

191 - 241 SP - 193

Classic - Steel



CARPIGANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGANI SOFT SERVE & SHAKE CONSULTING consultants transform your idea into a successful business!



**Machine
Configuration
& Settings**

**Food
Style**

**Mix & Recipe
Development**

**Operations
Management**

Fundamentals and Advantages





PERFORMANCE AND QUALITY

Create Soft Serve Gelato, Ice Cream, Sorbets and Frozen Yogurt. Thanks to the 193 independent cylinders, it is now possible to simultaneously serve and even mix different recipes and products.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and to the type of feed system used (gravity or pump), users can choose the desired consistency of the Soft Serve, from a delicate vanilla to robust chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Custom shape Gelato



Soft Serve Core Production

Legend: ONLY Optional upon purchase Optional available even after purchase



PERFORMANCE AND QUALITY



Star Door

Star Door allows the use of the new nozzles and the single-portion kit.



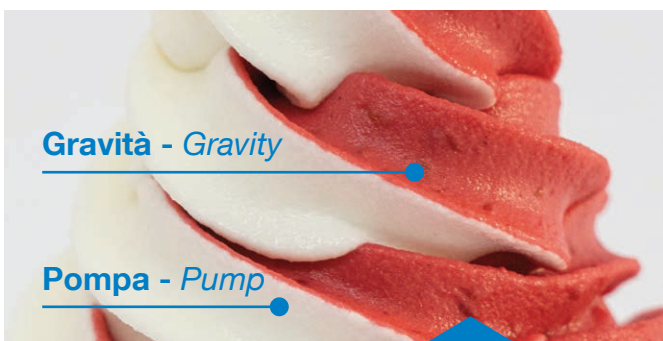
Monoportion kit

Kit of nozzles suitable for filling small cups, cannoli and other frozen dessert monoportions.



Nozzles

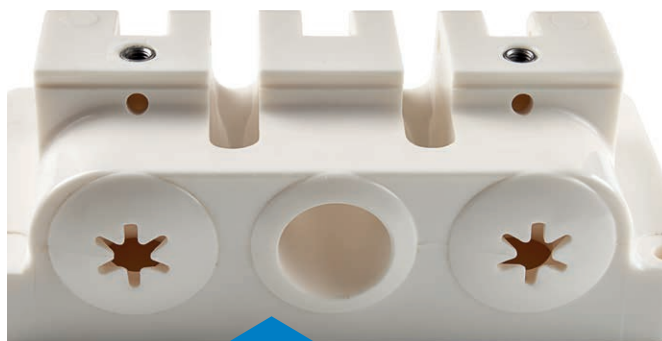
Customize the Soft Serve by choosing new and unique nozzles that fit your style.



Gravità - Gravity

Pompa - Pump

Pump / Gravity kit (only for 193 P models with POM beaters). Run one pump- & one gravity- fed cylinder at the same time.



Winter Door (only for 193 models). This unique door is composed of two separate doors. Giving the user the freedom to operate one or both cylinders or even operate one cylinder while cleaning the other. The twist door is inhibited.





PERFORMANCE AND QUALITY

Hard-O-Tronic®. The electronic control system gives you the power to quickly choose the consistency of the Soft Serve in a simple manner and change it for a variety of styles of your choosing.

Soft Serve Core (for 191 and 241 SP models). Inject syrup directly into the Soft Serve during extraction, thanks to the peristaltic pump system. The cabinet for housing the syrup and the pump can be positioned under the machine or on the left side depending on the user's installation preferences.



Choice of **MIX FEEDING SYSTEM**

Pump - Version P

Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermo-plastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!



Gravity - Version G

Ideal for a dry and compact Soft Serve with up to 40% overrun. The different diameters of the feeding tube holes naturally dose the mixture with air. It is possible to adjust the overrun even when the tank is full, using the overrun adjuster, thanks to the feeding tube holes, which are above and below the mix.



Legend: ONLY Optional upon purchase Optional available even after purchase



PERFORMANCE AND QUALITY

BEATER Choice

2E-RSI High Efficiency Beater

Ideal for soft and Creamy Soft Serve. Stainless steel beater with plastic scrapers and removable shaft.



