CHEFS DEPOT
Culinary Supplies

CARPIGIANI



193
G SP

Twin twist counter top machine to produce soft ice cream and frozen yogurt.
Versatile



Performance and Quality
- **Gravity feed** up to obtain 40% overrun. Easy to adjust even when the tank is full!
- **Hard-O-Tronic®** electronic control system to choose the consistency of the soft serve in a simple manner and change it for a variety of styles of your choosing

Operations
- **The Self-Pasteurization system** allows the wash cycle to be done up to a maximum 42-day interval

Smart tools
- User-Friendly **LCD Control panel**
- Remote assistance with **Teorema** Connectivity
- **QR code** ensures updated access to the latest machine information

TEOREMA* | QR CODE | Carpi Care kit | Carpi Clean kit**

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

carpigiani.com

193 G SP

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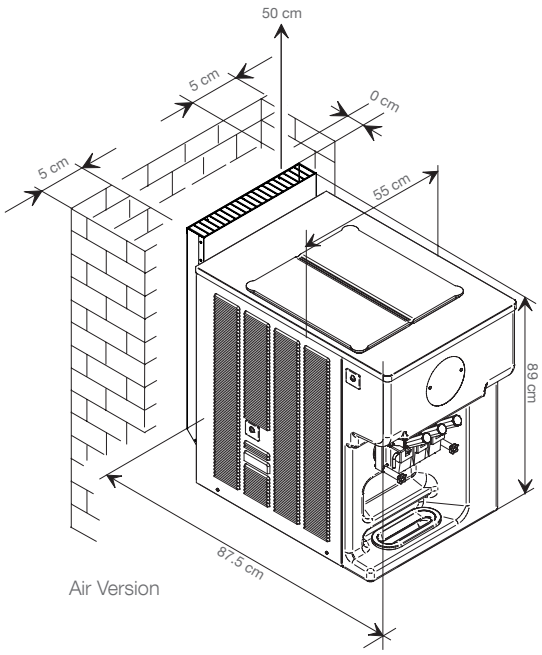
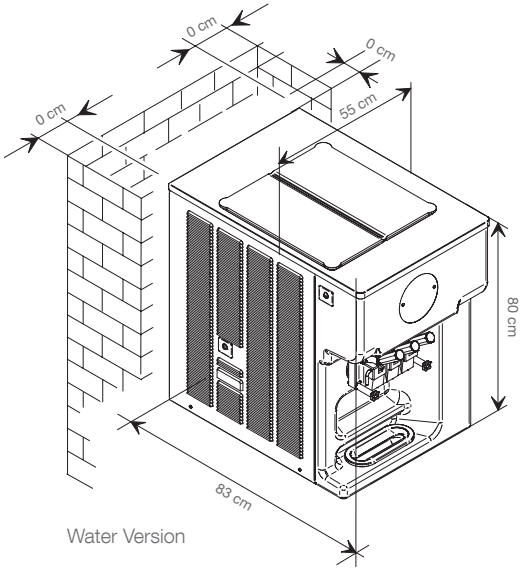


Air Version



Water Version

Standard configurations

- Gravity
- POM Beater
- **Classic** plastic **front panel**
- Air-cooled
- Self-pasteurization

Optional configurations

- Star Door
- Nozzle
- Self Closing
- Water Cooled machine
- Teorema

	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrige-rant	Net Weight
			(75gr portions)	*lt*	*lt*	*kW*	*A*				*kg*
193 G SP	2+1	Gravity	415*	18+18	1.75	4.5	16	400/50/3**	Air, water optional	R452***	190

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

193 G SP is produced by Carpigiani with Quality System UNI EN ISO 9001.

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

CARPIGIANI

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CARPIGIANI services · CARPIGIANI SOFT SERVE AND SHAKE CONSULTING · GELATO MUSEUM

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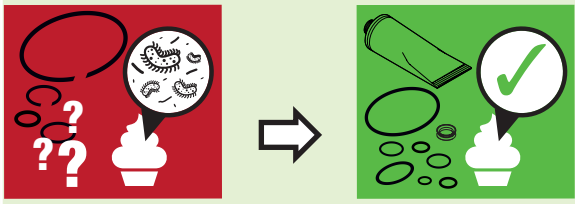
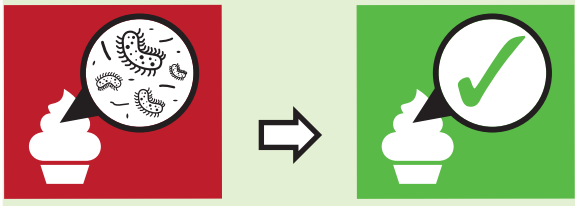
The Spirit of Excellence

Ordinary Maintenance Schedule

		6 MONTHS	12 MONTHS	WHY IS IT NEEDED?
SUPPLIED WITH THE MACHINE		**Carpi Care kit**		Kit of consumable parts to keep your machine's hygiene level at the top.
		Carpi Clean kit		Set of brushes of the correct size to thoroughly clean every component of the machine.
MANDATORY		**Carpi Care kit**		Kit of consumable parts to keep your machine's hygiene level at the top. It avoids machine downtime by keeping accessible parts that can be lost or damaged during cleaning procedures handy. 
		1	1	
RECOMMENDED		**Brushes kit**		Set of brushes of the correct size to thoroughly clean every component of the machine. Replacement is necessary to ensure the best cleaning and hygiene. 
		1	1	

Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year.

Ordinary Maintenance Schedule

6 MONTHS | 12 MONTHS

WHY IS IT NEEDED?

MANDATORY



POM Beater

150.000 + 150.000

Convenient monobloc beater in food-grade plastic. A worn beater increases product dispensing time and recovery time.



Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year. *Reported values depend on the mix used and the room temperature.