

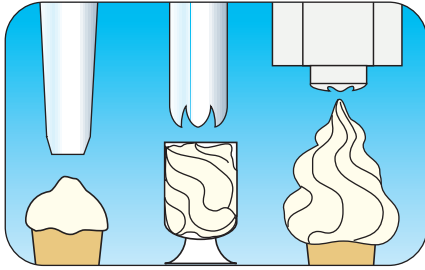
191/FP “Frozen Pastry”



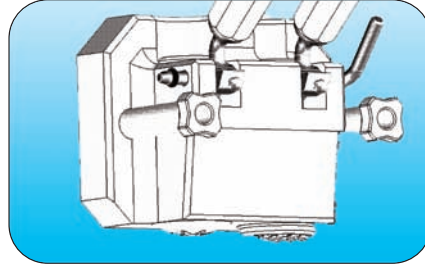
Frozen pastries and desserts, semifreddo, soft serve, ice-cream, sorbet, gelato and more

191/FP “Frozen Pastry”

The CARPIGIANI 191/FP is a counter-top machine for making frozen pastry desserts. It comes with a pump and two spigots with five different nozzles to easily and quickly produce delicious single portions and tasty desserts as well as classic ice cream, sorbet and gelato.



Single Portion Spigot Three interchangeable nozzles to quickly create single portions that will fit in wide or narrow cups and classic cones



Spaghetti Ice Cream Spigot Two nozzles for serving fun spaghetti ice cream and/or your typical soft-serve cups and cones



Bowl of Spaghetti



Tartufi



Cones and Charlottes



Single Portions



Cannoli



Cups



Rocher

191/FP	Tank capacity Quarts	Pump	Nozzles	Volt	Hz	Ph	Amps	Condenser	Dimensions at base			Net Weight lbs.	Gross Weight lbs.
									Width	Depth	Height		
Variable Portions	13	YES	FIVE	230	50/60	1	17 A	air or water	20"	26.5"	28"	242	286.5

The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative.



Two Spigot Kit complete with five nozzles. With these special spigots mounted on the Carpigiani 191/FP, you can produce frozen pastries, desserts, ice cream, sorbet, gelato cones and cups.

Carpigiani North America
3760 Industrial Drive, Winston-Salem, NC 27105
Tel. 1 336 661 9893 - Toll Free 1 800 648 4389
Fax 1 336 661 9895 - www.carpigiani-usa.com

Authorized distributor