

SWEET INNOVATION



**CARPIGIANI**

Carpigiani

The starting point for success



Carpigiani Gelato University

The traditional art of expert gelato makers and pastry chefs is handed down to new generations thanks to the many activities of Carpigiani Gelato University, the first gelato University, founded in 2003. Carpigiani offers beginner and advanced courses in their headquarters in Anzola Emilia (Bologna) and in all Carpigiani branches of the world. From Italy, to the US, to Japan and Australia, England, Africa, Latin America and China: with the skilled support of distinguished Carpigiani master gelato makers, it is possible to become an authentic gelato artist anywhere.



Carpigiani Lab

Carpigiani Lab is a space open to the public and established for research, development and experimentation in the world of top quality artisan gelato. Through the Lab, Carpigiani has direct contact with the consumer public and confirms its Mission to promote and communicate the qualities of fresh and natural Italian gelato. Students of Carpigiani Gelato University will have cutting-edge technology at their disposal in every aspect.

Innovative technology

Innovation is at the base of Carpigiani's technological leadership. A large percentage of sales is continuously re-invested in research, design, part selection, machine operating safety and ensuring balanced nutrition. Area managers and Carpigiani engineers are constantly maintaining machine performance and, through this feedback, are able to improve machine features and performance.

World-wide assistance

A widespread network of over 500 Carpigiani technical assistance centers, led by engineers and specialists from the headquarters and 11 international branches, guarantees that the equipment is always safe and in a good condition everywhere around the world. The service of technical assistance supplies replacement parts, makes repairs, and offers advice and suggestions for using the machines to their full potential. "Customer Quality Service" is a Carpigiani-branded post-sales assistance, started in 1995, that offers the customer both a fast response as well as remote technical monitoring from the headquarters.

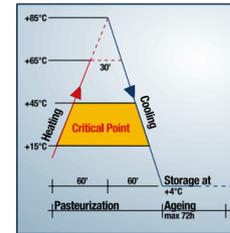
Competitive advantage

To choose Carpigiani machines means to guarantee the production of the highest quality gelato. Along with this guarantee is great simplicity of use, long-term reliability and utmost hygiene. Over time, these advantages transform into cost savings and return of investment.

How artisan gelato is born



FROM MILK TO TASTY GELATO, THIS IS THE PROCESS THAT HAS MADE ITALIAN GELATO THE WORLD LEADER

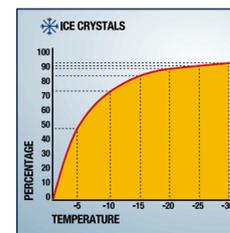
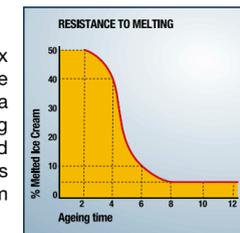


pasteurization

In the preparation of gelato, the pasteurization phase is indispensable in guaranteeing the quality of gelato and increasing its preservation, without compromising its nutritional values. The procedure involves heating and then quickly cooling down the product, destroying most of the pathogenic germs and making the remaining ones inactive for a certain period of time, if maintained at adequate temperature. For the milk and gelato mixes, the ideal heating temperature is 65°C for around 30 minutes; immediately after to 4°C.

aging

Following the completion of the pasteurization process is aging, in which the mix is kept at a temperature of 4°C and slowly stirred with large blades. In this phase the milk, cream and egg proteins hydrate and the fat molecules crystallize in a way to better retain air. The addition of stabilizers thickens the mixture, facilitating the union of water molecules and fats. It is in this phase that the creaminess and structure of the product is developed. A good mix makes it possible to encompass a greater quantity of air in the freezing phase. Further, melting of the gelato at room temperature is notably reduced.



freezing

The "aged" mix is poured into a very cold cylinder and quickly mixed by a mechanical beater. The volume of the mix increases as a result of the beater movement. In this phase, contact with the cold surface of the cylinder produces tiny ice crystals. The combined action of the beater and freezing transforms the liquid mix into gelato. The ease in scooping the gelato depends on the quantity of water that transforms into ice crystals, or the quantity of incorporated air.

