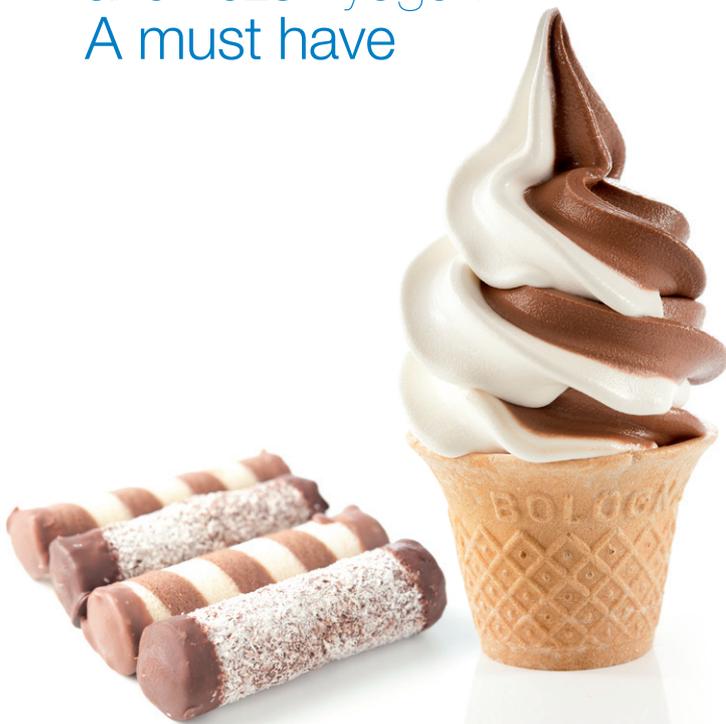




193 P

CLASSIC

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



Top quality components for great results

High versatility

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

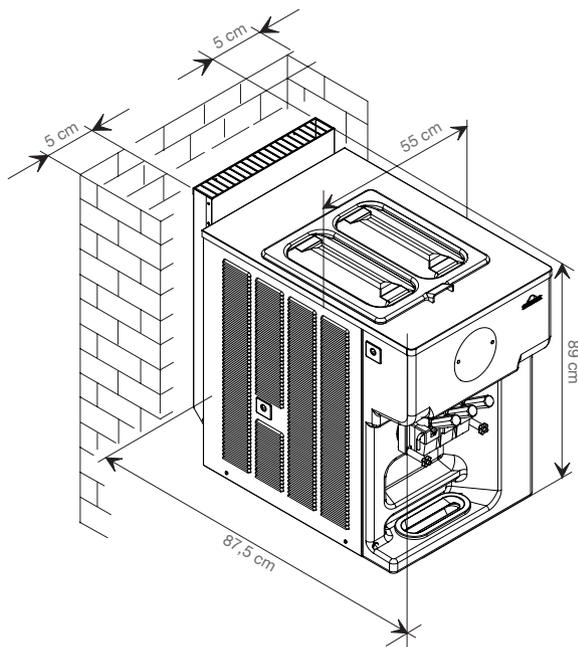
A cool look

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	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
193 P CLASSIC	2+1	Pump	435*	12+12 lt	1,75 lt	4,7 kW	16 A	400/50/3**	Air/Water	R404	210 kg

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

** other voltages and cycles available upon request

Features

Benefits

Stainless steel pressurized gear pumps with POM gears	Ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%
Two beater motors and separate cooling systems	The independent cylinders allow simultaneous production of different types of ice cream
Independent pump transmissions	Help to extend the pump and gears life and allow flexibility and maximum performance
Interactive display	Communicates with the operator delivering instructions and data regarding machine performance
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 P 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.