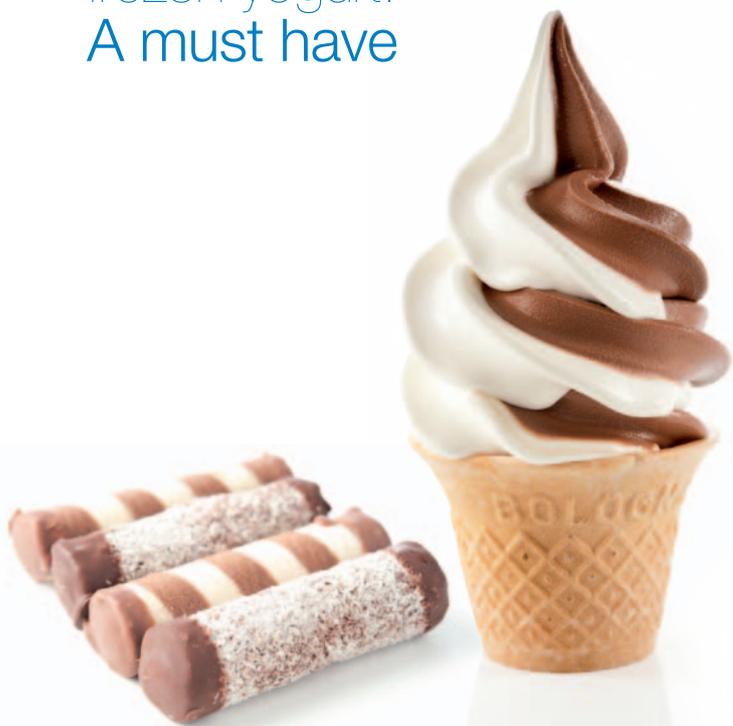




193

CLASSIC

Twin twist counter top machine to produce soft ice cream and frozen yogurt.
A must have



Pump or gravity fed, the machine ensures great production results

High versatility

Give free space to your imagination and create cups as well as new soft delights and single portions

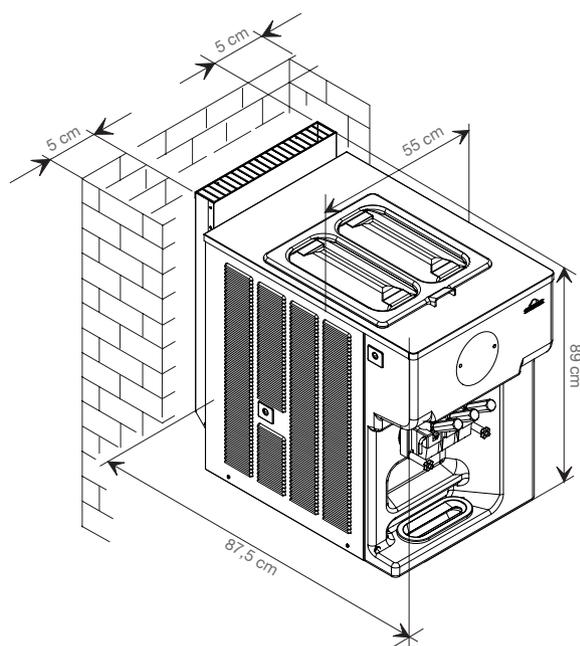
A cool look

The machine can be adapted to all types of shop thanks to its new modern panel

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





The above dimensions refer to the air cooled version. Water cooled model is without rear chimney

Optional configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Single portions dispensing head

With interchangeable nozzles to make single portions and delights



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Only You

Customize your machine with your colours and logo



Wash Kit

Optional tap above the tank to facilitate the cleaning operations

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
193 CLASSIC											
P	2+1	Pump	435*	12+12	1,75	4,7	16	400/50/3**	Air/Water	R404	210
G		Gravity	415*	18+18		4,5					190

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Benefits

Two beater motors and separate cooling systems	The independent cylinders allow simultaneous production of different types of ice cream
Pressurized gear pumps (P model)	With POM gears, ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%
Independent pump transmissions (P model)	Help to extend the pump and gears life and allow flexibility and maximum performance
Gravity fed system (G model)	Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%
Tank agitators	Prevent product stratification and help to reduce foam by maintaining a fluid consistency
Tank rubber lid	Light and handy. It facilitates the cleaning and filling operations
POM beaters	One piece POM beaters, easy to clean, for a firm and dry product. Ideal for frozen yogurt
Adjustable ice cream flow	Adjustable product flow to meet your specific dispensing speed and volume requirements
Direct expansion cooling cylinders	Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
Defrost system	Possibility to heat the cylinders to simplify the cleaning procedure
Rear panel chimney (air cooled version)	Allows to optimize space and to place machines next to each other

193 Classic is produced by Carpigiani with Quality System UNI EN ISO 9001.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.