

The background of the advertisement is a vertical split image of two gourmet dessert plates. The left plate is light blue with concentric rings and holds a pink gelato scoop with an orange wafer shell, a purple flower, a strawberry, and a raspberry, all dusted with white crumbs. The right plate is white with concentric rings and holds a purple gelato scoop, a yellow wafer, and various berries, garnished with a green microgreen.

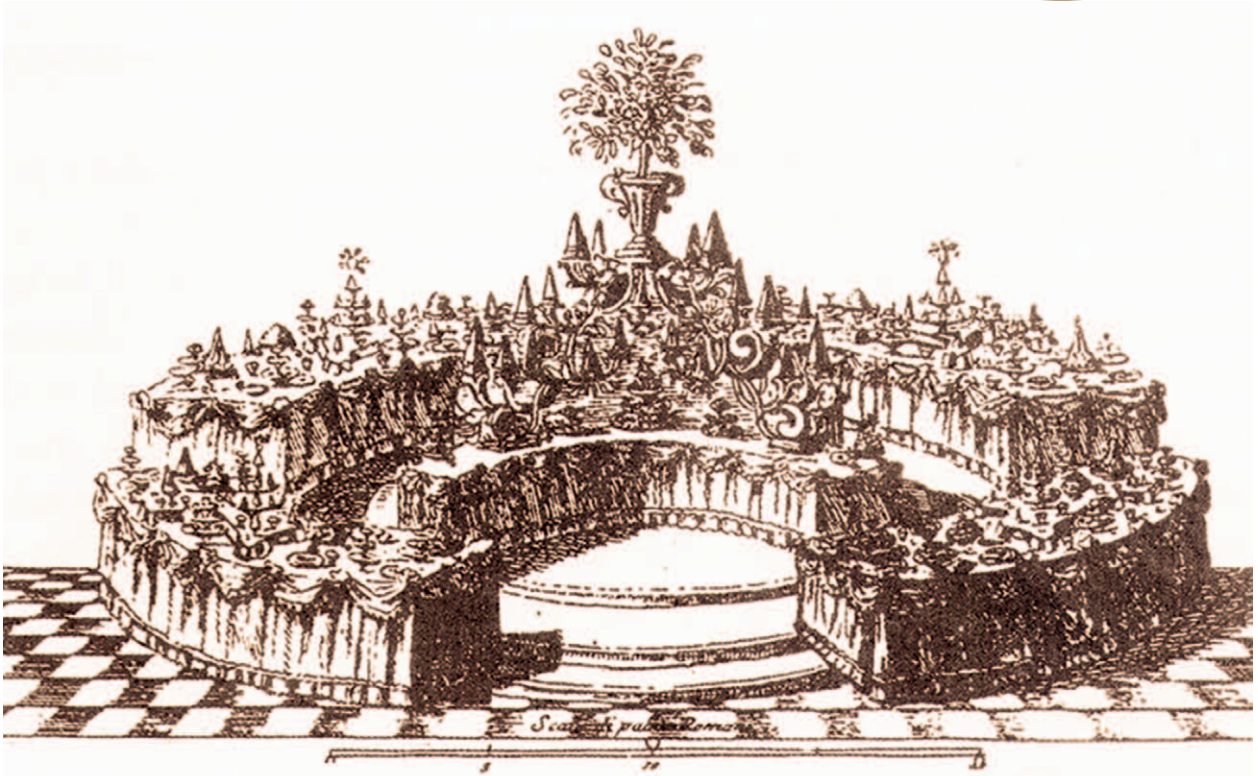
Add gelato to your menu

carpigiani.com

*SOMETHING
NEW?*



Gelato in foodservice



Gelato Table. Drawing. Project realized in Rome on 28 August 1714 for the birthday of Elizabeth Christine of Austria.

Gelato started out on the table as a fine dessert served in the European courts of the Renaissance. Precious sculptures of brittle with fruit sorbets, or elaborate molds filled with flavored creams with flowers and spices adorned sumptuous banquets in honor of European notables and rulers. Today gelato is back on the table thanks to the skill of chefs, pastry artisans and Carpigiani technology: a whole range of machines that can offer solutions for every need.

