

Brothers Bruto and Poerio Carlo Carpigiani created the "Gastecnica S.a.s dei fratelli Carpigiani", producing and patenting a gelato machine, named "Autogelatiera"	1944	þ
Poerio Carpigiani launched new company 'Carpigiani Bruto', named after his brother who died prematurely and who also invented the vertical batch freezer	1946	þ
Authentic Italian Gelato is at the height of food fashion	1950	þ
Carpigiani attend the first ever event for artisan gelato in Longarone, North East Italy	1959	þ
Carpigiani becomes global leader in ice cream machinery with the invention of the Hard-o-Matic	1960's	þ
Revolutionary pasteurising machines are developed to guarantee food safety	1963	þ
Soft ice cream machines combine art and automation to offer a new express style ice cream	1967	þ
An explosion in ice cream and gelato popularity sees ice cream parlours develop as a worldwide trend	1970	þ
Carpigiani becomes part of Ali Group, one of the world's largest manufacturers and suppliers of equipment for the foodservice industry	1989	þ
Carpigiani establishes Gelato University and expands worldwide	2003	þ
Carpigiani UK formed as a direct trading subsidiary	2006	þ
Carpigiani's Scottish Development Centre opens	2010	þ
Carpigiani UK formed as a direct trading subsidiary Carpigiani's Scottish Development Centre opens Carpigiani's London Development Centre opens	2015	þ
Carpigiani UK move into their new headquarters at Carpigiani House	2016	þ

Carpigiani continues to be at the forefront of innovation in the supply and manufacture of Gelato, soft serve ice cream, drink and display equipment.



"When it comes to producing gelato, sorbetto, pastry cream and many other desserts, there is nothing that performs better than a Carpigiani machine. I've used a number of these machines throughout my career and have always been impressed with the quality and consistency of the end result."

James 'Jocky' Petrie, Gordon Ramsay Group



Carpigiani UK

Carpigiani UK is a direct trading subsidiary of Carpigiani Ali Spa, the undisputed world leader in the manufacture of gelato, ice cream and pastry equipment for over 60 years. From our centrally located head office in Hereford, we coordinate a nationwide team of sales and service experts, while our passion, experience and dedication ensures smooth delivery, installation and on-going training as standard.

sales & support

Carpigiani UK offers a nationwide service of highly experienced and dedicated experts who provide specialist knowledge of the world's leading ice cream and gelato making equipment. Our dedicated Business Development Managers offer unparalleled levels of advice and support to ensure you get the best from your equipment.

training & development

With the dedicated support of distinguished master gelato makers, handpicked by Carpigiani, we pride ourselves on the continuing training and development of the next generation of gelato experts. Offering a range of services, such as menu development and recipe formulation, our team will work with you to ensure you get the very best equipment that considers and meets all your requirements.

service & maintenance

Managed directly by Carpigiani UK, our Service Desk team of advisors based in our Head Office are on hand to take your call as your initial point of contact. Via our service management system, a national team of over 50 factory trained specialist technicians are available if required for despatch to your site ensuring we provide the very best technical and after sales service standards.





Soft serve is a delicious soft whipped ice cream or yogurt served on a cone, in a cup, with a dessert, as a sundae or even as a base for a thick shake. To make soft serve ice cream you can create a freshly made mix which is your own bespoke recipe using raw ingredients such as good milk and cream, or simply buy a pre-made liquid or powder base which is ready to go by adding to the machine.





soft serve



world class machines

A Carpigiani soft serve machine turns fresh ingredients into sumptuously creamy product, ready to serve in a matter of minutes. Lighter than air, the smooth texture and speed at which it can be prepared ensure fresh soft ice cream or frozen yogurt available instantly on demand.



soft serve concepts the complete package

A Carpigiani machine can do so much more than just ice cream. From frozen yogurt to thick shakes, our machines have been expertly crafted to deliver exceptional results time and time again. Built-in agitators as standard maintain a constant temperature and prevent thickening or separating, something that is key for yogurt bases, while optional nozzles and dispensing kits make easy work of delicious single portion desserts and wonderful gelato cakes.



one machine a complete solution

Toppings Flake

Family Dining S

Flake

Self Serve it Fast food
Frozen Yogurt

Self Serve it Fast food
Frozen Yogurt

Self Serve it Fast food
Frozen Yogurt

Ce Cream

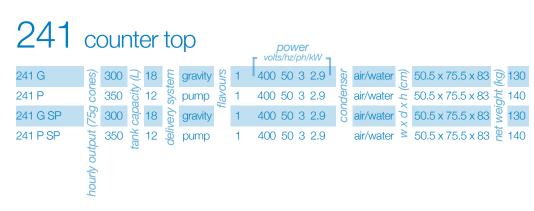
Waffles Flavours
Leisure

products ice cream & frozen yogurt



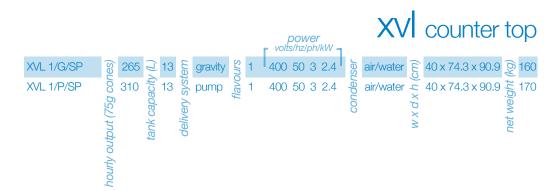








193	3	COL	J٢	iter	to)p			r voli	POV		r /kW 7							
193 G/AV	les)	415	(L)	18+18	em.	gravity	SIN	2+1	400	50	3	4.5	ser	air/water	cm)	55 x 87.5 x 8	9 3	S	190
193 G/SP	CO	415	acity	18+18	syst	gravity	ilavo	2+1	400	50	3	4.5	nden	air/water	ch (55 x 87.5 x 8	9 ह	3116	190
193 P/AV	759	435	cap	12+12	/ery	pump	-	2+1	400	50	3	4.7	000	air/water	$\langle p \rangle$	55 x 87.5 x 8	9	Ď,	210
193 P/SP	hourly output (435	tank	12+12	deliv	pump		2+1	400	50	3	4.7		air/water	W	55 x 87.5 x 8	9 6	וופר	210





