



Add a cool twist to your menu

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

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*Carpigiani solutions  
for foodservice!*

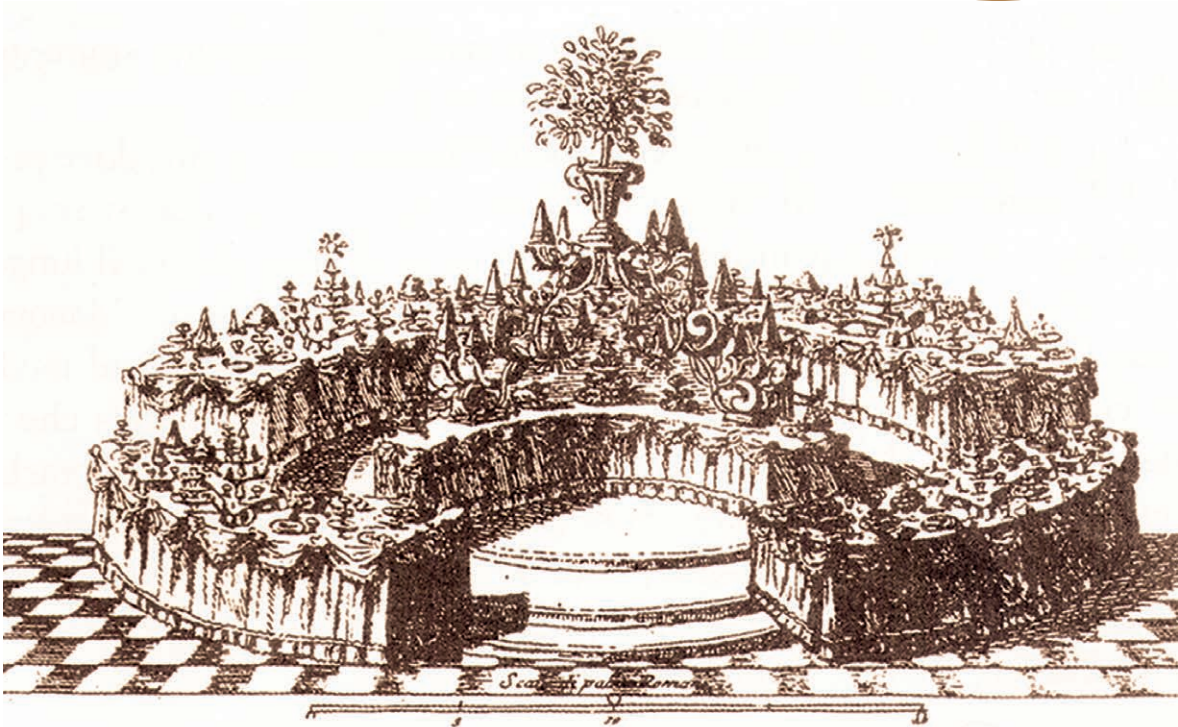
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# *Frozen desserts in fine dining*

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*Gelato Table. Drawing. Project realized in Rome on 28 August 1714 for the birthday of Elizabeth Christine of Austria.*

*Gelato started out on the table as a fine dessert in the European Courts of the Renaissance. Magnificent edible sculptures adorned with fruit sorbets, or elaborate molds filled with Ice Cream flavored with flowers and spices adorned banquets in honor of Royal rulers of Europe, and then transported to the Americas by the Founding Fathers. The first known recorded writing of Ice Cream in America is in 1744 when Maryland Governor Thomas Bladen served it. President Thomas Jefferson brought back an Ice Cream churner to Monticello from his European travels. Early American frozen dessert recipes even included savory dishes such as Oyster Ice Cream. Today frozen treats are back on the fine dining table thanks to the skill of chefs, pastry artisans and Carpigiani Technology: a whole range of machines that can offer solutions for every need.*



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# Freeze&Go

Wow customers with freshly made Gelato or Ice Cream, right in front of their eyes

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Small, silent, and fast. Create freshly made Ice Cream in a matter of minutes!

Carpigiani technology in 22 inches. Single phase electrical power and compact design allow you to add the freshest Ice Cream into any setting.



One removable cylinder for freezing, storing, and serving gelato.



It tells you when it has finished freezing and then maintains the gelato at the right consistency.



Practical and easy to clean.



Additional cylinders (optional) facilitate production.



It stops immediately if the protective lid is opened during freezing.

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# LB 100B

Compact batch freezer brings Carpigiani quality to the restaurant and catering world

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Professional and reliable batch freezer create creamy Ice Cream, sorbets, and savory recipes to add new flavors to your menu. Ideal for restaurants and on-site catering.



