CARPIGIANI

tecnologia per un mondo più dolce

**The latest machine for the production and serving of classic, twin flavour and rippled soft ice cream**

# COLORE 3 & RAINBOW 3

# The Colore 3 & Rainbow 3 Carpigiani

Even the most habitual consumers of fresh ice cream have greeted the original ripple soft ice cream with critical acclaim. The appeal of the Rainbow style of ice cream is further enhanced when offered with the classic flavours and the combination twist.

**The COLORE 3 and RAINBOW 3 is a floorstanding soft ice cream machine which Carpigiani has developed through technological evolution to produce either a single or twin flavour and the fascinating ripple style which has proved so popular.**

In the upper part of the machine are two mix hoppers, below these, in the central part of the machine there are two horizontal cylinders from which, by way of the dispense taps, ice creams are served.

The service point is supplied with three handles which control three dispense taps with holes in the shape of a star to give the ice cream the characteristic twist.

Lowering the handle of the dispense tap produces a classic single soft ice cream of whatever flavour mix is held in the left-hand hopper (e.g. chocolate). Lowering the right-hand handle similarly produces another single flavour (e.g. vanilla) from the mix held in the right-hand hopper. However, lowering the central handle produces a sumptuous combination twist (e.g. chocolate and vanilla).

To produce a beautiful rippled ice cream (e.g. strawberry), simply press the relevant flavour selection button on the control panel and lower the right-hand handle. The ice cream produced is instantly rippled with one of the three syrup concentrates in either fruit of cream flavours which are held in containers housed in the lower part of the machine. It is therefore possible to obtain three different ice creams (e.g. mango, strawberry and green apple).

## SPECIAL FEATURES OF COLORE 3

The Colore 3 comes complete with the convenience of automatic pasteurisation again at the touch of a button providing the reassurance of a safe and healthy product day after day. By pasteurising the mix, and all the parts that are in operating contact with it the product is kept in perfect hygienic production.

To help make life simpler the Colore 3 hoppers can also be directly filled with powder mix. The amount of water added to the mix can be controlled from the electronic display by pushing the correct button.

**COLORE 3 and RAINBOW 3 produce six different types of ice creams to satisfy the largest number of clients from one machine.**

# Captivating point of sale appeal

COLORE 3 and RAINBOW 3 is supplied fitted with a CROWN to help tempt customers and provide the atmosphere of fresh sunshine and light, emerging from which are images of two inviting ice creams. The front and back panels of the machine are complemented with images of beautiful rainbows and colourful twists of fresh soft ice cream.

# The Exclusive Construction Characteristics

COLORE 3 andRAINBOW 3 has been designed using the most significant and tested patents of Carpigiani soft ice cream machines. This unique machine has been built to guarantee reliability, ease of use, top quality product and maximum hygiene.

## The Mix Hoppers

The liquid mix is held in the hoppers at a temperature of 4°C or below by a specific refrigeration system ensuring temperature control is maintained even whilst the machine is in standby mode.

The mix supplies the two production cylinders by means of two patented gear pumps which pressurise the mixes with air.

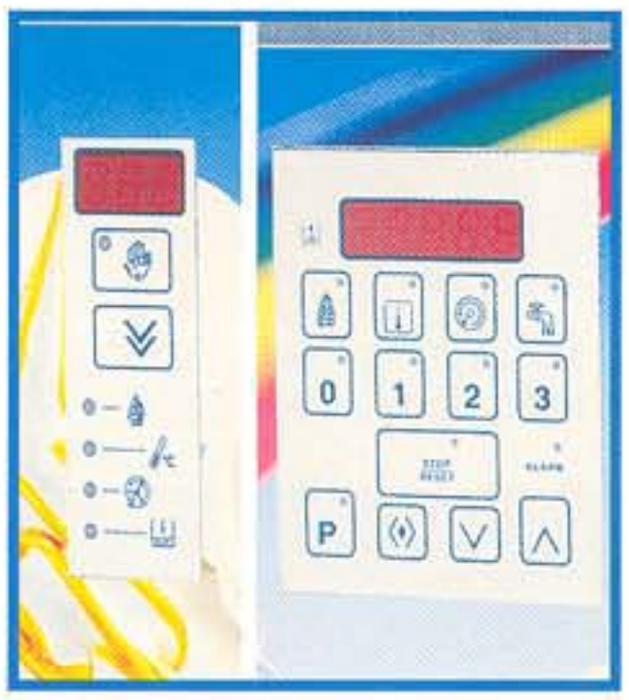
This ensures a finished ice cream product with a high increase in volume (up to 80% overrun).

## The Hard-O-Tronic

The soft ice cream consistency in the cylinders is constantly checked by two electronic Hard-O-Tronic systems, one per cylinder, ensuring the best possible quality of ice cream consistency at all times.