										DOW s/hz/		'kW 1		XV	flo	oor	S	tan	di	ng
XVL 1/G	(sət	440	(L)	13	tem	gravity	SIN	1	400	50	3	2.4	ser	air/water	cm)	45 x 9	3 x	160.5	(kg)	225
XVL 1/G/SP	COL	440	acity	13		gravity	Pavo	1	400	50	3	2.4	der	air/water	kh (45 x 9	3 x	160.5	ght	225
XVL 1/P	(759	465	cap	13	/ery	pump		1	400	50	3	2.5	CO	air/water	(px	45 x 9	3 x	160.5	Wel	230
XVL 1/P/SP	put	465	ank	13	delii	pump		1	400	50	3	2.5		air/water	>	45 x 9	3 x	160.5	net	230
XVL 3/G	out	600	t	13+13		gravity		2+1	400	50	3	4.8		air/water		50 x 9	3 x	160.5		300
XVL 3/G/SP	Jund	600		13+13		gravity		2+1	400	50	3	4.8		air/water		50 x 9	3 x	160.5		300
XVL 3/P	7	630		13+13		pump		2+1	400	50	3	5		air/water		50 x 9	3 x	160.5		310
XVL 3/P/SP		630		13+13		pump		2+1	400	50	3	5		air/water		50 x 9	3 x	160.5		310

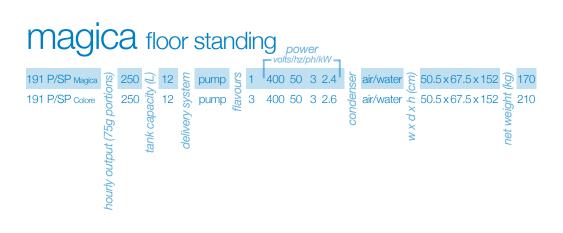


										OOW s/hz/p			е	vd ·	flc	or stan	di	ng
EVD 1/P	(səu	530	(L)	13	,em	pump/ gravity	OULS	1	400	50	3	3	ser	air/water	cm)	45 x 86 x 178	(kg)	245
EVD 1/P/SP	00	530	acity	13	Sysi	pump/ gravity	flavo	1	400	50	3	3	der	air/water	kh (45 x 86 x 178	ght	245
EVD 1/R/P	(759	530	cap	13	/en/	pump/ gravity		1	400	50	3	3	00	air/water	x d)	45 x 86 x 178	Wel	245
EVD 1/SP/R/P	put	530	per	13	deli	pump/ gravity		1	400	50	3	3		air/water	>	45 x 86 x 178	net	245
EVD 3/P	out	670	hop	13		pump/ gravity		2+1	400	50	3 :	5.5		air/water		50 x 86 x 178		320
EVD 3/P/SP	urly	670		13		pump/ gravity		2+1	400	50	3	5.5		air/water		50 x 86 x 178		320
EVD 3/R/P	hor	670		13		pump/ gravity		2+1	400	50	3 :	5.5		air/water		50 x 86 x 178		320
EVD 3/SP/R/P		670		13		pump/ gravity		2+1	400	50	3 :	5.5		air/water		50 x 86 x 178		320

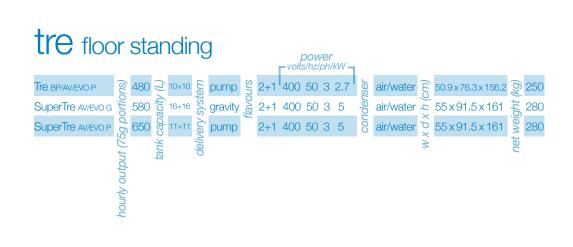


products ice cream & frozen yogurt

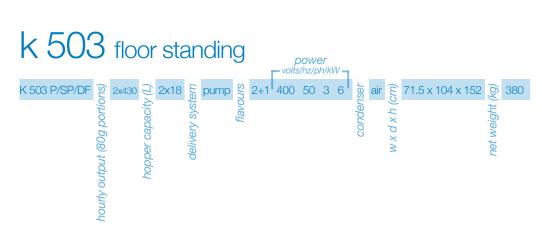












Premium quality, express service















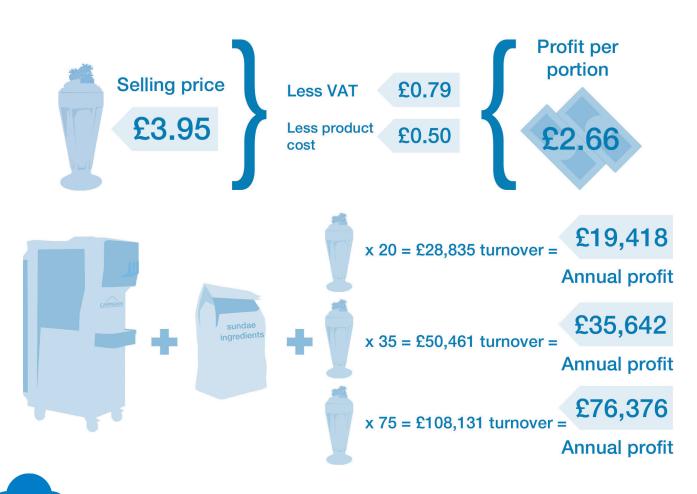
If you need to offer a quality dessert in a time pressurised environment then a Carpigiani soft serve machine should be your solution.

A soft serve dessert need not be any compromise on quality. Using natural ingredients or a premium ready made base mix, a soft serve dessert offering can deliver a fresh fragrant product difficult to beat.

Liquid base mix is preserved perfectly within the upper, refrigerated hopper of all Carpigiani soft serve machines. When product is dispensed by the operator liquid mix is frozen instantaneously, thereby ensuring freshness and consistency but availability in large quantities on demand.



profit story making the most out of soft serve ice cream



holiday resort unity brean sands

Holiday Resort Unity is one of the South West's leading holiday and leisure destinations, including a theme park, waterpark, golf course, 200 acre holiday park and wide selection of catering outlets. Peak holiday season spans from February to November, so Catering Director, Bridget House has her work cut out to feed hungry guests during their visit. With ice cream based products being offered in a number of locations across the park, Bridget knew that the product needed to be of a consistent, high quality:







"Eating an ice cream in the sun is what holiday memories are made of. Offering our guests a choice of ice cream in Riccardo's Ice Cream Parlour, soft serve in the Brean Splash Café and ice cream based milkshakes in the Wimpy franchise, we needed machines that would not only produce a delicious ice cream but that would also remain reliable, simple to use and able to cope with substantial demand on a busy day.

We've used Carpigiani machines here at Brean Leisure Park for over thirty years. Extremely reliable, capable of producing wonderful soft serve ice cream and with a long product life cycle, we are delighted by the equipment. We've previously tried appliances by another leading ice cream equipment manufacturer that just didn't compare to Carpigiani equipment and the service you receive from the company."

