



CARPIGIANI

Professional

carpigiani.com/us

Learn with Carpigiani



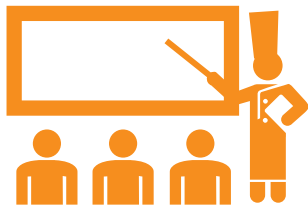
Carpigiani Gelato University

Since 2003, the school is recognized for training successful gelato entrepreneurs in 20 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.



Frozen Dessert University

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.



Over
500
courses taught
online & in person



20
locations
worldwide

North America locations

North Carolina Campus

738 Gallimore Dairy Rd. Suite A
High Point, NC 27265, USA



7.000
students
every year

Chicago Campus

101 Corporate Woods Pkwy
Vernon Hills, IL 60061, USA




A vast network of almost 500 Carpigiani service centers, trained and guided by engineers and specialists at the headquarters and 7 Commercial branches worldwide, guarantees our customers the peace of mind that their machines will always be working and in excellent condition wherever they are.

480
Service Centers



We are present in
110
Countries



Expert engineers



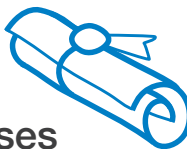
1.500

7



Commerical branches worldwide

100



Training courses

400 Engineers trained every year

75
Audits each year



 **11**
Strategically placed original parts warehouses

Carpigiani News in languages

10



14



Toll-free numbers for assistance

Frozen Dessert

production process

1 HEAT-TREATMENT & AGING

2 HOMOGENIZATION

3 BATCH FREEZING



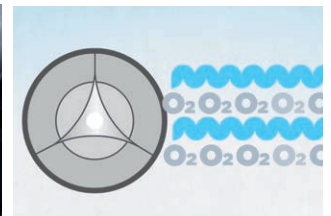
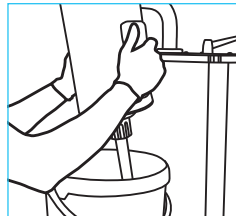
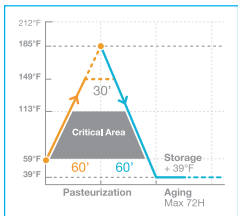
Create unique and propriety base mixtures.
Exchange pump and optional overnight aging of mix creates uniform flavor profile.



Strongest and fastest immersion blender on the market. Specifically designed for frozen desserts.



Batch Freeze Ice Cream, Gelato, Water Ice, Sorbet, Frozen Custard & more!



Frozen Dessert

production process

4 BLAST FREEZING & HARDENING

5 DISPLAY



Blast freezers are used to quickly bring down temperature for Ice Cream, Gelato, Frozen cakes and sticks.



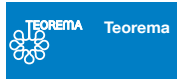
With ISA's display cabinets you have the opportunity to display and preserve your gelato or ice cream in the best possible way. ISA works everyday to improve your experience and to bring to the market the most innovative and reliable products in terms of technology and design.



Ready G TRU-2

Modern Carpigiani model with programs for Ice Cream, Gelato, Sorbet, Sherbet, Premium Custard, Water Ice and more...

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 facilities production of takeaway products & Ice Cream cakes.



Included



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



Dispensing Door

The ideal system for filling retail containers or cake molds with high overrun frozen desserts. Fill classic Ice Cream pints using Carpigiani Crystal enabled Ready Batch Freezers. Create retail low-fat Frozen Dessert, Gelato or fat-free Sorbet retail solutions with the Gelato Crystal setting on Ready models. Resulting product can be stored and consumed at freezer temperatures.



Request it from your dealer to always keep your machine hygienically perfect.



Designed to be used with the Crystal Program on all Ready G & Ready G Tru-2 models.



LB RTX G TRU-2

Classic Carpigiani machine allows you to create the best Ice Cream, Gelato, Sorbet, Sherbet, Premium Custard, Water Ice and more...
Available sizes: 302, 502 & 1002



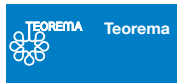
Request them from your dealer to always keep your machine hygienically perfect.



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.



Optional



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



LB 502 DGT G

Classic Carpigiani machine allows you to create the best Ice Cream, Gelato, Sorbet, Sherbet, Premium Custard, Water Ice and more...



