

## Milkshakes Machines



### 161 K SP

1 Flavour  
Gravity Type, with Self-Pasteurizing Function  
Hourly Production 125 L/hour (400 ml portion size)  
Tank 18 Liter  
Cylinder 7L  
Dim. 320 x 690 / 800 x 856 mm  
Volt. 230/50/1, Power 2.0 kW

### Fundamentals and Advantages

It is possible to make classic, neutral or flavored milkshakes. Thanks to the H-O-T system, users can set the desired consistency for classic milkshakes or creamy modern shakes with more pronounced ice crystals.

#### Performance:

- Mixer in upper tank
- User-Friendly display
- Refrigerated tank (to treat dairy products)
- Silent direct drive motor

#### Hygiene:

- Self-Pasteurization
- Accessories Kits
- All parts can be disassembled

#### Tech.Specification

- Compact size allows the machine to fit all kind layout
- Easy to install
- Plug & play
- production capacity depends on the mix used and the room temperature

### Professional Ice Cream Machines from Italy

Manufacturer of the finest food processing machines for professional kitchens and retail industry from Italy, Carpigiani is one of the market leader in the industry. Designed with a perfect combination of technology and dependability, innovations and solutions to meet and exceed the demands of restaurants, bars, pizzerias, butcheries, supermarkets, laboratories, collectivities and plants.



**Carpigiani Has All The Ice Cream Equipment You Will Need !**

## Soft Serve Ice Cream Machines



### 161 T GSP

1 Flavour  
Gravity Type  
Hourly Production 200 portion/h with 75 gram portion size  
Self-Pasteurizing  
Tank 5 Liter  
Dim. 320 x 690 / 800 x 856 mm  
Volt. 230/50/1, Power 2.30 kW



### 243 T SP

2 + 1 Flavour (Twin Twist)  
Available with Pump or Gravity  
Hourly Production 320 portion/h (pump) or 268 portion/h (gravity) with 75 gram portion size  
Self-Pasteurizing  
Tank 5+5 L (pump) / 9+9 L (gravity)  
Dim. 440 x 759 / 767 x 865 mm  
Volt. 230/50/1, Power 3.80 kW



### 191 Classic

1 Flavour  
Available with Pump or Gravity  
Hourly Production 245 portion/h (pump) or 230 portion/h (gravity) with 75 gram portion size  
With or without Self-Pasteurizing  
Tank 12 L (pump) or 18 L (gravity)  
Dim. 505 x 755 x 830 mm  
Volt. 230/50/1, Power 2.40 kW



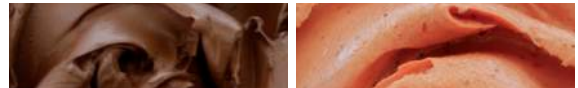
### 193 Classic

2+1 Flavour  
Available with Pump or Gravity  
Hourly Production 435 portion/h (pump) or 415 portion/h (gravity) with 75 gram portion size  
With or without Self-Pasteurizing  
Tank 12+12 L (pump) or 18+18 L (gravity)  
Dim. 550 x 875 x 890 mm  
Volt. 400/3/50, Power 4.70 kW (pump)/4.50 kW (gravity)

## Optional Nozles



## BATCH FREEZERS AND COMBINATION MACHINES FOR GELATO



Carpigiani has all the ice cream equipment you will need!



Labo 8 12 XPL P



Labo 14 20 XPL P



Labo 20 30 XPL P



Ready 8 12



Ready 14 20



Ready 20 30



ReadyChef 14 20

Description	Model	Hourly Capacity	Quantity per Cycle	Dimension (mm)	E. Power (Ph / kW)
Batch Freezer	Labo 6 9 XPL P	6 - 9 kg/h	1 - 1.5 kg	360 x 550 x 740	1 Ph / 1.35 kW
Batch Freezer	Labo 8 12 XPL P	8 - 12 kg/h	1.5 - 2.5 kg	360 x 550 x 740	1 Ph / 2.20 kW
Batch Freezer	Labo 14 20 XPL P	14 - 20 kg/h	2 - 4 kg	455 x 580 x 765	1 Ph / 3.00 kW
Batch Freezer	Labo 20 30 XPL P	18 - 30 kg/h	3 - 5 kg	520 x 650 x 1400	3 Ph / 4.00 kW
Batch Freezer	Labo 30 45 XPL P	20 - 45 kg/h	3.5 - 7.5 kg	520 x 650 x 1400	3 Ph / 5.20 kW
Batch Freezer	Labo 40 60 XPL P	30 - 60 kg/h	5 - 10.5 kg	520 x 650 x 1400	3 Ph / 6.00 kW
Batch Freezer	Labo 50 90 XPL P	35 - 90 kg/h	6 - 13 kg	520 x 650 x 1400	3 Ph / 7.00 kW
Batch Freezer	Labo 60 110 XPL P	40 - 110 kg/h	7 - 17 kg	520 x 650 x 1400	3 Ph / 7.50 kW
Combination Batch Freezer & Pasteurizer	Ready 8 12	8 - 12 kg/h	1.5 - 2.5 kg	360 x 550 x 740	1 Ph / 2.20 kW
Combination Batch Freezer & Pasteurizer	Ready 14 20	14 - 20 kg/h	2 - 4 kg	455 x 580 x 765	1 Ph / 3.00 kW
Combination Batch Freezer & Pasteurizer	Ready 20 30	18 - 30 kg/h	3 - 5 kg	520 x 650 x 1400	3 Ph / 4.00 kW
Combination Batch Freezer & Pasteurizer	Ready 30 45	30 - 45 kg/h	3.5 - 7.5 kg	520 x 650 x 1400	3 Ph / 5.20 kW
Combination Batch Freezer & Pasteurizer with Pastry & Chocolate Programs	ReadyChef 14 20	14 - 20 kg/h	2 - 4 kg	455 x 580 x 765	1 Ph / 3.00 kW

Coffee & Ice Cream



Carpigiani Has All The Ice Cream Equipment You Will Need !

## PASTEURIZERS AND AGING VAT FOR GELATO



Pasto 30 XPL



Pastomaster 60 XPL P



Pastomaster 120 XPL P



Pastochef RTL Series



Age XPL Series

Description	Model	Hourly Capacity	Dimension (mm)	E. Power (Ph / kW)
Pasteurizer	Pasto 30 XPL	15 - 30 L	390 x 850 x 1030	3 Ph / 3.40 kW
Pasteurizer	Pastomaster 60 XPL P	15 - 60 L	350 x 860 x 1030	3 Ph / 7.00 kW
Pasteurizer	Pastomaster 120 XPL P	30 - 120 L	650 x 860 x 1030	3 Ph / 11.20 kW
Electronic Pasteurizer for Confectionary and Gastronomy	Pastochef 18 RTL	15 L per 2 hrs	450 x 614 x 1110	3 Ph / 2.10 kW
Electronic Pasteurizer for Confectionary and Gastronomy	Pastochef 32 RTL	30 L per 2 hrs	658 x 716x 1110	3 Ph / 4.00 kW
Electronic Pasteurizer for Confectionary and Gastronomy	Pastochef 55 RTL	50 L per 2 hrs	658 x 720 x 1190	3 Ph / 5.60 kW
Electronic Aging Vat	Age 60 XPL	1 x (20 - 60 L)	390 x 830 x 1030	1 Ph / 1.10 kW
Electronic Aging Vat	Age 60+60 XPL	2 x (20 - 60 L)	700 x 830 x 1030	1 Ph / 1.70 kW