

pastochef



pastry and more
no obstacles to creativity

features & benefits

All in one, Pastochef cooks, cools, mixes and ages reduces time and labor.

Control Panel/Programs Easy to operate; select the program and add ingredients according to machine requirements.

Perfect Temperature Control Prevents thermal inertia, guarantees perfect crystallization of the chocolate molecules, prevents product burning, makes it possible to cool and cook at precise temperatures according to product requirements.

Rapid Product Cooling Increases product shelf life.

Patented System Guarantees hygiene and the absence of bacteria in the finished product.

Ergonomic Design Makes Pastochef very easy to use and operate.

Spray Hose and Few Components Easy to clean.

Small Footprint Saves space.

Safety The Pastchef RTX's memory remains active in case of an electrical blackout or loss of water supply during the course of the heating cycle for pastry cream and ice-cream mixes. Once the electricity or water has been restored, the machine resumes operation from the point where it was interrupted, given that the temperature parameters detect that the product has not been altered during the down time. Alternatively, the machine begins a completely new heating cycle and a message appears on the display informing of the new cycle.

Special Lid Design Made with a special polymer, the see-through cover allows a clear view of the machine at work. It is rigid, thus impact resistant, and alcohol safe. It features a broad chute for easily adding ingredients even in large quantities during the mixing cycle.

Unique Beater Design Features eight different blending modes. The pivoting blades are designed to perfectly scrape the walls, avoiding the retention of dry ingredients on the bottom. Removable accessory mixer is supplied for handling products of different consistencies.

Adjustable Shelf Made of stainless steel and covered with a rubber mat. It can support trays and containers of various sizes at three different heights.

Multi-Functional Spigot The sanitary safety spigot is designed for the extraction of both liquid and dense products. The extraction tap can be operated with one hand. Liquid products, such as hot chocolate and ice-cream mix, flow out with the tap in the first position. A safety catch protects the second tap position, which allows denser products like pastry cream and almonds with honey, to flow out of the front exit.



Remaining true to our commitment to meet customer demands, we proudly introduce the new Pastrochef RTX, built upon the wealth of our experience and the feedback received from the many users of our specialty equipment.

Pastry chefs, ice-cream makers and gourmet chefs alike now have an even more flexible instrument to meet all their production and creative needs. The Pastrochef RTX machines blend, cook, heat, cool, age and preserve an unlimited number of specialties, all in a perfectly hygienic fashion.

20 pastry, 5 gourmet food, 9 open programs



Welcome To The Laboratory Of Creams

Creams

PASTRY CREAM, ZABAIONE, LEMON CREAM, BUTTER CREAM

With the Pastrochef the professional can make a wide variety of extremely smooth creams and filling, characterized by perfect form and most importantly outstanding shine.

Fruit Specialties

POCHÉE FRUIT, CREAMY FRUIT, FRUIT JAM, FRUIT JELLIES, FRUIT DROPS, LIQUOR FRUIT, FRUIT TOPPING, GELATINE FOR DESSERTS

The Pastrochef turns fruit into signature pastries! From poached fruit with an incredible fragrance, to marmalades and jams of high fruit content, to honey and almond nougat of outstanding texture, the pastry operator will always be able to surprise his/her customers with striking quality.

Cookies

PETIT FOURS, COCONUT PASTRIES, CREAM PUFFS, FRITTELLE, RICE CAKES, BUTTER COOKIES, MERINGUE, PATE CHOUX, MACAROONS

The Pastrochef is capable of preparing great dough for cookies such as petit fours, coconut macaroons, butter cookies and many more!

Vincent Pilon

Executive Pastry Chef, Mandalay Bay Resort & Casino

Born in France, Pilon has received several medals for his work including the gold at the 2003 National Pastry Team Championship, the 2005 Food Network Chocolate Challenge and the 2006 Food Network Chocolate Runway. He also was named one of the "2007 Ten Best Pastry Chefs in America" by Pastry Art & Design. His most recent awards include the 2007 National Taste Award and the 2007 Chocolate Masters' Championship.