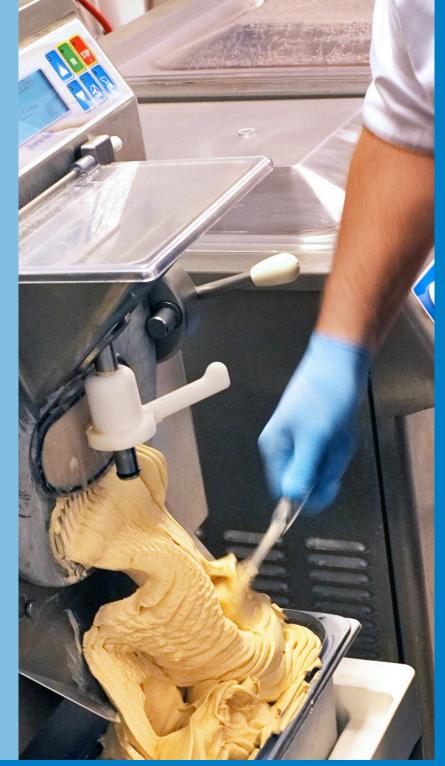
Having recently updated their appliances, their portfolio includes the Carpigiani EVD soft serve machine, an AES 261 P/SP self-pasteurising, soft serve machine and a Multiple Choice milkshake machine.

"With the majority of our staff being seasonal, we need the machines to be simple to operate and maintain, without compromising on quality. Each of the Carpigiani machines does just that, operated by a lever, a simple push button or touch screen menu with clear icons; they are extremely straightforward to use. Our senior managers are trained to study the built-in programmes which detail the number and size of portions, monitor cleaning cycles and perform maintenance checks, not only helping us with stock management but also sales projections and machine reliability going forward."



The definition of Artisan is "a worker in a skilled trade, especially one that makes things by hand". Today machines may help us, but the philosophy remains. Gelato is healthier and lower in fat than ice cream, made in small batches using fresh, natural ingredients and is served at a warmer temperature for a more intense flavour.





artisan gelato



the gelato journey the process of making artisan gelato

To produce good gelato you need quality raw ingredients and to follow a key process:

1. pasteurisation



2. homogenisation



3. production



Pasteurisation is a heat treatment that ensures the safety of the ingredients and preservation of the gelato. After heating, the liquid mixture remains at an elevated temperature for the time necessary to guarantee the process; then cooled rapidly before being stored at a maximum of +4°c.



Gelato is produced by continuously stirring a mixture containing milk, sugar and natural flavourings as it freezes. A mixer is an indispensable tool for mixing, homogenising and diffusing any solid or fibrous ingredients into the mix. This helps obtain a consistent, uniform base.



Any syrup or flavours that are required are introduced into the cylinder and mixed through with the agitator. During this phase, the machine incorporates air into the mix and begins to freeze as the base makes contact with the side of the cylinder, forming tiny crystals which give gelato its smooth characteristic.



4. blast freeze



The gelato is extracted from the machine at -7/-9°c and should then be placed in a freezer capable of further reducing the core temperature to -12°c as quickly as possible. This helps to keep the structure, texture and taste of the gelato while in storage or when served.

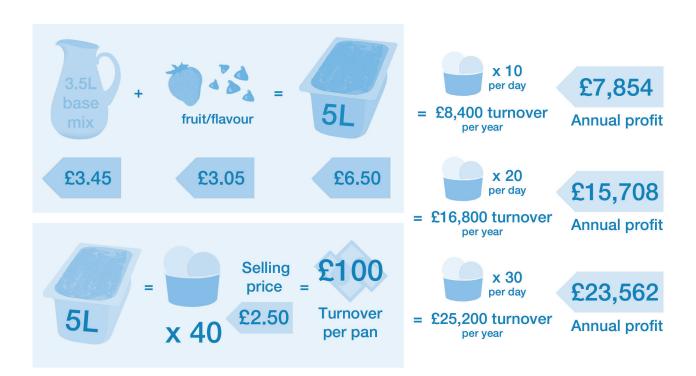


5. store, display and serve

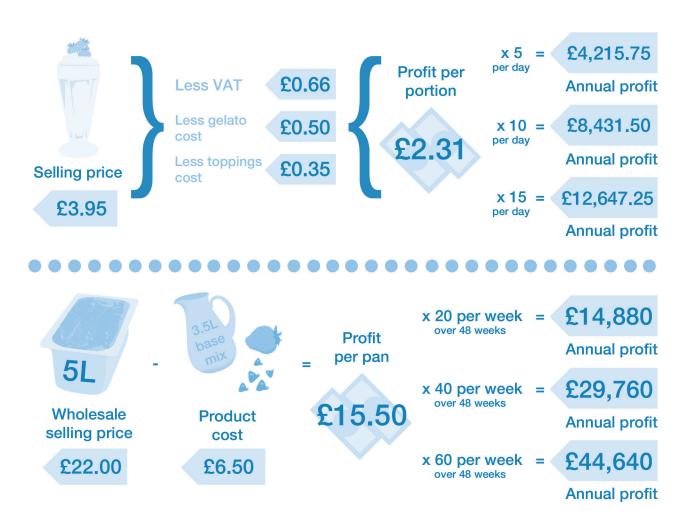


Carpigiani provide a wide range of display cabinets, each one perfect for displaying your artisan gelato safely and attractively. For more information on our range, see the 'display & design' section on page 28.





profit story making the most out of artisan gelato





swoon gelato bristol

The brainchild of owner Bruno Forte, whose family have been producing real Italian Gelato for well over a century, Swoon's ethos focuses on using only the finest ingredients from around the world and combining them with a traditional process known for giving gelato its distinctive, smooth texture and delightful flavour. Bruno starts by saying:

"I had been considering setting up a gelato business for a number of years. With limited knowledge and experience myself, I took the decision to sign up for an intensive course which would at least allow me to understand the basics. Having researched different options, I decided to join the Carpigiani Gelato University in Bologna, Italy."

As the global leader in the manufacture of gelato and ice cream equipment, Carpigiani offers unrivalled expertise and decades of experience in the market. As Bruno says:

"My team and I worked closely with Carpigiani UK, who helped us design the layout and worked closely with us to specify the equipment we would need to handle the extensive range we wanted to offer and the peak demand we expected to generate."

With the design incorporating a glass-sided 'flavour lab', the Swoon team produce a variety of products in full view of customers. This visibility and openness required the very best equipment.





