

Фризеры для мягкого мороженого XVL 1 Counter SP, XVL 3 Steel, Rainbow, K503 P SP, K503 F P SP, UF 920 SP, Tre BP Export, Super Tre BP Export, Automat, 241 SA P SP, 241 Magica P SP, 241 Magica Colore P SP

Технические характеристики

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K503 F P SP

High-performance two flavour floor-standing soft serve machine that produces up to 800 servings of 75 g in one hour



The Carpigiani machine with two single spigot doors, which allow the two sides of the machine to be used independently, is ideal for handling high customer flows.

Thanks to the Hard-O-Tronic® electronic control system, the desired consistencies can be set quickly and easily based on the mix used. The machine features a pump feed system that allows incorporating up to 80% of overrun, for a creamier gelato. Both hoppers have a production capacity of 20 L. Due to the combination of two motors, two user interfaces, two compressors and two spigot doors you can use even only one side of the machine.

The machine is air-cooled. With the automatic self-pasteurization system, you can choose when to wash the machine and schedule the next washing at a maximum interval of 42 days.

Optional configurations

[Self closing device](#)

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess

Dispensing door with three levers

Greater performance with three lever door, where the middle lever allows for Twin Twist option

Features & Benefits

Independent refrigeration system

Allows to work with different products in the two cylinders

Stainless steel pressurized gear pump in Advanced Thermoplastic Polymer (P model)

The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Interactive display

Communicates with the operator delivering instructions and data regarding machine performance

Removable pump shaft

For easier cleaning procedures, maximum hygiene and Reliability

Tank agitators

Prevent product stratification and helps to reduce foam by maintaining a fluid consistency

High efficiency beaters

Stainless steel beaters with double spirals and idler for the Pump version

Adjustable ice cream flow

Adjustable product flow to meet your specific dispensing speed and volume requirements

Fountain pump and covered containers for toppings

Two fountain pumps for hot topping and two covered containers for cold toppings

Direct expansion cooling cylinders

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Defrost system

Possibility to heat the cylinders to simplify the cleaning procedure

| Technical Characteristics | |
|---------------------------|--|
| flavour | 2 + 1 |
| Mix Delivery System | Pump |
| Cylinder Capacity | |
| lt | 1,75 |
| Tank Capacity | |
| lt | 20 + 20 |
| Hourly production | |
| 75 gr portions | 800 (production capacity depends on the mix used and the room temperature) |
| Electrical | |
| Cooling System | Air |
| Hz | 50* |
| Ph | 3* |

| | |
|-----------------------------|------|
| Volt | 400* |
| Fuse Size A | 16 |
| Rated Power Input kW | 5.2 |

Dimensions

| | |
|-------------------------|--------------------|
| W x D x H cm max | 71,6 x 109,8 x 152 |
| Net Weight kg | 410 |

Note

Note

* other voltages and cycles available upon request. K503 F is produced by Carpigiani with 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.

UF 920 SP

Twin-twist floor-standing soft serve machine with high production capacity. It produces up to 1000 servings in one hour



The twin-twist Carpigiani machine is ideal for very high performance.

Thanks to the Hard-O-Tronic® electronic control system, the desired consistency can be set quickly and easily. The system can either be pump-fed or gravity-fed, with overrun adjustment even with a full hopper. The two hoppers, both in the gravity and pump versions, have a 20-liter capacity. The gravity feed system allows up to 40% of overrun, for compact and dense gelato. On the other hand, the pump version can incorporate up to 80% of overrun, for a creamier gelato.

The machine can be equipped with the Star Door that allows fitting the 18 different nozzles that can be purchased individually or in the optional kit.

The machine is air-cooled (water cooling optionally available).

With the automatic self-pasteurization system, you can choose when to wash the machine and schedule the next washing at a maximum interval of 42 days.

Performance and Quality

Hard-O-Tronic®: The electronic control system that allows you to change the consistency of the Soft Serve in a simple and fast way.

Independent refrigeration system and user interface

Choice of MIX FEEDING SYSTEM (Pump or gravity)

3,8 L Direct expansion cylinder

Detachable high efficiency beater made from POM thermoplastic

Convenience

Tank Agitator

Adjustable dispensing speed

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

High-performance electric motors and condensers

Safety

More operational safety and more control during production

Hygiene

Easy cleaning, guaranteed hygiene

Tre BP Export

Twin-twist floor-standing soft serve machine. It produces up to 480 servings of 75 g in one hour



The versatile and efficient Carpigiani soft serve machine for gelato and frozen yogurt.

It is suitable for every location and weather condition and has simple operating procedures and quick cleaning operations. The HOM consistency controller allows automatic and constant control of gelato consistency. The machine has a pump feed system and each hopper has a capacity of 8 L. The machine is air-cooled (water cooling optionally available).

Features & Benefits

Stainless steel pressurized gear pump in Advanced Thermoplastic Polymer

The pump ensures the best ice cream texture and high quality

Adjustable overrun

With a simple operation, the overrun is adjustable from 40% to 80%

Automatic HOM system

To constantly control the ice cream consistency

3X high efficiency beater

Interchangeable plastic scrapers for a soft, creamy gelato

Direct expansion cooling cylinders

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Adjustable ice cream flow

Adjustable product flow to meet your specific dispensing speed and volume requirements

Refrigerated tanks with thermostatic system

To store mix overnight at hygienically ideal temperature

Automat

The automatic machine that turns cold drinks into frozen desserts. All in 5 simple steps!



The Carpigiani machine that turns a liquid drink into a delicious frozen dessert in 5 simple steps.

Designed to avoid any waste, to get a product that is always fresh and offer a wide variety of flavors. The machine schedules automatic cleaning daily, allowing you to perform the full cleaning only once a month. The machine can produce a serving every 90 seconds. It is air-cooled and can be placed even in confined spaces.



Advantages & Characteristics

Endless flavors

Provide more variety by transforming existing liquid beverages into freshly made product.

Zero Waste

Production is based on consumption, avoiding the product waste that can occur with traditional soft serve.

Quick Production

A freshly made product in few seconds!

Maximum Food Safety

Specifically designed to reduce the contamination risks to a minimum

Automatic Sanitation

The machine's automatic scheduled daily sanitizing cycle makes the in-depth cleaning intervention necessary only once a month

Protect your investment

Automat can be set to operate only when specific brands are scanned, making sure your investment is not utilized for competitor's products

Data Sharing

The machine can be programmed to send up-to-date data directly to the distributor who installed the machine, revealing usage statistics and consumer habits.

Space Saving

A never-ending range of flavors in just 45x60 cm of space. You can double your offer with your existing product line!

Simple to use

Transform your drinks in just 5 easy steps.

Technical Characteristics

flavour

Unlimited

Production

yield

A portion every 90 seconds*

Electrical

Cooling System

Air

Hz

50

Ph

1

Volt

230

Rated Power Input kW

2.8 kW

Dimensions

Dimension at base W x D x H cm

45 x 60 x 110

Net Weight kg

90 kg

Note

Note

* Production capacity depends on the mix used and the room temperature. Automat is produced by Carpigiani with 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.

241 SA P SP

Semi-automatic self-dispensing single flavor countertop machine to produce up to 320 soft serve servings of 75 g in one hour



The 241 machine is a semi-automatic self-dispensing soft serve machine. Produce Soft Serve Gelato, Sorbets and Frozen Yogurt.

