



The only counter top model
for high volume production



193 Series

193 G | 193 G-AV | 193 G-SP

193 P | 193 P-AV | 193 P-SP

(SP = Heat Treatment)


(G = Gravity)

(AV = Hopper Agitator)

Features & Benefits | Why Carpigiani?

Features

Benefits

1	2x19 quarts hopper / 2x13 quarts hopper	Floor model hopper size, greater production in less time and less re-filling
2	2x1.84 qt. freezing cylinder	Less waste of product when cleaning – faster freeze down time
3	Mixer in the hopper (AV & SP models only)	No mix separation. No hopper foaming. No cross contamination
4	Rear top air discharge	Side by side operation
5	One-piece beater (Gravity model only)	One part to clean.
6	Semi-hermetic compressor	Heavy duty, long-lasting more efficient.
7	 Heat treatment available	No cleaning requirement up to 14 days
8	Two separate beater motors	More flexible, able to run two different products at the same time.
9	Independent cylinder operation	Allowed to run just one side of the unit
10	More products	Ice-cream, frozen yogurt, sorbet and gelato
11	Standby/conservation mode	During long no-use periods, the control storage feature maintains safe product temperatures in the freezing cylinder and mix hopper
12	Hard O'Tronic consistency control technology	Exclusive <i>patented</i> system that regulates refrigeration by measuring product viscosity to maintain consistent quality control. A must feature when freezing yogurt, gelato and all natural products
13	Powerful beater motor and compressor	High volume production and high capacity
14	Independent pump transmissions	Help to extend the pump and gear life
15	Feeds from the rear of the cylinder	Eliminates need to prime, and allows more controllable overrun - up to 50% on gravity models
16	Separate controls for each cylinder	Lets you make combination twists of differing products
17	<i>Patented</i> mix injection system	Produces unmatched quality and consistency
18	<i>Patented</i> unique freezing cylinder	Optimizes refrigeration efficiency for fast freeze downtime
19	Mix low light with audible signal	Alert to refill
20	Mix out feature	No freeze up
21	Self-monitoring system	Minimize costly errors
22	Built-in memory stores information	Facilitate repairs
23	Standard variable overrun setting (40-80% depending on mix)	Adjustable for different mix bases
24	<i>Patented</i> Self Closing Device	Eliminates waste and guarantees precise portion control
25	TEOREMA – Remote assistance & monitoring (optional)	Prevents service calls, automatic reporting on machine events
26	Spigot's pin	Adjustable product flow for optimal output speed

Ideal for frozen yogurt, sorbet, custard, gelato, ice cream and frozen desserts.

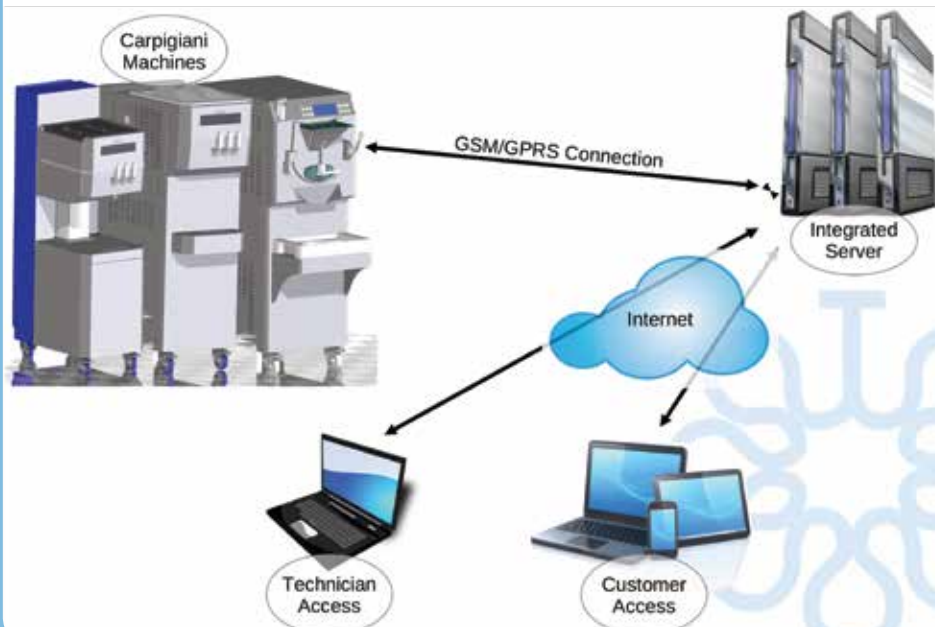
193 SERIES...
no more need
of a floor model



TEOREMA is an integrated solution for remote assistance. Patented system only available from Carpigiani. Call us for more info.