Swoon Gelato's flavour lab includes the latest Carpigiani Maestro batch freezer, a high-capacity Carpigiani Pastomaster capable of handling the sites daily pasteurisation requirements, a Carpigiani Mister Art machine, used to create the monoporzioni and the gelato on a stick and a Carpigiani FantaStick shock freezer. Other appliances include a Carpigiani Turbomix and Carpigiani Miniwip. Bruno is extremely happy with the service he has received and concludes by saying:

"The service I have received from Carpigiani UK and the Gelato University team in Bologna has been second to none. The company's experience has been paramount in getting the Swoon concept from paper to reality, their equipment has been outstanding and their willingness to help has been invaluable"

products pasteurising & ageing



pasto xpl floor standing

		volts/hz/ph/kW			
Pasto 30 XPL	15-30	400 50 3 3.4	water	39 x 85 x 103	2 140
Pasto 60 XPL	30-60	400 50 3 6.5	water	39 x 85 x 103	tg 162
Pasto 60+60 XPL	2 x 30 & 2 x 60	400 50 3 9.6	water	9 70 x 85 x 103	300
Pasto 60 XPL/P	20-60	400 50 3 9.8	water	≥ 39 x 85 x 103	1 62

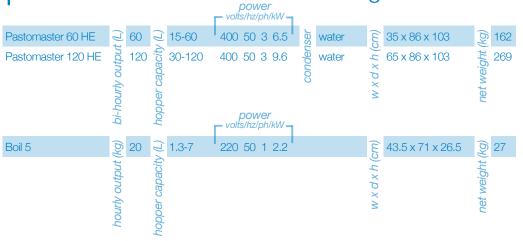


pastomaster rtl floor standing

					r vol	pow ts/hz/	er ph/kW	V ¬						
Pastomaster 60 RTL	(L)	60	(L)	15-60	400	50	3 6.5	5	ser	water	(mc	35 x 86 x 103	(kg)	162
Pastomaster 120 RTL	rtpu	120	acity	30-120	400	50	3 9.6	3	nden	water	- <i>h</i> (c	65 x 86 x 103	ght	269
Pastomaster 180 RTL	700	180	cap	30-180	400	50	3 17	.5	CO	water	γgχ	75 x 106 x 119	Wei	345
	nnou-ic		nopper								A		net	



pastomaster he floor standing



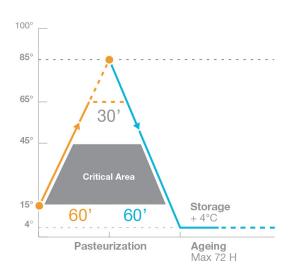


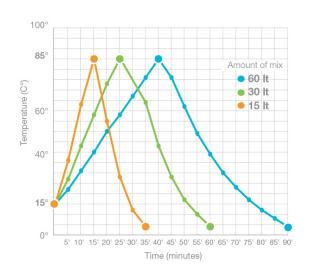
age xpl floor standing

		volts/hz/ph/kW			
Age 60 XPL	20-60	230 50/60 1 1.1	à air	39 x 85 x 103	2 100
Age 60+60 XPL	tank capacity	230 50 1 1.7	uepuos air	70 x 85 x 103 x 70 x 85 x 103	net weight 184

pasteurising

Pasteurisation is an essential heat treatment process to ensure food safety.





In the preparation of gelato, the pasteurisation phase is indispensable in guaranteeing the quality of gelato and increasing its preservation, without compromising its nutritional values. The procedure involves heating and then quickly cooling down the product, destroying most of the pathogenic germs and making the remaining ones inactive for a certain period of time, if maintained at adequate temperature.

For the milk and gelato mixes, the ideal heating temperature is 65°C for thirty minutes; immediately after to 4°C.



products ready

floor standing

The synthesis of Carpigiani technology to process hot and cold mixtures and produce fresh gelato on demand.

Mixing, heating and freezing in the same cylinder: the full gelato production process in just one machine. This means gelato can be produced quickly, as and when it is needed, guaranteeing availability and therefore never missing a sale.

With the ability to produce fresh gelato from readymade, liquid, paste or powder bases, this automatic machine makes creating artisan gelato simple and efficient, meaning new business can begin with minimal initial investment.

Liquid mixtures

3 automatic programmes for soft and creamy milkbased gelato; intense water-based fruit sorbets, bursting with flavour; and refreshing fruit slushes.



Paste and powderbased mixtures requiring added liquid 6 automatic programmes: 3 hot and 3 cold.



High temperature recipes

The mixture is heated inside to a temperature set by the operator (max 90°C) and then automatically transformed into highquality gelato.





	- Volts/HZ/pri -	
Ready 20 30 DF 28-40	② 3-5 400 50 3 4 3 water	\(\hat{\xi}\) 52 x 65 x 140 \(\hat{\xi}\) 250
Ready 30 45 DF 10 42-60	3.5-7.5 400 50 3 5.2 water of an arrange of a second o	9 4 52 x 65 x 140 tubion the second through the sec

power

maestro he

floor standing

Combining Carpigiani's experience with the Labotronic, Pastochef and pasteuriser ranges, the Maestro features the latest state-of-the-art technology.



Managed by four integrated circuits using the Hot-Cold-Dynamic® system, operators can monitor the production of delicious gelato, high quality creams, semifreddo base mixes, pastry cream, panna cotta, melted chocolate sauces and even ganache precisely.

The Maestro HE features a unique algorithm which electronically controls thermostatic valves, high efficiency motors and performance condensers to determine the maximum efficiency for the individual mix. Combined with the latest components, this algorithm achieves a substantial efficiency saving of 30% compared to other leading appliances.



The Maestro is pre-set with 14 gelato programmes, 1 for Sicilian slush and 1 for cremolata as well as 18 unique pastry programmes.



Unique to Carpigiani, an infuser kit allows you to infuse flavours into the gelato during production.



Digital display guides users through each stage of production, allowing temperature, speed and timing adjustments.

