161 T G SP - 243 T SP

CHEFS DEPOT
Culinary Supplies





CARPIGIANI

CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGIANI SOFT SERVE & SHAKE CONSULTING consultants can help you transform your idea into a successful business!





Fundamentals and advantages





PERFORMANCE AND QUALITY

Produce Soft Serve Gelato, Ice Creams, Sorbets and Frozen Yogurt. Thanks to the independent cylinders, in the 243 T SP it is possible to simultaneously mix products of different consistencies.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and to the type of feed (gravity or pump) it is possible to set the desired consistency for creamy ice creams, from a delicate Vanilla or a robust chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Custom shape Gelato

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

PERFORMANCE AND QUALITY



Star Door
Allows the use of the new nozzles and the single-portion kit.

Monoportion kit
Kit of nozzles suitable for filling small cups, cannoli and other frozen dessert monoportions.



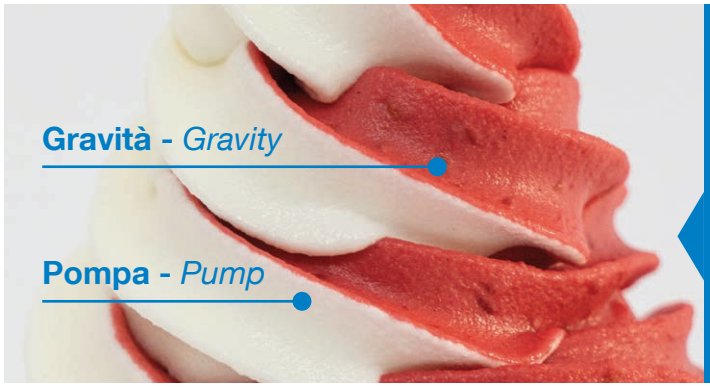


Nozzles
Create a unique Soft Serve style by choosing and customizing the shape.





Blender (only for 243 T SP models). Integrated blender uses disposable spoons to conveniently and hygienically mix toppings or syrups into a soft serve cup.