High Efficiency Beater in POM

Convenient Monobloc beater in food-grade plastic. Standard in gravity versions.



1.75 L Direct expansion cylinder

Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.



CONVENIENCE

Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.

Versatile machine* (only for 193 models). Thanks to three different functions, it is possible to choose the side on which you want to operate. Left side only or right side only in low season, both during high productivity.

* With the Optional Winter Door.

Tank Agitator

Prevents product stratification during storage and improves heat exchange during pasteurization.



Adjustable dispensing speed

Adjustable delivery flow to meet all volume and speed needs.





CONVENIENCE

New solutions for maximum **convenience** during use

Self Closing

User-friendly Self Closing levers automatically close to stop the flow of product, eliminating any waste. Automatic self closing levers are easy to assemble & disassemble. Ideal for rotating staffs.



Only You

Customize the front panel of the machine by choosing from the array of colors found in the dedicated catalog.



Total Only You

The machine can be completely colored for a consistent look representative of the style of the product, location or brand. Choosing from the array of colors found in the dedicated catalog.



Cabinet

to easily position the machine inside the shop. Thanks to the cabinet, it is possible to move the machine easily and safely. Cabinet includes internal chamber to house materials.





SAVINGS

New **high-performance** electric gearmotors and condensers

Independent pump transmission. (P version). Extends the life of the pump and gears. Ensures flexibility with high performance.



Choice of **COOLING**

Water Cooled machine

Refrigeration system is cooled thanks to the inlet and outlet water circuit, conveniently located at the rear of the machine.



Air cooled machine

Thanks to the rear chimney, it is possible to optimize the installation space and to place the machines side by side.



SAFETY



Ergonomic design

Reduced risk of injury, with corners even rounder where the operator works.



Teorema

Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.



Blockchain technology (only for 241 SP models).

Add the secure PAY PER USE sales method with Blockchain technology enabled machines. Thanks to an innovative sensor able to read the quantity of mixture in the tank with extreme precision.



Button lock

For added security, the display buttons can be locked to prevent accidental errors.



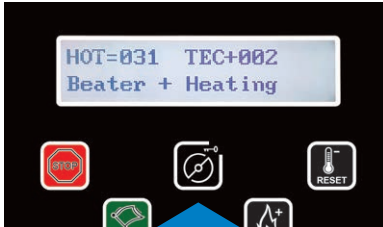
Black-out and water outage. After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



HYGIENE

Easy cleaning,
guaranteed hygiene

Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.

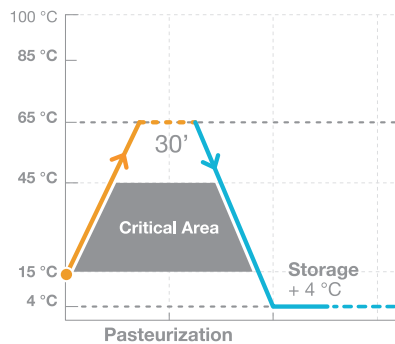


Multifunctional Cleaning Button

Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.

Wash kit

Water Tap is added over the tank to facilitate cleaning.



With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



Removable pump shaft

Simplifies cleaning procedures, guaranteeing maximum hygiene and reliability.

Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.

Carpi Clean kit



Rubber tank lid

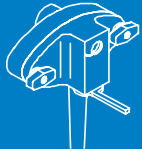
The lid can be partially opened to fill tank without completely removing lid. In addition, on the 193 models, one can open and fill each tank separately, while preventing any mix from going in the wrong tank.



MACHINE CONFIGURATION

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



Pump



Gravity

Optional



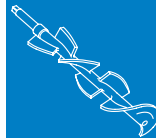
Wash kit

BEATER & DOOR CONFIGURATION

CHOOSE THE TYPE OF BEATER

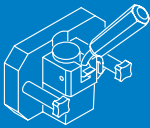


2E-RSI Beater

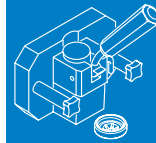


POM Beater

CHOOSE DOOR TYPE



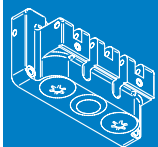
Standard Door



Star Door

Optional

Optional



Winter Door
(only for 193 models)