Thanks to the Hard-O-Tronic® electronic control system, the desired consistency can be set quickly and easily. The machine is semi-automatic, allowing the customer to obtain a fresh product in a few simple steps with a single button. The machine has a pump feed system with a hopper capacity of 12 L. The machine is air-cooled (water cooling optionally available). With the automatic self-pasteurization system, you can choose when to wash the machine and schedule the next washing at a maximum interval of 42 days.

Performance and Quality

Hard-O-Tronic®: The electronic control system gives you the power to quickly choose the consistency of the Soft Serve in a simple manner and change it for a variety of styles of your choosing.

MIX FEEDING SYSTEM: Pump

2E-RSI High Efficiency Beater

Direct expansion cylinder

Convenience

LCD display

Tank Agitator

Cup holder Arm

Standard Cup holder

Drip tray

Shortcut parameter helps manager make minor edits to the quantity of dispensed Soft Serve Ice Cream.

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

New high-performance electric gearmotors and condensers

Choice of COOLING (Water Cooled machine or Air cooled machine)

Safety

More operational safety and more control during production

Hygiene

Easy cleaning, guaranteed hygiene

241 Magica P SP

Semi-automatic single flavor floor-standing machine for soft gelato. It produces up to 320 servings of 75 g in one hour



Carpigiani single-flavor soft serve machine for gelato, sorbets and frozen yogurt.

Thanks to the Hard-O-Tronic® electronic control system, the desired consistency can be set quickly and easily. The machine is semi-automatic, allowing the customer to obtain a fresh product in a few simple steps by pressing a button or inserting a token. At the top of the machine there is a stack light to alert the operator in case of active machine alarms. The machine has a pump feed system with a hopper capacity of 12 L. The machine is air-cooled (water cooling

optionally available). With the automatic self-pasteurization system, you can choose when to wash the machine and schedule the next washing at a maximum interval of 42 days.

Performance and Quality

Hard-O-Tronic®

2E-RSI High Efficiency Beater

Direct expansion cylinder

Download the catalogue to discover which optional settings are compatible.

Convenience

LCD display

Tank Agitator

Coin Acceptor

Coin tray

Cup holder Arm

Standard Cup holder

Shortcut parameter helps manager make minor edits to the quantity of dispensed Soft Serve Ice Cream.

Drip tray

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

New high-performance electric gearmotors and condensers

Safety

More operational safety and more control during production

Hygiene

Easy cleaning, guaranteed hygiene

Technical Characteristics

flavour

1

Mix Delivery System

Pump

Cylinder Capacity

lt

1,75

Tank Capacity

lt

12

Hourly production

75 gr portions

320 (production capacity depends on the mix used and the room temperature).

Electrical

Cooling System

Air (water optional)

Hz

50*

Ph

3*

Volt

400*

Fuse Size A

10

Rated Power Input kW

2,9

Dimensions

Net Weight kg

220

Note

Note

Other voltages and cycles available upon request. 241 Magica is produced by Carpigiani with 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

241 Magica Colore P SP

Semi-automatic single flavour+2 variegates floor-standing machine. It produces up to 320 servings of 75 g in one hour.



Carpigiani single-flavor soft serve machine for gelato, sorbets and frozen yogurt. It is also equipped with a pressurized syrup dispensing system so that neutral or variegated soft gelato can be obtained.

Thanks to the Hard-O-Tronic® electronic control system, the desired consistency can be set quickly and easily. The machine is semi-automatic, allowing the customer to obtain a fresh product in a few simple steps by pressing a button or inserting a token. At the top of the

machine there is a stack light to alert the operator in case of active machine alarms. The machine has a pump feed system with a hopper capacity of 12 L.

The machine is air-cooled (water cooling optionally available). With the self-pasteurization system, you can choose when to wash the machine, up to a maximum interval of 42 days.

Performance and Quality

Hard-O-Tronic®

2E-RSI High Efficiency Beater

Direct expansion cylinder

Download the catalogue to discover which optional settings are compatible.

Convenience

LCD display

Tank Agitator

Coin Acceptor

Coin tray

Cup holder Arm

Standard Cup holder

Shortcut parameter helps manager make minor edits to the quantity of dispensed Soft Serve Ice Cream.

Drip tray

Savings

New high-performance electric gearmotors and condensers

Safety

More operational safety and more control during production

Hygiene

Easy cleaning, guaranteed hygiene

Technical Characteristics

flavour

1

Mix Delivery System

Pump

Cylinder Capacity

lt

1,75

Tank Capacity

lt

12

Hourly production

75 gr portions

320 (production capacity depends on the mix used and the room temperature).

Electrical

Cooling System

Air (water optional)

Hz

50*

Ph

3*

Volt

400*

Fuse Size A

10

Rated Power Input kW

2,9

Dimensions

Net Weight kg

250

Note

Note

** other voltages and cycles available upon request. 241 Magica Colore is produced by Carpigiani with 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



K503

P SP



Twin twist floor standing soft serve machine. Perfect for customers looking for a high performance machine. **Flavour the Evolution**

This machine guarantees versatility and flexibility with excellent production performances

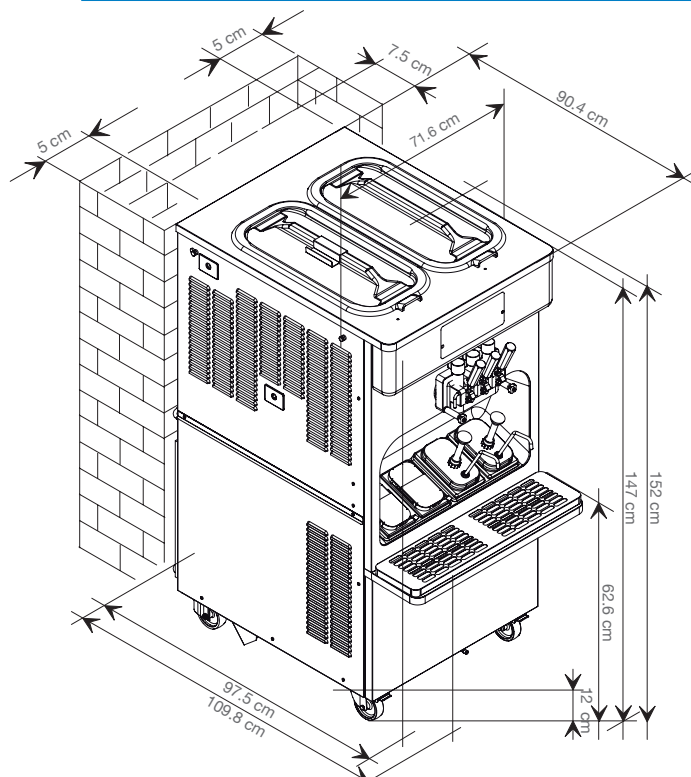
Two motors and two compressors

Thanks to the two combined motors with the two compressors, which are both independent and have separated controls, they allow you to use only one side of the machine

Overrun and consistency control

Different consistency control settings for various mix types





Standard configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year

Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

| | Flavours | Mix Delivery System | Hourly production (75gr portions) | Tank Capacity lt | Cylinder Capacity lt | Rated Power Input kW | Fuse Size A | Power Supply | Cooling System | Refrigerant | Net Weight kg |
|-----------|----------|---------------------|--------------------------------------|---------------------|-------------------------|-------------------------|----------------|--------------|----------------|----------------|------------------|
| K503 P SP | 2+1 | Pump | 500 + 500* | 20 + 20 | 1.75 | 5.2 | 16 | 400/50/3** | Air | R455A or R454C | 410 |

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request

Features

Independent refrigeration system

Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer

Interactive display

Removable pump shaft

Tank agitators

High efficiency beaters

Adjustable ice cream flow

Fountain pump and covered containers for toppings

Direct expansion cooling cylinders

Defrost system

Benefits

Allows to work with different products in the two cylinders

The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Communicates with the operator delivering instructions and data regarding machine performance

For easier cleaning procedures, maximum hygiene and Reliability

Prevent product stratification and helps to reduce foam by maintaining a fluid consistency

Stainless steel beaters with double spirals and idler

Adjustable product flow to meet your specific dispensing speed and volume requirements

Two fountain pumps for hot topping and two covered containers for cold toppings

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Possibility to heat the cylinders to simplify the cleaning procedure

K503 P SP is produced by Carpigiani with Quality System UNI EN ISO 9001.
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XVL 1 - XVL 3

Steel



CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGIANI SOFT SERVE & SHAKE CONSULTING consultants can help you transform your idea into a successful business!