The Teorema Platform





Customize Your CARPIGIANI for example...

CARPIGIANI's technology goes one step further with the development of ONLY YOU, a new, customizable, counter top soft ice cream machine range. Customize your ice cream machine, make it unique and win your client's hearts with ice

cream produced by your own individualized machine. The ability to customize your machine will allow self expression to enhance your premises and make your ice cream one-of-a-kind.

Save time, save labor, save cost.



Mixer in the Upper

No-tool-required, snap out easy to clean mixer, the latest technology for any type of mix base with a high level of solids or water. No more mix separation, foam and cross-contamination. Make your store procedures easier and most of all keep consistency and the creamiest smoothest finish product in the marketplace. Possible only with Carpigiani. The mixer is very easy to disassemble and clean. It rotates when necessary to prevent the stress of the liquid mix in the hopper.



Heat Treatment

Allows for the daily automatic application of heat to areas that are in contact with the mix to extend machine cleaning cycles to only once every 14 days saving both labor and mix product.



Hoper Mixer

A few benefits that make this feature unique:

1. No need to stir the mix. The automatic mixer assures complete consistency in the finished product.
2. Allows for a 100% hygienic finished product.
3. No foaming
4. No mix separation.



One-Piece Beater

A few benefits that make this feature unique:

1. Faster cleaning time.
2. No assembling.
3. No risk of losing components.
4. No need to train employees.
5. No replacement blade cost.

Profit Analysis with soft serve yogurt

DATA

Average cost of mix per gallon	\$8.50
144 weight ounces	one gallon
One serving	4 oz
Cones per gallon	36

COSTS

Average 4 oz cost approx.	\$ 0.46
Product 4 oz	\$ 0.24
Fruit toppings	\$ 0.10
Cup, napkins & spoon	\$ 0.06
Dry Toppingg	\$ 0.06

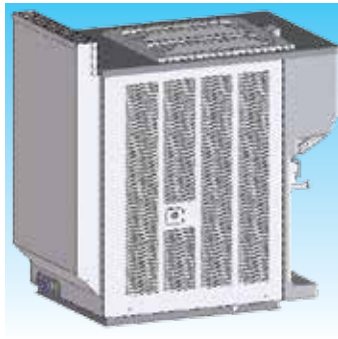
PROFIT

Retail price	\$ 3.99
Less total cost	\$ 0.46
Profit aprox per serving	\$ 3.53



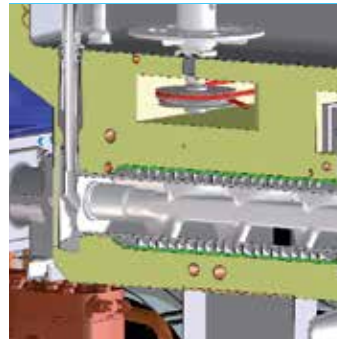
Touch Screen Control Panel

It communicates with the operator delivering instructions and data regarding machine performance. Low mix level indicator helps prevent machine damages. Manager menu access for consistency settings. Auto lock and much more.



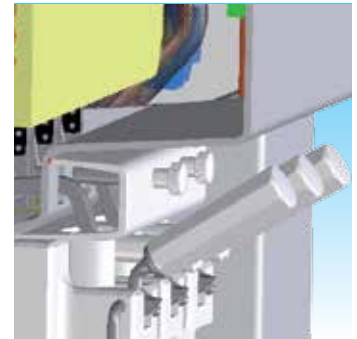
Rear Top Air Discharge

Allows side-by-side installation of multiple units. Saves water consumption. More efficient air circulation and less consumption.



