

Carpigiani Electronic Pasteurisers for Ice-cream Mixes



PASTOMASTER RTX

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The PASTOMASTER RTX is the *third* generation of CARPIGIANI pasteurisers for ice cream mixes incorporating all of Carpigiani's expert knowledge. Carpigiani provides the ice-cream maker an even more flexible machine to meet all his professional needs. The PASTOMASTER RTX prepares, homogenises, pasteurises, ages and transfers ice-cream mixes, while monitoring all the processes.

The HEATING and COOLING are done in a direct and dry manner in order to avoid encrustation and efficiency loss thus guaranteeing a perfect pasteurisation. The AGITATOR has five mixing speeds to amalgamate any type mix.

The ELECTRONICS manage and monitor production directly or transfer the information to the display. The data can also be sent to a computer or a special printer. The RTX allows for long distance technical diagnosis.

PASTOMASTER 30 RTX

This pasteuriser has the agitator in the tank, seven production programs and a tap for automatic cleaning. It is adapt for use in restaurants, small ice-cream parlours, etc.

PASTOMASTER 60 RTX

This professional pasteuriser is the most used in medium and big size ice-cream parlours that sell homemade ice-cream. It is efficient with all types of mix and very flexible. It has a refrigerated tap for maximum hygiene and an exchange pump for low homogenisation*. The latest model comes with an additional 16 exclusive programs for the production of homemade specialties, other than ice-cream.

PASTOMASTER 120 RTX

This pasteuriser has been designed for big ice-cream parlours and laboratories that supply several points of sale. It is capable of low homogenisation, has seven production programs and a refrigerated tap.



Ergonomic control panel with low volt supply. Buttons with immediately recognisable icons. Graduated tank. Electrical, refrigeration and soundproofing system conforming to international standards. High resistance steel frame treated with anti-corrosion resins. Machine body in satin finished stainless steel.

MODEL	Production in 2 hours litres	Vat capacity		Mix speed n°	Electric power*			Installed power kW	Conden- ser**	Dimensions cm			Net weight Kg
		Min litres	Max litres		Volt	Hz	Ph			at the base		Height	
										Width	Depth		
Pastomaster 30 RTX	30	15	30	1	400	50	3	3,4	Water	35	86	103	140
Pastomaster 60 RTX	60	15	60	5	400	50	3	6,5	Water	35	86	103	162
Pastomaster 120 RTX	120	30	120	5	400	50	3	9,6	Water	65	86	103	269

* Different electric specifications upon request and with price-surchage. - ** Disponibile anche ad aria con sovrapprezzo. - Performances featured by a room temperature of 25°C and a temperature of the cooling water of 20°C.

The PASTOMASTER RTX is a CARPIGIANI product in compliance with the UNI-EN-ISO 9001:2000 Quality System Certificate.

Ice-cream Mixes and...

In designing the new PASTOMASTER RTX Carpigiani has kept in mind the suggestions and long experience of many ice-cream makers who work with these machines. The robust and reliable Carpigiani pasteuriser is now even...

- *more useful* because the production cycle parameters have been increased
- *more interactive* because the programmed and actual temperature of the product can always be checked and compared on the display
- *easier* to use because during each production cycle the display shows, in real time, which ingredient has to be added next
- *safer* because the display always indicates the temperature of the product during the refrigerated storage of the mix. It also indicates for how long it has been stored so that the very important ageing phase can be constantly monitored as well
- *more evolved* because the RTX allows long distance technical diagnosis

6 PROGRAMS TO MAKE ICE-CREAM

The memory has at its disposal six fundamental programs to make all types of ice-cream mixes, both bases and complete:

▪ HIGH PASTEURISATION 85°C

Heating up to 85°C, quick cooling down to 4°C and subsequent ageing. This is the most used pasteurisation cycle, which guarantees maximum hygiene.

▪ LOW PASTEURISATION 65°C

Heating up to 65°C, holding this temperature for 30 minutes, quick cooling down to 4°C and subsequent aging. This is a more delicate pasteurisation cycle, which better preserves the nutritional characteristics of the ingredients.

▪ INTERMEDIATE PASTEURISATION

Any temperature between 65°C and 95°C can be chosen. When the desired temperature has been reached the machine automatically calculates the required holding time, keeps the temperature for the respective period of time, then cools down quickly to 4°C and continues with the ageing.