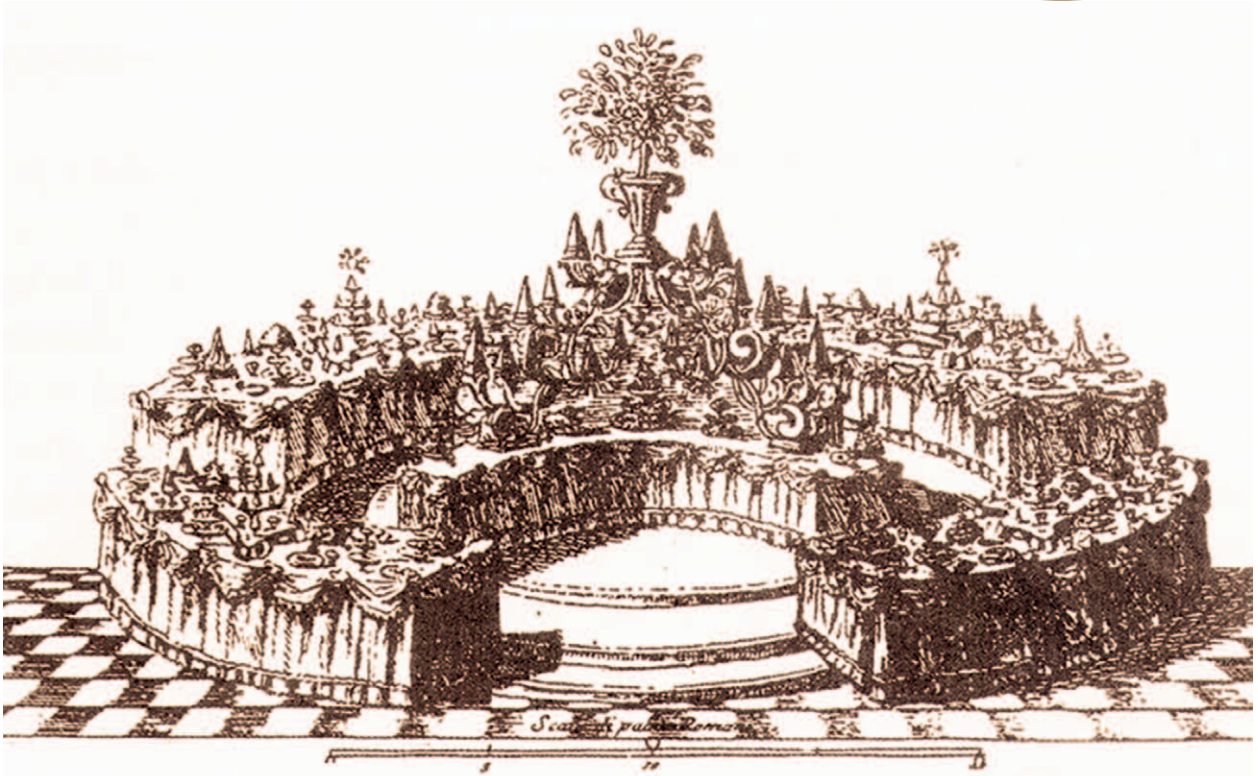


*Carpigiani solutions
for foodservice!*





Gelato in foodservice



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Add gelato to your menu



Gelato and sorbets from appetizers to dessert, with refined or classic flavors. With some help from Carpigiani technology it is possible to add an extra touch to the menu, allowing you to fully express your creativity in the kitchen and with amazing results. Don't forget that gelato has a food cost that is generally lower than other products and a significant marginality. Just one more reason to add it to your menu.





Adding new equipment to small kitchen spaces or increasing the number of products isn't easy. This is why Carpigiani has created a range of foodservice machines that offers the perfect solution for every need.