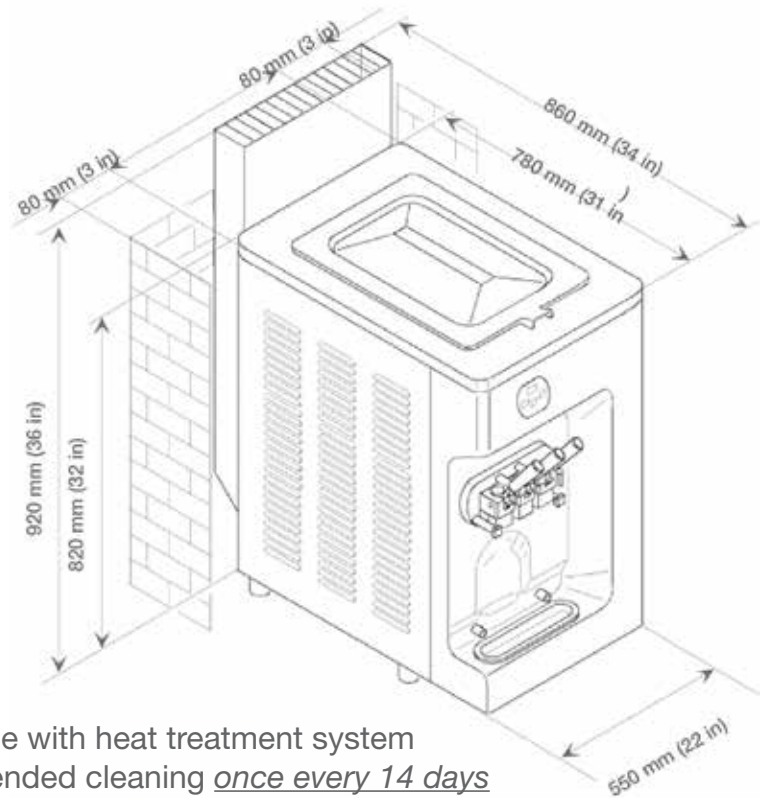
Feeds From the Rear of the cylinder

Patented mix injection in the freezing cylinder for faster freeze downtime. Eliminates need to prime, and allows more controllable overrun, up to 50% on gravity models.



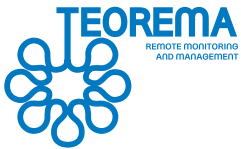
Patented Self-Closing Device

Eliminates waste and guarantees precise portion control. With the *patented* spigot pin, it is possible to adjust product flow for optimal output speed.



Both models available with heat treatment system (SP) allowing for extended cleaning *once every 14 days* with reduction in labor and mix waste cost.

Technical Data



Model	193 G 193 G-AV 193 G-SP	193 P 193 P-AV 193 P-SP
Overrun	20-50%	40-80%
Hopper capacity / litres (gal)	2x18 (2x4.75)	2x12 (2x3.17)
Beater Motor	2x0.9 kW (1.2 HP)	2x0.9 kW (1.2 HP)
Condenser / mm (inches)	Clearance: 8 mm (3.15 in)	Clearance: 8 mm (3.15 in)
Refrigeration System	Compressor: 1.8 kW (2.45 HP) Refrigerant: R404A	Compressor: 1.8 kW (2.45 HP) Refrigerant: R404A
Electrical supply / Volt / Ph / Cycle	208-230 / 1 or 3 / 60	208-230 / 1 or 3 / 60
Max Fuse	30 A (3 phase) / 50 A (1 phase)	30 A (3 phase) / 50 A (1 phase)
Installed power / kW	3.8 (3 phase) / 5.2 (1 phase)	4 (3 phase) / 5.45 (1 phase)
Cooling	Air / Water	Air / Water
Dimensions Air L x D x H / cm (in)	55 (22) x 86 (34) x 92 (36)	55 (22) x 86 (34) x 92 (36)
Dimensions Water L x D x H / cm (in)	55 (22) x 78 (31) x 82 (21)	55 (22) x 78 (31) x 82 (21)
Gross Weight kg (lb)	220 (485)	220 (485)
Net Weight kg (lb)	190 (419)	190 (419)

193 G - 193 G AV and 193 BAR P are produced by Carpigiani with Quality System Certificate UNI EN ISO 9001 UL / cUL and NSF

Dealer



Carpigiani.
The Chef's
best friend.



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