The operator can easily programme the consistency or texture using the control panel to suit the characteristics of the mix used, even if the two mixes have significant differences in formulation.

With a choice of classic, twist or rippled ice cream it is possible to produce six different types of ice cream by selecting either the appropriate flavour selection button on the control panel or one of the three extraction handles.



## The Production Cycle

By opening one of the three tap handles a portion of soft ice cream either classic, twist or rippled is dispensed.

At the same time an equal amount of mix passes from the hopper via the pump to the cylinder where it is almost immediately frozen to become ice cream.

In this simple way fresh soft ice cream is quickly produced in a safe and hygienic manner.

## To Ripple the Ice Cream

In the bottom of the machine there are three flavour containers to hold either specific fruit or cream syrup concentrates.

A pressurised air system supplies the syrup to the point of dispense and ripples the ice cream.

The syrup flavour is selected by touching the appropriate button on the control panel and then lowering the right-hand tap. The ripple effect is immediate and allows the creation of beautifully structured peaks on the ice cream.

# Optional accessories and point of sale support

The accessories and point of sale material are designed to attract customers to the **Colore 3** and **Rainbow 3** area, and to promote the sale of soft ice cream. Please use the code numbers when placing your orders for these articles:

T-SHIRT
RAINBOW

No. 1 ROTATING CONE HOLDER
code 102260470 - has five plexiglass cylinders and can be fitted on either side of the machine.

No. 1 DRY TOPPINGS HOLDERS
code 193010300 - is made up of three plexiglass cylinders and can be fitted on either side of machine.

No. 1 SIDE SHELF
code 193012850 - to hold items for immediate use and can be fixed on either side of the machine.

No. 4 COLORE-RAINBOW T-SHIRTS
code 757900072 - for easy customer recognition and serving staff.

No. 4 COLORE-RAINBOW MOBILES
code 757400041 - 350 mm x 500 mm (h) in wipeable PVC to hang from the ceiling.

No. 4 SOFT ICE CREAM MOBILES
code 757400043 - 350 mm x 500 mm (h) in wipeable PVC to hang from the ceiling.

No. 2 WINDOW STICKERS FOR COLORE-RAINBOW
code 757900076 - 350 mm x 500 mm (h) Rainbow sticker in adhesive PVC to affix to the window.

No. 2 WINDOW STICKERS FOR SOFT ICE CREAM
code 757900078 - 350 mm x 500 mm (h) in adhesive PVC to affix to the shop window to tempt passers-by to buy the product.

No. 1 ILLUMINATED COLORE-RAINBOW SIGN
code 757900085 + 757700036 - cm. 50 x 60h with aluminium illuminated frame.

No. 1 ILLUMINATED SOFT ICE CREAM SIGN
code 757900085 + 757700038 - cm. 50 x 60h with aluminium illuminated frame.

WINDOW STICKER
AND MOBILE

ILLUMINATED
SOFT ICE CREAM SIGN

ILLUMINATED
RAINBOW SIGN

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Authorised distributor

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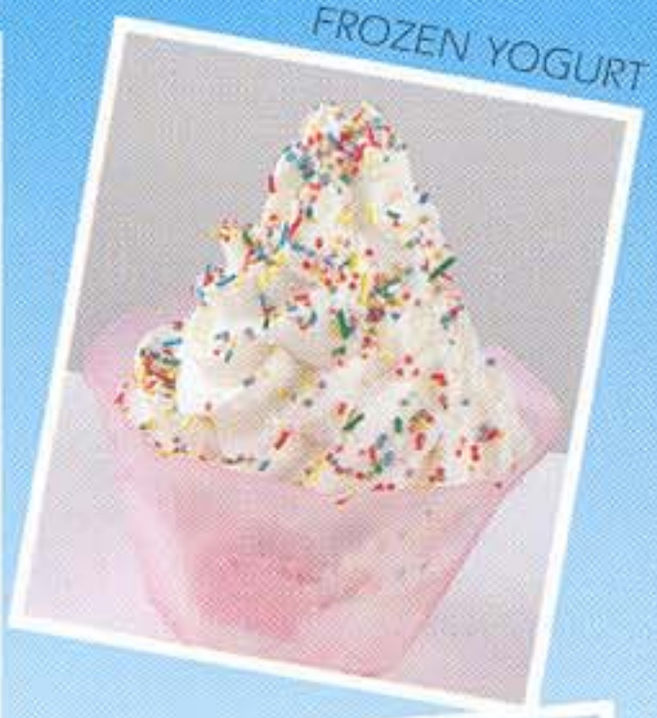
• The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative and place no obligation on the manufacturer.