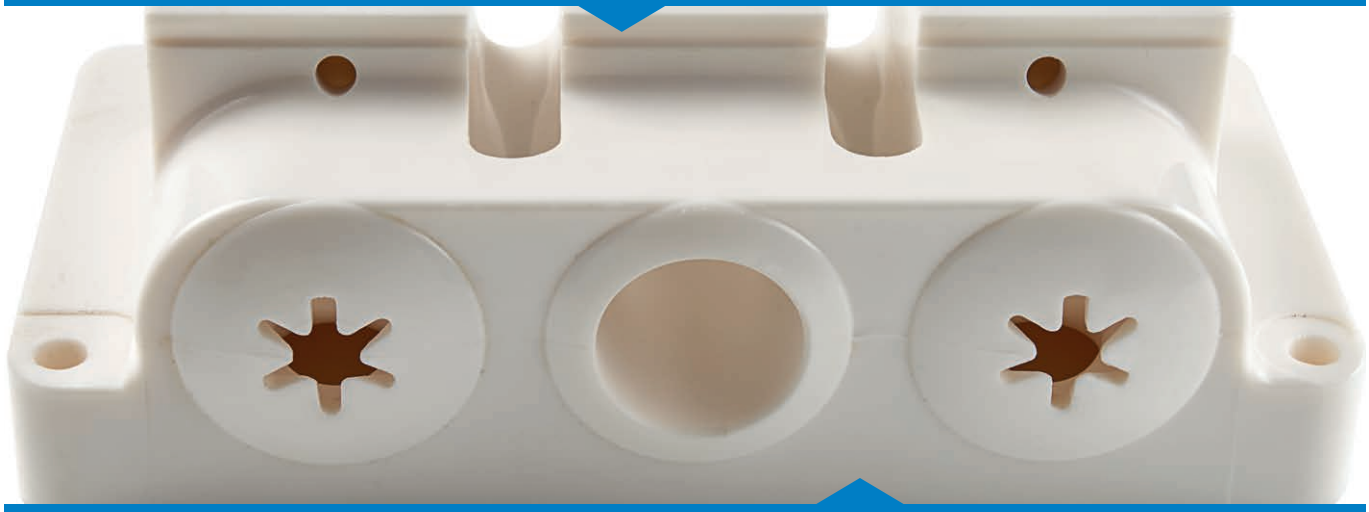


Pump / Gravity kit (only for 243 T P SP models). Run one pump- & one gravity- feed cylinder at the same time.

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

PERFORMANCE AND QUALITY

Winter Door (only for 243 T SP models)
Allows the use of two completely separate cylinders by inhibiting the central part. An additional flexibility that can be used, both in the washing and production phases.



Versatile machine* (only for 243 T SP models)
Thanks to three different functions, it is possible to choose the side on which you want to operate. Left side only or right side only in low season, both during high productivity.

*use with the Optional Winter Door.

Hard-O-Tronic®. The electronic control system that allows you to change the consistency of the Soft Serve in a simple and fast way.



Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

PERFORMANCE AND QUALITY

Choice of **MIX FEEDING SYSTEM**

Gravity - Version G. Ideal for a dry and compact Soft Serve with up to 40% overrun. The different diameters of the feeding tube holes naturally dose the mixture with air. It is possible to adjust the overrun even when the tank is full, using the overrun adjuster, thanks to the feeding tube holes, which are above and below the mix.



Pump - Version P (only for 243 T SP models). Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermoplastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!



BEATER

Removable High efficiency beater in POM
Interchangeable food safe plastic blades & shaft for a soft and creamy soft serve.



1.35 L Direct expansion cylinder
Optimizes the refrigeration process, speeding up freezing times and eliminating energy waste. Thanks to the new position of the feed hole, the pre-loading operation is simple and safe.



Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

CONVENIENCE

New solutions for maximum **convenience during use**



Tank agitator with adjustable speed
Prevents stratification during storage and improves heat exchange during pasteurization.



Adjustable dispensing speed
Adjustable delivery flow to meet all volume and production needs.



Self Closing
Automatic lever closing system is easy to assemble & disassemble. The taps are equipped with an automatic closing system to stop the flow of product being dispensed, eliminating any waste.

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

CONVENIENCE

New solutions
for your style

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.

Modular programmable speed.
Thanks to the new management of the fan motor it is possible to choose between 3 different configurations: "Max Production" which prefers the hourly production of the machine. "Silent" which automatically allows you to work with low noise "Manual" in which you can set the fixed operating speeds.

SAVINGS

New **high-performance** electric gearmotors and condensers

Choice of **COOLING**

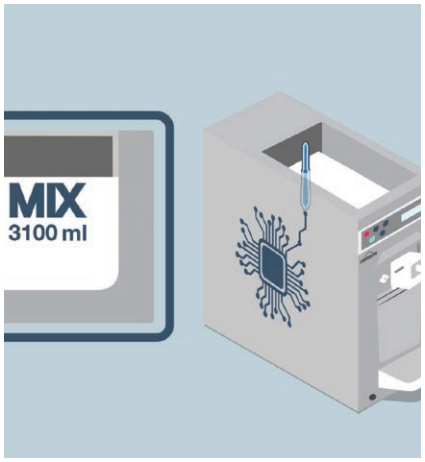
Air-cooled machine
Thanks to the rear chimney it is possible to optimize the installation space and to place the machines side by side.

