

Accessories and publicity supporter

The accessories and point of sale material are designed to attract customers and to promote the sale of Soft Ice Cream. Please use the code numbers when placing you orders for these articles.



Rotating Coneholder

No. 1 ROTATING CONE HOLDER
code 102260470 - has five plexiglass cylinders and can be fitted on either side of the machine.

No. 4 SOFT ICE CREAM MOBILES
code 757400043 - 350 mm x 500 mm (h) in wipeable PVC to hang from the ceiling.

No. 1 LUMINOUS DISPLAY FOR SOFT ICE-CREAM
code 757900085 + 757700038 - 500 mm x 600 mm (h) with aluminium frame which combines the delicious ice-cream with the luminous display.

No. 2 WINDOW STICKERS FOR SOFT ICE-CREAM
code 757900078 - 350 mm x 500 mm (h) in adhesive PVC to affix to the shop window to tempt passers-by to buy the product.



Double sided Roters for the Soft Ice-Cream



Luminous Display for Soft Ice-Cream

Glass Display for the Soft Ice-Cream



Carpigiani
Via Emilia, 45 - 40011 Anzola Emilia (Bologna) Italy
Tel. +39 051 6505111 - Fax +39 051 732178
www.carpigiani.com

Authorised distributor

• The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative.



Counter top machines for the production and distribution, of Soft ice cream, Yogurt-ice cream, Sorbets and Desserts



191 "N'ice Cream"

Carpigiani SOFT-ICE cream machines are famous for the excellent, creamy and fresh soft ice-cream they produce.

These new, one-flavour, **counter top** machines, ensure high production levels as well as easy operation and maintenance.

They also guarantee an excellent price/performance ratio.

Extremely compact: they are only 50 cm. wide.

In the polycarbonate front panel of the machine is decorated. Thanks to an innovative printing technique, it is scratch-resistant and cannot deteriorate due to use and cleaning agents. The round design improves accident prevention.



The Technical Features

In the top part of the machine there is the refrigerator tank for the conservation of the mixture at + 4°C, steadily controlled by a thermometer. The fluid supplies the cylinder through regulating valves which measure the air naturally (overrun up to 40%) or through patented gear pump which, pressurizing the mixture with air, facilitates a better growth of the volume (overrun up to 80%).

In the central part there is the horizontal cylinder for the production of ice cream, where a special agitator guarantees the extraction of the ice cream, constantly controlled by Hard-O-Tronic. The HOT is an electronic system, which allows the operator to choose the level of softness and consistency of our ice cream. The front tap is protected by a hygienic top which has to be removed just when the ice cream is extracted.



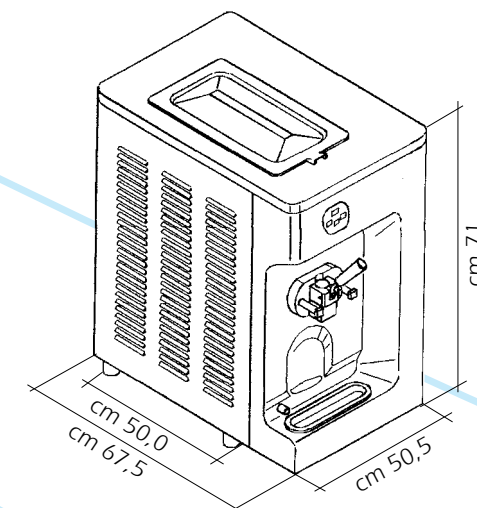
CONTROLS are available for ice cream production, mix conservation, cleaning and adjustment of ice cream consistency. A LIGHT indicates the low mix level.



DISTRIBUTION tap for fast dispensing of ice cream cones and cups. A protective CAP is available (optional).

The Production cycle

Whilst a portion of soft ice cream is being dispensed by the extraction tap an equal quantity of mix goes from the upper refrigeration hopper to the batch freeze cylinder and freezes almost immediately. It is simple, hygienic and fast to produce lots of soft and always fresh ice creams.



MODEL	Hourly output		Tank capacity Liters	Pumps	Flavours	Electric power				Condenser	Weight Kg Net
	Kg	75 gr./100 cc. portions				Volt	Hz	Ph	kW		
191/G N'ice Cream	19	250	18	NO	ONE	230	50/60	1	2,1	air or water	104
191/p N'ice Cream	21	270	12	YES	ONE	230	50/60	1	2,1	air or water	104
191/p/SP N'ice Cream	21	270	12	YES	ONE	400	50/60	3	2,1	air or water	143

Other voltages and cycles available at extra cost, these performance figures are at an ambient temperature of 25°C. and with a water temperature in the condenser of 20°C.