# Rainbow 3 is . . .

RIPPLED ICE CREAM

TWIN FLAVOUR ICE CREAM



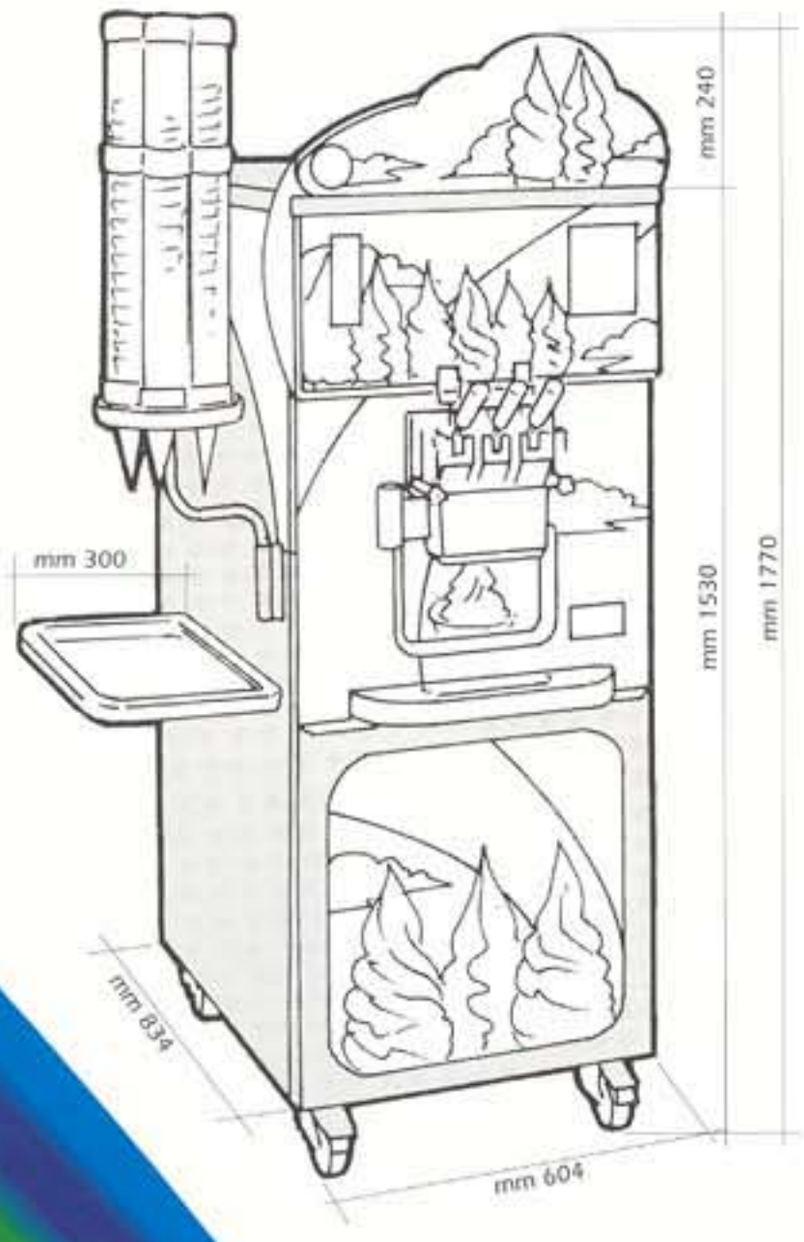
FROZEN YOGURT

DESSERT

SINGLE PORTIONS

ICE CREAM CUPS

| MODEL | Hourly output | | Tank capacity litres mix | SOFT ICE CREAM | | | Electric power | | | Installed power | Condenser | Net weight in kg. |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | Litres | 130 cc. portions | | Classic | Rippled | Total | Volt | Phases | Cycles | kW | | |
| COLORE 3 | 85 | 650 | 18+18 | 2+mix | 3 | 6 | 380 | 50 | 3 | 4 | Air or Water | 300 |
| RAINBOW 3 | 85 | 650 | 18+18 | 2+mix | 3 | 6 | 380 | 50 | 3 | 4 | Air or Water | 300 |




## The Principle Technical Features

- Refrigerated hoppers with mix temperatures displayed above control panel.
- Low level mix warning light.
- Patented gear pumps for high overrun.
- Electronic touch pad control with user-friendly symbols (production, cleaning, flavour selection etc).
- Independent consistency control for each cylinder permitting any balanced mix.
- Insulated dispense taps give total product extraction between servings.
- Hygienic dispense tap cover easily removable for cleaning.
- Recessed panel below the taps allows the use of large diameter cups or cone.
- Back lit sight panel allows visual check of low syrup levels.
- Fourth syrup container supplied for the easy cleaning of the syrup system.
- Corrosion resistant steel chassis with satintone stainless steel panels.
- Electrics and refrigeration system conform to international standards.