

Synthesis 2

Innovative system of modular units to produce and store Gelato in front of your customers



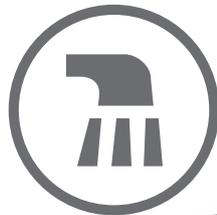
Synthesis 2: The innovative system of modular units to fully satisfy your needs.

Each module consists of two cylinders. Every module independently produces and stores gelato. Furthermore, each cylinder has its own consistency and storage temperature settings to best produce every single flavor.

1. **Produce the highest quality Gelato right in front of customers:** You can pasteurize and Batch Freeze in the same cylinder.
2. **Static Storage:** Store the Gelato in the same cylinder it was produced in. Each modular unit's storage temperature can be adjusted and will remain constant to best maintain the Gelato.
3. **Serve customers freshly made Gelato:** Your freshly made Gelato is ready to serve right away. There is no need to extract and blast freeze it, and there is no thermal shock thanks to **static storage**.



Synthesis 2





PERFORMANCE AND QUALITY

The simplest way to make the highest quality Gelato



Gelato

Pour the liquid directly into the cylinder, where it will be transformed into Gelato and statically stored at its optimal temperature.



Gelato Hot

Gelato Hot: the mix is prepared directly in the batch freezer, where it is heated, pasteurized, and transformed into gelato, and statically stored at the optimal temperature.



Gelato Hot Age

Gelato Hot Age: the mix is prepared, pasteurized, and aged, then turned into gelato, and statically stored at the optimal temperature.



Gelato Hot&Cold

Gelato Hot&Cold: to heat and cool the mix and then turn it into gelato, and statically stored at the optimal temperature.



Sicilian Slush

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.



Fruit Cremolata

The program uniformly and perfectly crystallizes water, fruit, and sugar into a fresh, delicious, thirst-quenching treat.



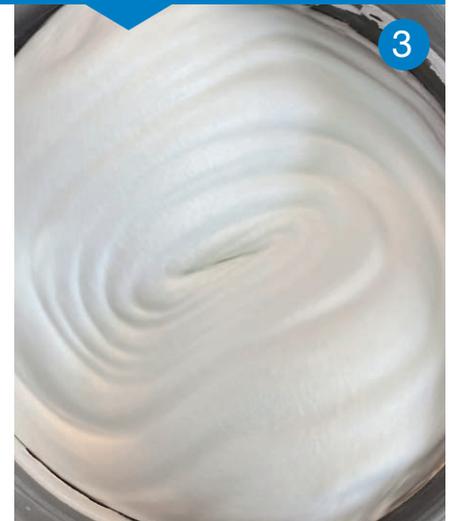
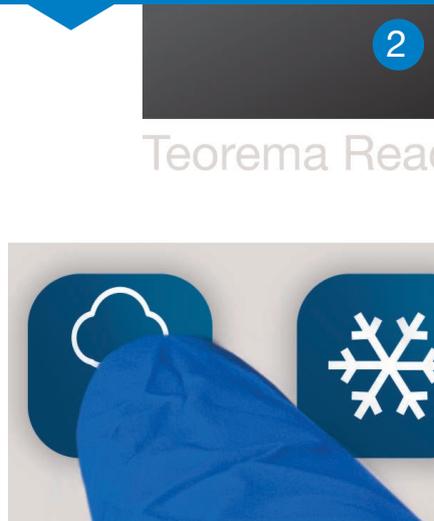
PERFORMANCE AND QUALITY

3 simple steps
to make your freshly
made artisan Gelato

Pour the chilled mix into the cylinder;

Press the Production button choosing the desired cycle;

Once the optimal consistency has been reached, the Gelato is ready to be served, you do not need to extract it because it is already stored inside the cylinder.



Static Storage. At the end of the batch freezing cycle, the Gelato is automatically stored inside the cylinder and ready to be served. There is no need to extract into another container and blast freeze it since there is no thermal shock. The ideal storage temperature for each flavor can be independently set and adjusted at any time.

Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.





> PERFORMANCE AND QUALITY



Independent refrigeration system and user interface. Synthesis 2 consists of 2 completely independent cylinders. Different consistencies and ideal storage temperatures can be set for each cylinder.



Beater
The unique beater design was created to easily allow serving of the Gelato. The beater is equipped with interchangeable self-adjusting scraping blades, which provide constant cleaning and performance of the cylinder.



Modular Units. This innovative system allows you to adapt to the space and design of the room as well as fulfill any production and service needs.



Advanced refill
When only a small quantity of Gelato is left in the cylinder the operator can refill the cylinder with a needed quantity of liquid mix and restart the batch freezing cycle.



> CONVENIENCE



Ergonomic, transparent and light thermoplastic lid allows your customers to see the Gelato when it is in static storage as well as when it is being batch frozen.

The lid has three set positions. Completely open at 90 °C ideal for cleaning. Completely closed which also covers the Refrigerated scooper holder.

The final ergonomic position is kept open at a slight angle leaving sufficient space for the operator to serve, as well as creating a convenient flat serving space where serving cups can be placed.



