



# Maestro\*\*

## HCD



Create Gelato,  
Pastry & Chocolate  
products with the  
upmost precision without  
compromising space



**Performance and Quality** Hot-Cold-Dynamic® allows you to mix, heat and freeze and in the same cylinder. Maestro\*\*HCD automatically adjusts temperature upon quantity of product and desired style. This system monitors the ideal cold and hot temperatures for frozen desserts and pastry products. POM Food safe plastic beater resists extreme hot and cold temperatures and includes auto-adjusting scrapers for complete extraction. Post Cooling ensures frozen dessert is cold upon extraction. Gelato: 9 specialized programs designed for Artisan Gelato & Sorbet. Programs include heat treatment and age options. Additional program for Granita. Pastry & Chocolate: 6 Pastry Cream programs: Traditional Custard, Bavarian Cream, Zabaione, Fruit Cream, Panna Cotta & Pastry Gelatin. 5 Semi Freddo Programs Ideal for Frozen pastry and Ice Cream cakes: Pochee Fruit, Cooked rice, Yogurt, Infusions & Crepe Mix. 3 Chocolate programs: Speed Chocolate Harden, Ganache Custard Cream & Chocolate Cream.



**Savings** Complete entire Frozen Dessert production process and Pastry products in just one machine. Create pastry ingredients, sauces and chocolates. Self-adjusting scraper can be replaced without needing a new beater. Air-cooled version is available.



**Safety** TEOREMA guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are. Automatic defrost starts during power outages to avoid damage to beater. Rounded corners reduce risk of injury to operator.

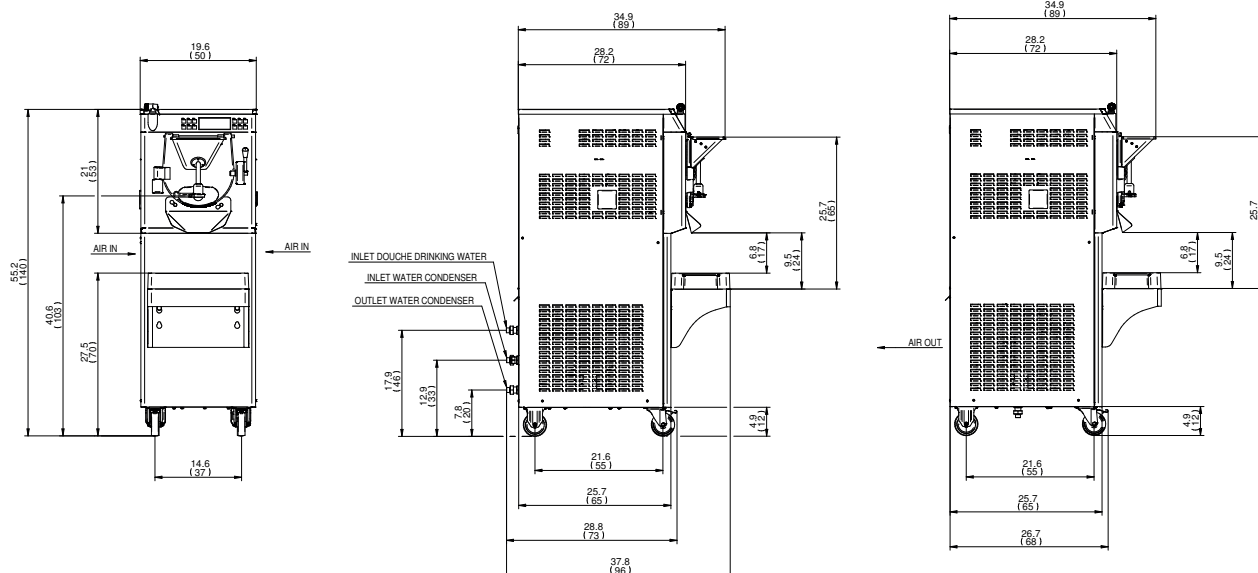


**Hygiene** Cleaning is easier thanks to high temperature cleaning cycle and removable extraction chute. The cylinder and front panel are a continuous stainless steel for maximum cleanliness and hygiene. Scotch-Brite treated steel is resistant to stains and fat residues. "Post-poned cleaning" program guarantees hygienic safety even during prolonged production stand-by.



\*request the kits from your distributor to maintain your machine hygienically clean.

[carpigiani.com/us](http://carpigiani.com/us)



## WATER

## AIR

Weights	lbs.	kgs.	lbs.	kgs.
Net	617	280	617	280
Crated	773	351	787	357
	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	37.2	1.053	37.2	1.053
Dimensions	in.	cm.	in.	cm.
Width	19.6	50	19.6	50
Depth	37.8	96	36.5	93
Height	55.2	140	55.2	140
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/3 Water	70A	50A	3P, 3W	
208-230/60/3 Air	70A	50A	3P, 3W	

## Specifications

### Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

### Beater Motor

3 HP

### Refrigeration System

R404A

### Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

### Air Cooled \*

Minimum clearance: 20" (50 cm) from the rear panel for proper air circulation.

### Cylinder Capacity

15 quarts (14 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. \* Room temperature 68 °F (20 °C).

## Bidding Specs

Electrical Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_ Neutral ☐ Yes ☐ No Cooling ☐ Air ☐ Water

Options \_\_\_\_\_



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