					- q	uantity _l	per	cycle -					۳	po olts/h		er h/kW 7						
Maestro HCD**	(ltr)	3.5-10	(g)	3.5-6.5	(kg)	4.5-9	(kg)	4.5-9	(kg)	5-10	(kg)	3-10	4	00 50	Э (3 5.0	ser	air/water	(ms	50 x 65 x 140	(kg	280
Maestro HCD***																						
Maestro HE**	m o	2-10	gra	3.5-6.5	ddo.	4.5-9	Cre	4.5-9	000	5-10	900	3-10	40	00 50) (3 6.4	COL	air/water	$\langle p \rangle$	52 x 65 x 140	We	280
Maestro HE***		3.5-15		5-10	7	6-10		6-12.5	JCh	7.5-12.5		5-12	4(00 50) (3 7.6		water	3	52 x 65 x 140	net	320
Maestro HE****	0,	5-19		6.5-13		7.5-12		7.5-15	erec	10-15		7-14	4	00 50) (3 9.0		water		52 x 65 x 140		350
									temp													

products

batch freezers





labo xpl floor standing

				pow s/hz/ _l		W ¬						
Labo 20 30 XPL	20-30	<u>6</u> 3-5	400	50	3	2.9	ser	air/water	cm)	50 x 65 x 140	(kg)	230
Labo 30 45 XPL	30-45	8 5-7.5	400	50	3	4	nder	air/water	kh (50 x 65 x 140	ght	270
Labo 40 60 XPL	40-60	7-10.5	400	50	3	6	COL	air/water	x d	50 x 65 x 140	We	370
Labo 20 30 XPL/P	20-30	3-5	400	50	3	4		water	>	52 x 65 x 140	net	230
Labo 30 45 XPL/P	30-45	5-7.5	400	50	3	5		water		52 x 65 x 140		270
Labo 40 60 XPL/P	40-60	6 7-10.5	400	50	3	5.5		water		52 x 65 x 140		370



labotronic rtl floor standing

					r vo	pov lts/hz		· ′kW ¬						
Labotronic 10 30 RTL	(kg)	12-42	(kg)	2-7	400	50	3	3.8	ser	water	cm)	50 x 65 x 140	(kg)	230
Labotronic 15 45 RTL	but	21-63	eze	3.5-10.5	400	50	3	5.2	nden	water	ch (50 x 65 x 140	ght	270
Labotronic 20 60 RTL	out	28-90	r fre	4-15	400	50	3	7.2	00	water	$\langle p \rangle$	50 x 65 x 140	Wei	320
Labotronic 20 60 RTL/A	urly	28-90	e pe	4-15	400	50	3	7.2		air	\geq	60 x 85 x 140	net	380
Labotronic 30 100 RTL	7	42-138	made	7-23	400	50	3	10.8		water		60 x 85 x 140		415
			gelato r											



labotronic he floor standing

				OOW6 s/hz/p		w ¬						
Labotronic 10 45 HE	2-10.5	12-63	400	50	3	6.4	Ser	water	(MC	52 x 65 x 140	(kg)	270
Labotronic 15 60 HE	3.5-15	21-84	400	50	3	7.6	nden	water	k h (52 x 65 x 140	တ)
Labotronic 20 90 HE	ور 5-19	ම 28-135	400	50	3	9	00	water	g x	52 x 65 x 140	Wei	
Labotronic 25 110 HE	6.5-24	35-152 dnautity	400	50	3	11		water	A	52 x 85 x 140	net	420

mister art

counter top

Mister Art is a versatile tool for creative gelato presentation.

The latest in a long line of quality Carpigiani equipment, the Mister Art is a continuous artisanal production machine. Able to produce delicious gelato and frozen pastry specialties, the appliance features the two most fundamental processes in one machine.

An upper tank pasteurises the mix, while the lower freezing chamber produces a continuous flow of gelato. Using natural ingredients, operators can prepare artisanal mixes, while the digital display even suggests when to add ingredients to create the perfect base. Using a unique continuous extraction process, the Mister Art ensures that an equal amount of fresh mix is transferred from the pasteuriser into the cylinder, to ensure the machine is always ready to serve gelato.



Perfect for making gelato, sorbets, semifreddos, gelato pastry, gelato on a stick, gelato cakes and zuccottos, the Mister Art combines versatility with consistency at every stage.



A hose and portioning piston is used to easily fill gelato cake and stick moulds.

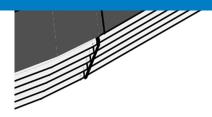


A special freezing programme maintains overrun even after blast freezing, making cakes easy to cut and gelato sticks easy to eat.





There is no point in making delicious gelato and pastry and then not preserving and showcasing it at its best. A display cabinet is your shop window. It is what your customers will see and highlights your wonderful products. Whether you're investing in a single display case or a complete turnkey project, we can help make your ideas a reality.





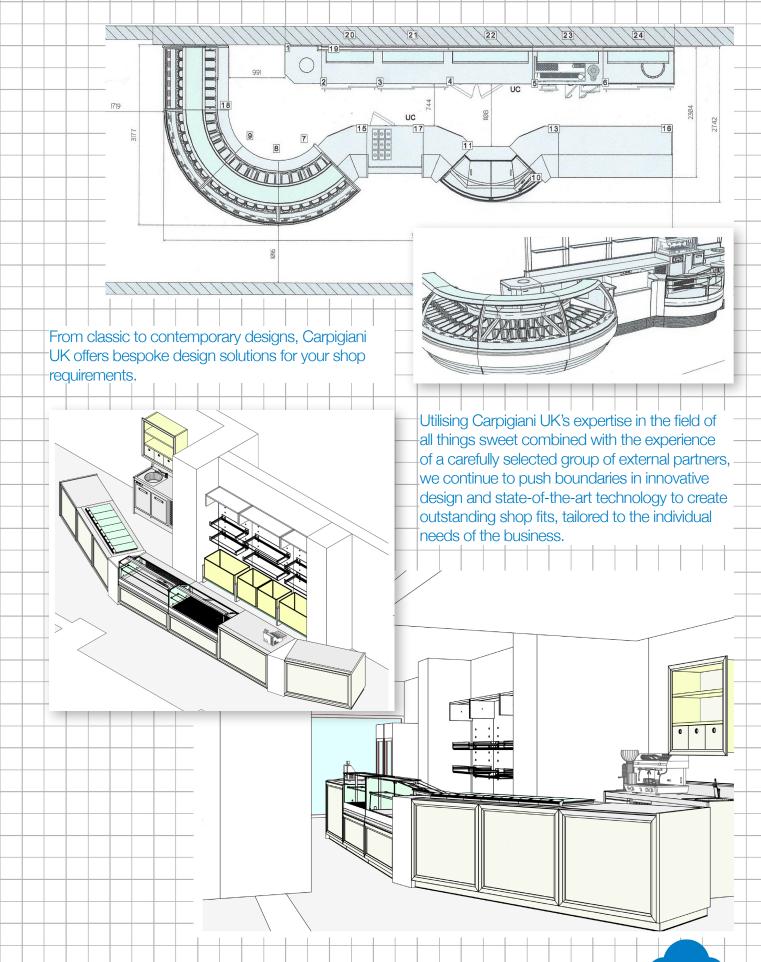
display & design





Our experienced business development managers know their territories well and can advise on everything from expected rents and rates through to ideal shop sizes, possible layouts & configurations and what showcases will work best for your specific products. These could be artisan gelato, pastry, gelato on a stick, single portion desserts, gelato cake or other snacks. We can supply you a single display case or work with you to produce a full set of 2D drawings and 3D plans, allowing you to see what the finished project could look like when installed.