Machines built
For success: since 1946

artisan
gelato



• the best of Italian gelato



TECHNOLOGY TO SUPPORT

AN ART

To start a successful business in the field of artisan gelato, it is necessary to be knowledgeable, competent and possess equipment of the highest standards and utmost hygiene. Even creativity is a skill that requires nurturing, space and time to express itself. Carpigiani offers its experience, gained through years of study and technological improvement, to support your success. Through Carpigiani Gelato University (CGU), its courses designed to assist you in all phases of learning the art, its reliable, safe and "intelligent" machines, and the technical support and recommendations of an extremely efficient "Customer Quality Service" (CQS), you will have all the time you need to dedicate yourself to making your preparations unique.



Labotronic RTX



Pastomaster RTX



Agemaster RTX

soft-serve gelato



• creamy waves of sweetness



MACHINES THAT HAVE MADE

IT ALL AROUND THE WORLD

An even smoother gelato that immediately melts in your mouth, leaving a pleasant taste and lots of freshness. Soft-serve gelato contains a higher percentage of air with respect to traditional gelato (nearly 80%) and is made by Carpigiani machines starting from fresh ingredients and a pasteurizer, or from convenient semi-pasteurized or pre-pasteurized mixes. The machine is ready to supply creamy gelato at the command of a simple lever after just fifteen minutes. The ease of the work and speedy response makes Carpigiani soft-serve machines particularly suitable for busy or quick transit places, like beaches, amusement parks, clubs or even ferries, cafeterias and fast-food restaurants. With soft-serve machines it is possible to obtain a fresh and smooth gelato on the go, everywhere, and for everyone.



191/P N'ice cream



243/G N'ice cream



Holiday 3



Rainbow 3

pastry

- no obstacles to creativity



WELCOME TO THE LABORATORY OF SWEET IDEAS

The most spectacular cakes, largest chocolate eggs and creamiest fillings are the result of extremely precise cook times, temperatures and constant mixing of ingredients: one mistake of a few minutes in cooking or cooling and the structure collapses. The art of the pastry chef requires experience gained through years of trials and constant attention. The Carpigiani Pastrochef represents the ideal partner: it is precise, expert, silent and allows the master time to explore his creativity by inventing magnificent decorations around creams, pastries, pralines, and nougats as well as besciamella sauces, cream and cheese fillings, ham and meat sauce fillings.



Pastrochef 18/32/55 RTX



granitas and shakes

GRANITAS AND DELICATE SHAKES

READY AT A MOMENT'S NOTICE

For the summer heat Carpigiani offers two types of machines to make granitas: the simplest and most eye-catching is represented by a freezer with two clear containers that reveal the granitas ready to be tasted. The second type is a higher volume granita freezer with a neutral flavour ready to be mixed, at the time of supply, with syrups, poached fruit, canned fruit, fresh fruit, little pieces or blended fruit. Milk-shakes and tasty frappes, perfect in every season when combined with a sandwich for a rich and tasty snack, can not be ignored in Carpigiani's range of products.