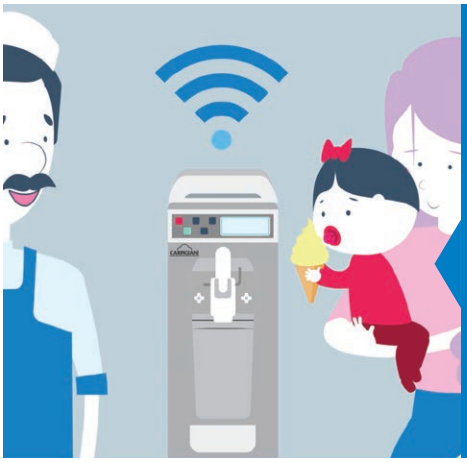


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SAFETY

More operational safety and **more control** during production





Blockchain technology (only for 161 T SP models). Add the secure PAY PER USE sales method with Blockchain technology enabled machines. Thanks to an innovative sensor able to read the quantity of mixture in the tank with extreme precision.





Ergonomic design
Reduced risk of injury, with corners even rounder where the operator works.

Black-out and water outage. After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



TEOREMA

TEOREMA
Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.

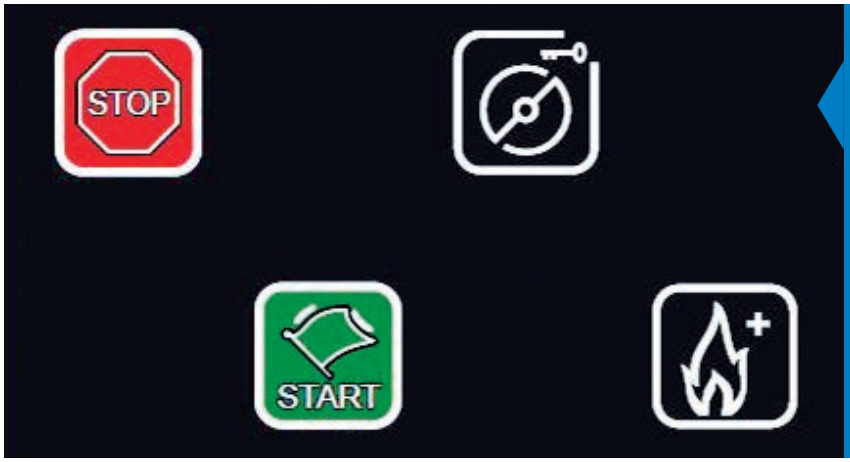
Button lock
For added security, the display buttons can be locked to prevent accidental errors.

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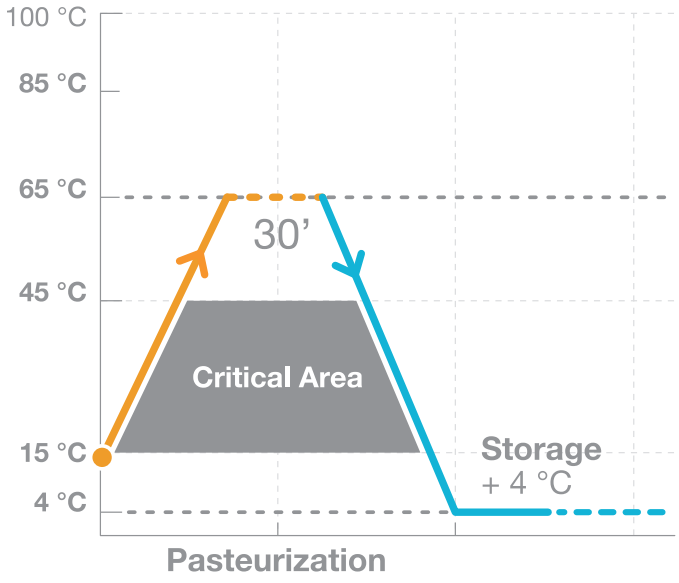
HYGIENE

Easy cleaning, **guaranteed hygiene**

Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.



Multifunctional Cleaning Button. Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.



Standard. With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.

Removable pump shaft (only for 243 T P SP models). It simplifies cleaning procedures and guarantees maximum hygiene and reliability.



Carpi Care kit

Custom kits, designed to always keep your machine hygienically perfect.

