

CARPIGIANI

CHAIN SOLUTIONS



Carpigiani Soft Serve & Shake Consulting

“Premium soft serve” is a growing trend in the world of Ice cream. The focus is on quality ingredients, interesting flavors and last but not least, to create an “instagrammable” soft serve with innovative toppings & colorful combinations. Premium Soft Serve has become just as much a culinary creation as an addition for fun selfies and photos!

In order to help chefs and entrepreneurs learn more about Premium Soft Serve, **Carpigiani has launched the new “Soft Serve & Shake Consulting.”** A service that can aid customers by offering the best and most suitable technological solutions along with creation of exclusive recipes, realization of food design concepts and consultancy for operations management.



The four pillars of **Carpigiani Soft Serve & Shake Consulting**:

OPERATIONS MANAGEMENT: Soft Serve Ice Cream experts create or evaluate management strategies to maximize efficiency for equipment operators.

MACHINE SETTINGS: Carpigiani technicians will align Carpigiani technology for specified flavor goals. Such as desired taste, texture and overrun for the best soft serve experience and to reach your profitability goals.

MIX & RECIPE DEVELOPMENT: Team of chefs and food technologists that can help you refine your recipe or, if you prefer, create it from scratch!

FOOD DESIGN & RESEARCH: Creative researchers & food designers to develop or refine your menu and soft serve presentation for the desired market positioning.

Learn with Carpigiani



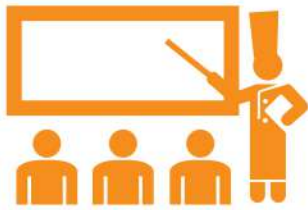
Carpigiani Gelato University

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

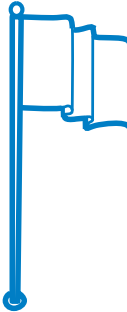


A vast network of almost 500 Carpigiani service centers, trained and guided by engineers and specialists at the headquarters and 7 Commercial branches worldwide, guarantees our customers the peace of mind that their machines will always be working and in excellent condition wherever they are.

480
Service Centers



We are present in
110
Countries



Expert engineers



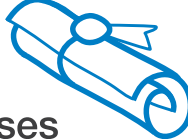
1.500

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

161 T G SP

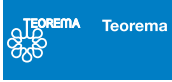
Compact gravity model fits creamy soft serve into any setting.

Carpigiani Premium Soft Serve technology with heat treatment. Easy to fill and clean.



Star Door

Included



Teorema

Optional



Carpigiani Care kit Carpigiani Clean kit

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



36.9 in.

24.9 in.

12.6 in.

191 Line

Countertop model for Soft Serve Ice Cream, Yogurt, Custard, Sorbet & dairy Free recipes. Powerful, customizable model with outperform comparable soft serve. Available in Gravity Fed Pump models. Air or Water cooled. Heat Treatment option Available.



Star Door

Optional



Teorema

Optional



Carpigiani Care kit Carpigiani Clean kit

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



35.4 in.

29.5 in.

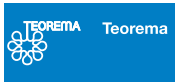
20.01 in.

191 P/SP Magica Colore

The automatic self-serve ice cream machine designed for sites with many potential consumers, such as shopping centers, arcades, water parks, amusement parks, etc

Magica provides three flavor options. One base flavor and 2 flavored choices.

Can serve up to 148 portions before needing a product refill. Equipment cleaning cycle done once every two weeks.



Optional



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

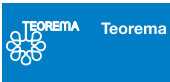


193 Line

Carpigiani tecnologia for the creamiest soft serve on the market. Hard-O-Tronic system regulates product viscosity. Available in pump or gravity fed version. Hopper Agitator prevent mixture separation.



Optional



Optional



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



UF 253 E/P

Classic Pump-Fed Soft Serve Twist Model.

High-performance soft-serve model combines Carpigiani technology with simple and efficient operations. Hard-O-Tronic consistency control technology, an Exclusive patented system regulates refrigeration by measuring product viscosity to maintain consistent quality control. Patented mix injection system produces unmatched product quality.



UF 263 G

Classic Gravity-fed Twist Soft Serve Model

UF-263 G gravity-fed soft serve model combines Carpigiani technology with simple and efficient design. This model can simultaneously make two highly diverse products in each cylinder, such as Custard and Sorbet and still produce a balanced twist cone.



XVL 3 Line

Advanced Dual Flavor Twist Soft Serve Gravity Model.

Ideal for creamy and fibrous Ice Cream, Custard or Plant based recipes.

Pump Fed version allows for overrun control.



Star Door

Included



Teorema

Optional



Carpi Care kit Carpi Clean kit

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



UF 920 SP

High Capacity Dual Flavor Twist Soft Serve Gravity Model.

Highest production in class - Designed to meet the highest production demands, outperforming similar models.
Unmatched product quality - Produce Creamy Soft Serve Ice Cream and Plant Based recipes.

Exclusive patented Hard-OTronic consistency control technology.



