



191 P

STEEL



Single flavor counter
top pump machine to
produce soft ice cream
and frozen yogurt.
One of a kind

High production capacity and versatility:
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

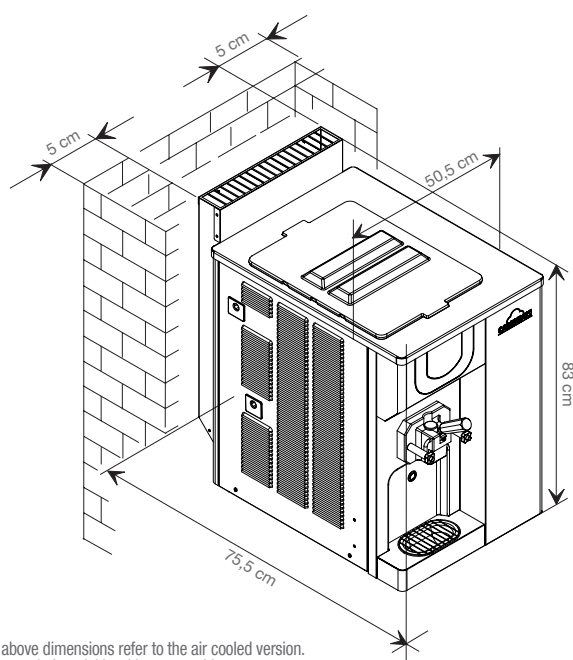
New charming look

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 dispenser closes 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
191 P STEEL	1	Pump	270*	12	1,75	2,4	10	230/50/1**	Air/Water	R404	140

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

** other voltages and cycles available upon request

Features

Benefits

Stainless steel pressurized gear pump

Ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Independent pump transmission

Helps to extend the pump and gears life and allows flexibility and maximum performance

Interactive display

Communicates with the operator delivering instructions and data regarding machine performance

Tank agitator

Prevents product stratification and helps to reduce foam by maintaining a fluid consistency

Tank rubber lid

Light and handy. It facilitates the cleaning and filling operations

Stainless steel beater

High efficiency beater with double spirals and idler for a soft and creamy product

Adjustable ice cream flow

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

Direct expansion cooling cylinder

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

Defrost system

Possibility to heat the cylinder to simplify the cleaning procedure

Rear panel chimney (air cooled version)

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

191 P 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.