▪ CHOCOLATE PASTEURISATION

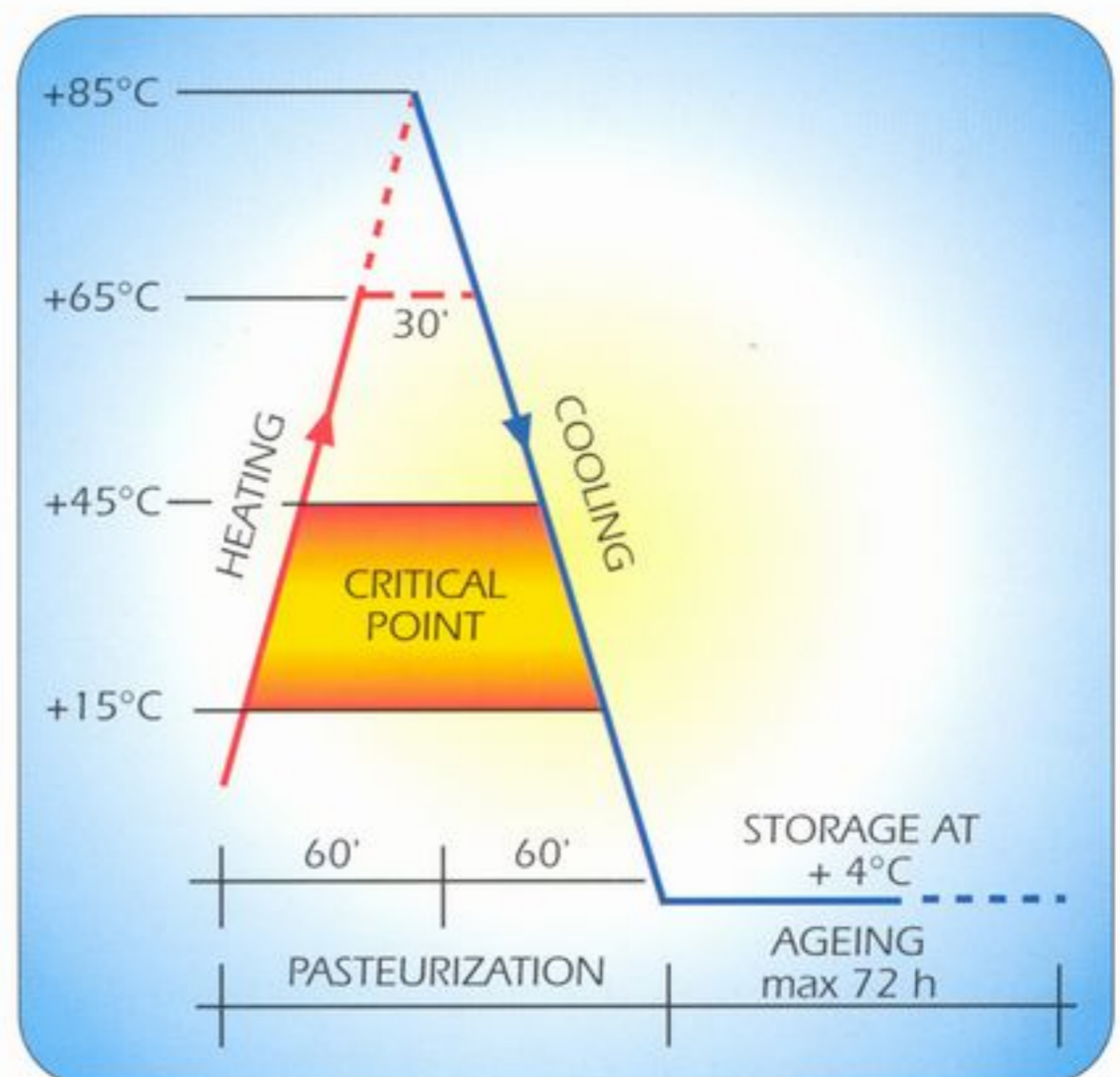
Heating up to 90°C, quick cooling down to 4°C and aging. This is a pasteurisation program for the production of a chocolate mix. The cycle guarantees a perfect melting of the cocoa and a perfect aroma for the ice-cream.

▪ AGEING COOLING

This program goes directly to the second phase of the pasteurisation cycle, cooling down to 4°C and ageing. It does not go through the hot part of the cycle.