example plans

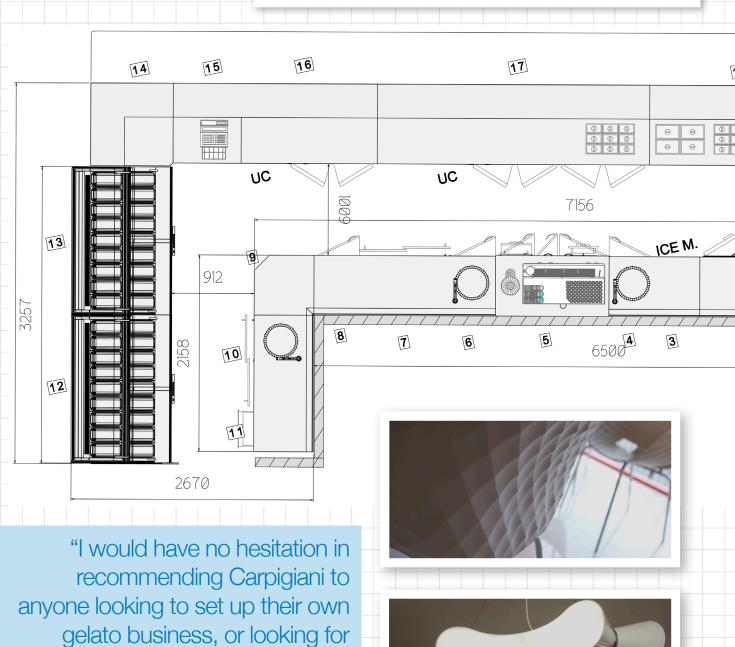


A clean, bright space with large floor to ceiling windows and doors at each end, were instantly complemented by some of the finest fixtures and fittings specified from Carpigiani suppliers.

The showpiece of the gelateria however is the innovative LED lighting system with vivid, exciting colours running the length of the counter. With over 24,000 shades of colour, staff are able to alter the feel of ParadlCE to suit the time of the day or even the season. Welcoming pastel shades are used during the day, whilst vibrant electric colours work to enhance the atmosphere in the evening.

"As the first site in the UK to use the system, we are delighted with the outcome and the endless possibilities it creates." - Bipin Patel, Proprietor





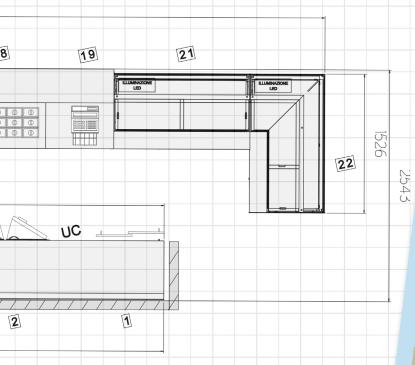
Bipin Patel, Proprietor, ParadICE Gelateria

shop fit and design options."

expert assistance with the latest in

paradICE gelateria birmingham

Located in the heart of Birmingham's Harborne parish, husband and wife team Bipin and Nishma Patel recently chose a previously derelict retail unit to become home to the new ParadlCE Gelateria. The complete range of equipment installed at ParadlCE Gelateria has given the duo the capability to offer customers a wide range of freshly made artisan gelato, soft serve ice cream, hot beverages and indulgent cakes and desserts.



"We installed a full range of equipment, including the latest Maestro HE Batch Freezer, Pastomaster 60 RTL, 191 Miss Yogurt, 191 Monoporzioni Soft Serve machine, Miniwip cream whipper, Granismart 2 frozen cocktail unit and the Chocolady hot chocolate machine. In addition, a full range of temperature monitored display storage solutions and the latest refrigeration appliances has made ParadlCE a real flagship site." - Paul Ingram, Managing Director, Carpigiani UK





"We were delighted that the Carpigiani team were able to help us with everything from finding the site through to the shop fit, design ideas and of course the all-important production equipment. With their experience and help, it wasn't long before we had identified the site in Harborne, and having made a handful of visits to Carpigiani customers in Italy we were able to see the endless possibilities achieved by using the company's design and shop fit service." - Bipin Patel, Proprietor



products eye-catching display

Presentation is crucial! Please see below just a small selection of the vast array of professional display cabinets available as 'stand alone' units or as part of a full shop fit scheme from Carpigiani UK



Tonda 12* Tonda 15* Tonda 15* Tonda 18* Tonda



pozzetti		pow watts/a			
Pozzetti (2 tubs)	322 x 560 x 563	375 2	2.25	(kg)	41
Pozzetti (2 tubs)	560 x 560 x 563	375 2	2.25	ght	52
Pozzetti (6 tubs)	807 x 560 x 563	416 2	2.86	weight	64
Pozzetti (8 tubs)	1054 x 560 x 563	568	3.16	net	73
Pozzetti (10 tubs)	1301 x 560 x 563	569	3.17		84
Pozzetti (12 tubs)	1548 x 560 x 563	720	3.32		93



bellevue/panorama power watts/amps 3								
Bellevue 8	h (mm)	1900 x 700 x 870	- 1	746	3.95		(kg)	260
Bellevue 10		2150 x 700 x 870		792	4.15		weight	285
Bellevue 12	x p	2400 x 700 x 870		838	4.35			310
Panorama 4	×	800 x 700 x 1002		439	2.9		net	40
Panorama 6		1100 x 700 x 1002		621	4.14			70
Panorama 8		1300 x 700 x 1002		671	4.36			110
Panorama 10		1500 x 700 x 1002		811	5.03			140

power sam80

		watts/amps	
Sam80 1125	E 1125 x 998 x 1200	1938 6.15	281
Sam80 1625	1625 x 998 x 1200	2390 8.16	393
Sam80 2125	2125 x 998 x 1200	2461 8.48	498
	_ <u> </u>		et

