

161 T G SP




CARPIGIANI

CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGIANI SOFT SERVE & SHAKE CONSULTING consultants transform your idea into a successful business!



Fundamentals and advantages





> PERFORMANCE AND QUALITY

Create Soft Serve Ice Cream, Frozen Custard, Gelato, Sorbets & Frozen Yogurt.



Creamy Soft Serve Ice Cream

Thanks to the H-O-T system and to the type of feed system used, users can choose the desired consistency of the Soft Serve, from a delicate vanilla to robust chocolate.



Soft Serve Frozen Custard

Create nostalgic soft serve Frozen Custard using classic Frozen Custard recipes or modern instagramable creations. Thanks to the H-O-T system users can choose the desired consistency.



Soft Serve Sorbets & Ices

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and to the type of feed system used.



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system and to the type of feed system used.



Custom Shape Soft Serve

Legend:  Optional ONLY upon purchase  Optional available even after purchase



> PERFORMANCE AND QUALITY



Star Door

Allows the use of the new nozzles and the single-portion kit.

Monoportion kit

Kit of nozzles suitable for filling small cups, cannoli and other frozen dessert monoportions.

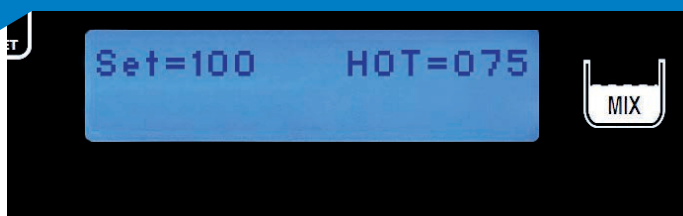


Nozzles

Create a unique Soft Serve style by choosing and customizing the shape.



Hard-O-Tronic®. The electronic control system that allows you to change the consistency of the Soft Serve in a simple and fast way.



MIX FEEDING SYSTEM

Gravity - Version G. Ideal for a dry and compact Soft Serve with up to 40% overrun. The different diameters of the feeding tube holes naturally dose the mixture with air. It is possible to adjust the overrun even when the tank is full, using the overrun adjuster, thanks to the feeding tube holes, which are above and below the mix.



Legend:  Optional ONLY upon purchase  Optional available even after purchase



> PERFORMANCE AND QUALITY

BEATER

Removable High efficiency beater in POM

Interchangeable food safe plastic blades & shaft for a soft and creamy soft serve.



1.4 QT (1.35 L) Direct expansion cylinder

Optimizes the refrigeration process, speeding up freezing times and eliminating energy waste. Thanks to the new position of the feed hole, the pre-loading operation is simple and safe.



> CONVENIENCE

New solutions for maximum **convenience** during use



Tank Agitator. Prevents product stratification during storage and improves heat exchange during heat treatment.



Adjustable dispensing speed

Adjustable delivery flow to meet all volume and production needs.



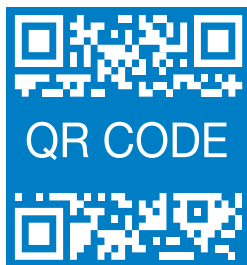
> CONVENIENCE

New solutions
for your style



Self Closing

Automatic lever closing system is easy to assemble & disassemble. The taps are equipped with an automatic closing system to stop the flow of product being dispensed, eliminating any waste.



Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.

Modular programmable speed.

Thanks to the new management of the fan motor it is possible to choose between 3 different configurations: "Max Production" which prefers the hourly production of the machine. "Silent" which automatically allows you to work with low noise "Manual" in which you can set the fixed operating speeds.



> SAVINGS

New **high-performance** electric gearmotors and condensers

COOLING



Air-cooled machine

Thanks to the rear chimney it is possible to optimize the installation space and to place the machines side by side.

Legend:  Optional ONLY upon purchase  Optional available even after purchase



> SAFETY

More operational safety
and **more control**
during production

Button lock

For added security, the display buttons can be locked to prevent accidental errors.



Ergonomic design

Reduced risk of injury, with corners even rounder where the operator works.



Black-out and water outage

After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



TEOREMA Teorema

Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.