▪ SUGAR SYRUP

This is an automatic production cycle for syrup, which is indispensable for the water based mixes of fruit sorbets.



9 PROGRAMMABLE CYCLES

The PASTOMASTER RTX has nine programmable cycles at the ice-cream makers' disposal. The ice-cream maker can memorise nine production cycles for his own self-made special mixes, by simply inserting heating temperature, cooling temperature, agitation and the time necessary for each individual phase. After each step has been registered the complete cycle is memorized and another automatic cycle of the PASTOMASTER RTX becomes part of the machine's menu.

Should one of these personalized cycles need to be changed, it is sufficient to overwrite the existing cycle with a new cycle. The old cycle is automatically erased.



...and New Homemade Specialities

The success of homemade ice-cream is due to the professional ability of the ice-cream maker who uses the best raw materials and the most efficient machines every day in his laboratory producing marvellous classic ice-cream and exciting new creations. In order to contribute to these professionals' continuous creativity Carpigiani increases and diversifies the productive possibilities of its most requested pasteuriser.

10 SPECIAL PROGRAMS

The PASTOMASTER 60 RTX has an additional ten automatic programs. So that the ice-cream maker can produce ice-cream with renewed quality as well as numerous new specialities for an even bigger clientele.

ICE-CREAM AND QUALITY

These 5 automatic programs plus fresh and natural ingredients allow the production of the most important characteristic ice-cream preparations:

▪ INVERTED SUGAR

An automatic cycle produces this alternative, complementary, sugar with an increased sweetening power. It is used to reduce the solids in a base mix, without reducing the sweetness (the 30 and 120 litre models also have this cycle).

▪ CREAM SAUCE

This cycle, with the use of eggs, produces a perfect cream sauce. Together with the white base mix it is used to make the classic cream ice-cream.

▪ ZABAIONE SAUCE

This sauce is made with eggs, Marsala wine, sugar, etc... Together with the white base mix it is used to make the delicious zabaione flavoured ice-cream.

▪ CHOCOLATE SAUCE

The basic ingredient of this typical sauce is bitter cocoa. Together with the white base mix it is used to quickly make the traditional chocolate ice-cream.

▪ FRUIT SAUCE

With this cycle any purée made from fresh fruit can be used. Mixing fruit sauces with sugar syrup and water makes perfect fruit sorbets.



NOT ONLY ICE-CREAM

These 5 automatic programs plus fresh and natural ingredients allow the production of a variety of specialities that enlarge the range of homemade products offered in the ice-cream parlour:

▪ PUDDING

This cycle amalgamates and cooks the mix for the production of perfectly compact and smooth puddings without cracks that have the correct elasticity. These can be made in any flavour that ice-cream can be made in.

▪ PANNA COTTA/CREME BRÛLE

This cycle produces the most traditional of desserts. It can be served on a plate with sauce or directly in its mould.

▪ BAVARIAN CREME

This cycle produces a neutral cream base, which has to be personalized with cream flavour or fruit. It can be mixed with whipped cream for cakes and other deserts.

▪ LIQUID YOGURT

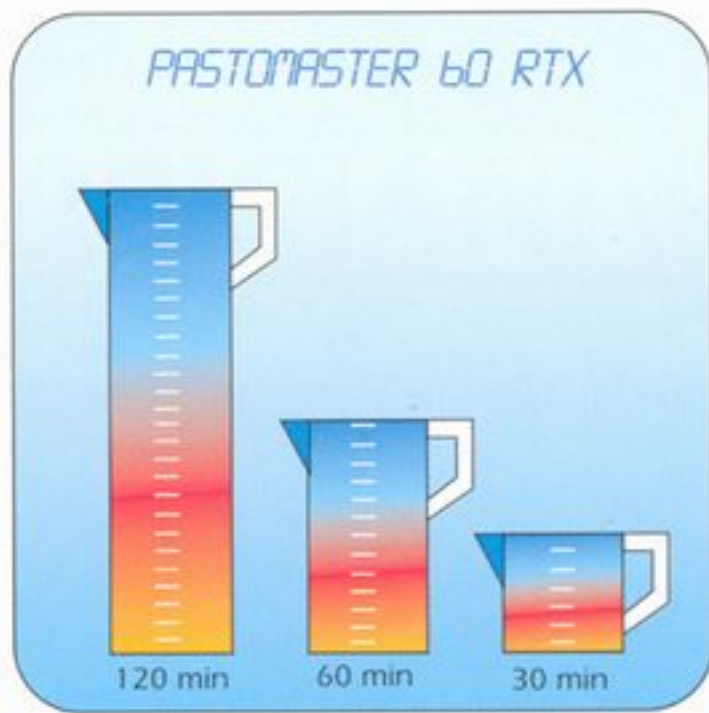
This is a completely automatic cycle. Starting off with milk and natural full fat yoghurt it produces this healthy product, which can be served chilled to drink or with fruit salads. Mixed together with a plain cold milk base mix it can be used to produce yoghurt ice-cream.