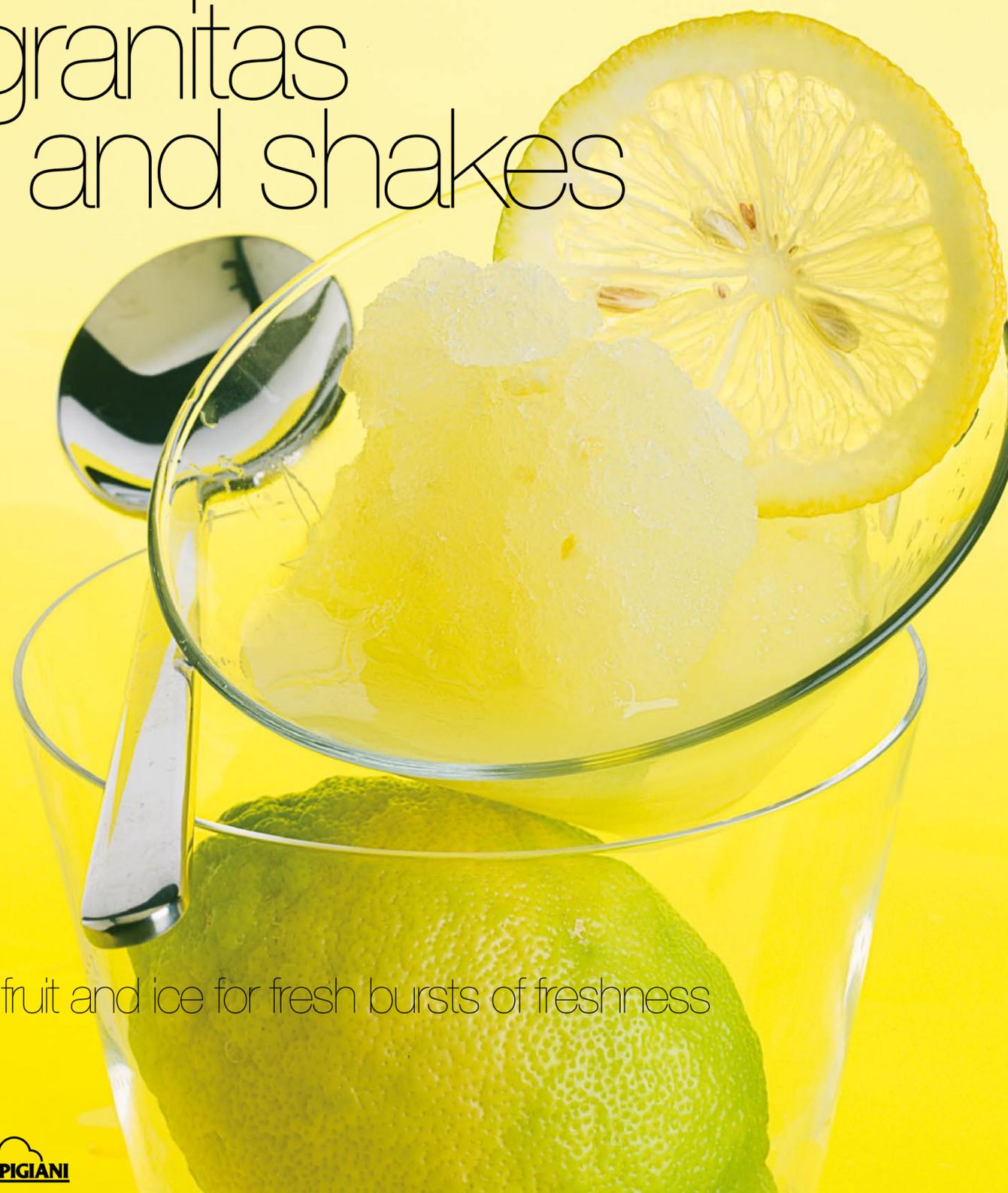


Spin



MS 404/P/SP/AES

- fruit and ice for fresh bursts of freshness





chocolate and whipped cream

- sweet tastes from ancient flavours

PLEASURE IN A CUP

READY IN AN INSTANT

Chocolate is a food-temptation of excellence. When steaming in a cup and topped with a mountain of whipped cream, it becomes truly irresistible. Yet again, sophisticated technology from Carpigiani is behind this mouth-watering recipe, with machines that are beautiful to display and easy to use. The Chocolady is characterized by a special heating system that ensures an even and natural cooking, leaving the taste, density and smell of the chocolate unaltered. Cream coming out of the "wip" range is always fresh because it is maintained in a liquid state inside the refrigerator compartment. It is then quickly whipped before being served thanks to a system that mixes air and liquid cream along a narrow, wavy path. The two machines, both compact and easy to use, are perfect for coffee shops and restaurants.