Nozzles

Optional

Optional



Self Closing Door

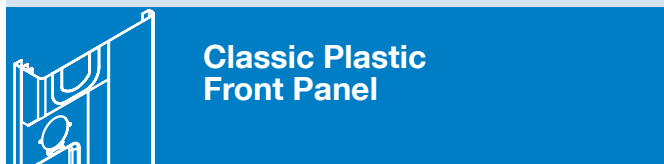


Monoportion kit

Legend: ONLY Optional upon purchase Optional available even after purchase

VISUAL CONFIGURATION

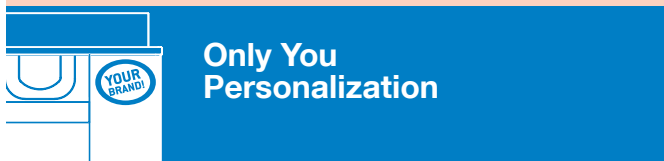
CUSTOMIZE THE FRONT PANEL



Optional

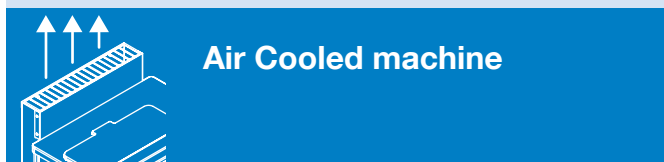


Optional

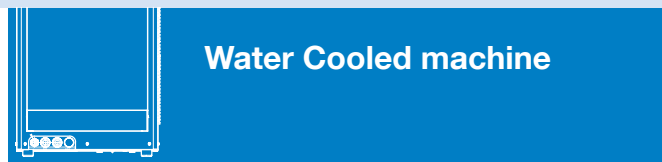


TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION



Optional



CHOOSE THE TYPE OF POWER SUPPLY



ACCESSORIES CONFIGURATION

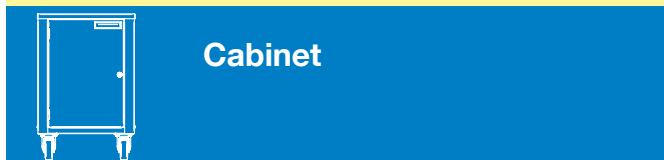
Optional



Optional

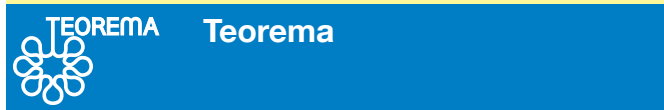


Optional



Optional

Optional



Legend: ONLY Optional upon purchase Optional available even after purchase

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 480 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.



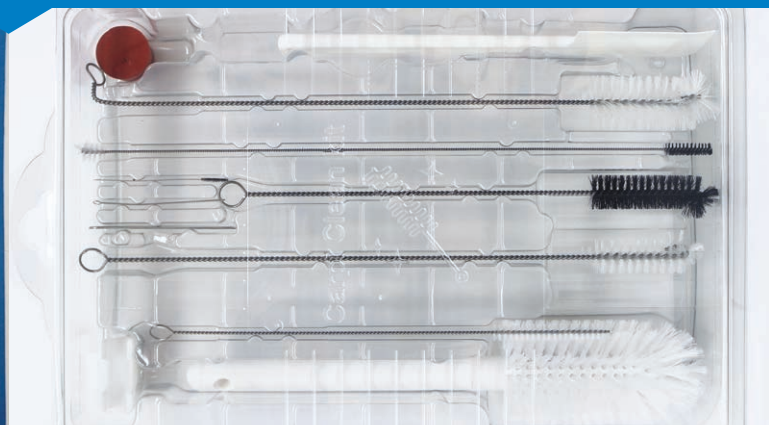
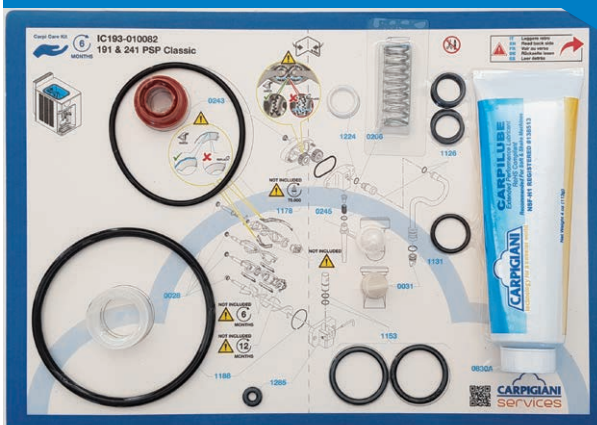
Carpi Care kit