▪ THICK YOGURT

With this cycle the yoghurt becomes dense. It can be served in a bowl with sauces, fruit pieces or fruit purée. It can also be packaged in sterile containers for take-away.



Technical and Functional Evolution

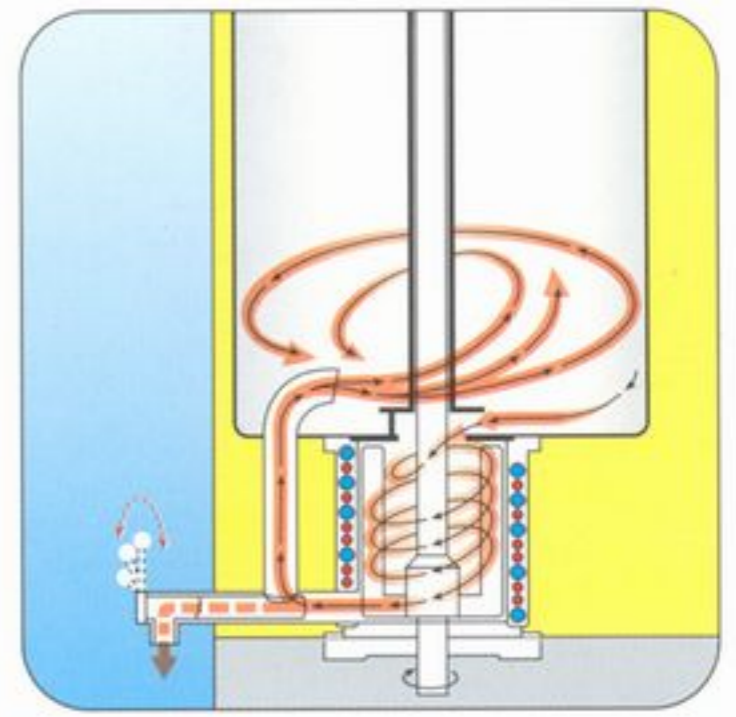


EXCHANGE PUMP

The thermal exchange (hot-cold) is concentrated inside the pump vessel in order to pasteurise well and fast all quantities of mix in less than 2 minutes per litre.

*LOW HOMOGENISATION

The very close tolerance between the pump blade and the vessel wall of the exchange pump along with the five mixing speeds create an elevated osmotic pressure in the fat particles therefore reaching levels of low homogenisation.

