



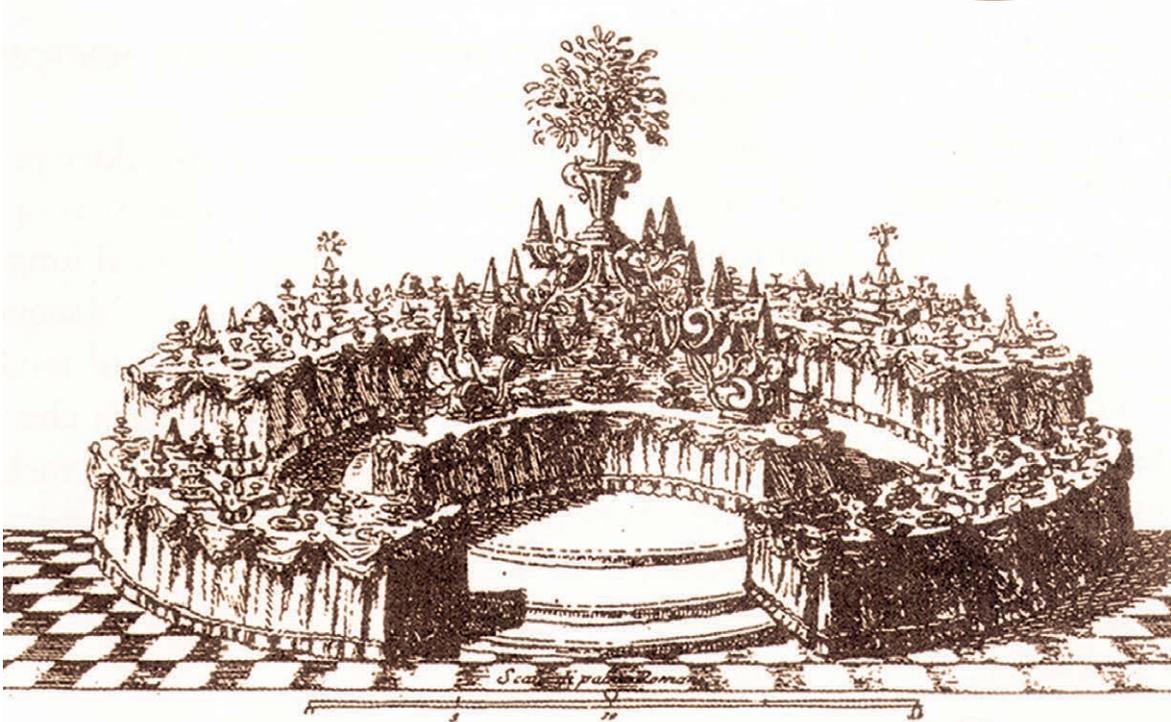
Add a cool twist to your menu

carpigiani.com/us

*Carpigiani solutions
for foodservice!*



Frozen desserts in fine dining



Gelato Table. Drawing. Project realized in Rome on 28 August 1714 for the birthday of Elizabeth Christine of Austria.

Gelato started out on the table as a fine dessert in the European Courts of the Renaissance. Magnificent edible sculptures adorned with fruit sorbets, or elaborate molds filled with Ice Cream flavored with flowers and spices adorned banquets in honor of Royal rulers of Europe, and then transported to the Americas by the Founding Fathers. The first known recorded writing of Ice Cream in America is in 1744 when Maryland Governor Thomas Bladen served it. President Thomas Jefferson brought back an Ice Cream churner to Monticello from his European travels. Early American frozen dessert recipes even included savory dishes such as Oyster Ice Cream. Today frozen treats are back on the fine dining table thanks to the skill of chefs, pastry artisans and Carpigiani Technology: a whole range of machines that can offer solutions for every need.



Freeze&Go

Wow customers with freshly made Gelato or Ice Cream, right in front of their eyes



Small, silent, and fast. Create freshly made Ice Cream in a matter of minutes!

Carpigiani technology in 22 inches. Single phase electrical power and compact design allow you to add the freshest Ice Cream into any setting.



One removable cylinder for freezing, storing, and serving gelato.



It tells you when it has finished freezing and then maintains the gelato at the right consistency.



Practical and easy to clean.



Additional cylinders (optional) facilitate production.



It stops immediately if the protective lid is opened during freezing.

LB 100B

Compact batch freezer brings Carpigiani quality to the restaurant and catering world



Professional and reliable batch freezer create creamy Ice Cream, sorbets, and savory recipes to add new flavors to your menu. Ideal for restaurants and on-site catering.



Simply fill and turn on.



Thanks to the intelligent Hard-O-Tronic® system, the machines detect when the gelato has reached optimum consistency and maintains it until extraction.



Single-phase power supply and air cooled, they fit in easily with the other kitchen equipment.



Delayed cleaning program that guarantees hygienic safety thanks to temperature control.



The beater stops immediately if the protective lid is opened during freezing.

LB 200 Tronic G

Countertop batch freezer with consistency control for creamy low overrun Ice Cream & Gelato



Countertop Batch freezer for creamy low-overrun frozen desserts. Full size freezing chamber Makes up to 5-quart batches. Adjustable electronic consistency control ensures product consistency at different loads.



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The beater stops immediately if the protective lid is opened during freezing.

