

Carpigiani Installations for Artisanal Gelato using XPL Machines

The XPL range can be used for artisanal gelato production installations because it is complete, including LABO XPL electronic batch freezers, PASTO XPL electronic pasteurizers, and AGE XPL aging vats. All Carpigiani machines are designed and manufactured in full compliance with international safety and HACCP hygiene regulations.



Labo XPL P

Technical Specifications



	Hourly production		Qty mix per freeze		Electrical Supply			Nominal Power	Fuse	Condenser*	Dimension cm at Base			Net Weight
	kg	Liters	Min kg	Max kg	Volts	Hz	Ph	kW	A		W	D	H	kg
Labo 20 30 XPL P	20/30	28/40	3	5	400	50	3	4	12	Water	52	65	140	230
Labo 30 45 XPL P	30/45	42/60	5	7.5	400	50	3	5,2	16	Water	52	65	140	270
Labo 40 60 XPL P	40/60	56/84	7	10.5	400	50	3	6	16	Water	52	65	140	370

Performance values refer to 25°C room temperature and 20°C water temperature in the condenser.

The quantity per cycle and production time vary based on mixes used.

The "Max" values refer to classic Italian artisanal gelato.

*Air condenser available with surcharge.

Labo XPL machines are manufactured by Carpigiani using a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate;

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

Dealer



carpigiani.com