6 MONTHS

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

Carpi Clean kit



WHAT WE OFFER

Specialized technicians. Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.



Preventive maintenance. Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



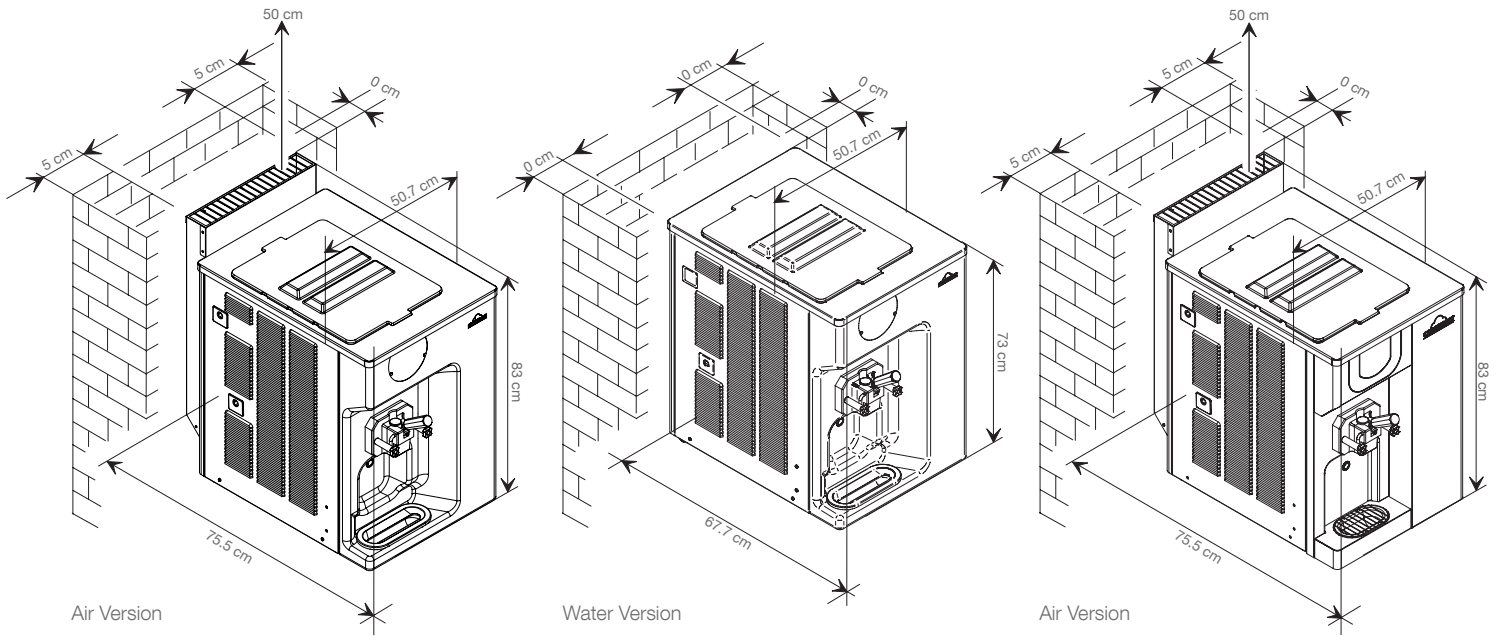
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



