



CARPIGIANI TECHNICAL SUPPORT TEAM TRAINING PLAN

BASIC COURSE (GM1)

The purpose of this course is to explain what is needed to service Carpigiani machines and the basic elements of electrical, electronic and primary refrigeration systems and the main mechanical components governing the function of each machine; troubleshooting and basic problem-solving skills will also be promoted.

Basic elements of traditional and soft-serve ice cream (Gelato University)

Requirements of main operating systems in machines:

Refrigeration

- General description of refrigerating units
- Heat transmission
- Basic layout of a compression refrigeration system
- Main components of a refrigerating unit (compressor, condenser, evaporator, thermostat valve, etc.)

Electrical-electronic

- Description of electrical circuits
- Description of terminal box layout and component recognition
- Basic elements of general electronics and programming tables with details of steps

Ice cream making practice

How to evaluate customer requests

How to locate, correct and solve problems

Technologies employed in maintenance

Carpigiani patents and technologies

Models of current and previous machines

Duration: 3 days

Start time on Day 1: 9:30

Days 2 - 3: 9:00 – 17:00

Notes:

1. Those attending the course must have a good grasp of the basic elements of mechanical, refrigeration and electrical systems.
2. **Entry test:** On the first day of the basic course, participants will be asked to complete the entry test in order to understand the extent of their technical
3. **Final test:** Participants who fail to achieve a sufficient standard will NOT be registered as having passed and will have to repeat the course in 6 month or 1 year's time as indicated by Carpigiani. Participants who pass the final test will be eligible to move on to the advanced technical course.