Efficient
Fundamental
High performance





PERFORMANCE AND QUALITY

Produce Soft Serve Gelato, Ice Creams, Sorbets and Frozen Yogurt. Thanks to the independent cylinders, in the XVL 3 it is possible to simultaneously mix products of different consistencies.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and to the type of feed (gravity or pump) it is possible to set the desired consistency for creamy ice creams, from a delicate Vanilla to a robust chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Custom shape Gelato

Legend:  Optional ONLY upon purchase  Optional available even after purchase



PERFORMANCE AND QUALITY

Star Door

Star Door allows the use of the new nozzles and the single-portion kit.



Monoportion kit.

Kit of nozzles suitable for filling small cups, cannoli's and other frozen dessert monoportions.



Blender. Integrated blender uses disposable spoons to conveniently and hygienically mix toppings or syrups into a soft serve cup.



Nozzles. Customize the Soft Serve by choosing new and unique nozzles that fit your style.



Gravità - Gravity

Pompa - Pump

Pump / Gravity kit (only for XVL 3 P models using the POM Beater). Run one pump- & one gravity- fed cylinder at the same time.



Winter Door (only for XVL 3 models).

This unique door is composed of two separate doors. Giving the user the freedom to operate one or both cylinders or even operate one cylinder while cleaning the other. The twist door is inhibited.





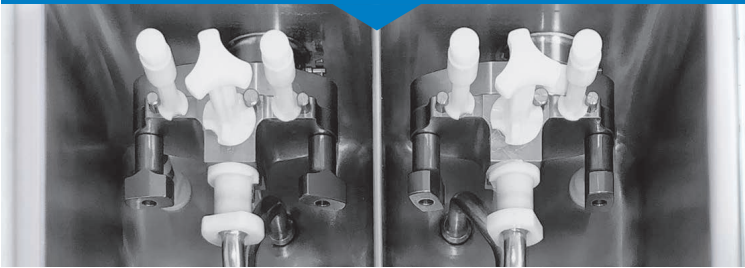
PERFORMANCE AND QUALITY

Hard-O-Tronic®. The electronic control system that allows you to change the consistency of the Soft Serve in a simple and fast way.

Choice of **MIX FEEDING SYSTEM**

Submerged Pump - Version P

Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermoplastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!



Gravity - Version G

Ideal for a dry and compact Soft Serve with up to 40% overrun. The different diameters of the feeding tube holes naturally dose the mixture with air. It is possible to adjust the overrun even when the tank is full, using the overrun adjuster, thanks to the feeding tube holes, which are above and below the mix.



BEATER Choice

2E-RSI High Efficiency Beater

Ideal for soft and Creamy Soft Serve. Stainless steel beater with plastic scrapers and removable shaft.



High Efficiency Beater in POM

Convenient Monobloc beater in food-grade plastic. Standard in gravity versions.



1.75 L Direct expansion cylinder

Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.



Legend:  Optional ONLY upon purchase  Optional available even after purchase



CONVENIENCE

New solutions for
maximum **convenience**
during use

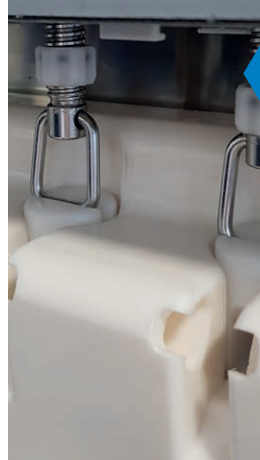
Tank Agitator

Prevents product stratification during storage and improves heat exchange during pasteurization.



Adjustable dispensing speed

Adjustable delivery flow to meet all volume and speed needs.



Self Closing

User-friendly Self Closing levers automatically close to stop the flow of product, eliminating any waste. Automatic self closing levers are easy to assemble & disassemble. Ideal for rotating staffs.



Pinless Aluminum levers

When the machine is not manned, the levers can be removed and reassembled quickly, without the use of tools.



Dry Filling system

Automatic dry filling system, allows users to automatically add water as well as mix powder mixtures directly in the tank, saving time, space and reducing the possibility of dosing errors.



Versatile machine* (only for XVL 3 models).

Thanks to three different functions, it is possible to choose the side on which you want to operate. Left side only or right side only in low season, both during high productivity.

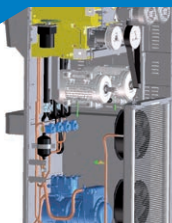
* With the Optional Winter Door.



> SAVINGS

New **high-performance** electric gearmotors and condensers

Independent pump transmission. (P version). Extends the life of the pump and gears. Ensures flexibility with high performance.



Choice of **COOLING**

Water Cooled machine

Refrigeration system is cooled thanks to the inlet and outlet water circuit, conveniently located at the rear of the machine.

Air cooled machine

Thanks to the rear chimney, it is possible to optimize the installation space and to place the machines side by side.



Minimum residue of mixture in the tank (0.2 liters.) Thanks to the conformation with depression in the rear part of the tank, during the cleaning phase the waste of the mixture is minimal.



> SAFETY

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



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

Black-out and water outage

After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



Teorema

Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.



Button lock

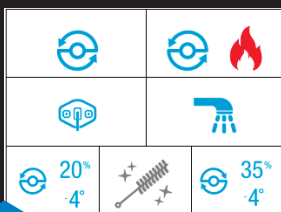
For added security, the display buttons can be locked to prevent accidental errors.





> HYGIENE

Easy cleaning,
guaranteed hygiene

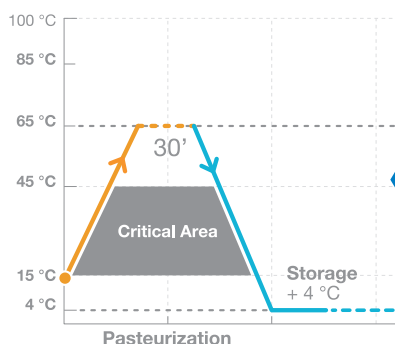


Multifunctional Cleaning Button

Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the beater and the heating of the cylinder surface, the production grease residues are quickly dissolved.

Wash kit

Water Tap is added over the tank to facilitate cleaning.



With the automatic **self-pasteurization (optional only for XVL 1 and XVL 3)** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



Removable pump shaft

It simplifies cleaning procedures and guarantees maximum hygiene and reliability.

Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.



Carpi Clean kit



Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.

Ergonomic lid

Ergonomic transparent tank lid for easy tank inspection.

