attend the first ever event for artisan gelato in Longarone, North East Italy.



### 1960 Hard-o-Matic invention

Carpigiani becomes global leader in ice cream machinery with the invention of the Hard-o-Matic

### 2006 Carpigiani UK Formed

Carpigiani UK formed as a direct trading subsidiary.



### 2003 Gelato University Established

Carpigiani establishes Gelato University and expands worldwide.

### 1989 Carpigiani Becomes Part of Ali Group

Carpigiani becomes part of Ali Group, one of the world's largest manufacturers and suppliers of equipment for the foodservice industry



### 1970 Ice Cream Parlours a Worldwide Trend

An Explosion in ice cream and gelato popularity sees ice cream parlours develop as a worldwide trend.



### 1963 Food Safety Innovations

Revolutionary pasteurising machines are developed to guarantee food safety.



### 1967 New Express Style Ice Cream

Soft ice cream machines combine art and automation to offer a new express style ice cream.

### 2010 Scottish Development Centre opens

Carpigiani's Scottish Development Centre opens



### 2015 London Development Centre opens

Carpigiani's London Development Centre opens.

### 2016 Carpigiani move to Hereford Headquarters

Carpigiani UK move into their new headquarters at Carpigiani House

Carpigiani continues to be at the forefront of innovation in the supply and manufacture of Gelato, soft serve ice cream, drink and display equipment.

### 2019 Restaurant Range Launches

In 2019, Carpigiani launched its 'Restaurant Range' of machines featuring Freeze & Go, Labo 6 9 XPL P, Labo 8 12 XPL P & Ready 14 20 Counter Top.



Carpigiani continues to be at the forefront of innovation in the supply and manufacture of Gelato, soft serve ice cream, drink and display equipment.



# Service & Support

Equipment down time is the biggest potential hidden cost to your business. We pride ourselves that the very best equipment is complemented by the highest standards of service support to keep this to a minimum. Managed directly by Carpigiani UK, our Service Desk advisors are ready to take your call when the need arises.

Via our Service Management system our national team of 50+ skilled technicians are available for despatch to ensure the very best service standards. We work to Service Level Agreements and Key Performance Indicators set by us and our customers to constantly drive down response times and increase first time fix rates.



## Carpigiani Total Care Packages

Increasingly popular, a fully inclusive service contract is a great way to ensure you can plan for all costs associated with your equipment at the outset and reduce any unwanted surprises. As well as extending the warranty period, all our service contracts incorporate a planned preventative maintenance visit further enhancing the smooth running and reliability of your equipment and minimizing costly downtime. We offer service contracts for all new equipment purchased of up to 5 years.



## Spare Parts & Aftersales

A huge investment is made in our spare parts stockholding in support of our customers, with constant review of all items held. Managed by our dedicated Spare Parts Department, spares are available for direct despatch to you by mail order from our HQ stockholding on a next day basis. In addition, all of our technicians hold 'van stock' spares that are monitored and adjusted to ensure they can be despatched and carry out first time fixes without delay.



## Teorema

Used exclusively with Carpigiani machines, the Teorema system allows for remote monitoring of the operational efficiency and continued reliability of an individual appliance. Accessed through a dedicated online portal via a computer or mobile device, the system is able to provide analysis of usage, efficiency, cleaning cycles and even alerts the operator to any potential malfunctions, while also allowing dedicated Carpigiani engineers remote diagnostic support when required.

Designed not only to allow for continued observation of production levels, but also for diagnostic maintenance, Teorema can help significantly reduce downtime of an appliance by allowing the technical team to ascertain certain error codes or ensuring engineers arrive on site with the necessary spare parts and tools required to perform a first time fix.