Twin Twist Door

Optional



Two Independent Doors

Optional



Teorema

Optional



Twin Twist Star Door

Optional



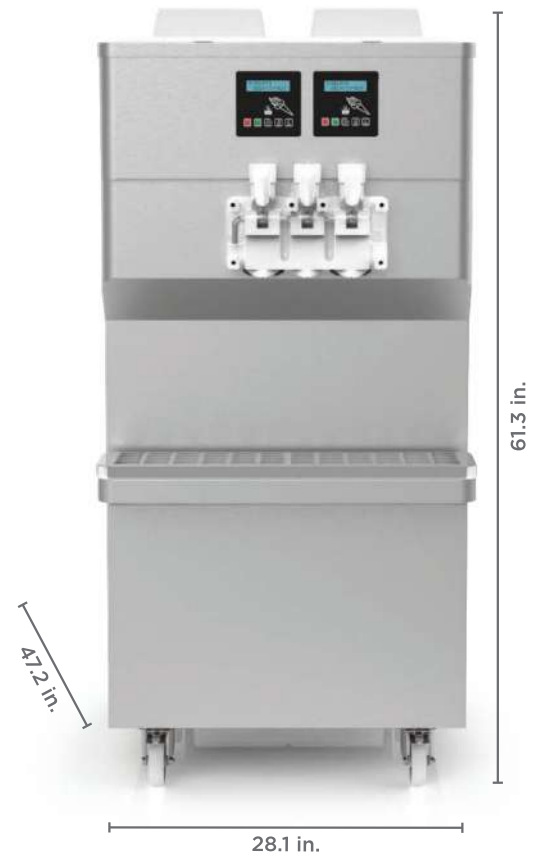
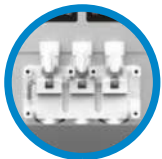
Two Independent Star Doors

Optional



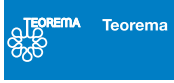
Carpi Care kit Carpi Clean kit

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



161 K SP G

Compact gravity model designed for creating milkshakes Heat Treatment option Available.



Optional



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



K 3/E

The K 3 is one of our most advanced units for combined production of shakes and sundaes. Features two independent, high-volume freezers in one compact structure. If needed, one side can be stopped while the other side remains in full operation.



Optional



Optional



Request them 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.



27.8 in.



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.



32.8 in.



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.





Star Door & Nozzles

The nozzles are optional for all Soft Serve machine STAR models. Also available as spare parts. For all other Soft Serve machine models, it's necessary to purchase also the specific dispensing head.

	BIG STAR 		STAR NOZZLE 		SQUARE 
	MEDIUM STAR 		TRIANGLE NOZZLE 		TORNADO 
	SMALL STAR 		BALL TUBE SWIRL 		FLAKE 
	LINE 		BALL TUBE REGULAR 		FLOWER 
	ROUND 		5 CIRCLES 		CLOUD 
	SMALL ROUND NOZZLE 		6 CIRCLES 		TRIANGLE 

Total Only You - Only You

Completely customize your machine with your colors and logo



Total Only You. Now, your machine can have the same color as your shop or even products. Choose from the range of color options from the color palette.

Only You. Customize the front panel of your machine by choosing the range of color options from the color palette.



Your brand. Personalize your machine using the colors of your brand and inserting the logo. Share your graphic design with the Soft Serve & Shake Consulting team to evaluate its feasibility.

Carpigiani Soft Serve & Shake Consultants. The team of specialists at your service to develop your successful project.

Technical Characteristics

161 T G SP

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 5.3	208-230	60	1	A 20	A 20	Air	12.6	24.9	36.9	lbs. 210

191 Line

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 19	208-230	60	1	A 30	A 25-27	Air or Water	20.01	29.5	35.4	lbs. 286

191 P SP Magica Colore

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 13	208-230	60	1	A 30	A 25-27	Air	20	30.4	61.9	lbs. 469

193 Line

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 19	208-230	60	3 or 1	A 30 or 50	A 26 or 40	Air or Water	21.65	34.44	35	lbs. 440

UF 253 E/P

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 18	208-230	60	3 or 1	A 30-40 or 45	A 26-30 or 35-40	Air or Water	22	34.1	61	lbs. 705

UF 263 G

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 18	208-230	60	3 or 1	A 30 or 40	A 25 or 35	Air or Water	22	34.1	59.4	lbs. 705

VXL 3 Line

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 13.7 + 13.7	208-230	60	3	A 30	A 30	Air	20	37	63.3	lbs. 661

UF 920 SP

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 21.1 + 21.1	208-230	60	3 or 1	A 30	A 30	Air	28.1	47.2	61.3	lbs. 1005

161 K SP G

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 19	220-230	60	1	A 16	A 10.5	Air	15.8	32.7	32.7	lbs. 220

K 3/E

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	Volt	Hz	Ph				Width	Depth	Height	
quarts 21	208-230	60	3	A 30	A 28	Air	28.2	43.2	57.8	lbs. 881

Technical Characteristics

Mister Art

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	quarts	Volt	Hz				Ph	A	A	
12	208-230	60	3 or 1	25 or 30	15 or 25	Air or 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
	quarts	Volt	Hz				Ph	A	A	
12 + 12	208-230	60	3	30	30	Air or Water	21.5	32.8	32.8	463

KW-50

Cylinder Capacity	Electrical supply			Maximum Fuse Size	Minimum Circuit Ampacity	Condenser	Dimensions (in.)			Net weight
	quarts	Volt	Hz				Ph	A	A	
2	115	60	1	10	10	Air	8.8	21.1	18.4	64



Carpigiani
in the world

Founded in 1946 in Bologna, Carpigiani quickly established itself internationally as a leader in the production of machines for artisanal frozen desserts. 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.

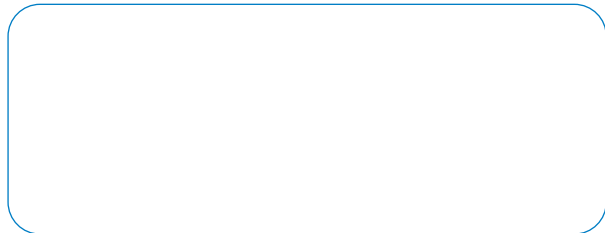
Since 1989 Carpigiani is part of the Ali Group, which includes 74 prestigious brands of equipment for professional foodservice.



738 Gallimore Dairy Road, Suite 113
High Point, NC - 27265
Toll free (800) 648 4389



Dealer



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an Ali Group Company



The Spirit of Excellence