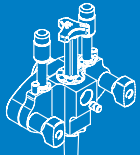


Legend: Optional ONLY upon purchase Optional available even after purchase

MACHINE CONFIGURATION

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



Pump

Optional



Gravity

Optional



Wash kit



Dry filling system

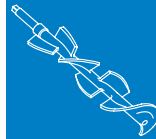
BEATER & DOOR CONFIGURATION

CHOOSE THE TYPE OF BEATER



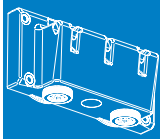
2E-RSI Beater

Optional



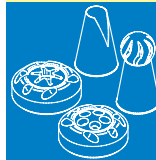
POM Beater

Optional



Winter Door
(only for XVL 3 models)

Optional



Nozzles

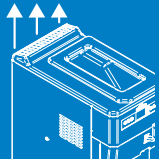


Monoportion kit

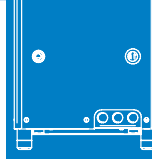
MACHINE CONFIGURATION

TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION

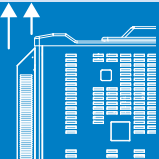


Air Cooled machine
(only for XVL 1 Counter models)

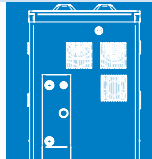


Water Cooled machine
(only for XVL 1 Counter models)

CHOOSE THE TYPE OF CONDENSATION

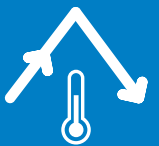


Air Cooled machine
(for XVL 1 and XVL 3 models)



Water Cooled machine
(for XVL 1 and XVL 3 models)

Optional



Self-Pasteurization
(for XVL 1 and XVL 3 models)

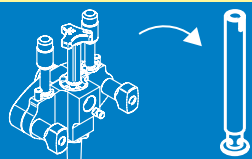
CHOOSE THE TYPE OF POWER SUPPLY



Power supply
Single-phase / Three-phase

ACCESSORIES CONFIGURATION

Optional



Pump kit / Gravity kit
(only for XVL 3 P models using the POM Beater)

Optional



Teorema

Optional



Blender

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 480 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.

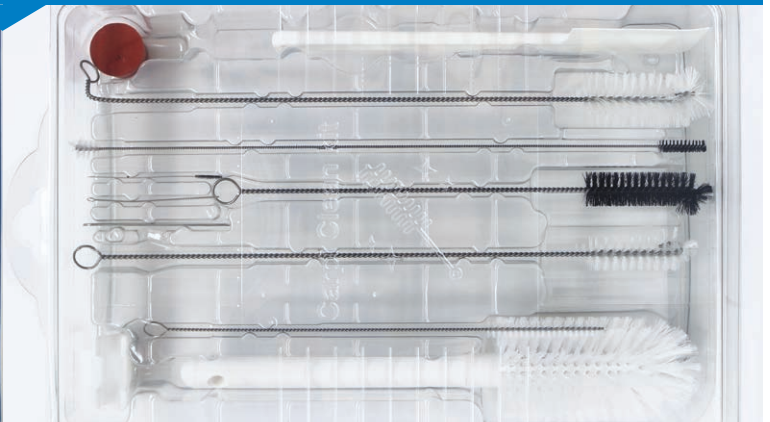


Carpi Care kit



Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

Carpi Clean kit



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Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



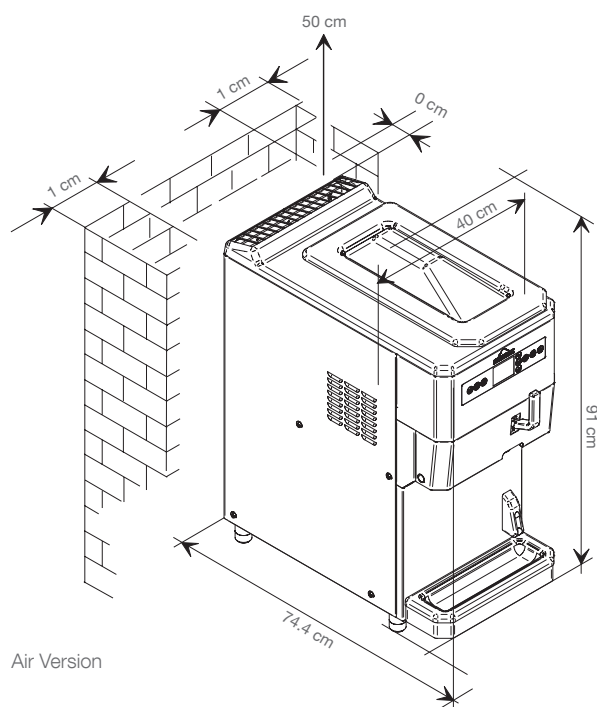
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



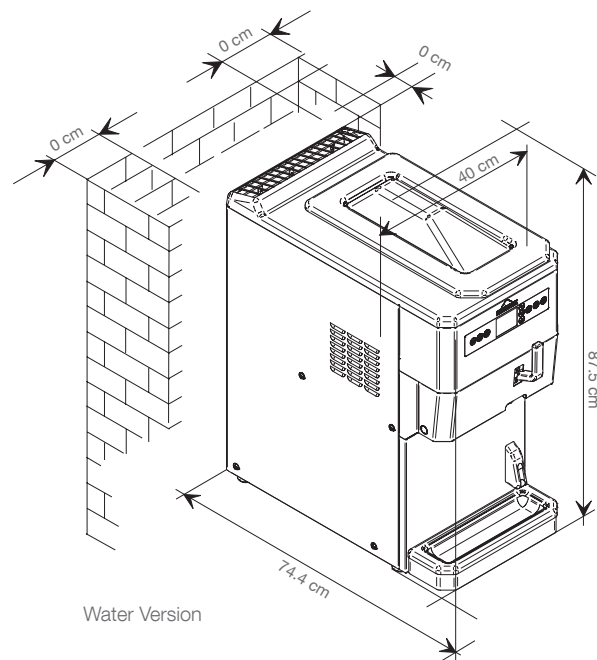
Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation. The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