Cubika 1100
Cubika 1600
Cubika 2100
Cubika 3200
Cubika 1/30°*
Cubika 2/30°*
Cubika 2/45°*



cubika

		watts/amps			
h (mm)	1190 x 1168 x 1351	1550 4.92	6	240	
h (n	1690 x 1168 x 1351	2115 7.25	JJ _	330	
<i>d x</i>	2190 x 1168 x 1351		Wei	420	
^	3290 x 1168 x 1351	3460 14.41	19E	550	
	1587 x 1168 x 1351	1560 4.97		310	
	1593 x 1168 x 1351	1635 5.29		330	
	1630 x 1168 x 1351	1479 4.32		330	

power



lunette

		watts/amps	
Lunette 1125	E 1149 x 1180 x 1257	2118 7.33	290
Lunette 1625	£ 1674 x 1180 x 1257	2220 7.83	404
Lunette 2125	Š 2149 x 1180 x 1257	2681 9.84	512
	×	net	



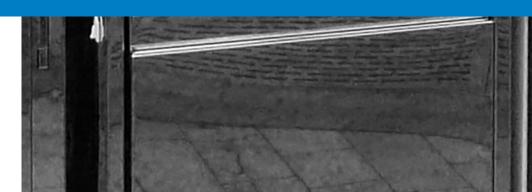
cloud

		power watts/amps	ClOud
Cloud L1200	ਵਿੱ 1224 x 1018 x 1148	2101 7.1	2 331
Cloud L1700	£ 1724 x 1018 x 1148	2619 9.38	455
Cloud L2200	5 2224 x 1018 x 1148	3373 12.35	573
	×		net





Our machines give you the opportunity to serve a variety of chilled, frozen or hot drinks. From juices, smoothies, cocktails and mocktails to slushes and hot chocolate. If shakes are your preference, we have a range of machines that will deliver an authentic product that fits within any QSR, casual dining or fast food environment.





drinks & shakes





From creamy milkshakes and refreshing fruit slushes in summer, to thick sweet hot chocolate in winter, Carpigiani machines help you deliver the ultimate indulgent drinks all year round.





making the most out of drinks & shakes





products refreshingly unique



191k counter top

13 IN C	power volts/hz/ph/kW —							
191k G	(SUC 115 (2)	18 \$3	1	400 50/60 3 1.5	cm)	50.5 x 67 x 80	(kg)	143
191k G SP	acity 115	18 8	1	400 50/60 3 1.5	kh (50.5 x 67 x 80	ght	143
191k P	g 127 g	18	1	400 50/60 3 1.5	χqγ	50.5 x 67 x 80	We	143
191k P SP	127 (25) 127 Jack to 129 Jack	18	1	400 50/60 3 1.5	ØW	50.5 x 67 x 80	Ø net	143



Spin counter top

Spin 1	(L)	1 x 12	itts)	300	cm)	34 x 54 x 93	(kg)	29
Spin 2	acity	2 x 12	We We	650	ch (56 x 54 x 93	ght	47
Spin 3	cap	3 x 12)Wer	900	x d	77 × 54 × 93	Wei	68
Spin Twist	/wo	2 x 14	bo	300	3 W	45 x 50 x 81	net	52
Spin Evolution	Q	12		900	Q	27 x 52 x 81	Ø	29



chocolady counter top

Chocolady 5 ltr	2 5	(\$) 1000	ê 26 x 47	(kg) 8
Chocolady 10 ltr	oowl capacity	1000 1000	26 x 55	7 net weight 2.8

multiple choice 2.0

floor standing



Operators now have the ability to create traditional soft serve ice cream, flavoured and milkshake in one compact unit. Capable of producing up to 400 cones of soft ice cream or 250 milkshakes per hour, it's the ideal choice for busy outlets, providing flexibility to achieve an excellent return on investment. Designed for those with limited space, the Multiple Choice range gives vendors freedom to increase their product range using just one appliance, when a quality offering is still crucial.

With a self-pasteurisation system fitted as standard, the Multiple Choice only requires a complete deep clean every six weeks, while an automatic cleaning day count down allows operatives to plan ahead to avoid disruptions to service. With the additional ability to offer indulgent, ice cream based shakes from the same appliance, the plethora of options available at the touch of a button will be sure to increase appeal to a wider customer base.



An optional mixer with disposable spoons means toppings can be swirled directly into the ice cream.



Able to produce traditional soft ice cream, three different types of flavoured and four different flavours of milkshake.



Experiment by injecting flavoured syrups to create varied and exciting menus



WINNER

CARPIGIANI



From a Michelin starred kitchen to a banqueting operation, we provide machines to help you deliver quality and consistent results. With machines for the bulk production of bases, creams, sauces, chocolate, desserts and custards to counter top batch freezers for the production of gelato on a small scale, we have the solution.





pastry & catering



sweet ideas

Precise timings, perfect temperatures and pristine consistency are required in order for caterers and even the most artistic pastry chefs to flourish. The constant development of our products has ensured a plethora of concepts that will assist in a contemporary creative kitchen following years of expertise and experience.









le manoir aux quat saisons oxfordshire

Run by leading chef Raymond Blanc and his dedicated team, and renowned for offering some of the finest food in the country, Le Manoir aux Quat'Saisons name is seen by many as the definition of quality.

Having worked at Le Manoir for over 20 years, Executive Pastry Chef, Benoit Blin MCA, has developed his passion for only the very best seasonal ingredients with his extensive experience in some of the finest French restaurants to create a range of desserts encompassing wonderful taste combinations.

"We seek the perfect seasonal ingredients and maintain optimum conditions within the kitchen to produce our desserts. This care also applies to the equipment we use; we're looking for our equipment to produce only the finest results each and every time.

I was delighted when I joined Le Manoir over two decades ago and saw they already had a Carpigiani machine; the consistent results and quality is something that has kept us loyal to Carpigiani equipment ever since."

Making use of the latest innovations from Carpigiani, Benoit recently took ownership of the Maestro. Featuring state-of-the-art technology, revolutionary design and decades of research and development, the Maestro offers Le Manoir team all the capabilities needed to produce an outstanding dessert menu:

"Catering for hotel residents and restaurant diners as well as for weddings, private functions and occasional large events means that we need equipment that is multifunctional and versatile, yet

still able to provide the quality we desire. Having used a number of Carpigiani machines over the years, we were delighted with the prospect of a machine that could not only make ice cream and sorbet but could also cook custard, pastry cream, toppings and sauces in one."