Gelato is a world to be discovered and rediscovered, and our experience is available to make everything easier.

The new range from Carpigiani



A solution for every need

Carpigiani has taken into consideration the most common needs in the development of new foodservice machines, and our technology can be summarized in six characteristics: quality, performance, convenience, savings, safety, and hygiene.

QUALITY



Always fresh gelato thanks to a wide range of technological solutions for every space and requirement.

HYGIENE



*Easy to wash and keep clean.
The 161 G SP soft gelato machine
is self-pasteurizing with washing
intervals of up to 42 days.*

SAFETY



*Rounded edges for the Freeze & Go
and Quartetto. Automatic interruption if the
doors are opened during freezing. Online
monitoring of performance with the Teorema app
for the 161 G SP soft gelato machine.*



PERFORMANCE

Always perfect results thanks to the intelligent technology that achieves optimal consistency and maintains it until extraction.



CONVENIENCE

Reduced dimensions, ease of installation, and adaptability to activities in the kitchen.



SAVINGS

Reduction of food costs and waste using milk, fruit, vegetables and many other ingredients already used in the kitchen.

Freeze&Go

The solution for those who have little space and want to impress with an impromptu gelato



Small, silent, and fast. In just a few minutes the gelato is ready to be served. All Carpigiani technology enclosed in just 55 cm, and a totally renewed design with a vintage touch. Its compact dimensions facilitate the positioning of the machine, which can be installed with a single gesture and then is immediately ready to start production. Just 3 steps to make an authentic artisanal gelato.



One removable cylinder for freezing, storing, and serving gelato.



It tells you when it has finished freezing and then maintains the gelato at the right consistency.



Practical and easy to clean.



Additional cylinders (optional) facilitate production.



It stops immediately if the protective lid is opened during freezing.

Labo 6/9 XPL P Labo 8/12 XPL P

The solutions for those looking for a high-performance countertop batch freezer



Professional and reliable to expand your menu with new, surprising recipes. Ideal for foodservice and catering, they make it possible to freeze gelato and sorbets. Ergonomic design and digital control panel to produce new flavors to add to every section of the menu.



Different freezing programs (Gelato, Sorbet, Slush, Crystal) to unleash your creativity.



Thanks to the intelligent Hard-O-Tronic® system, the machines detect when the gelato has reached optimum consistency and maintains it until extraction.



Single-phase power supply and air cooled, they fit in easily with the other kitchen equipment.



Delayed cleaning program that guarantees hygienic safety thanks to temperature control.



The beater stops immediately if the protective lid is opened during freezing.

Quartetto

The only solution for having gelato that is always ready to serve



A single machine for freezing and storing gelato in a small space and at the correct temperature.

The professional floor-standing batch freezer that expands your menu with a wide range of gelato and sorbets and solves every conservation problem thanks to the internal compartment refrigerated from -8°C to -15°C . The gelato will always be ready to serve, maintaining a perfect consistency all day long.



The mix is loaded into the upper tank, and thanks to the transparent cover the whole process can be monitored.



Produces, stores and protects the gelato without "stealing" space in the kitchen. The wheels make it easy to move.



Every day 4 flavors of gelato always available and many others that can be prepared as needed.



161 G SP

The solution for those who think outside the box.



The compact, self-pasteurizing soft gelato machine. Quick and easy to maintain thanks to the gravity-feed cylinder, and equipped with a simple dispensing system for single portions.

Now even restaurants, pizzerias and bistros with limited available space can expand their product range with an excellent soft gelato, a very good frozen yogurt, or an excellent sorbet thanks to its extremely small size.



Self-pasteurizing. Washing intervals reach 42 days.



Thanks to its small size and vertical venting, the machine can be placed with other equipment, reducing overall dimensions to a minimum.



The machine alerts you about operating parameters: mix temperature, gelato consistency, extraction ready, etc.