technical data - dimensions

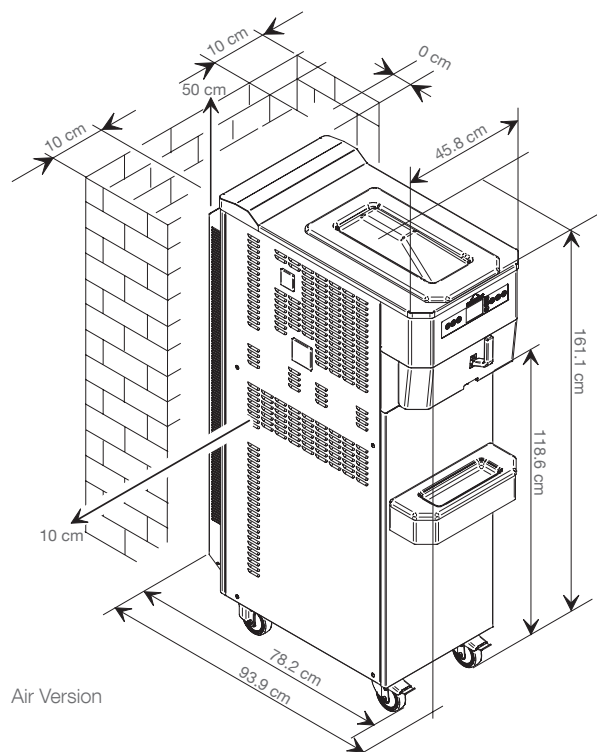


Air Version

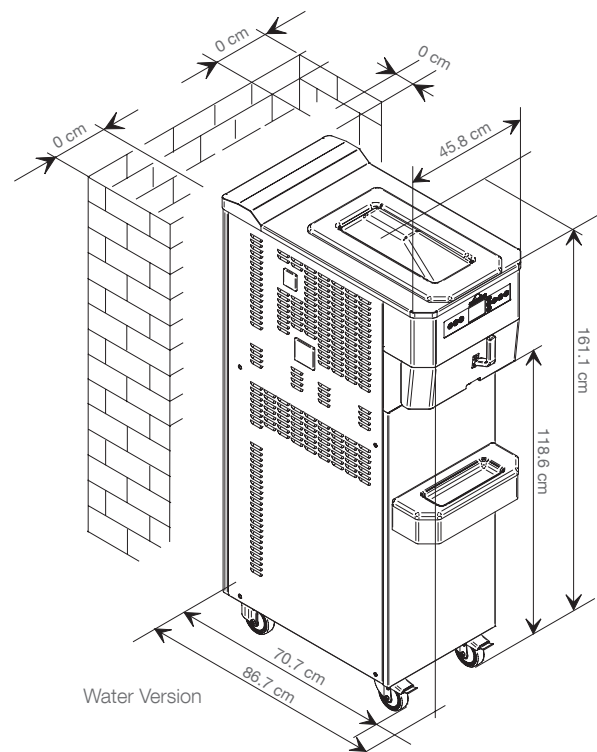


Water Version

XVL 1 Counter



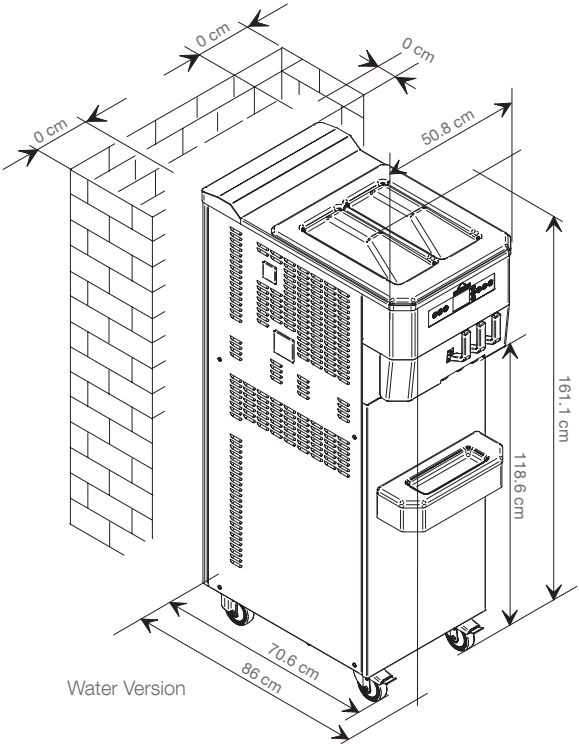
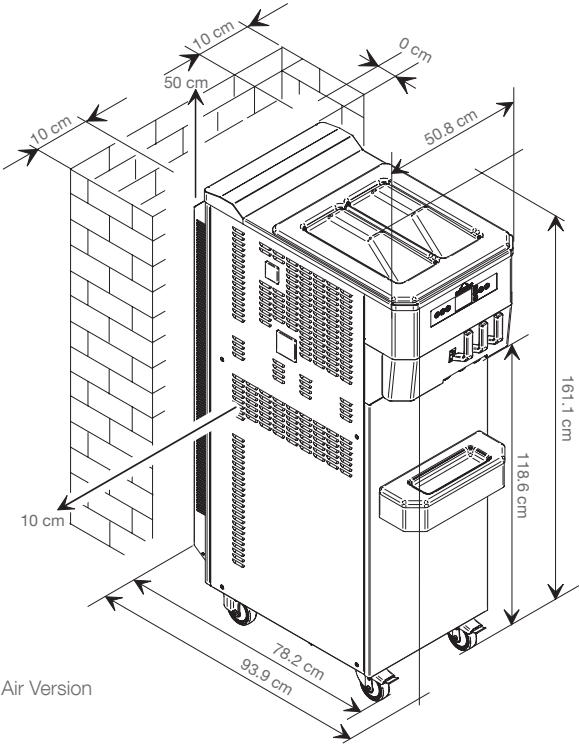
Air Version



Water Version

XVL 1 STEEL

technical data - dimensions




XVL 3 STEEL

XVL 1 - XVL 3

Steel



| | Flavours | Mix Delivery System | Hourly production (75gr portions) | | Tank Capacity | Cylinder Capacity | Rated Power Input | Fuse Size | Power Supply | Cooling System | Refrigerant | Net Weight |
|---|----------|---------------------|-----------------------------------|--------|---------------|-------------------|-------------------|-----------|--------------|---------------------|----------------|------------|
| | | | POM | 2E-RSI | lt | lt | kW | A | Volt Hz Ph | | | |
|  XVL 1 Counter P SP | 1 | Pump | - | 310* | 13 | 1.75 | 2.4 | 10 | 400/50/3** | Air, water optional | R455A or R454C | 170 |
| XVL 1 Counter G SP | | Gravity | 265* | - | | | | | | | | 160 |
| XVL 1 Steel P | 1 | Pump | 465* | 510* | 13 | 1.75 | 2.5 | 10 | 400/50/3** | Air, water optional | R455A or R454C | 230 |
| XVL 1 Steel G | | Gravity | 440* | - | | | 2.4 | | | | | 225 |
| XVL 3 Steel P | 2+1 | Pump | 630* | 695* | 13+13 | 1.75 | 5.0 | 16 | 400/50/3** | Air, water optional | R455A or R454C | 310 |
| XVL 3 Steel G | | Gravity | 600* | - | | | 4.8 | | | | | 300 |

*production capacity depends on the mix used and the room temperature **other voltages and cycles available upon request.

XVL are produced by Carpigiani with 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.



Rainbow 3

Produces 6 different types of gelato cones to satisfy the largest number of customers with just one machine

Very high level of versatility and production capacity: the machine satisfies every customer

Large production capacity

Guarantees continuity of supply even during rush hours

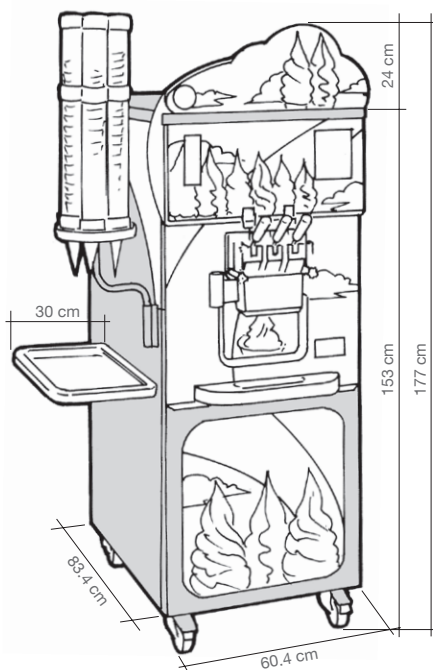
High versatility and production flexibility

Satisfies the needs of each customer by producing a wide range of specialties: soft gelato, frozen yogurt and fruit sorbets

Electronic control of consistency and overrun

Possibility to set different consistencies depending on the mix used, and easily adjust the overrun





| | Flavours | Mix Delivery System | Hourly production (75gr portions) | Tank Capacity lit | Cylinder Capacity lit | Rated Power Input kW | Fuse Size A | Power Supply | Cooling System | Refrigerant | Net Weight kg |
|------------------|---------------------|---------------------|--------------------------------------|----------------------|--------------------------|-------------------------|----------------|--------------|---------------------|----------------|------------------|
| Rainbow 3 | 2 + 3 variegates | Pump | 695* | 18+18 | 1.75 | 4 | 16 | 400/50/3** | Air, water optional | R455A or R454C | 300 |