Ecowip G



Miniwip G



Chocolady





display and storage

- art on display

PRIDE OF YOUR WORK

ON DISPLAY

It is not enough to just produce tasty gelato and be a good gelato maker: it is also necessary to know how to preserve its organic qualities and display it artistically and creatively to attract customers. As soon as it is produced, the artisan gelato should be brought quickly to the temperature of hardening and preservation in an appropriate area of the refrigerator. This prevents the free water still present in the gelato from forming large ice crystals that spoil the texture and palatability. It will be kept in a storage unit, which has the dual function of reducing the temperature of the gelato and storing it. For display, refrigerator windows have been carefully studied so that the amount of cold is proportional to the quantity of gelato displayed, and the temperature is evenly distributed thanks to a sophisticated ventilation system. The slope of the gelato pans, design of the glass and automatic defrosting system help make one of the most mouth-watering and inviting foods – enjoyed by all ages in every season – even more appealing.



Nordika NK 200



Glamour G12





artisan
gelato



Pronto 4 Counter Pronto 8/C Labo 8/12 Labo M 40/60 Labo XP Labotronic RTX 1030/1545 2060/30100 Pasto 60 XP Pasto 60+60 XP Pastomaster 30-60-120 RTX Agemaster 60-60+60-120 RTX Turbomix



soft-serve
gelato



191/G N'ice Cream 191/G Only You 191/P N'ice Cream 191/P Only You 191/P Monoporzioni 243/G N'ice Cream 243/G Only You 243/P N'ice Cream 243/P Only You 191/Spaghetti 191/Miss Yogurt 193/PSP TRE B/P/E TRE B/P TRE B/P Plus Super TRE B/P/E Super TRE B/P Super TRE B/P Plus Super UNO B/P Plus Holiday 3 Holiday Super 3 191 Colore N'ice Dream Rainbow 1 Rainbow 3 - Colore 3 AES 261P/SP AES 381P/SP AES 261P/SP AES 403P/SP AES 503P/SP



pastry



Pastochef 18 RTX Pastochef 32 RTX Pastochef 55 RTX Pastochef 150



granitas and
shakes



Granatina/C MS 404/P/SP/AES Multiple Choice K3 Spin



chocolate and
whipped cream



Ecowip G Miniwip G Masterwip G Jetwip G Chocolady



display and
storage



Nordika NK 50 Nordika NK 100 Nordika NK 200 Nordika NK 300 Nordika NK 400 Mr. Frost Vetrinetta Bon Bon 223 Glamour G6 Glamour G9 Glamour G12 Vision 612 Vision 816 Vision 1020