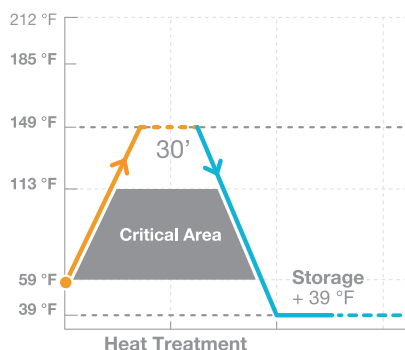
> HYGIENE

Easy cleaning,
guaranteed hygiene

Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.



Multifunctional Cleaning Button. Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.



Standard. Our automatic **heat treatment** system makes it possible to set the automatic heat treatment at a maximum interval of 42 days*. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.

*Always check with your Local Health inspector as cleaning requirements may vary.

Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.

Carpi Clean kit



CARPIGIANI
services

Legend: Optional ONLY upon purchase Optional available even after purchase

MACHINE CONFIGURATION

> BEATER & DOOR CONFIGURATION

Optional
 Nozzles

Optional
 Monoportion kit

> ACCESSORIES CONFIGURATION

Optional
 TEOREMA Teorema

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 480 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.



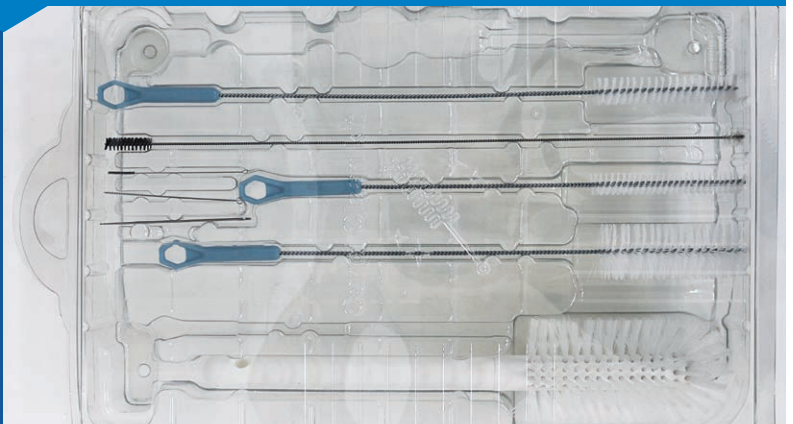
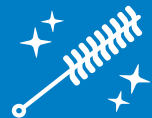
Carpi Care kit



6
MONTHS

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

Carpi Clean kit



WHAT WE OFFER

Specialized technicians. Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.



Preventive maintenance. Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.

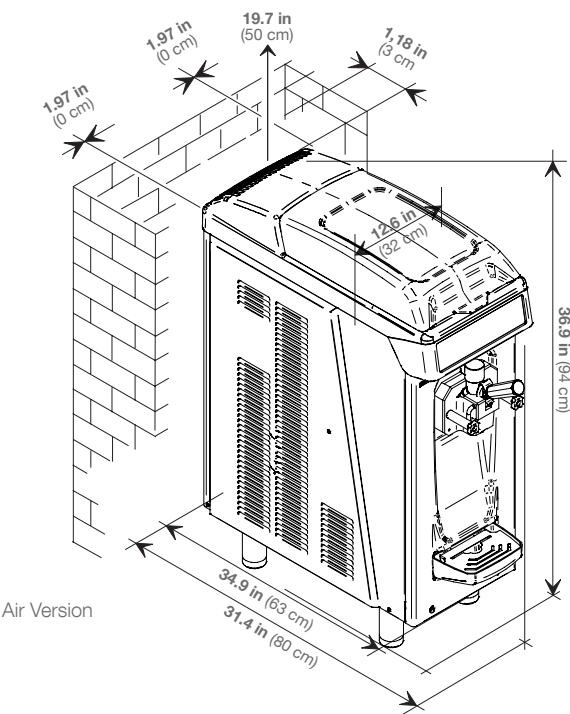


Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.

Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation. The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



technical data - dimensions



161 T G SP

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Hopper Capacity quarts (lt)	Cylinder Capacity quarts (lt)	Maximum Fuse Size A	Minimum Circuit Ampacity A	Power Supply Volts Hz Ph	Cooling System	Refrigerant	Net Weight lbs. (kgs.)
	1	Gravity	200*	5.3 (5)	1.4 (1.35)	20	20	208-230/60/1	Air	R449A	210 (95)

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

T SP are produced by Carpigiani with UNI EN ISO 9001 Certified Quality System, cULus Safety and EPH Sanitation.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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