CARPIGIANI services

Carpi Clean kit

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

MACHINE CONFIGURITATION

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



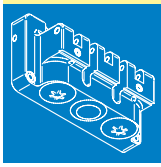
Pump
(only for 243 T SP models)



Gravity

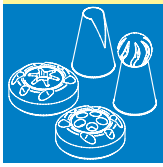
BEATER & DOOR CONFIGURATION

Optional



Winter Door
(only for 243 T SP models)

Optional



Nozzles

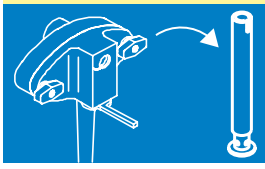
Optional



Monoportion kit

ACCESSORIES CONFIGURATION

Optional



Kit
Pump / Gravity
(only for 243 T P SP models)

Optional



Teorema

Optional



Blender
(only for 243 T SP models)

Optional



Blockchain Technology
(only for 161 T SP models)

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

CARPIGIANI SERVICE

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 480 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.

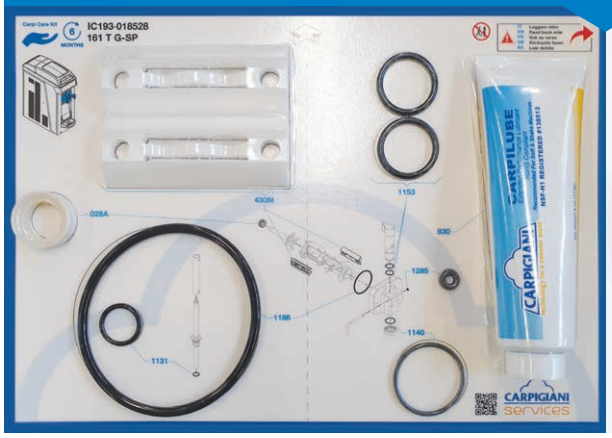


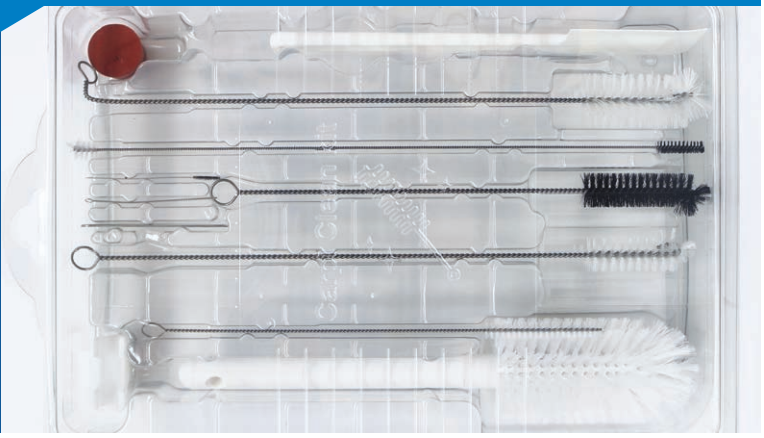
Carpi Care kit

6 MONTHS

Carpi Clean kit

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.





CARPIGIANI SERVICE

WHAT WE OFFER

Specialized technicians. Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.