"I am getting great use out of the PastroChef machine. It is a great tool for any bakery to have. I would definitely recommend your machine over any others to pastry chefs as well as savory chefs. As always, thank you for helping Mandalay Bay to stay in the mainstream of pastry production."



Welcome To The Laboratory Of Chocolates

Chocolates

CHOCOLATES, GANACHE CREAM, CHOCOLATE GLAZE, TRUFFLES

With its perfect temperature control Pastrochef will temper chocolate to perfection assuring always the right viscosity for making chocolate candies and coatings. Ganache cream and glazes are interpreted so as to offer great texture and stunning shine!

Creams Semifreddo-Entremets Glaces

CREAM PUDDING, TIRAMISÙ, BAVARIAN CREAM, CHOCOLATE PUDDING

A refined area of the frozen dessert offer, semifreddo is characterized by a perfect equilibrium among softness and density. Pastrochef will treat the ingredients just in the right way in order to obtain always this technical balance along with the good flavored intensity that just rightly cooked ingredients can give.

Gelato-Yogurt

FIOR DI LATTE, CHOCOLATE ICE-CREAM, SOFT-SERVE ICE-CREAM, FROZEN YOGURT, MILKSHAKES, INVERTED SUGAR, YOGURT...AND MORE

The pastry professional desiring to make gelato will discover that the Pastrochef is a great ally: with its customized heating programs it's possible to create a fine gelato mix, as well as one for milkshakes and soft-serve ice cream. Making one's own yogurt is as easy as pouring milk and milk culture. The Pastrochef takes care of controlling the temperature control for the perfect tartness and consistency.

Patrice Caillot

Owner Ice Dessert Boutique

Born and raised in Beaune, in the Burgundy region of France – executive Pastry Chef at Osteria del Circo New York City – executive Pastry Chef at the new Ritz Carlton in Lake Las Vegas, Nevada – silver Medal at the 2000 National Pastry Team Championship in Beaver Creek, Colorado – best Chocolate Showpiece award at the 2001 National Pastry Team Championship – voted one of the “Ten Best Pastry Chefs in America”, in both 2001 & 2002, Pastry Art & Design and Chocolatier Magazines – World Pastry Champion 2004 – coach for the American Team in the World Champion Ice Cream Competition in Rimini, Italy, January 2008.

“The Carpigiani Pastochef is a great addition to my company’s equipment. With its speed and cleanliness it makes my job much easier. Its precision is unmatched and the final product is outstanding!”



Welcome To The Laboratory Of Gastronomy

Gastronomy

GASTRONOMIC CREAM, BECHAMEL, SALT SHORT CRUST PASTRY, POLENTA, ITALIAN RAGOUT, RISOTTO, PAELLA, MAYONAISE, BARBEQUE SAUCE, TOMATO KETCHUP.

Not only for the pastry chef! The Pastochef is a great aid to the chef-decuisine, offering automatic programs for making béchamel, polenta, Italian ragout and much more.

Custom Programs

NINE OPEN PROGRAMS

This is where the professional can feel free to express his creativity. With an easy-to-read touch control panel and very intuitive buttons, one can program the Pastochef to make an endless array of customized pastry and gastronomic products, fulfilling the needs of the most demanding pastry.

pastochef

...a machine built with versatility in mind



Technical Specifications

Model	Production capacity (2 hours)	Cream min max	Chocolate min max	Electrical specs *	Breaker size	Cooling	Net Weight	Dimensions l x w x h
	lbs/kg		lbs/kg	volt / cycle / phases	amp		lbs/kg	inches
Pastochef 55 RTX	110/50	55/25 110/50	22/10 88/40	220V / 60HZ / 3	30	Water	611/277	26 x 26 x 41.13

*Other voltages and frequencies are available at additional costs.
The performance data relate to 25° C room temperature and 20°C condensed water temperature.