# Index

MODELS						Dimension				CHARACTERISTICS			
						Production kg				Volt/Hz/Ph	kW	Fuse	Cond
GELATO AND PASTRY MACHINES range HE						Width	Depth	Height		A		Standard	
MAESTRO**HE	Z	520	650	1400	see catalogue					400/50/3	6.4	16	Water (air Available)
MAESTRO***HE	Z	520	650	1400	see catalogue					400/50/3	7.6	20	Water (air Available)
MAESTRO****HE	Z	520	650	1400	see catalogue					400/50/3	9	20	Water (air Available)
ELECTRONIC BATCH FREEZERS range HE													
LABOTRONIC 10 45 HE-H	Z	520	650	1400	10/45					230 o 400/50/3	6.4	16	Water (air Available)
LABOTRONIC 15 60 HE-H	Z	520	650	1400	15/60					230 o 400/50/3	7.6	20	Water (air Available)
LABOTRONIC 20 90 HE-H	Z	520	650	1400	20/90					230 o 400/50/3	9	20	Water (air Available)
LABOTRONIC 25 110 HE-H	Z	520	850	1400	25/110					230 o 400/50/3	11	25	Water (air Available)
MACHINES FOR GELATO, GELATO PASTRY AND STICKS													
MISTER ART PLUS *	Z	505mm	875mm	890mm	485					400/50/3	4.7	16	Air or Water
MISTER ART *	Z	505mm	755mm	830mm	270					400/50/3	2.4	10	Air or Water
ELECTRONIC MIX TREATMENT MACHINES range HE													
PASTOMASTER 180 RTL	Z	750mm	1060mm	1190mm	60					400/50/3	7	16	Water (air Available)
PASTOMASTER 60 HE P	Z	350mm	900mm	1050mm	60					400/50/3	11.2	20	Water (air Available)
PASTOMASTER 120 HE	Z	650mm	900mm	1050mm	120					400/50/3	11.2	20	Water (air Available)
ELECTRONIC MIX TREATMENT MACHINES range RTL													
PASTOMASTER 180 RTL	Z	750mm	1060mm	1190mm	180					230/400/50/3	17.5	28.0	Water
READY BATCH FREEZER													
READY 14 20 COUNTER TOP*	Z	455mm	580mm	765mm	14/20					230/50/1	3.1	25.0	Air
READY 20 30 WF	Z	520mm	650mm	140mm	20/30					400/50/3	4.0	12.0	Water (air Available)
READY 30 45 WF	Z	520mm	650mm	140mm	30/45					400/50/3	5.2	16.0	Water (air Available)
ELECTRONIC BATCH FREEZERS range XPL/P													
LABO 14 20 XPL/P (counter top)	Z	455mm	580mm	765mm	14/20					230/50/1	3	20	Air
LABO 20 30 XPL/P	Z	520mm	650mm	1400mm	20/30					230 o 400/50/3	4	12	Water (air Available)
LABO 30 45 XPL/P	Z	520mm	650mm	1400mm	30/45					230 o 400/50/3	5.2	16	Water (air Available)
LABO 40 60 XPL/P	Z	520mm	650mm	1400mm	40/60					230 o 400/50/3	6	16	Water (air Available)
LABO 50 90 XPL/P	Z	520mm	650mm	1400mm	50/90					230 o 400/50/3	7	20	Water (air Available)
LABO 60 110 XPL/P	Z	520mm	650mm	1400mm	60/110					230 o 400/50/3	7.5	25	Water (air Available)
SYNTHESIS													
Synthesis 2 - Horizontal	Z	750mm	650mm	1000mm	1.5/2.5**					220-240/50-60/1	2.4	16	Air
Synthesis 2 - Vertical <b>NEW</b>	Z	450mm	880mm	1000mm	1.5/2.5**					220-240/50-60/1	2.4	10	Water
ELECTRONIC MIX TREATMENT MACHINES range XPL-XPL/P													
PASTO 30 XPL		390mm	850mm	1030mm	30					230 o 400/50/3	3.5	16	Water (air Available)
PASTOMASTER 60 XPL P	Z	350mm	860mm	1030mm	60					230 o 400/50/3	7	16	Water (air Available)
PASTOMASTER 120 XPL P	Z	650mm	860mm	1030mm	120					230 o 400/50/3	11.2	32	Water (air Available)

ELECTRONIC AGING VATS range XPL													
AGE 60 XPL		390mm	850mm	1030mm	60					230/50/1	1.1		Air (water optional)
AGE 60+60 XPL		700mm	850mm	1030mm	60+60					230/50/1	2.5		Air (water optional)
ELECTRONIC MACHINES FOR GASTRONOMY & CONFECTIONERY range RTL													
PASTOCHEF 18 RTL	Z	450mm	614mm	1100mm	15					230 o 400/50/3	2.1	10	Air or Water
PASTOCHEF 32 RTL	Z	658mm	716mm	1100mm	30					230 o 400/50/3	4	10	Water (air Available)
PASTOCHEF 55 RTL	Z	658mm	720mm	1190mm	50					230 o 400/50/3	5.6	10	Water (air Available)
WHIPPING CREAM MACHINES													
ECOWIP/G		220mm	530mm	450mm	35					220/230/50-60/1	0.5	10	Air
MINIWIP/G		220mm	530mm	450mm	50					220/230/50-60/1	0.9	10	Air
MASTERWIP/G		220mm	550mm	510mm	50					220/230/50-60/1	0.7	10	Air
JETWIP/G		310mm	620mm	510mm	80					220/230/50-60/1	0.5	10	Air
MACHINES FOR GELATO AND SORBETS ON STICK													
FANTASTICK	Z				6	48 stick				230/50/1	1.4		Air
TURBOMIX 10	Z	440mm	500mm	1140mm	1.5/2.5**					230/50-60/1		13	

