



161 G SP

The only compact, self-pasteurizing soft gelato machine in the world. **Unique**

Quick and easy to maintain

Compact

Now even cafés, restaurants, pastry shops, and gelato soft shops with limited space can delight customers with an excellent gelato or a delicious frozen yogurt

Reduced dimension

With just a small space you can have excellent gelato soft

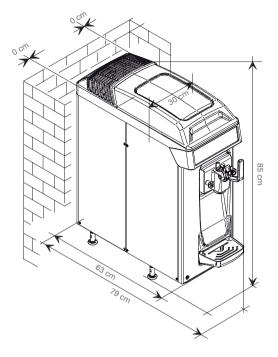




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Optional configurations



It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule

Self closing device

Teorema Remote Control

The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess

Single portions dispensing head

With interchangeable nozzles to make single portions and delights



* production capacity depends on the mix used and the room temperature

Features

Benefits

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Auto pastuerization	Wash cycles reach up to 42 days
Mixing in tank	Standard, to avoid separation of the mix
Tank	5 liter capacity
Air cooled	Air flow transfers vertically through fresh air suction from the base and hot air exiting to the top
Easy to position	Thanks to the innovative solution the machine can be placed next to other equipment reducing wasted space
Heated cleaning of the cylinder	Possibility of heating the cylinder to simplify cleaning
Extremely reduced dimensions	W. 30 x D. 63 x H. 85 cm
Multifunction display	The machine displays operational parameters: mix temperature, gelato consistency, dispenser ready, and insufficient mix, etc.
Control panel	Multilanguage display

The 161 G SP is produced by Carpigiani with Quality System UNI EN ISO 9001.

All specifications mentioned must be considered approximate;

Carpigiani reserves the right to modify, without notice, all parts deemed necessary.