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request

Features

Benefits

| | |
|---|---|
| Two beater motors and separate cooling systems | The independent cylinders allow simultaneous production of different types of gelato |
| Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer | The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80% |
| Refrigerated tanks | With mix temperatures always shown on the display |
| Control panel | Easy to understand symbols on the buttons |
| Adjustable dispensing speed | Dispensing taps with end flow adjustment to optimize the portions |
| 2E-RSI high efficiency beater | Interchangeable plastic scrapers and shaft for a soft, creamy gelato |
| Hygienic protection of the dispensing area | Taps protected by a cap to be removed when dispensing, easily removable for daily cleaning |
| Shaped front panel | To facilitate the production of large cups |
| Syrup flow indicator light | To see when the syrup containers need refilling |
| Pressurized syrup dispensing system | The machine feeds three containers for specific syrups with a fruit or cream flavor |
| Syrup washing | Fourth container supplied, for daily washing of the syrup lines |

Rainbow 3 is produced by Carpigiani with 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.

191 - 241 SP - 193

Classic - Steel




CARPIGIANI

CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGIANI SOFT SERVE & SHAKE CONSULTING consultants transform your idea into a successful business!



Fundamentals and Advantages





PERFORMANCE AND QUALITY

Create Soft Serve Gelato, Ice Cream, Sorbets and Frozen Yogurt. Thanks to the 193 independent cylinders, it is now possible to simultaneously serve and even mix different recipes and products.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and to the type of feed system used (gravity or pump), users can choose the desired consistency of the Soft Serve, from a delicate vanilla to robust chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Custom shape Gelato



Soft Serve Core Production

Legend:  ONLY Optional upon purchase  Optional available even after purchase



PERFORMANCE AND QUALITY



Star Door

Star Door allows the use of the new nozzles and the single-portion kit.



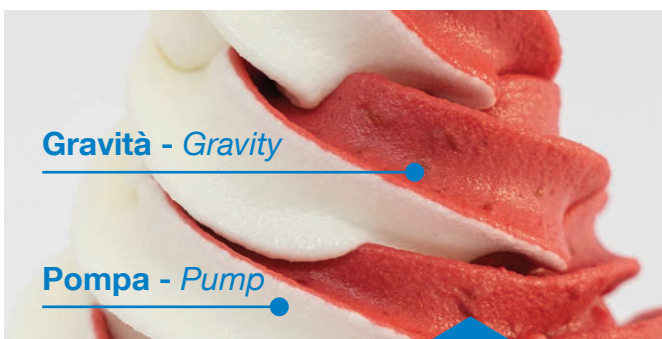
Monoportion kit

Kit of nozzles suitable for filling small cups, cannoli and other frozen dessert monoportions.



Nozzles

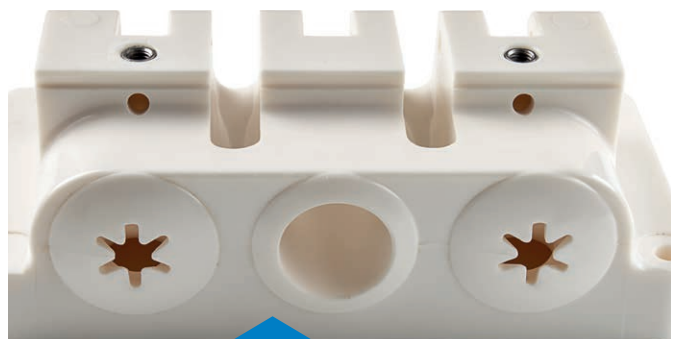
Customize the Soft Serve by choosing new and unique nozzles that fit your style.



Gravità - Gravity

Pompa - Pump

Pump / Gravity kit (only for 193 P models with POM beaters). Run one pump- & one gravity- fed cylinder at the same time.



Winter Door (only for 193 models). This unique door is composed of two separate doors. Giving the user the freedom to operate one or both cylinders or even operate one cylinder while cleaning the other. The twist door is inhibited.





PERFORMANCE AND QUALITY

Hard-O-Tronic®. The electronic control system gives you the power to quickly choose the consistency of the Soft Serve in a simple manner and change it for a variety of styles of your choosing.

Soft Serve Core (for 191 and 241 SP models). Inject syrup directly into the Soft Serve during extraction, thanks to the peristaltic pump system. The cabinet for housing the syrup and the pump can be positioned under the machine or on the left side depending on the user's installation preferences.



Choice of **MIX FEEDING SYSTEM**

Pump - Version P

Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermo-plastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!



Gravity - Version G

Ideal for a dry and compact Soft Serve with up to 40% overrun. The different diameters of the feeding tube holes naturally dose the mixture with air. It is possible to adjust the overrun even when the tank is full, using the overrun adjuster, thanks to the feeding tube holes, which are above and below the mix.



Legend:  ONLY Optional upon purchase  Optional available even after purchase



PERFORMANCE AND QUALITY

BEATER Choice

2E-RSI High Efficiency Beater

Ideal for soft and Creamy Soft Serve. Stainless steel beater with plastic scrapers and removable shaft.



High Efficiency Beater in POM

Convenient Monobloc beater in food-grade plastic. Standard in gravity versions.



1.75 L Direct expansion cylinder

Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.



CONVENIENCE

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.

Versatile machine* (only for 193 models). Thanks to three different functions, it is possible to choose the side on which you want to operate. Left side only or right side only in low season, both during high productivity.

* With the Optional Winter Door.

Tank Agitator

Prevents product stratification during storage and improves heat exchange during pasteurization.



Adjustable dispensing speed

Adjustable delivery flow to meet all volume and speed needs.





> CONVENIENCE

New solutions for maximum **convenience** during use

Self Closing

User-friendly Self Closing levers automatically close to stop the flow of product, eliminating any waste. Automatic self closing levers are easy to assemble & disassemble. Ideal for rotating staffs.



Only You

Customize the front panel of the machine by choosing from the array of colors found in the dedicated catalog.



Total Only You

The machine can be completely colored for a consistent look representative of the style of the product, location or brand. Choosing from the array of colors found in the dedicated catalog.



Cabinet

to easily position the machine inside the shop. Thanks to the cabinet, it is possible to move the machine easily and safely. Cabinet includes internal chamber to house materials.





> SAVINGS

New **high-performance** electric gearmotors and condensers

Independent pump transmission. (P version). Extends the life of the pump and gears. Ensures flexibility with high performance.



Choice of **COOLING**

Water Cooled machine

Refrigeration system is cooled thanks to the inlet and outlet water circuit, conveniently located at the rear of the machine.



Air cooled machine

Thanks to the rear chimney, it is possible to optimize the installation space and to place the machines side by side.



> SAFETY



Ergonomic design

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



Teorema

Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.



Blockchain technology (only for 241 SP models).

Add the secure PAY PER USE sales method with Blockchain technology enabled machines. Thanks to an innovative sensor able to read the quantity of mixture in the tank with extreme precision.



Button lock

For added security, the display buttons can be locked to prevent accidental errors.



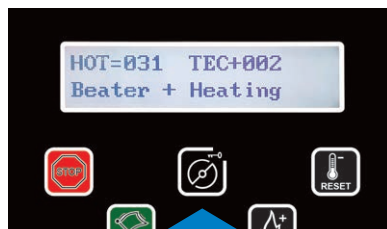
Black-out and water outage. After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



> HYGIENE

Easy cleaning,
**guaranteed
hygiene**

Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.