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



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 freezes up to 5 qts of mix per batch. Adjustable electronic consistency control ensures product consistency at different loads.



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



LB 100B

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

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.



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



Freeze&Go

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

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.



Turbomix

The Carpigiani Turbomix is an indispensable instrument for preparing all sorts of mixes in the modern ice cream parlor. It can be used to whisk, blend, emulsify, break-up dry or fibrous ingredients and separate greases in liquids, in order to obtain perfectly homogeneous ice cream mixes. Besides having the ability to prepare homemade ice cream mixes, it is also very useful in making confectionery products.



Pastomaster RTX

Classic Carpigiani heat treatment equipment.

Prepare base mixtures for Ice Cream and Gelato as well as prepare create liquid specialties such as pudding, chocolate syrup & more.

Available sizes: 60 Liter & 120 Liter



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



Pastochef 18 RTL

Create pastry, chocolate, savory specialties and frozen dessert mixtures

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



Optional

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



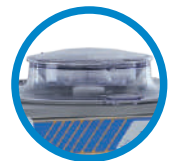
Pastochef 55 RTX

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.



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



Nordika

Ultimate blast freezer with front and top opening doors for maximum user friendliness.

Easy: because the mold filling is done in an ergonomic position and in an already cold environment.

Quick: because the freezing is done quickly and with the power of blast freezing temperatures.



KW-50

Classic Carpigiani Whipped Cream dispenser for high volume production.

Compact and self-contained, and ready to work – all you have to do is place it on your counter and plug it in. Product is refrigerated until dispensed.



Request it from your dealer to always keep your machine hygienically perfect.



Mister Art

Mister Art Plus is designed for filling Ice Cream cake, pastry & premium Ice Cream pop molds.

Broaden your product offering by adding frozen cakes and pastries.



Star Door

Included



Teorema

Optional



Carpi Care kit Carpi Clean kit

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



Mister Art Plus

Mister Art Plus is designed for filling Ice Cream cake, pastry & premium Ice Cream pop molds, using two flavors simultaneously.

Also functions as a twist soft serve machine. Can even run soft serve in cylinder while creating monoportions in other! Broaden your product offering by adding frozen cakes and pastries.



Star Door

Included



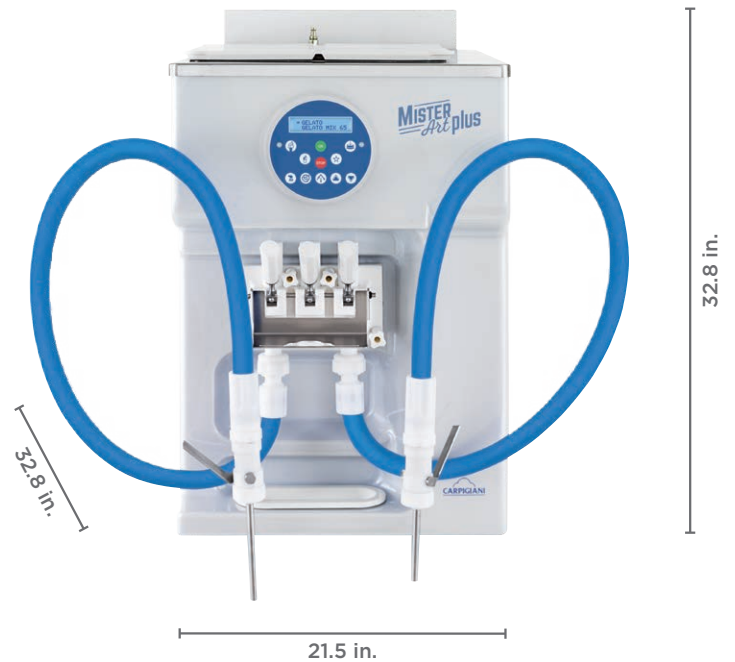
Teorema

Optional



Carpi Care kit Carpi Clean kit

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



Technical Characteristics

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	55	55	Air	20.8	46.8	55.2	772
15	208-230	60	3	55	55	Water	20.8	37.8	55.2	705

