



193

STEEL



Twin twist counter top machine to produce soft ice cream and frozen yogurt.
One of a kind



Pump or gravity fed, the machine satisfies all customers needs

Maximum versatility

Give free space to your imagination and create cups as well as new soft delights and single portions

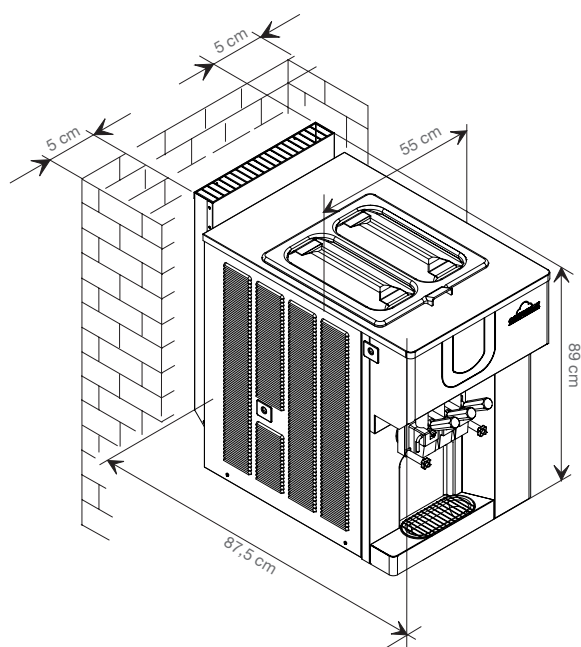
New charming look

Introduce a touch of class with the new stainless steel front panel

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





The above dimensions refer to the air cooled version.
Water cooled model is without rear chimney

Optional configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Teorema Remote Control

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



Single portions dispensing head

With interchangeable nozzles to make single portions and delights



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Only You

Customize your machine with your colours and logo



Wash Kit

Optional tap above the tank to facilitate the cleaning operations

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
193 STEEL											
P	2+1	Pump	485*	12+12	1,75	4,7	16	400/50/3**	Air/Water	R404	210
G		Gravity	415*	18+18		4,5					190

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

** other voltages and cycles available upon request

Features

Benefits

Two beater motors and separate cooling systems

The independent cylinders allow simultaneous production of different types of ice cream

Stainless steel pressurized gear pumps (P model)

With stainless steel gears, ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Independent pump transmissions (P model)

Help to extend the pump and gears life and allow flexibility and maximum performance

Gravity fed system (G model)

Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%

Tank agitators

Prevent product stratification and help to reduce foam by maintaining a fluid consistency

Tank rubber lid

Light and handy. It facilitates the cleaning and filling operations

High efficiency beaters

Stainless steel beaters (P model) for a soft and creamy product. POM beaters (G model) for a firm and dry product

Adjustable ice cream flow

Adjustable product flow to meet your specific dispensing speed and volume requirements

Direct expansion cooling cylinders

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Defrost system

Possibility to heat the cylinders to simplify the cleaning procedure

Rear panel chimney (air cooled version)

Allows to optimize space and to place machines next to each other

193 Steel 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.