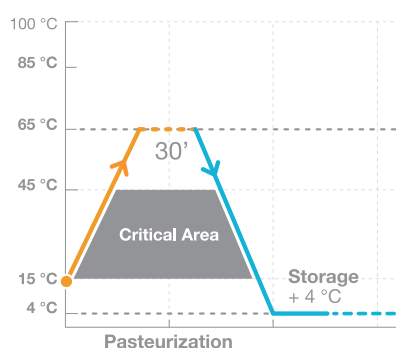


Multifunctional Cleaning Button

Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.

Wash kit

Water Tap is added over the tank to facilitate cleaning.



With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



Removable pump shaft

Simplifies cleaning procedures, guaranteeing maximum hygiene and reliability.

Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.

Carpi Clean kit

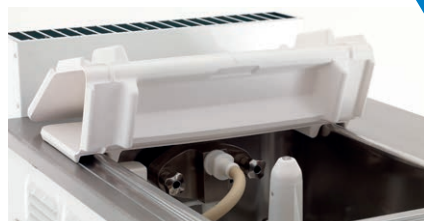


CARPIGIANI
services



Rubber tank lid

The lid can be partially opened to fill tank without completely removing lid. In addition, on the 193 models, one can open and fill each tank separately, while preventing any mix from going in the wrong tank.



Legend: ONLY Optional upon purchase Optional available even after purchase

MACHINE CONFIGURATION

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



Pump



Gravity

Optional



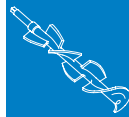
Wash kit

BEATER & DOOR CONFIGURATION

CHOOSE THE TYPE OF BEATER

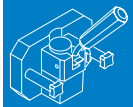


2E-RSI Beater

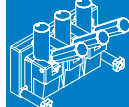


POM Beater

CHOOSE DOOR TYPE



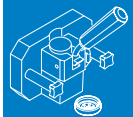
One-lever Door
(for 191 and 241 SP models)



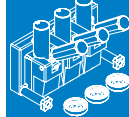
Twin Twist Door
(only for 193 models)

Optional

Optional



One-lever Star Door
(for 191 and 241 SP models)



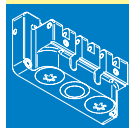
Twin Twist Star Door
(only for 193 models)

Optional

Optional



Nozzles



Winter Door
(only for 193 models)

Optional

Optional



Self Closing Door



Monoportion kit

Legend:  ONLY Optional upon purchase  Optional available even after purchase

VISUAL CONFIGURATION

CUSTOMIZE THE FRONT PANEL



**Classic Plastic
Front Panel**

Optional



**Only You
Personalization**



**Stainless Steel
Front Panel (Standard for 241 SP)**

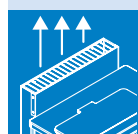
Optional



**Total Only You
Personalization**

TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION



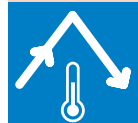
Air Cooled machine

Optional

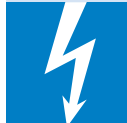


Water Cooled machine

CHOOSE THE TYPE OF POWER SUPPLY



**Self-Pasteurization
(Standard for 241 SP)**



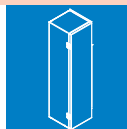
**Power supply
Single-phase / Three-phase**

ACCESSORIES CONFIGURATION

Optional



**Soft Serve Core
Below storage (for 191
and 241 SP models)**



**Soft Serve Core
Side Storage (for 191
and 241 SP models)**

Optional



Cabinet



**Pump kit / Gravity kit
(only for 193 models)**

Optional



Teorema



**Blockchain Technology
(only for 241 SP models)**

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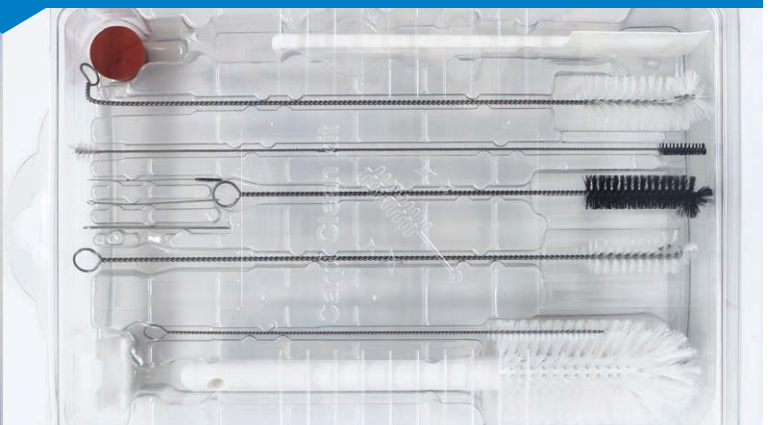
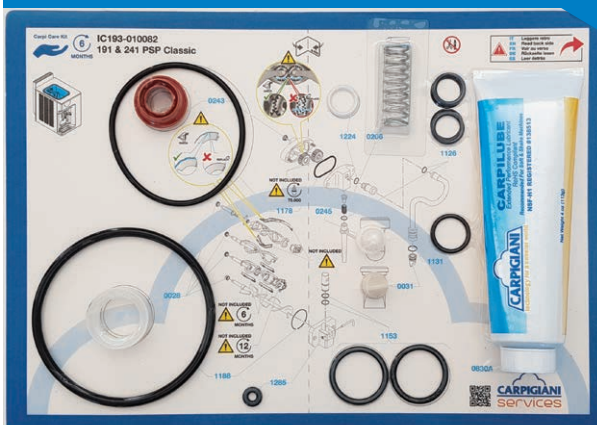
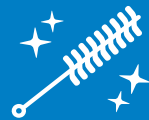
Carpi Care kit