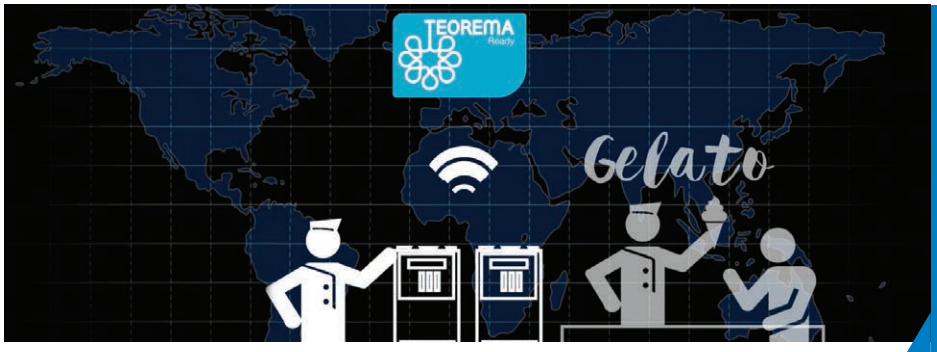


Preventive maintenance. Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



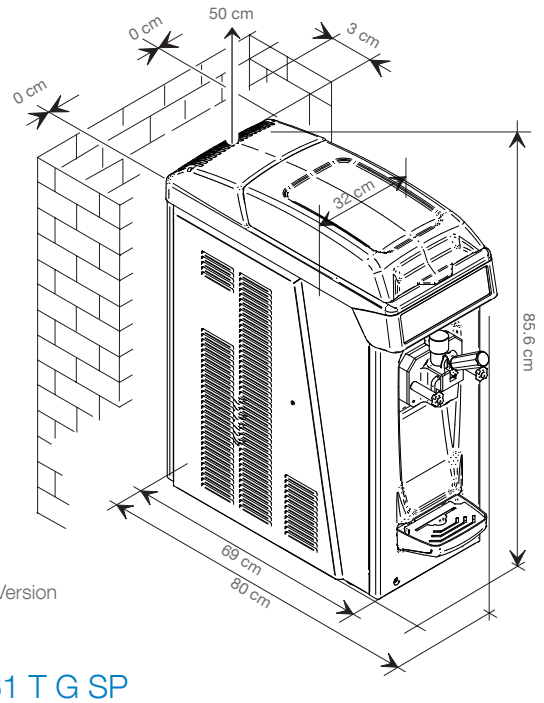
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.





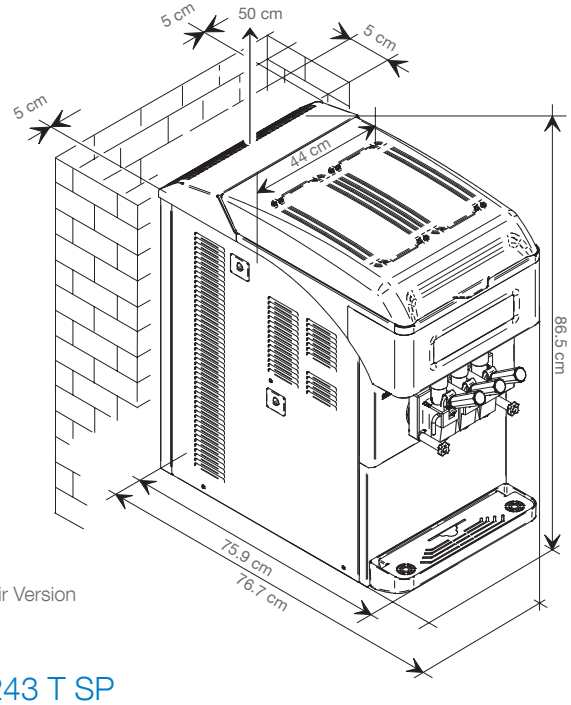
Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation.
The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.

technical data - dimensions



Air Version

161 T G SP



Air Version

243 T SP

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161 T G SP - 243 T SP



	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply Volt Hz Ph	Cooling System	Refrigerant	Net Weight kg
161 T G **SP**	1	Gravity	200*	5	1.35	2.3	16	230/50/1**	Air	R452***	95
243 T P **SP**	2+1	Pump	320*	5+5	1.35	3.0	20	230/50/1**	Air	R452***	190
243 T G **SP**		Gravity	268*	8+8							180

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

T SP are produced by Carpigiani with UNI EN ISO 9001 Certified Quality System.

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

CARPIGIANI
carpigiani.com

CARPIGIANI services
CARPIGIANI SOFT SERVE CONSULTING
GELATO MUSEUM

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