

Фризеры для джелато, твердого мороженого Labo 50 90 XPL P, Labo 60 110 XPL P, фризеры для мороженого Ideauino

Технические характеристики

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Labo 50 90 XPL P

The batch freezer manages a range of quantities from a minimum of 6 kg to a maximum of 13 kg per cycle



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

It is equipped with the exclusive Hard-O-Tronic® system for optimal control of the gelato consistency.

The machine constantly displays the programmed consistency values of the Gelato while being produced. Furthermore, the user can always change the desired consistency to obtain the best intended result.

It includes the Crystal program which is ideal for creating monoportions of all shapes with molds and takeaway frozen cakes and Gelato products.

Quality

Six variable freezing programs, suited to different types of production: Gelato, Sorbetto, Slush Fruit, Gelato Crystal, Fruit Crystal, Ice Cream.

Performance

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.

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

The **new stainless steel sprayer** is located on the front of the machine for an easier cleaning of the cylinder and the chute, and to avoid cross maneuvers with the door. The sprayer can also be locked to facilitate handling during use.

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.

- SPECIFICATIONS

Hourly production	
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kg	50/90
lt	70/126

Mix per freeze	
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Qty. max. kg	13
Qty. min. kg	6

Quantity per cycle Programs	
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Cremolata kg	13
Cremolata min. kg	6
Crystal max. kg	13
Crystal min. kg	6

Electrical	
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Condenser	Water* (EU Version)
Hz	50 (EU Version)

Ph	3 (EU Version)
Volt	400 (EU Version)
Fuse Size A	20 (EU Version)
Rated Power Input kW	7 (EU Version)

Dimensions	
Dimension at base Depth cm	65
Dimension at base Height cm	140
Dimension at base Width cm	52
Net Weight kg	330

Note	
Note	<p>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. *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.</p>

Labo 60 110 XPL P

The batch freezer manages a range of quantities from a minimum of 7 kg to a maximum of 17 kg per cycle



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

It is equipped with the exclusive Hard-O-Tronic® system for optimal control of the gelato consistency.

The machine constantly displays the programmed consistency values of the Gelato while being produced. Furthermore, the user can always change the desired consistency to obtain the best intended result.

It includes the Crystal program which is ideal for creating monoportions of all shapes with molds and takeaway frozen cakes and Gelato products.

Quality

Six variable freezing programs, suited to different types of production: Gelato, Sorbetto, Slush Fruit, Gelato Crystal, Fruit Crystal, Ice Cream.

Performance

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.

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

The **new stainless steel sprayer** is located on the front of the machine for an easier cleaning of the cylinder and the chute, and to avoid cross maneuvers with the door. The sprayer can also be locked to facilitate handling during use.

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.

Hourly production	
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kg	60/110
lt	84/154

Mix per freeze	
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Qty. max. kg	17
Qty. min. kg	7

Quantity per cycle Programs	
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Cremolata kg	17
Cremolata min. kg	7
Crystal max. kg	17
Crystal min. kg	7

Electrical	
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Condenser	Water*
Hz	50 (EU Version)
Ph	3 (EU Version)

Volt	400 (EU Version)
Fuse Size A	25 (EU Version)
Rated Power Input kW	8,5 (EU Version)

Dimensions	
Dimension at base Depth cm	85
Dimension at base Height cm	140
Dimension at base Width cm	52
Net Weight kg	350

Note	
Note	<p>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. *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.</p>

Ideauno

The unique batch freezer produces frozen desserts on demand in front of customers



Freshly made gelato in just 3 easy steps.

Once the mixture has been poured, the "Production" button is pressed and after a few minutes, the Gelato is ready to be served in front of customers.

The modular technology allows it to adapt to the design of any location and production needs. Ideauno also contains energy costs with the high-efficiency power supply and high-performance capacitors.

Create high quality products that are always fresh with maximum simplicity.

Performance

Independent refrigeration system: each cylinder can prepare your gelato in just a few minutes, directly in front of your customers.

Freezing cylinder in motion, selfadjusting scraper blades for total cleaning and performance of the cylinder.

Convenience

3.5" touchscreen display.

Possibility of **changing speed and temperature for each cylinder.**

Savings

Ideauno technology offers increased energy savings thanks to high efficiency electric motors and new high performance condensers.

Hygiene

Defrost: cylinder washing can be sped up with heating.

With the built-in **sprayer** and liquid **extractor**, washing is quick and easy.

The **cylinder** can also be disassembled for complete cleaning.

Cylinder Capacity

Capacity of each Cylinder kg

120 g

Electrical

Condenser	Air (Optional Water Cooled)
Hz	50
Ph	1
Volt	230

Dimensions

Dimension at base W x D x H cm	33,5 x 59 x 90
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Note

Note	Ideauno is produced according to a Quality System certified 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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