

Настольные многофункциональные машины для выпечки, шоколада, крема, для приготовления мороженого Lab-O-Chef 5, Pastochef 18 RTL-I

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Lab-O-Chef 5

Countertop multifunction machine for Pastry, Chocolate, Gastronomy, and Gelato. Can reach a temperature of 105 °C.



The Carpigiani machine with more than 60 programs designed to express your culinary creativity to the fullest.

The operating temperature can reach 105 °C. The temperature is gas modulated with the utmost precision, and adapts to the product being processed, avoiding burns and encrustations.

With the addition of the Gelato Kit, the machine transforms into a Gelato batch freezer and creates excellent gelato, thanks to the exclusive Hard-O-Tronic® system.

Performance and Quality

Infinite free programs, 23 pastry programs, 10 chocolate programs, 7 specialty programs, 12 programs for gastronomy recipes, 15 programs programs for gelato, Sicilian slush, sauces and toppings.

The operating temperature can reach 105 °C. The hot gas is modulated with the utmost precision according to the product being processed, avoiding burning or encrustations.

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.

The new display allows the operator to create customized programs for dedicated recipes.

To help the operator the display will indicate when to add the ingredients for each phase as well as the current temperature.

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.

Cover

The stirrer speed can be modified according to the type of recipe to enhance the intended texture and structure.

The extraction tap has four positions

7" touch screen display

Joystick controller

Versatile stainless-steel shelf with two different positions

The Handheld sprayer can be easily disconnected and connected with the quick coupling and dedicated holder.

Hard-O-Tronic®

Post-cooling system

Savings

The innovative motor & condenser optimize the machine's maximum potential while maintaining low power consumption.

Safety

TEOREMA

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

The display turns red when the machine is running a program that exceeds 50 °C.

Defrost.

Hygiene

Monolithic upper cylinder and outlet

The tap and the agitator can be disassembled

Postponed cleaning program

Scotch- Brite treatment

Drying program

Carpi Care kit & Carpi Clean kit

The always clean tap

Hot wash function

Gelato produced

Qty per cycle max. lt	4.9 lts
Qty per cycle min. lt	2.8 liters

Mix added

Qty per cycle max. kg	3.5 kg
Qty per cycle min. kg	2 kg

Quantity per cycle | Programs

Cremolata kg	3.5 kg
Cremolata min. kg	2 kg
Crystal max. kg	3.5 kg
Crystal min. kg	2 kg
Custard max. kg	1.5 kg
Custard min. kg	1.5 kg
Slush max. kg	3.5 kg
Slush min. kg	2 kg

Electrical

Cooling System	Water
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Hz	50 Hz
Ph	3 Ph
Volt	400 Volt
Fuse Size A	8 A
Rated Power Input kW	3 kW

Dimensions	
Dimension at base Depth cm	86 cm
Dimension at base Height cm	86 cm
Dimension at base Width cm	50 cm
Net Weight kg	156 kg

Note	
Note	Lab-O-Chef 5 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.

Pastochef 18 RTL-I

Ideal for producing up to 17kg of Bavarian cream, jam, chocolate, ganache, cream puffs per cycle



Optimize the speed of your pastry production with the new Pastochef RTL-I. Thanks to the presence of the inverter, it has 9 stirring speeds, 4 of which at intermittent speeds, which allow greater flexibility in preparations by better managing your recipes.

Pastochef RTL-I is Carpigiani's multifunction machine, which manages temperatures from 0° C to 105° C, designed for pastry and gastronomic recipes. It can mix, cook, pasteurize, cool, and even preserve your products, guaranteeing maximum hygiene and saving you time compared to manual processing.

18 pastry programs, 9 programs for working chocolate, 8 special programs designed for desserts, 7 gastronomy programs, 4 Gelato Mix programs, Mix pasteurization and Mix aging. All of the programs maintain consistent and specific temperatures for each of
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.

The extraction spigot has three positions:

Ergonomic lid

Durable rubber shelf mat

Savings

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

Safety

Protection

Steel shelf

Black-Out and Water Supply Cut-Off

Double safety Extraction Spigot

When the temperature exceeds 50 °C during hot productions, the display turns red to warn the operator that the products inside the machine are heating and cooking.

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

Hygiene

Washing of the cylinder can be sped up by heating the surface, which rapidly detaches and melts any residual fat left over from production.

Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.

The extraction chute is removable

The Monolithic upper cylinder and spigot are a single continuous piece

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

Quantity per cycle | Programs

Chocolate | max. kg

15

Chocolate | min. kg

5

Custard | max. kg

15

Custard | min. kg

6

Electrical

Condenser

Water**

Dimensions

Dimension at base Depth cm

61,4

Dimension at base Height cm

111

Dimension at base Width cm

45

Net Weight kg

150

Note

Note

Production will vary depending on the ingredients used. Performance values refer to 25 °C room temperature and 20 °C water temperature in the condenser. * Other voltages and cycles are available with additional charge ** Air condenser available with surcharge The above dimensions and weight refer to the water cooled version. Pastochef RTL-I machines are produced by Carpigiani with 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.



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