Ready G TRU-2

Modern Carpigiani model with programs for Ice Cream, Gelato and Frozen Pastry



Dynamic Carpigiani Technology allows you to heat and batch freeze mixtures to produce the best Ice Cream, Gelato and create Frozen pastry and cakes. Includes dedicated beaters for low & high overrun frozen desserts. Optional Dispensing Door facilitates production of takeaway products & Ice Cream cakes.



stecchi



pint



cake

Maestro** HCD

Carpigiani Batch freezer with cold and hot functions for Gelato, Chocolate, Granita and Classic Pastry



Smart technology for Gelato with the upmost consistency. Heating programs designed for classic pastry and chocolate.



cone



pastry



chocolate



Soft&Go 151 Plus

Compact model fits creamy soft serve into any setting



Carpigiani Premium Soft Serve technology can now fit into any restaurant. Easy to fill and clean.



extraction



side panel



bottom door



icecream cup



cone



Nordika NK50

Carpigiani Blast Freezer and chillers ideal for pastry and frozen desserts



Quickly bring down temperature of ingredients and frozen desserts in order to best preserve and maintain flavors. Available in 4 sizes.



gelato



ice cream



probe



croissant



chocolate

Pastochef 18 RTL

Create pastry, chocolate, savory specialties and frozen dessert mixtures



Pastochef RTL can mix, cook, pasteurize, cool, age and store, in perfect hygiene.



extraction



mixing crema



tube



mixing ragu



lid

Pastochef 55 RTX

Create pastry, chocolate, savory specialties and frozen dessert mixtures for commissary



20 pastry, 5 gourmet food, 9 open programs for confectioners, gelato makers, chocolatiers and chefs.



extraction



mixing crema



tube



mixing ragu



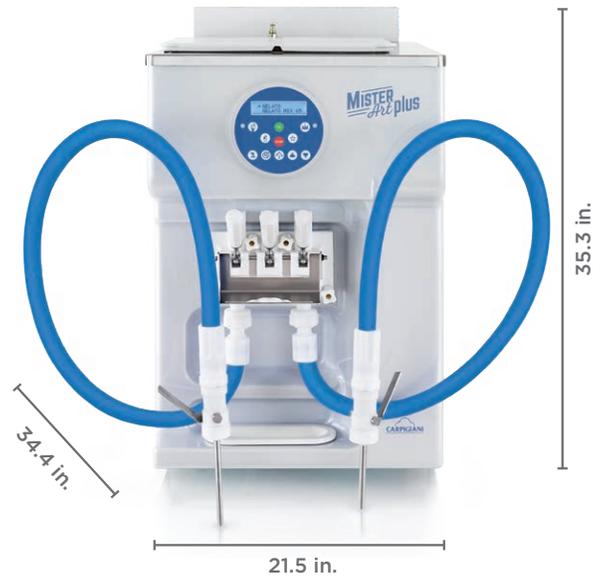
lid

Mister Art Plus

Create multiflavored cakes, sticks more



Serve Premium Soft serve while making cakes premium sticks and more.



stick



monoportion



tube



cono soft



cake



QR CODE



*request the kits from your distributor to maintain your machine hygienically clean (not available on the Freeze&Go).

Technical Characteristics

Freeze&Go

Tank Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	115	60	1	A	A	Air	12.1	24.4 handle opened	21.7	72.75
0.5				10	10			21.3 handle closed		

LB 100B

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	1	A	A	Air	15.1	28.2	27.5	209
4				25	15					

LB 200 Tronic G

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	1	A	A	Water	18.9	35.8	28.8	397
10				40	38	Air	18.9	37.4	29	

Ready 302 G TRU-2

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	3	A	A	Water	20.8	37.8	55.2	705
15				55	55	Air	20.8	46.8	55.2	772

Maestro** HCD

Gelato	Crema	Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
			Volt	Hz	Ph				Width	Depth	Height	
lbs.	lbs.	quarts	208-230	60	3	A	A	Water	19.6	37.8	55.2	617
99	20	10				70	50	Air	19.6	36.5	55.2	

Soft&Go 151 Plus

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	1	A	A	Air	12.4	22.8	37.8	209
5.4				11	11					

Nordika NK50

Electrical supply			Maximum Fuse Size		Dimensions (in.)			Net weight
Volt	Hz	Ph	A	A	Width	Depth	Height	
115-120	60	1	9.9		22	22	20.5	104

Pastochef 18 RTL

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	3	A	A	Water	17.72	36.9	43.7	330
16				15	12	Air	17.72	35.43	43.7	

Pastochef 55 RTX

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	3	A	A	Water	25.9	40	46.85	551
52				25	18					

Mister Art Plus

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208-230	60	3	A	A	Water	21.5	32.8	32.8	463
12 + 12				30	30	Air	21.5	34.4	35.3	



*Carpigiani
in the world*

Founded in 1946 in Bologna, Carpigiani quickly established itself internationally as a leader in the production of machines for artisanal gelato. Its investments are focused on research, design, and choice of components, to ensure adaptability to different production needs, ergonomic and practical use, operational safety, energy savings. All in compliance with the most strict food safety regulations.

Since 1989 Carpigiani is part of the Ali Group, which includes 79 prestigious brands of equipment for professional foodservice.



Carpigiani is not just technology: we believe in professional growth, and our instructors are available for group and individual lessons.

Our courses are focused on balancing recipes for restaurants and new techniques for storing mixes and gelato, adding them to the normal, everyday activities of a professional kitchen.



Since 2003, the school is recognized for training successful gelato entrepreneurs in 14 campuses worldwide. The mission is to teach the culture of quality artisanal gelato through complete training programs, combined with advanced teaching methods and a team of internationally renowned master gelato instructors.



Founded in 2003 alongside Gelato University, with the intention of providing training and courses for the North American entrepreneurs interested in wide variety of Frozen desserts ranging from Gelato, to ice Cream, and Frozen Custard to Premium Water Ice.



Founded in London in 2017 to provide group and individual lessons designed for chefs in food service and fine dining.



Since 2015, the school based in Tokyo has taught the unique training program, whose mission is to combine the best traditions of gelato with Frozen and Japanese pastry.



CARPIGIANI

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an Ali Group Company



The Spirit of Excellence