MODELS						Production					
kg						Volt/Hz/Ph	kW	Fuse	Cond		
SMALL BATCH FREEZERS											
IDEAUNO BATCH FREEZER *		335mm	590mm	900mm	1.5	230/50/1	1.3	10	Air		
IDEAUNO WASHING MODULE		335mm	590mm	900mm		230/50/1	0.6	6			
FREEZE & GO		310mm	620mm	550mm	5	230/50/1	0.5	13	Air		
LABO 6/9 XPL P	Z	365mm	550mm	740mm	6/9	230/50/1	1.35	8	Air		
LABO 8/12 XPL P	Z	365mm	550mm	740mm	8/12	230/50/1	2.2	16	Air		
READY 6/9	Z	360mm	550mm	740mm	6/9	230/50/1	2	10	Air		
READY 8/12	Z	360mm	550mm	740mm	8/12	230/50/1	2.2	12	Air		
READYCHEF 14 20*	Z	455mm	580mm	765mm	see catalogue	230/50/1	3	25	Air		
QUARTETTO		540mm	570mm	1150mm	10/15	230/50/1	2.3		Air		



	PANEL	Dimensions			BEATER	PRODUCTION	
		Width	Depth	Height	TYPE	kg	Portions 75GR.
COUNTER TOP – SINGLE FLAVOUR							
161 T G SP	STEEL	320mm	800mm	856mm	R-POM	15	200
161 T G SP BLOCKCHAIN	STEEL	320mm	800mm	856mm	R-POM	15	200
191 G	CLASSIC	507mm	755mm	830mm	POM	17	230
191 P	CLASSIC	507mm	755mm	830mm	POM	18	245
191 G	STEEL	507mm	755mm	830mm	POM	17	230
191 P	STEEL	507mm	755mm	830mm	POM	18	245
191 G SP	CLASSIC	507mm	755mm	830mm	POM	17	230
191 G SP	STEEL	507mm	755mm	830mm	POM	17	230
191 P SP	CLASSIC	507mm	755mm	830mm	POM	18	245
191 P SP	STEEL	507mm	755mm	830mm	POM	18	245
241 G	STEEL	507mm	755mm	830mm	POM	22	300
241 P	STEEL	507mm	755mm	830mm			
241 G SP	STEEL	507mm	755mm	830mm	POM	22	300
241 P SP	STEEL	507mm	755mm	830mm			
XVL 1 COUNTER G SP	STEEL	400mm	744mm	910mm	POM	20	265
XVL 1 COUNTER P SP	STEEL	400mm	744mm	910mm			
COUNTER TOP – TWIN TWIST							
243 T G SP <b>NEW</b>	STEEL	440mm	767mm	865mm	R-POM	20	268
243 T P SP <b>NEW</b>	STEEL	440mm	767mm	865mm	R-POM	24	320
193 G	CLASSIC	550mm	875mm	890mm	POM	31	415
193 G	STEEL	550mm	875mm	890mm	POM	31	415
193 P	CLASSIC	550mm	875mm	890mm	POM	32	435
193 P	STEEL	550mm	875mm	890mm	POM	32	435
193 G SP	CLASSIC	550mm	875mm	890mm	POM	31	415
193 G SP	STEEL	550mm	875mm	890mm	POM	31	415
193 P SP	CLASSIC	550mm	875mm	890mm	POM	32	435
193 P SP	STEEL	550mm	875mm	890mm	POM	32	435
FLOOR MODEL – SINGLE FLAVOUR							
XVL 1 G	STEEL	458mm	939mm	1611mm	POM	33	440
XVL 1 P	STEEL	458mm	939mm	1611mm	POM	35	465
XVL 1 G SP	STEEL	458mm	939mm	1611mm	POM	33	440
XVL 1 P SP	STEEL	458mm	939mm	1611mm	POM	35	465
FLOOR MODEL – TWIN TWIST							
TRE B/P EVO	STEEL	510mm	740mm	1440mm			
SUPER TRE/B/G EVO	STEEL	560mm	840mm	1440mm	POM	43	580
SUPER TRE/B/P EVO	STEEL	560mm	840mm	1440mm			
SUPER TRE/B/G EVO SP	STEEL	560mm	840mm	1440mm	POM	43	580
SUPER TRE/B/P EVO SP	STEEL	560mm	840mm	1440mm			
XVL 3 G	STEEL	508mm	939mm	1611mm	POM	45	600
XVL 3 P	STEEL	508mm	939mm	1611mm	POM	47	630
XVL 3 G SP	STEEL	508mm	939mm	1611mm	POM	45	600
XVL 3 P SP	STEEL	508mm	939mm	1611mm	POM	47	630
UF 920 G SP <b>NEW</b>	STEEL	710mm	1200mm	1560mm	POM	70	466+466
UF 920 P SP <b>NEW</b>	STEEL	710mm	1200mm	1560mm	POM	80	533+533
SHAKE MACHINES							
161 K G SP <b>NEW</b>	STEEL	520mm	781mm	811mm			
191 K G SP	CLASSIC	520mm	858mm	905mm			
191 K P SP	CLASSIC	520mm	858mm	905mm			
K SHAKE	STEEL	502mm	1038mm	1518mm			
FLOOR MODEL – COMBO							
G K3	see catalogue	716mm	1098mm	1470mm			
MULTIPLE CHOICE 2.0	STEEL	527mm	1046mm	1692mm			400
SEMI-AUTOMATIC							
191 SA	CLASSIC	514mm	719mm	873mm			
241 SA	STEEL	523mm	776mm	930mm			
241 MAGICA	STEEL	523mm	799mm	1839mm			
241 MAGICA COLORE	STEEL	523mm	799mm	1839mm			

