

Модули для производства и статического хранения мороженого Synthesis 1, Synthesis 2 V, Synthesis 2 H, фризеры для приготовления и хранения мороженого Quartetto

Технические характеристики

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Quartetto®



*Four flavours, always ready
for serving fresh quality desserts.*

Convenient

Quartetto is the professional dasher for use by chefs to make excellent dairy gelato and fresh fruit sorbets.

The dessert made is creamy and easily scooped and it is comfortably stored in a compartment inside the machine, which is chilled to between -8 °C and -15 °C, for serving throughout the day.

Simple

Using **Quartetto** is both simple and intuitive: all you have to do is pour the mix into the top compartment, close the safety cover and start the production cycle.

An acoustic signal will sound when dessert is ready; the front hatch is opened and the gelato or sorbet is automatically poured into the steel tub on the shelf.

Practical

Quartetto is extremely efficient and practical: it loads from the top; the gelato or sorbet is removed quickly and easily; disassembly and cleaning are simple operations; the chilled compartment can store all 4 of the stainless steel tubs supplied as standard; it is air-condensed for easy positioning; it operates using single-phase power; lastly, it has castors for effortless movement around the kitchen.



15 minutes



*We can help you to choose
the best ingredients
for making your gelato.*

To make a good gelato, you need good ingredients, which have to be used in the right doses. We place all of our experience at your disposal, offering suggestions for recipes and combinations that will help you to make gelato and sorbets of the highest quality. Of course, your ideas, creativity and presentation will be responsible for the finished result.



*Quartetto makes, stores
and protects your gelato without
taking up unnecessary space.*

Every day, you will be able to use over 10 kilos of gelato and that means being able to serve 100-120 portions (100 cc) of gelato in four different flavours, thanks to the practical internal storage compartment that is chilled to a constant temperature (settings can be varied from -8 °C to -15 °C). This means you no longer need to use the large and cumbersome refrigerated display cases that take up useful space in your restaurant. Quartetto can do the job.



Quartetto, your very own expert gelato maker.



Carpi Care kit



Carpi Clean kit



Carpi Care kit - Carpi Clean kit: request them from your dealer to always keep your machine hygienically perfect.

Quartetto®



Production yield 2 - 3 kg gelato at every cycle

Chilled compartment from -8 °C to -15 °C with 4 stainless steel tubs to hold 3 kg gelato each.

Power 230 volt - 50 hz - 1 ph - 2,3 kW

Dimensions width: 54 cm - depth: 57 cm - height: 115 cm

Air condensed - Braking castors - Net weight 130 kg



The Spirit of Excellence

Synthesis: The innovative system of modular units to fully satisfy your needs.

Each module consists of one or two cylinders. Every module independently produces and stores gelato. Furthermore, each cylinder has its own consistency and storage temperature settings to best produce every single flavor.

Create your shop by combining the single cylinder, double vertical, and double horizontal Synthesis modules.

1. **Produce the highest quality Gelato right in front of customers:** You can pasteurize and Batch Freeze in the same cylinder.
2. **Static Storage:** Store the Gelato in the same cylinder it was produced in. Each modular unit's storage temperature can be adjusted and will remain constant to best maintain the Gelato.
3. **Serve customers freshly made Gelato:** Your freshly made Gelato is ready to serve right away. There is no need to extract and blast freeze it, and there is no thermal shock thanks to **static storage**.



Synthesis





> PERFORMANCE AND QUALITY

The simplest way to
make the highest quality
Gelato



Gelato and Sorbet

Pour the liquid directly into the cylinder, choose the dedicated program cycle and transform the mixture into Gelato or Sorbet. Upon completion, the Gelato or Sorbet will go into static storage at its optimal temperature.



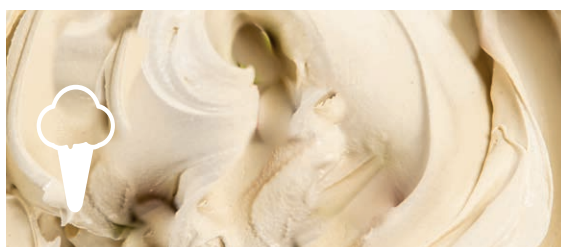
Gelato Hot

Gelato Hot: the mix is prepared directly in the batch freezer, where it is heated, pasteurized, and transformed into gelato, and statically stored at the optimal temperature.



Gelato Hot Age

Gelato Hot Age: the mix is prepared, pasteurized, and aged, then turned into gelato, and statically stored at the optimal temperature.



Gelato Hot&Cold

Gelato Hot&Cold: to heat and cool the mix and then turn it into gelato, and statically stored at the optimal temperature.



Sicilian Slush

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.



Fruit Cremolata

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



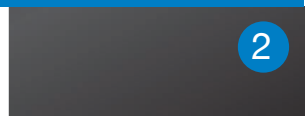
PERFORMANCE AND QUALITY

3 simple steps
to make your freshly
made artisan Gelato

Pour the chilled mix into the
cylinder;



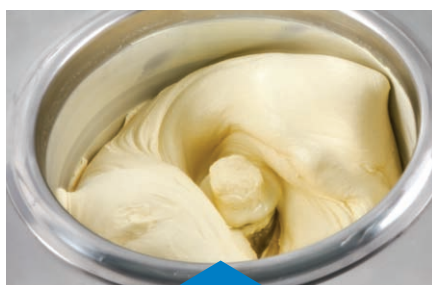
Press the Production button
choosing the desired cycle;



Teorema React



Once the optimal consistency
has been reached, the Gelato
is ready to be served, you do
not need to extract it because
it is already stored inside the
cylinder.