Ready 502 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	55	55	Air	20.8	43.9	55.2	860
20	208-230	60	3	55	55	Water	20.8	37.8	55.2	805

Ready 802 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	55	55	Air	20.8	51.8	55.2	926
27	208-230	60	3	55	55	Water	20.8	45.6	55.2	860

LB 302 RTX 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	35	28	Air	19.7	35.7	55.2	527
15	208-230	60	3	35	28	Water	19.7	35.7	55.2	527

LB 502 RTX 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	40	33	Air	24	53.9	55.2	699
20	208-230	60	3	40	33	Water	24	41.8	55.2	699

LB 1002 RTX 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	80	57	Water	26	45.8	55.2	992
37	208-230	60	3	80	57	Water	26	45.8	55.2	992

Maestro** HCD

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	70	50	Air	19.6	36.5	55.2	617
15	208-230	60	3	70	50	Water	19.6	37.8	55.2	617

LB 502 DGT 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	3	40	30	Air	24	53.9	55.2	648
20	208-230	60	3	40	30	Water	24	41.8	55.2	648

Technical Characteristics

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				A	A					lbs.
5	208-230	60	1	40	38	Air	18.9	37.4	29	397
						Water	18.9	35.8	28.8	397

LB 100B

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

Freeze&Go

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts				A	A					lbs.
0.5	115	60	1	10	10	Air	12.1	24.4	21.7	72.75

Turbomix

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
gal				A	A					lbs.
0.79 - 3.96	230	50-60	1	10	10	Air	17.3	19.7	29.9	143.3

Pastomaster 60 RTX

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts				A	A					lbs.
63.4	208-230	60	3	25	22	Air	15.2	54.1	42.5	357
						Water	13.9	47.6	42.5	357

Pastomaster 120 RTX

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts				A	A					lbs.
126.8	208-230	60	3	70	40	Water	25.9	47.6	42.9	595

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				A	A					lbs.
16	208-230	60	3	15	12	Air	17.72	35.43	43.7	330
						Water	17.72	36.9	43.7	330

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				A	A					lbs.
52	208-230	60	3	25	18	Water	25.9	40	46.85	551

Technical Characteristics

Nordika NK 50

Cylinder 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	22	22	20.5	lbs.
-	115	60	1	9.9	-	Air	22	22	20.5	104

Nordika NK 100

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208	60	1	A	A	Air	31	27.5	33.5	lbs.
-	208	60	1	6.1	-	Air	31	27.5	33.5	253

Nordika NK 200

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts	208	60	1	A	A	Air	31	27.5	52	lbs.
-	208	60	1	10.1	-	Air	31	27.5	52	309

KW-50

Cylinder 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	8.8	21.1	18.4	lbs.
2	115	60	1	10	10	Air	8.8	21.1	18.4	64

Mister Art

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 or 3	A	A	Air	20	29.7	35.6	lbs.
12	208-230	60	3	25 or 30	15 or 25-27	Air	20	29.7	35.6	309
	208-230	60	3	25	15	Water	20	27.8	33.1	309

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	Air	21.5	34.4	35.3	lbs.
12	208-230	60	3	30	30	Air	21.5	34.4	35.3	463
	208-230	60	3	30	30	Water	21.5	32.8	32.8	463



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.



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.





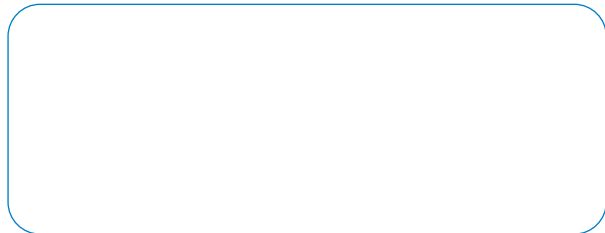
Carpigiani is not just technology: we believe in professional growth, and our instructors are available for group and individual lessons. Our courses are focused on balancing recipes for restaurants and new techniques for storing mixes and gelato, adding them to the normal, everyday activities of a professional kitchen.



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Toll free (800) 648 4389



Dealer



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an Ali Group Company



The Spirit of Excellence