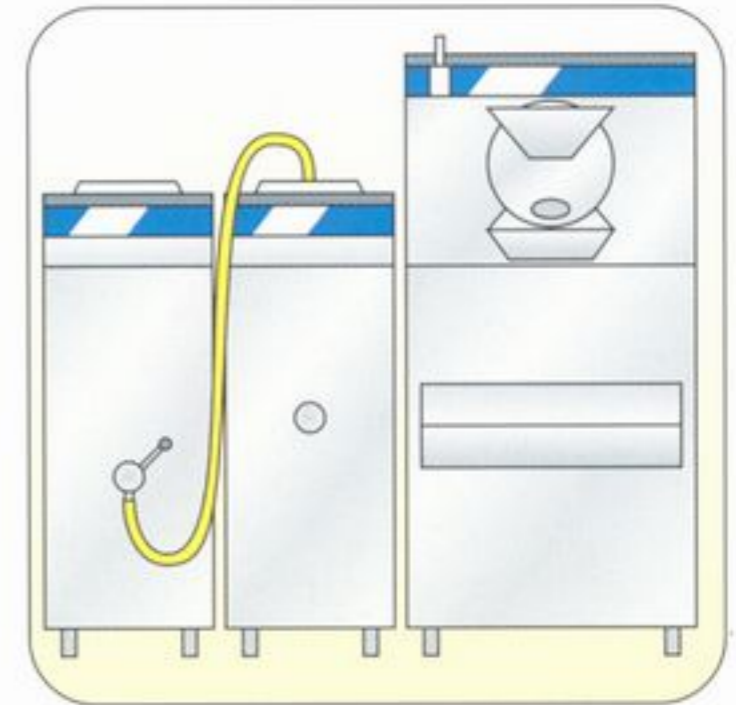


LID

The lid is transparent so that the process inside the pasteuriser can be watched. The process will not be interrupted if the lid is opened but the machine remains safe, as the operator cannot reach the exchange pump. Therefore, when pouring dry ingredients into the mix they are immediately dispersed without forming lumps.

MIX TRANSFER

At the end of the cycle the exchange pump transfers the mix rapidly and hygienically to the other machines in the production line.

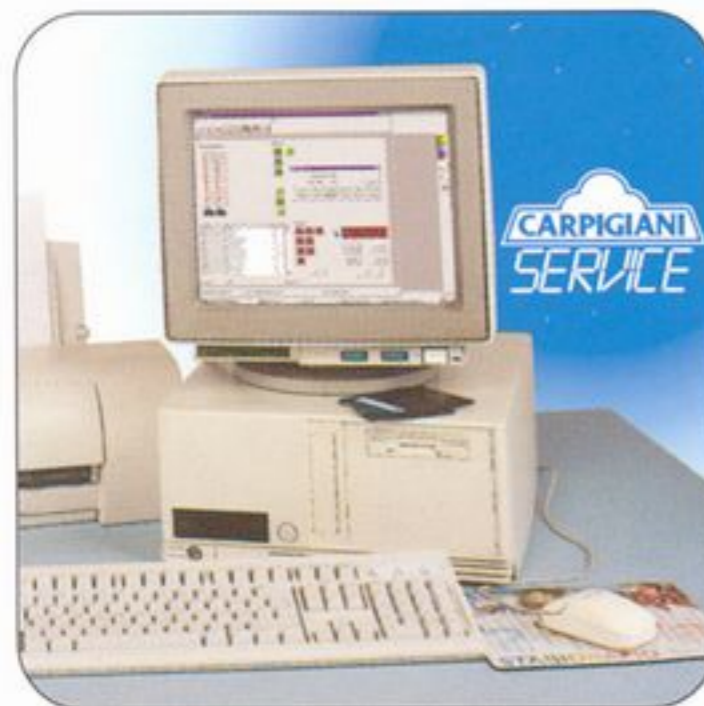


SHELF

The shelf is an accessory made out of steel with a rubber mat on top. It is fixed to the pasteuriser in order to hold the container during the extraction of the mix.

HOSE

The water hose has two commands and can be connected to hot water supply. The control lever has an «all open» position for a continuous water flow. A safety timer interrupts the water flow after three minutes.



RTX

Via a modem the PASTOMASTER RTX can receive and send data to the customer service centre for technical diagnosis and long distance interventions.

DESIGN

The new round design favours a more ergonomic approach for the operator as well as improving accident prevention. The machine has an easy to understand control panel.



SAFETY FEATURES: BLACKOUT and WATER INTERRUPTION

The PASTOMASTER RTX has an electronic memory, which is active even during a power failure or the interruption of the water supply. On its return, the electronic memory restarts the interrupted function only if the temperature-time parameters guarantee that the mix has not suffered damage. Otherwise it restarts a new full pasteurisation cycle and the operator is informed via a message on the display.

CARPIGIANI machines for the production of homemade ice-cream conforming to HACCP standards

All CARPIGIANI machines are designed and built in complete respect of international health and safety norms. It is therefore easier for the professional ice-cream maker to adopt correct control and surveying procedures at the critical points of the handmade ice-cream production (Hazard Analysis and Critical Control Point).

The pasteurisation, ageing and batch freezer data are always memorized and can be transferred to spread sheets. It is possible to connect the machines to a computer and print the important production data. A special printer (optional) can be connected directly to the machine should a computer not be available. The data can also be sent via a modem.



Pastomaster RTX

Agemaster RTX

Labotronic RTX

CARPIGIANI
tecnologia per un mondo più dolce