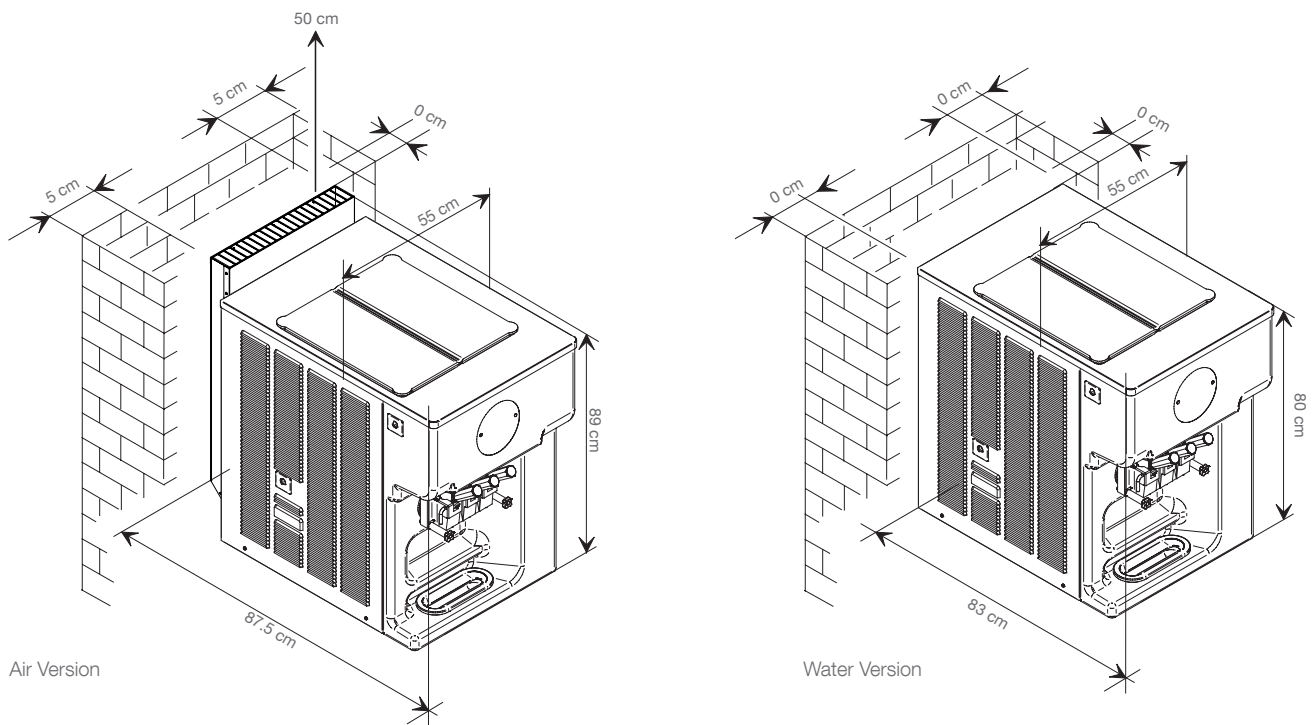
Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation. The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



Technical Data - Dimensions



191 CLASSIC and STEEL, 241 SP STEEL



193 CLASSIC and STEEL

191 - 241 SP - 193

Classic - Steel



	Flavours	Mix Delivery System	Hourly production (75gr portions)		Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
			POM	2E-RSI								
191 Classic P	1	Pump	245*	255*	12	1.75	2.4	16	230/50/1**	Air, water optional	R452***	140
191 Classic G		Gravity	230*	-	18							130
191 Steel P	1	Pump	245*	255*	12	1.75	2.4	16	230/50/1**	Air, water optional	R452***	140
191 Steel G		Gravity	230*	-	18							130
241 SP Steel P	1	Pump	340*	350*	12	1.75	2.9	10	400/50/3**	Air, water optional	R452***	140
241 SP Steel G		Gravity	300*	-	18							130
193 Classic P	2+1	Pump	435*	485*	12+12	1.75	4.7	16	400/50/3**	Air, water optional	R452***	210
193 Classic G		Gravity	415*	-	18+18		4.5					190
193 Steel P	2+1	Pump	435*	485*	12+12	1.75	4.7	16	400/50/3**	Air, water optional	R452***	210
193 Steel 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

***alternative solutions available.

191, 241 SP and 193 are 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.



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an Ali Group Company



the spirit of excellence