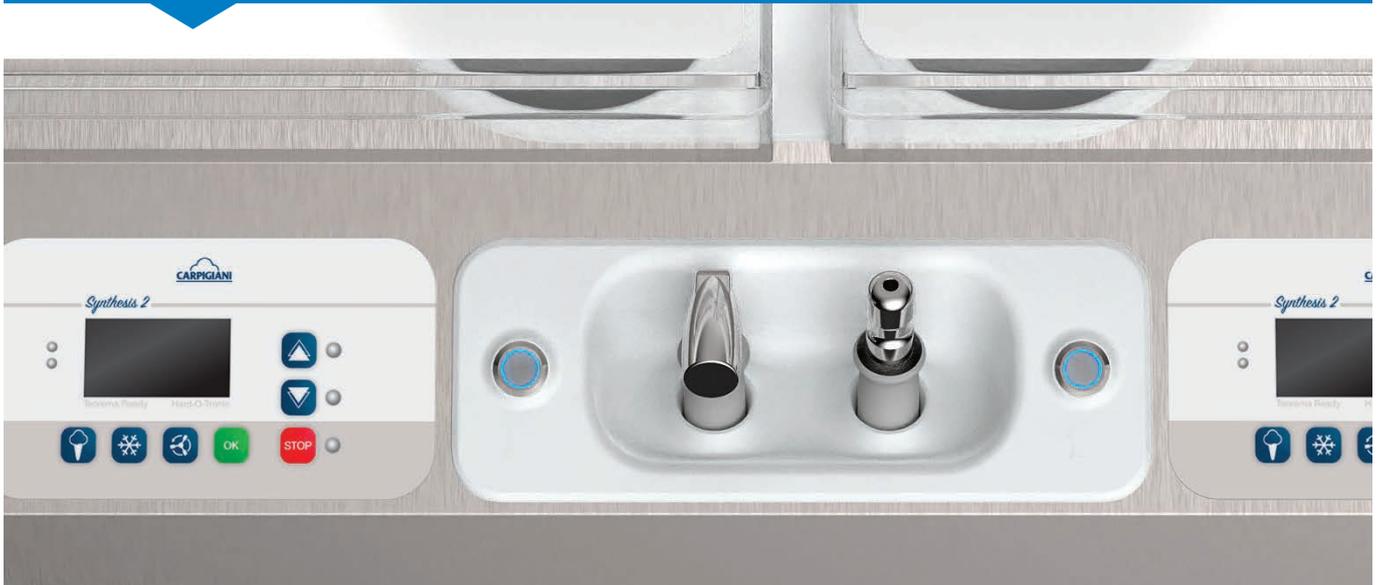
Refrigerated scooper holder, ensures the utmost hygiene and can hold the spatula or scooper when not in use.



CONVENIENCE

LCD display, Allows the operator to know the status of each cylinder at any time. During the batch freezing process the screen will show:

1. The name of the selected program; 2. The targeted and current consistency; 3. The final consistency, which can be modified even during batch freezing; 4. The modifiable storage temperature; 5. The speed of the agitator that can also be adjusted.

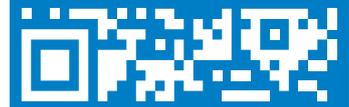


Wheels

The unit wheels are easily installed and allow for easy movement of the unit.



QR CODE



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.

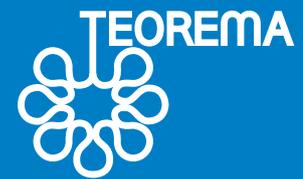
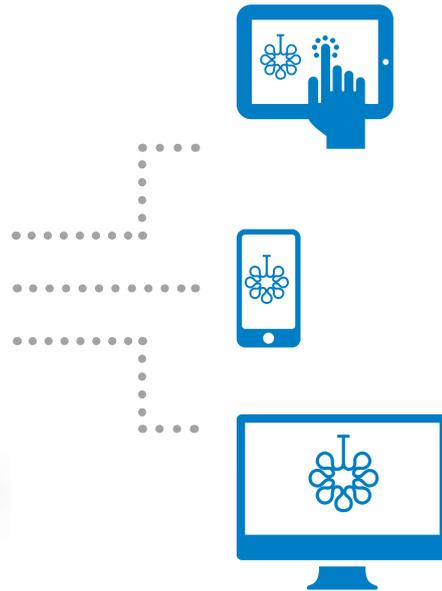


> SAVINGS

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



> SAFETY

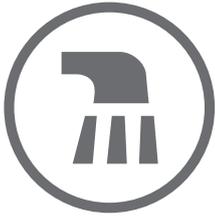


Teorema. With Teorema, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



Ergonomic design

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



HYGIENE

Heated cleaning

Hot Wash function speeds up the cleaning process by heating the cylinder to dissolve any product residues.

Synthesis 2



Dry Clean

Remove any residual wetness or humidity from the cylinder after cleaning.

Synthesis 2



The **delayed cleaning program guarantees hygiene** by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.



Each 2-cylinder module is equipped with a **wash kit** consisting of a hand shower, liquid aspirator with an integrated pump and a filter to facilitate cleaning inside the freezing cylinder.

Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit



Synthesis 2



Technical Specifications



	Cylinder capacity <i>min - max</i> kg	Electrical Supply			Rated Power Input	Fuse	Condenser*	Dimension	Net Weight
		Volts	Hz	Ph	kW	A		W x D x H cm	kg
Synthesis 2 <i>2 cylinder modular unit</i>	1,5 - 2,5	230	50	1	2,4	12	Air	75 x 65 x 100	180

* Water-cooled versions available with additional charge.

Synthesis is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

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