Static Storage. At the end of the batch freezing cycle, the Gelato is automatically stored inside the cylinder and ready to be served. There is no need to extract into another container and blast freeze it since there is no thermal shock. The ideal storage temperature for each flavor can be independently set and adjusted at any time.

Hard-O-Tronic®

The exclusive system for an excellent gelato. The status of the Batch freezing cycle is constantly displayed on the LCD display. The user can always change the gelato consistency using the arrow buttons to obtain the ideal Gelato or Sorbet.





> PERFORMANCE AND QUALITY



Independent refrigeration system and user interface. Synthesis consists of completely independent cylinders. Different consistencies and storage temperatures can be set for each cylinder.



Beater

The unique beater design was created to easily allow serving of the Gelato. The beater with a lowered central shaft is equipped with 2 interchangeable self-adjusting scraping blades, ideal for constant cleaning and cylinder performance.



Synthesis is available in three different models to satisfy any space requirements: **single, double horizontal, and double vertical**.

Modularity. Modular technology allows you to mix and match the different models to adapt and enhance the layout of any location.



Advanced refill

When only a small quantity of Gelato is left in the cylinder the operator can refill the cylinder with a needed quantity of liquid mix and restart the batch freezing cycle.



> CONVENIENCE

The Thermoplastic Lid is ergonomic and light.

Customers can see the Gelato through the lid during production and storage. While in the closed, the lid protects the refrigerated spatula.



When using the Horizontal version of Synthesis 2, the lid becomes a **convenient service surface**, where Gelato cups can be placed, and served to customers.



The lid is also designed to **stay open and give the optimal amount of space** to the operator.



Refrigerated scooper holder with separate compartments, ensures the utmost hygiene and can hold the spatula or scooper when not in use.





> CONVENIENCE



LCD display. Allows the operator to know the operational status of each cylinder at any time. During the batch freezing process the screen will show:

1. The name of the selected program; 2. The current consistency; 3. The final consistency, which can be modified even during batch freezing; 4. The modifiable storage temperature; 5. The speed of the agitator that can also be adjusted.

Wheels

The unit wheels are easily installed and allow for easy movement of the unit.





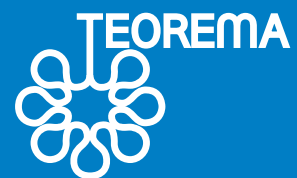
> SAVINGS

Energy savings thanks to the **high efficiency electric motors** and **high performance capacitors**.



> SAFETY

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

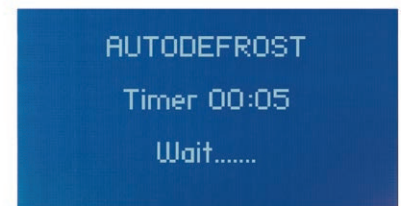


With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



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

Synthesis 2



Teorema Ready

Hard-O-Tronic

Autodefrost

The machine will automatically “de-frost” when the production cycle is restarted after a **power failure or accidental stop** during Gelato production, allowing for a quick and safe restart of the motor.



> HYGIENE

Heated cleaning

Hot Wash function speeds up the cleaning process by heating the cylinder to dissolve any product residues.

Synthesis 2



Teorema Ready

Hard-O-Tronic

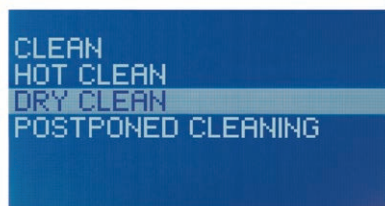


To ensure maximum hygiene, **both the lid and Refrigerated scoop-er holder are removable**, allowing for a complete and easy cleaning of all surfaces that come into contact with the gelato.

Dry Clean

Remove any residual wetness or humidity from the cylinder after cleaning.

Synthesis 2



Teorema Ready

Hard-O-Tronic



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.



Each module is equipped with a **wash kit** consisting of a handheld shower and liquid aspirator with an integrated pump and filter. This facilitates cleaning operations inside the cylinder. Both accessories are equipped with a quick coupling and spiral hose.

Carpi Care kit



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

Carpi Clean kit



Synthesis

Synthesis 1



Synthesis 2 V



Synthesis 2 H



Technical Specifications



	Cylinder capacity	Electrical Supply			Rated Power Input	Fuse	Condenser	Dimension	Net Weight
	min - max kg	Volts	Hz	Ph	kW	A		W x D x H cm	kg
Synthesis 1	1.5 - 2.5	220-240	50-60	1	1.25	10	Air	45 x 65 x 100	135
Synthesis 2 V <i>vertical</i>	1.5 - 2.5	220-240	50-60	1	2.5	13	Water	45 x 88 x 100	180
Synthesis 2 H <i>horizontal</i>	1.5 - 2.5	220-240	50-60	1	2.5	13	Air	75 x 65 x 100	196

Synthesis is produced by Carpigiani with Quality System Certificate 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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