In addition to making ice cream, Benoit and his team have been able to use the Maestro's unique Hot-Cold-Dynamic® system to produce a range of other dessert based inclusions, stating:

"The cooking capabilities of the Maestro are something we have really been able to make good use of in the kitchen, producing custards, creams, sauces, crème anglaise and even Pina Colada, always resulting in a fantastic smooth texture and beautiful finish. What's more, it is so quick, efficient and easy to use, which is something that is essential when we are using the kit for between six and eight hours every day!"

perfect presentation





		volts/hz/ph/KW		
Ecowip/G Counter	2 105 2 2	220 50/60 1 0.4	22 x 53 x 45	S 23
Miniwip/G Counter	2 gcj 150 jcj 2	220 50/60 1 0.5	22 x 53 x 45	<i>ight</i> 28
Masterwip/G Counter	150 g 3	220 50/60 1 0.5	22 x 55 x 51	30
Jetwip/G Counter	onnly protection of the protec	220 50/60 1 0.5	≥ 31 x 62 x 51	2 53

Accessories pack available

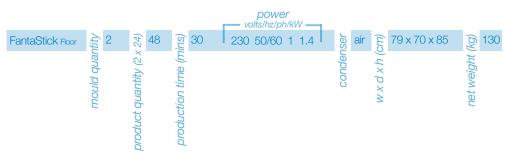


turbomix

LUIDOITIIX	power volts/hz/rpm/kW ————		
Turbomix Counter 15	230 50/60 3,000-12,000 0.5	£ 44 x 50 x 76/114	B 65
uantity per cycle		w x d x h	net weight



fantastick





FantaStick – All the creativity of artisan gelato and sorbet, but on a stick...





Automatic pasteurising machines for confectionery, gastronomy and much more.

A Carpigiani Pastochef machine is able to mix, cook, pasteurise, cool, age and store in one compact, adaptable appliance. Designed for confectioners, ice cream makers, chocolatiers and chefs, the Pastochef appliances have 45 fully automatic programmes and 5 free programmes; each including fully personalised temperature and mix settings, while a large LCD display helpfully suggests the optimum time to add ingredients.

Using the latest Carpigiani technology and manufacturing capabilities, the models in the Pastochef range can heat and cool, using a dry bains-marie system, features a state-of-theart beater with 8 different mixing systems including slow, fast, continuous and intervals and an extraction spigot with dual safety device, which after extraction returns the product to the hopper for correct storage.



Beater with 8 different mixing systems from slow to fast, with options to operate continuously or at intervals, to mix together every type of ingredient.



18 confectionery; 4 ice cream; 9 chocolate; 7 speciality; 7 gastronomy; and 5 free programmes.

power volts/hz/ph/kW ——									
Pastochef 18 RTL	15	§ 7-15	5-12.5	230/400	50 3	2.1	water	45 x 61 x 11	1 2 150
Pastochef 32 RTL	30	<u>R</u> 15-30	7.5-25	230/400	50 3	4	water	66 x 72 x 11	1 5 198
Pastochef 55 RTL	50	25-50	0 10-40	230/400	50 3	5.6	water	66 x 72 x 119	9 \(\frac{1}{2} \) 251
	bi-hourly pr	confectioner's	Ch					8	net



service and support

Equipment down time is the biggest potential hidden cost to your business. We pride ourselves that the very best equipment is complemented by the highest standards of service support to keep this to a minimum. Managed directly by Carpigiani UK, our Service Desk advisors are ready to take your call when the need arises. Via our Service Management system our national team of 50+ skilled technicians are available for despatch to ensure the very best service standards. We work to Service Level Agreements and Key Performance Indicators set by us and our customers to constantly drive down response times and increase first time fix rates.

service contracts

Increasingly popular, a fully inclusive service contract is a great way to ensure you can plan for all costs associated with your equipment at the outset and reduce any unwanted surprises. As well as extending the warranty period, all our service contracts incorporate a planned preventative maintenance visit further enhancing the smooth running and reliability of your equipment and minimizing costly downtime. We offer service contracts for all new equipment purchased of up to 5 years.

spare parts supply

A huge investment is made in our spare parts stockholding in support of our customers, with constant review of all items held. Managed by our dedicated Spare Parts Department, spares are available for direct despatch to you by mail order from our HQ stockholding on a next day basis. In addition, all of our technicians hold 'van stock' spares that are monitored and adjusted to ensure they can be despatched and carry out first time fixes without delay.

teorema

Used exclusively with Carpigiani machines, the Teorema system allows for remote monitoring of the operational efficiency and continued reliability of an individual appliance. Accessed through a dedicated online portal, via a computer or mobile device, the system is able to provide analysis of usage, efficiency, cleaning cycles and even alerts the operator to any potential malfunctions, while also allowing dedicated Carpigiani engineers remote diagnostic support when required.

Designed not only to allow for continued observation of production levels, but also for diagnostic maintenance, Teorema can help significantly reduce downtime of an appliance by allowing the technical team to ascertain certain error codes or ensuring engineers arrive on site with the necessary spare parts and tools required to perform a first time fix.





Carpigiani Gelato University

Gelato University was established in 2003 to educate students in the art of artisan gelato and soft serve ice cream. Today, Carpigiani Gelato University is recognised internationally for developing successful gelato entrepreneurs around the world. Featuring a comprehensive training programme, cutting edge teaching and a team of internationally recognised Gelato Masters, over 6,000 students globally pass through our courses each year.



Carpigiani UK is proud to offer a complete range of courses in locations around the country. Our free monthly taster sessions are ideal for anyone interested in gelato and the significant profit opportunity that artisan gelato can achieve. So whether you're looking for new ideas, techniques, or recipe inspiration, check out our website for the next available date for an introductory course near you.

taking the next steps

We offer a range of further courses for those looking to understand more about the science, the production process and more advanced techniques such as fruit gelato, gelato on a stick, single portion desserts and gelato cakes. From one to five days, the courses are held around the country, run by our very own, highly experienced, Development and Training Chefs. Upon completion you will have the knowledge to create your very own recipes, strategically planning the perfect mix to create a bespoke offering for your business or kitchen. Upon completion, you will receive a special certificate of your participation, demonstrating your commitment to producing wonderful frozen desserts, artisan gelato and sorbet.









where to find us and regional sales areas

scottish development centre

Carpigiani Gelato University UK takes place across the country in our development centres.

Our sales and service teams are located in all regions throughout the UK.



For further information about Carpigiani UK, please contact us via: 01432 346018 info@carpigiani.co.uk

Alternatively, visit our social networks to learn more.