Simply fill and turn on.



Thanks to the intelligent Hard-O-Tronic® system, the machines detect when the gelato has reached optimum consistency and maintains it until extraction.



Single-phase power supply and air cooled, they fit in easily with the other kitchen equipment.



Delayed cleaning program that guarantees hygienic safety thanks to temperature control.



The beater stops immediately if the protective lid is opened during freezing.

# LB 200 Tronic G

Countertop batch freezer with consistency control for creamy low overrun Ice Cream & Gelato



Countertop Batch freezer for creamy low-overrun frozen desserts. Full size freezing chamber Makes up to 5-quart batches. Adjustable electronic consistency control ensures product consistency at different loads.



Thanks to the intelligent Hard-O-Tronic® system, the machines detect when the gelato has reached optimum consistency and maintains it until extraction.



Single-phase power supply and air cooled, they fit in easily with the other kitchen equipment.



Delayed cleaning program that guarantees hygienic safety thanks to temperature control.



The beater stops immediately if the protective lid is opened during freezing.

# Ready G TRU-2

Modern Carpigiani model with programs for Ice Cream, Gelato and Frozen Pastry



Dynamic Carpigiani Technology allows you to heat and batch freeze mixtures to produce the best Ice Cream, Gelato and create Frozen pastry and cakes. Includes dedicated beaters for low & high overrun frozen desserts. Optional Dispensing Door facilitates production of takeaway products & Ice Cream cakes.



stecchi



pint



cake

# Maestro\*\* HCD

Carpigiani Batch freezer with cold and hot functions for Gelato, Chocolate, Granita and Classic Pastry



Smart technology for Gelato with the upmost consistency. Heating programs designed for classic pastry and chocolate.



cone



pastry



chocolate



# Soft&Go 151 Plus

Compact model fits creamy soft serve into any setting



Carpigiani Premium Soft Serve technology can now fit into any restaurant. Easy to fill and clean.



extraction



side panel



bottom door



icecream cup



cone



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## Nordika NK50

Carpigiani Blast Freezer and chillers ideal for pastry and frozen desserts

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Quickly bring down temperature of ingredients and frozen desserts in order to best preserve and maintain flavors. Available in 4 sizes.



gelato



ice cream



probe



croissant



chocolate

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## Pastochef 18 RTL

Create pastry, chocolate, savory specialties and frozen dessert mixtures

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Pastochef RTL can mix, cook, pasteurize, cool, age and store, in perfect hygiene.



extraction



mixing crema



tube



mixing ragu



lid

# Pastochef 55 RTX

Create pastry, chocolate, savory specialties and frozen dessert mixtures for commissary



20 pastry, 5 gourmet food, 9 open programs for confectioners, gelato makers, chocolatiers and chefs.



extraction



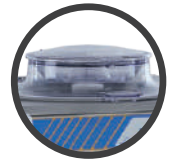
mixing crema



tube



mixing ragu



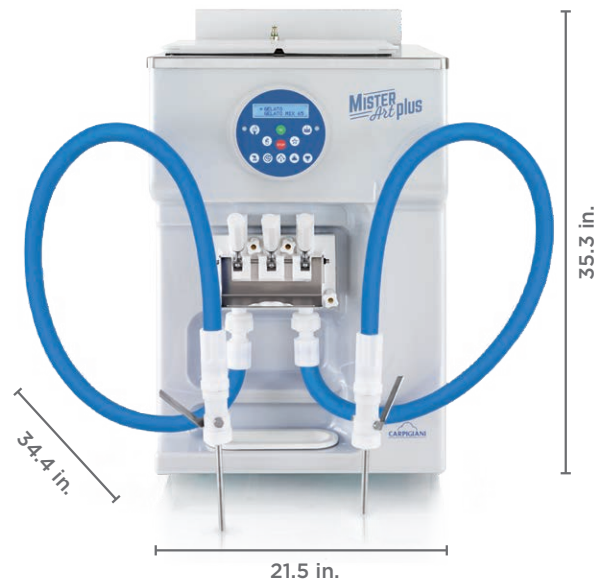
lid

# Mister Art Plus

Create multiflavored cakes, sticks more



Serve Premium Soft serve while making cakes premium sticks and more.



stick



monoportion



tube



cono soft



cake



QR CODE



\*request the kits from your distributor to maintain your machine hygienically clean (not available on the Freeze&Go).