HOLLAND

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SPAIN

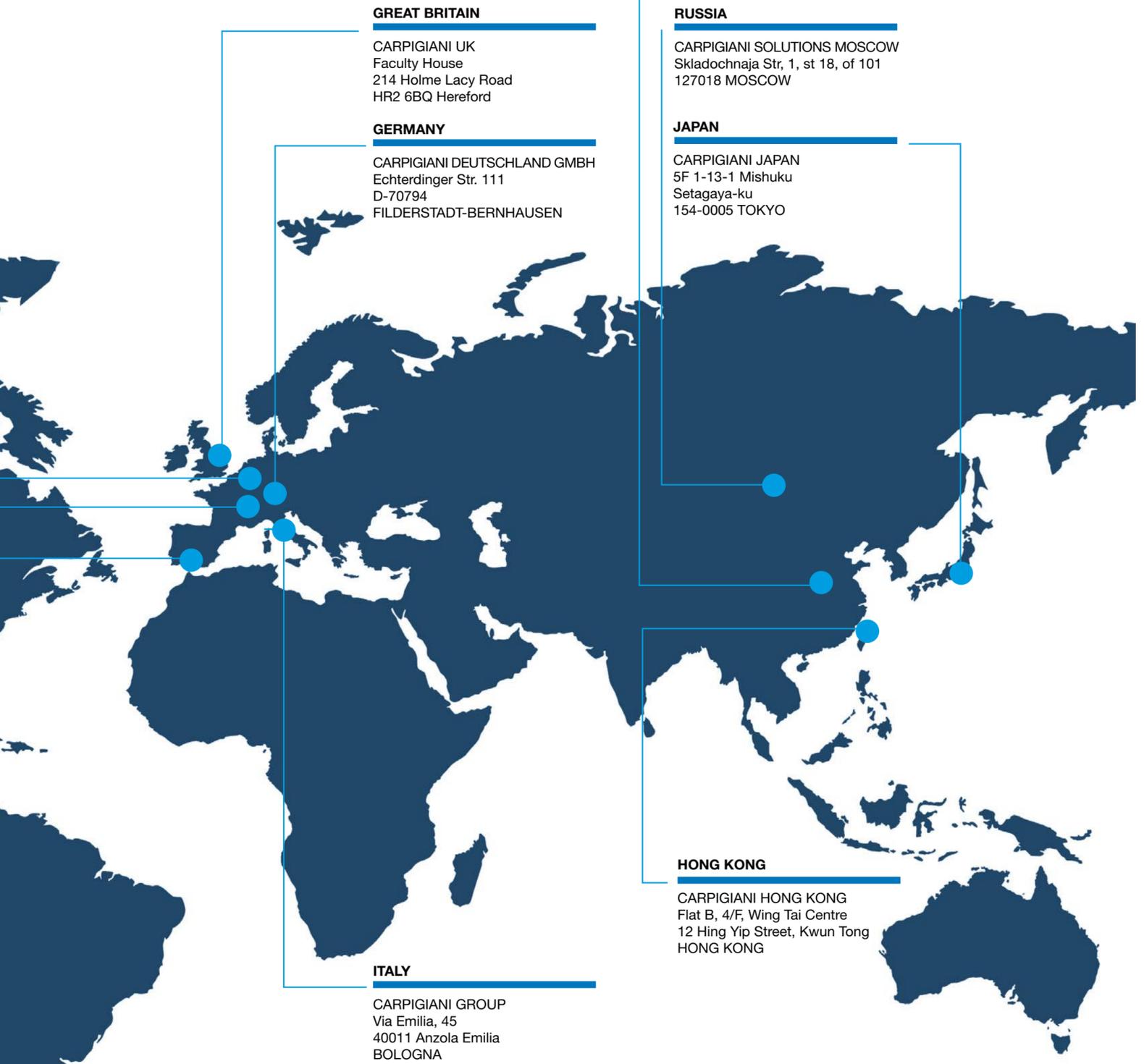
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Paterna (Valencia)

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Every day, 100 million people around the world consume a gelato produced by Carpigiani Group machines



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MORE THAN 200,000 GELATERIAS,
SNACK-SHOPS, RESTAURANTS AND
COFFEE SHOPS, DISTRIBUTED IN
100 COUNTRIES ON EARTH, WORK
WITH CARPIGIANI MACHINES.

CARPIGIANI AROUND THE WORLD

With its 11 Carpigiani branches around the world, nearly 300 distributors, presence in over 100 countries and machines in over 200,000 gelaterias, coffee-shops and restaurants, Carpigiani as undisputed leader in the gelato world for over 60 years could “just sit back and watch”. Instead, a key to the company’s success rides in the fact that it never stops and is constantly crossing new frontiers and reaching new goals. Starting from the simple rule of supply and demand, Carpigiani’s constantly updated rich supply is matched by the demands of young people eager to open a new business, enthusiastic expert gelato makers, fast-food chains, restaurants, snack-shops, shopping malls, hotels, tourist villages, from every part of the world. Because...everyone loves gelato!





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