gti DESIGNS

CARPIGIANI

Pastomaster
120 HE

Innovative Carpigiani Heat Treatment technology lets you control quality over the entire frozen dessert production by letting you create your own mixtures

Performance The ingredients are mixed and heat treated inside the exchange pump cup located on the tank bottom. This exclusive, patented Carpigiani technology guarantees high micronization: the millimetric cup-beater coupling and the different mixing speeds reduce the fat globules to particularly fine sizes, from 2 to 5 microns, for a creamier and smoother Gelato or Ice Cream. Pastomaster HE superior efficiency can even work with small mixture batches without the risk of burning the mix. Furthermore, the original dry bain-marie system avoids product buildup.

Convenience Internal Exchange pump allows for smooth processing of liquids. Thanks to the absence of a traditional beater; user can raise lid and add ingredients while the mix continues to be blended. Rear hose brackets organize water supply tubes. Water Filling function dispenses precise quantity of water required by the recipe and/or for cleaning, saving time and avoiding measuring errors. Optional removable stainless-steel bucket shelf.

Savings Carpigiani HIGH EFFICIENCY technology, equipped with high-performance condensers, providing maximum efficiency during pasteurization of the mixes. Pastomaster HE ensures generous savings in water consumption, up to 30% compared to RTX pasteurizers.

Safety With TEOREMA you can monitor the machine via the internet, PC, tablet, and smartphone. Technical service is facilitated thanks to the ability to remotely perform controls and diagnostics. To avoid splatter of boiling liquid, the beater stops moving if the lid is lifted when the mix is hotter than 122°F (50°C).

Hygiene The stainless steel shower head is located on the front of the machine for easy cleaning. Scotch-Brite treatment of the stainless steel is resistant to stains and fat residues. The new shape of the spigot makes it possible to wash the mix spout at any time, during any stage of production.

c UL US LISTED | NSF | QR CODE | Carpi Care kit | Carpi Clean kit*

*request the kits from your distributor to maintain your machine hygienically clean.

carpigiani.com/us

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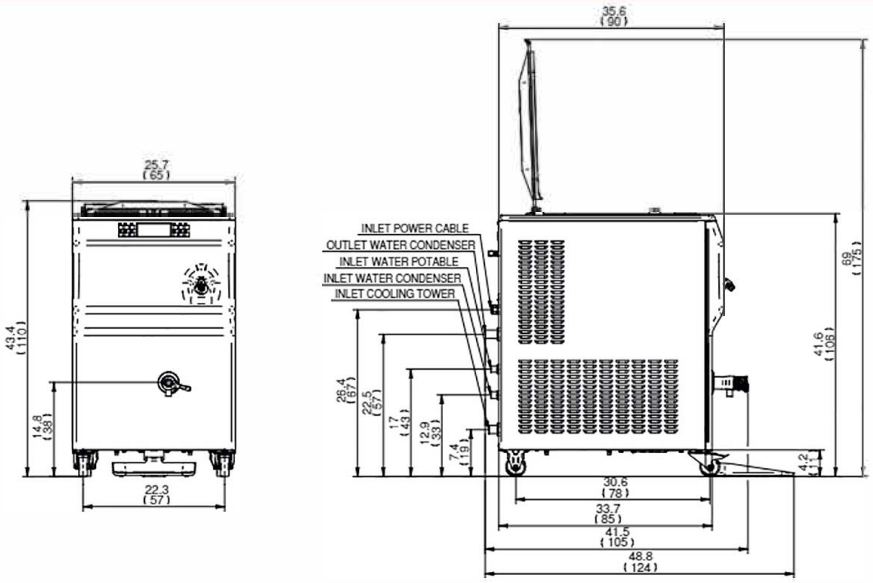

WATER		
Weights	**lbs.**	**kgs.**
Net	595	270
Crated	666	302
	cu. ft.	**cu. m.**
Volume	37.4	1.14
Dimensions	**in.**	**cm.**
Width	25.7	65
Depth	35.4	90
Height	41.3	105

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Water	40	40	3P, 3W

Specifications

Electrical
A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Beater Motor
1,5 HP

Refrigeration System
R449A

Water Cooled
Water inlets and drain connections in the rear 1/2" MPT

Tank Capacity
127 quarts (120 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.
This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data.

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral ❑ Yes ❑ No **Cooling** ❑ Air ❑ Water

Options _____

gti DESIGNS
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Dealer

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