# Technical Characteristics

## Freeze&Go

| Tank Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |                    |        | Net weight |
|---------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|--------------------|--------|------------|
|               | Volt              | Hz | Ph |                   |                          |           | Width            | Depth              | Height |            |
| quarts        | 115               | 60 | 1  | A                 | A                        | Air       | 12.1             | 24.4 handle opened | 21.7   | 72.75      |
| 0.5           |                   |    |    | 10                | 10                       |           |                  | 21.3 handle closed |        |            |

## LB 100B

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 1  | A                 | A                        | Air       | 15.1             | 28.2  | 27.5   | 209        |
| 4                 |                   |    |    | 25                | 15                       |           |                  |       |        |            |

## LB 200 Tronic G

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 1  | A                 | A                        | Water     | 18.9             | 35.8  | 28.8   | 397        |
| 10                |                   |    |    | 40                | 38                       | Air       | 18.9             | 37.4  | 29     |            |

## Ready 302 G TRU-2

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 3  | A                 | A                        | Water     | 20.8             | 37.8  | 55.2   | 705        |
| 15                |                   |    |    | 55                | 55                       | Air       | 20.8             | 46.8  | 55.2   | 772        |

## Maestro\*\* HCD

| Gelato | Crema | Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|--------|-------|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|        |       |                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| lbs.   | lbs.  | quarts            | 208-230           | 60 | 3  | A                 | A                        | Water     | 19.6             | 37.8  | 55.2   | 617        |
| 99     | 20    | 10                |                   |    |    | 70                | 50                       | Air       | 19.6             | 36.5  | 55.2   |            |

## Soft&Go 151 Plus

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 1  | A                 | A                        | Air       | 12.4             | 22.8  | 37.8   | 209        |
| 5.4               |                   |    |    | 11                | 11                       |           |                  |       |        |            |

## Nordika NK50

| Electrical supply |    |    | Maximum Fuse Size |   | Dimensions (in.) |       |        | Net weight |
|-------------------|----|----|-------------------|---|------------------|-------|--------|------------|
| Volt              | Hz | Ph | A                 | A | Width            | Depth | Height |            |
| 115-120           | 60 | 1  | 9.9               |   | 22               | 22    | 20.5   | 104        |

## Pastochef 18 RTL

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 3  | A                 | A                        | Water     | 17.72            | 36.9  | 43.7   | 330        |
| 16                |                   |    |    | 15                | 12                       | Air       | 17.72            | 35.43 | 43.7   |            |

## Pastochef 55 RTX

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 3  | A                 | A                        | Water     | 25.9             | 40    | 46.85  | 551        |
| 52                |                   |    |    | 25                | 18                       |           |                  |       |        |            |

## Mister Art Plus

| Cylinder Capacity | Electrical supply |    |    | Maximum Fuse Size | Minimum Circuit Ampacity | Condenser | Dimensions (in.) |       |        | Net weight |
|-------------------|-------------------|----|----|-------------------|--------------------------|-----------|------------------|-------|--------|------------|
|                   | Volt              | Hz | Ph |                   |                          |           | Width            | Depth | Height |            |
| quarts            | 208-230           | 60 | 3  | A                 | A                        | Water     | 21.5             | 32.8  | 32.8   | 463        |
| 12 + 12           |                   |    |    | 30                | 30                       | Air       | 21.5             | 34.4  | 35.3   |            |



*Carpigiani  
in the world*

*Founded in 1946 in Bologna, Carpigiani quickly established itself internationally as a leader in the production of machines for artisanal gelato. Its investments are focused on research, design, and choice of components, to ensure adaptability to different production needs, ergonomic and practical use, operational safety, energy savings. All in compliance with the most strict food safety regulations.*

*Since 1989 Carpigiani is part of the Ali Group, which includes 79 prestigious brands of equipment for professional foodservice.*



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*Carpigiani is not just technology: we believe in professional growth, and our instructors are available for group and individual lessons.*

*Our courses are focused on balancing recipes for restaurants and new techniques for storing mixes and gelato, adding them to the normal, everyday activities of a professional kitchen.*

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*Since 2003, the school is recognized for training successful gelato entrepreneurs in 14 campuses worldwide. The mission is to teach the culture of quality artisanal gelato through complete training programs, combined with advanced teaching methods and a team of internationally renowned master gelato instructors.*



*Founded in 2003 alongside Gelato University, with the intention of providing training and courses for the North American entrepreneurs interested in wide variety of Frozen desserts ranging from Gelato, to ice Cream, and Frozen Custard to Premium Water Ice.*



*Founded in London in 2017 to provide group and individual lessons designed for chefs in food service and fine dining.*



*Since 2015, the school based in Tokyo has taught the unique training program, whose mission is to combine the best traditions of gelato with Frozen and Japanese pastry.*



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an Ali Group Company



The Spirit of Excellence