CONFIGURATION					
BEATER	PRODUCTION		TECHNICAL		
Type	kg	Portions 75GR.	Volt/Hz/Ph Standard	kW	cooling system
			230/50/1	2.3	air cooled
			230/50/1	2.3	air cooled
			230/50/1	2.4	air (water optional)
2E-RSI	20	255	230/50/1	2.4	air (water optional)
			230/50/1	2.4	air (water optional)
2E-RSI	20	255	230/50/1	2.4	air (water optional)
			230 o 400 /50/3	2.9	air (water optional)
			230 o 400 /50/3	2.9	air (water optional)
2E-RSI	20	255	230 o 400 /50/3	2.9	air (water optional)
2E-RSI	20	255	230 o 400 /50/3	2.9	air (water optional)
			230 o 400 /50/3	2.9	air (water optional)
2E-RSI	26	350	230 o 400 /50/3	2.9	air (water optional)
			230 o 400 /50/3	2.9	air (water optional)
2E-RSI		350	230 o 400 /50/3	2.9	air (water optional)
			231 o 400 /50/3	2.4	air (water optional)
2E-RSI	23	310	232 o 400 /50/3	2.4	air (water optional)
			230 o 400 /50/3	3.8	air (water optional)
			230 o 400 /50/3	3.8	air (water optional)
			230 o 400 /50/3	4.5	air (water optional)
			230 o 400 /50/3	4.5	air (water optional)
2E-RSI	36	485	230 o 400 /50/3	4.7	air (water optional)
2E-RSI	36	485	230 o 400 /50/3	4.7	air (water optional)
			230 o 400 /50/3	4.5	air (water optional)
			230 o 400 /50/3	4.5	air (water optional)
2E-RSI	36	485	230 o 400 /50/3	4.7	air (water optional)
2E-RSI	36	485	230 o 400 /50/3	4.7	air (water optional)
			230 o 400 /50/3	2.4	air (water optional)
2E-RSI	38	510	230 o 400 /50/3	2.5	air (water optional)
			230 o 400 /50/3	2.4	air (water optional)
2E-RSI	38	510	230 o 400 /50/3	2.5	air (water optional)
2E-RSI	36	480	230 o 400 /50/3	2.7	air (water optional)
			230 o 400 /50/3	5	air (water optional)
3X	50	650	230 o 400 /50/3	5	air (water optional)
			230 o 400 /50/3	5	air (water optional)
3X	50	650	230 o 400 /50/3	5	air (water optional)
			230 o 400 /50/3	4.8	air (water optional)
2E-RSI	52	695	230 o 400 /50/3	5	air (water optional)
			230 o 400 /50/3	4.8	air (water optional)
2E-RSI	52	695	230 o 400 /50/3	5	air (water optional)
			230 o 400 /50/3	8.5	air (water optional)
				9.7	air (water optional)
400ml					
SHAKE	25	125	230 o 400 /50/3	2	air (water optional)
SHAKE	25	125	230 o 400 /50/3	2.2	air (water optional)
SHAKE	30	150	400/50/3	2.4	air (water optional)
SHAKE	40	210	400/50/3	2.5	air (water optional)
see catalogue	40/38	140/380	400/50/3	4.8	air (water optional)
3X	30/30	250	400/50/3	2.8	air (water optional)
2E-RSI	20	250	230 o 400 /50/3	2.9	air
2E-RSI	26	320	230 o 400 /50/3	2.9	air
2E-RSI	25	320	230 o 400 /50/3	2.9	air
2E-RSI	24	320	230 o 400 /50/3	2.9	air



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