

Оборудование для производства, хранения и демонстрации гастрономических изделий Ideatre

Технические характеристики

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ideatre

The best quality
with maximum simplicity

ideatre



The most advanced and complete system to invent, produce, and store the highest quality products right in front of your customers.

1. **Produce:** at the same time as you make gelato you can produce toppings, jams, pastry cream, poached fruit, spreadable creams, and other savory recipes to extend your product range. Expand your production from -15 °C to +105 °C.
2. **Store:** allows you to store your product directly in the tubs independently, because the machine maintains a constant, controlled temperature for any type of product and recipe.
3. **Serve the customer immediately with maximum freshness:** your freshly made product is ready to serve, there's no need to extract it, and it doesn't undergo any thermal shock.



PERFORMANCE
AND QUALITY

Adaptive technology: smart technology decides what's best for your products. Maximum quality with maximum simplicity of execution.

PERFORMANCE
AND QUALITY

Each production cylinder is independent. Up to 4 different processes at the same time (freezing, cooling, heating, and/or cooking), while **the other cylinders are in storage mode. Modular technology** adapts to the design of your room. **Each freezing module consists of 4 cylinders. A single cooling module** to manage up to **12 freezing cylinders**.

CONVENIENCE



7" touch-screen display. Possibility to **create and change your recipes. Static product preservation** even during the serving phase. 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.

SAVINGS



Ideatre technology allows further energy savings of 20% compared to the motors of the High Efficiency line.

SAFETY



The beater stops when the lid is opened. **Emergency button** to stop the machine. **Automatic defrost** for all production cycles.

HYGIENE



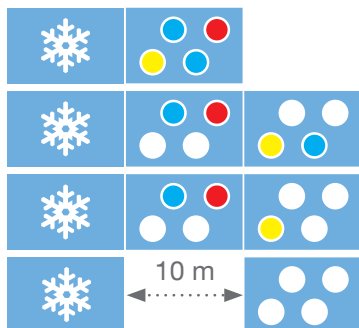
Integrated drainage system for the water used for washing and rinsing. **Heated cleaning** to facilitate the elimination of residues. **Sprayer** for washing the cylinders.



Technical Specifications

	Capacity of each cylinder	Electrical supply			Rated power input*	Fuse*	Con- denser	Dimensions freezing module	Dimensions local cooling module	Dimensions remote cooling module**
	kg	Volt	Hz	Ph	kW	A		W x D x H cm	W x D x H cm	W x D x H cm
ideatre	3,5	400	50	3	15	25	Water	98 x 81,5 x 104	98 x 81,5 x 104	95 x 51 x 126

* The data refer to 4, 8, or 12 cylinder solutions.



Ideatre 4 consisting of: 4 independent cylinders, 1 cooling unit. Produce 4 different gelatos or specialties at the same time.

Ideatre 8 consisting of: 8 independent cylinders, 1 cooling unit. Produce different gelatos or specialties in 4 tubs of your choice, all at the same time, while the other 4 cylinders remain in storage mode.

Ideatre 12 consisting of: 12 independent cylinders, 1 cooling unit. Produce different gelatos or specialties in 4 tubs of your choice, all at the same time, while the other 8 cylinders remain in storage mode.

** Remote cooling module located at a maximum of 10 m.

Ideatre 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.



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