6
MONTHS

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

Carpi Clean kit



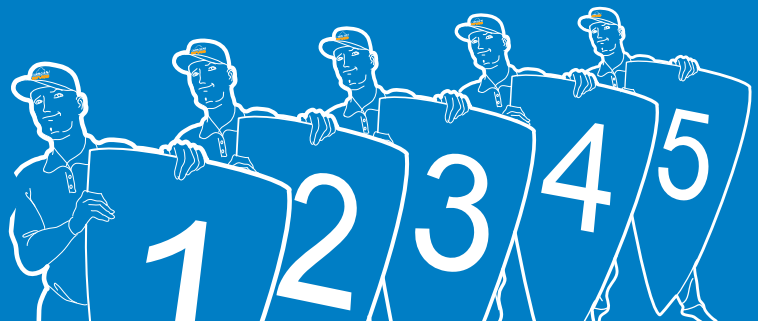
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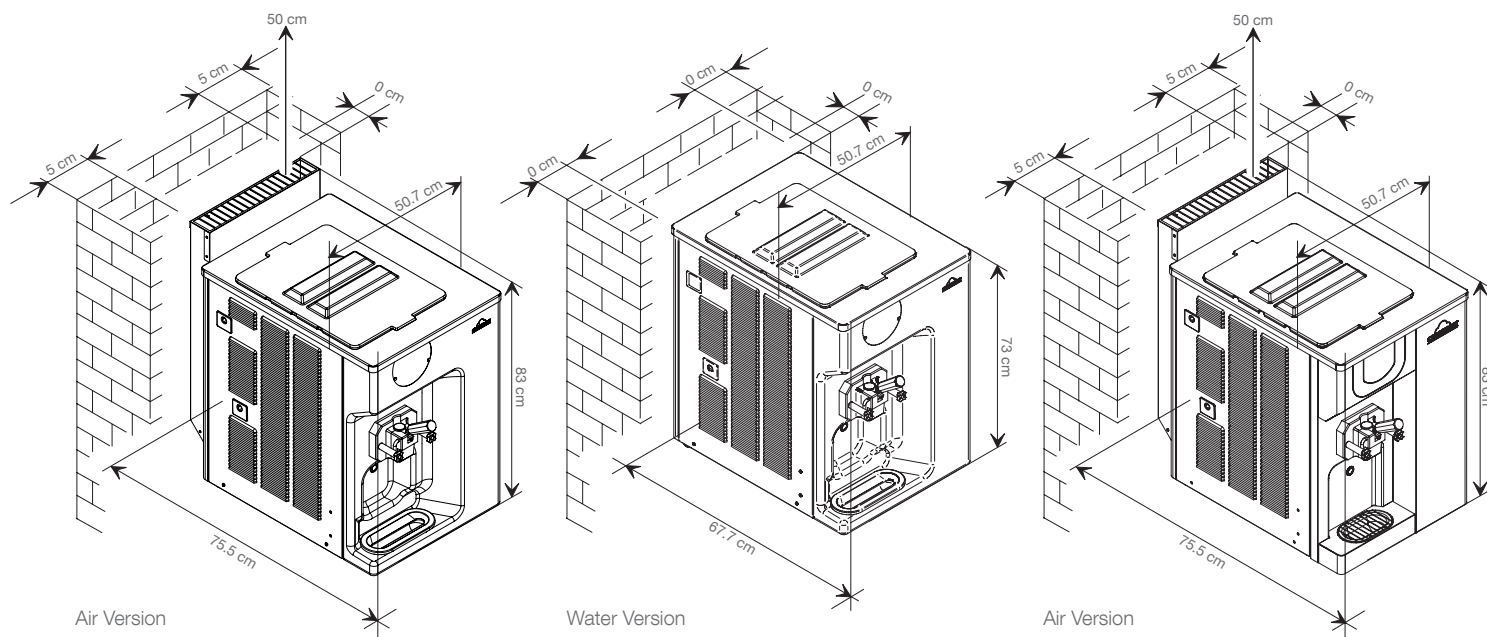
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



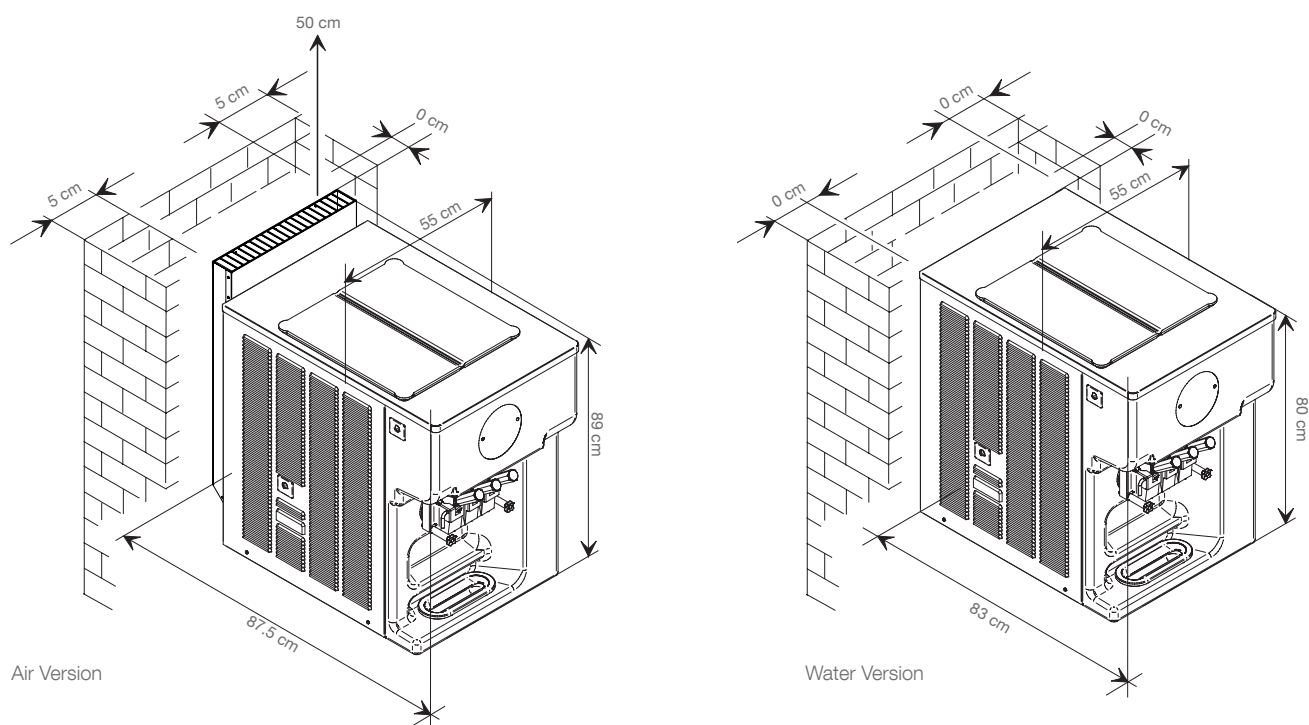
Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation. The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



Technical Data - Dimensions



191 CLASSIC and STEEL, 241 SP STEEL



193 CLASSIC and STEEL

191 - 241 SP - 193

Classic - Steel



| | | | Flavours | Mix Delivery System | Hourly production (75gr portions) | | Tank Capacity | Cylinder Capacity | Rated Power Input | Fuse Size | Power Supply | Cooling System | Refrig- erant | Net Weight |
|--------------|---|-----|----------|---------------------------|---|--------|------------------|----------------------|----------------------|--------------|-----------------|---------------------------|----------------------|---------------|
| | | | | | POM | 2E-RSI | | | | | | | | |
| | | | | | | | lt | lt | kW | A | Volt Hz Ph | | | kg |
| 191 Classic | P | 1 | | Pump | 245* | 255* | 12 | 1.75 | 2.4 | 16 | 230/50/1** | Air, water optional | R455A or R454C | 140 |
| 191 Classic | G | | | Gravity | 230* | - | 18 | | | | | | | 130 |
| 191 Steel | P | 1 | | Pump | 245* | 255* | 12 | 1.75 | 2.4 | 16 | 230/50/1** | Air, water optional | R455A or R454C | 140 |
| 191 Steel | G | | | Gravity | 230* | - | 18 | | | | | | | 130 |
| 241 SP Steel | P | 1 | | Pump | 340* | 350* | 12 | 1.75 | 2.9 | 10 | 400/50/3** | Air, water optional | R455A or R454C | 140 |
| 241 SP Steel | G | | | Gravity | 300* | - | 18 | | | | | | | 130 |
| 193 Classic | P | 2+1 | | Pump | 435* | 485* | 12+12 | 1.75 | 4.7 | 16 | 400/50/3** | Air, water optional | R455A or R454C | 210 |
| 193 Classic | G | | | Gravity | 415* | - | 18+18 | | 4.5 | | | | | 190 |
| 193 Steel | P | 2+1 | | Pump | 435* | 485* | 12+12 | 1.75 | 4.7 | 16 | 400/50/3** | Air, water optional | R455A or R454C | 210 |
| 193 Steel | G | | | Gravity | 415* | - | 18+18 | | 4.5 | | | | | 190 |

*production capacity depends on the mix used and the room temperature **other voltages and cycles available upon request.

191, 241 SP and 193 are produced by Carpigiani with 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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