Technical Characteristics

ARTISAN GELATO

Freeze&Go

Hourly production	Cylinder Capacity (g)		Electrical supply			Nominal power	Condenser	Dimensions (cm)			Net weight
kg	Min	Max	Volt	Hz	Ph	W		Width	Depth	Height	Kg
5	150	500	230	50	1	500	Air	31	54 handle up 62 handle down	55	36

Labo 6/9 XPL P

Hourly production	Quantity per cycle		Electrical supply			Nominal power	Fuse	Condenser	Dimensions (cm)			Net weight
Min kg - Max kg	Min kg	Max kg	Volt	Hz	Ph	kW	A		Width	Depth	Height	kg
6 - 9	1	1,5	230	50	1	1,35	8	Air	36	55	74	85

Labo 8/12 XPL P

Hourly production	Quantity per cycle		Electrical supply			Nominal power	Fuse	Condenser	Dimensions (cm)			Net weight
Min kg - Max kg	Min kg	Max kg	Volt	Hz	Ph	kW	A		Width	Depth	Height	kg
8 - 12	1,5	2,5	230	50	1	2,2	12	Air	36	55	74	90

Quartetto

Hourly production	Quantity per cycle		Electrical supply			Nominal power	Fuse	Condenser	Dimensions (cm)			Net weight	Refrigerated compartment	Stainless steel tubs
Min kg - Max kg	Min kg	Max kg	Volt	Hz	Ph	kW	A		Width	Depth	Height	Kg	°C	kg
10 - 15	2	3	230	50	1	2,3	16	Air*	54	57	115	130	-8 /-15	4x3

* Water condenser available with surcharge

SOFT SERVE

161 G SP

Flavors	Mix Delivery System	Hourly production*	Tank capacity	Electrical supply**			Nominal power	Fuse	Condenser	Dimensions (cm)			Net weight
				Volt	Hz	Ph				Width	Depth	Height	
1	Gravity	15	5	230	50	1	1,8	16	Air (R452***)	30	79	85	98

* Production capacity depends on the mix used and the room temperature | ** Other voltages and cycles available upon request | *** other options available upon request

A close-up photograph of a gelato extruder machine. A thick, vibrant yellow gelato is being extruded from a metal nozzle, forming a series of parallel ridges. The machine is made of grey plastic and metal components. The background is a plain, light grey surface.

Gelato culture in the world

Founded in 1946 in Bologna, Carpigiani quickly established itself internationally as a leader in the production of machines for artisanal gelato. Its investments are focused on research, design, and choice of components, to ensure adaptability to different production needs, ergonomic and practical use, operational safety, energy savings. All in compliance with the most strict food safety regulations.

Since 1989 Carpigiani is part of the Ali Group, which includes 74 prestigious brands of equipment for professional foodservice.



CARPIGIANI GELATO UNIVERSITY

gelatouniversity.com



Carpigiani is not just technology: we believe in professional growth, and our instructors are available for group and individual lessons. Our courses are focused on balancing recipes for restaurants and new techniques for storing mixes and gelato, adding them to the normal, everyday activities of a professional kitchen.

To meet these needs, the new Foodservice Professionals specialty school was launched in London in 2017 as part of the educational curriculum of Carpigiani Gelato University, the international gelato school founded in 2003 with 14 campuses located worldwide. It's a new segment of the culinary arts that offers exclusive content dedicated to foodservice professionals.

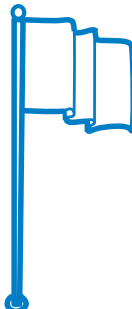
CARPIGIANI SERVICES

A vast network of almost 500 Carpigiani service centers, trained and guided by engineers and specialists at the headquarters and 9 subsidiaries worldwide, guarantees our customers the peace of mind that their machines will always be working and in excellent condition wherever they are.

500
Service Centers



We are
present in
110
Countries



Expert
engineers
1.500




8



Commerical
branches worldwide

100



Training courses

400 Engineers
trained
every year

75
Audits
each year



11
Strategically
placed original
parts warehouses

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10



14
Toll-free
numbers
for assistance



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The Spirit of Excellence