

UF 920 SP



CARPIGIANI SOFT SERVE CONSULTING

CARPIGIANI SOFT SERVE CONSULTING consultants can help you transform your idea into a successful business!



High production
capacity





PERFORMANCE AND QUALITY

Produce Soft Serve Gelato, Ice Cream, Sorbets and Frozen Yogurt. Thanks to the independent cylinders, it is possible to simultaneously create frozen desserts of different consistencies.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and to the type of feed (gravity or pump) it is possible to set the desired consistency for creamy ice creams, from a delicate Vanilla to a robust chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Serve Sorbets to create robust flavors with lots of fiber or classic lemon sorbet. 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).



PERFORMANCE AND QUALITY

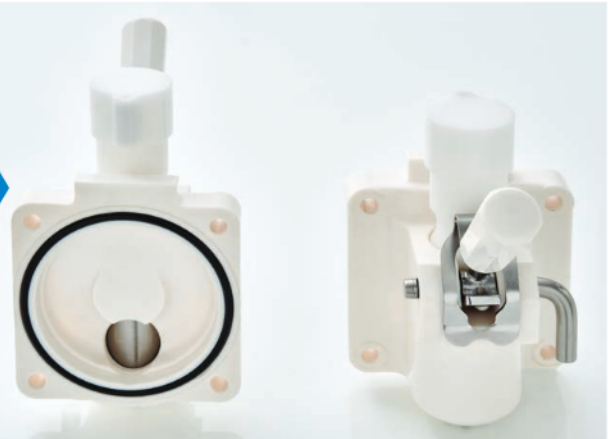
Hard-O-Tronic®

The electronic control system that allows you to change the consistency of the Soft Serve in a simple and fast way.



Independent refrigeration system and user interface. Each side runs independently and user can even use just one side if needed.

Independently functioning cylinders allows the user to simultaneously run different programs on each side. For example, a user can run a pasteurization cycle, while the other side is in production mode, or even to run a cleaning cycle on one side while remaining in production on the other side.



Choice of MIX FEEDING SYSTEM

Pump - Version P

Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermoplastic 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 able to contain a high amount of fibers or small fruit pieces with an overrun of up to 40%. The different diameters of the holes on the feeding needle naturally dose the mixture with air. Thanks to the repeated holes both on the lower part and on the upper part of the overrun adjuster, it is possible to adjust the overrun even when the tank is full!



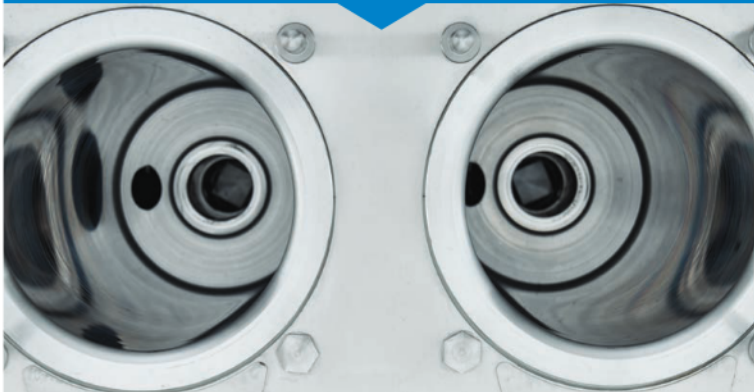
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PERFORMANCE AND QUALITY

3,8 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.



BEATER

Detachable high efficiency beater made from POM thermoplastic. Creates a soft & creamy soft serve gelato.



CONVENIENCE

New solutions for maximum **convenience during use**



Tank Agitator

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

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.

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.



Adjustable dispensing speed

Adjustable delivery flow to meet all volume and speed needs.



Legend: Optional ONLY upon purchase Optional available even after purchase



SAVINGS

High-performance electric motors and condensers

COOLING

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



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



SAFETY

More operational safety and **more control** during production

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



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.

Button lock

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



TEOREMA



Teorema

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





HYGIENE

Easy cleaning,
guaranteed hygiene



Multifunctional Cleaning Button

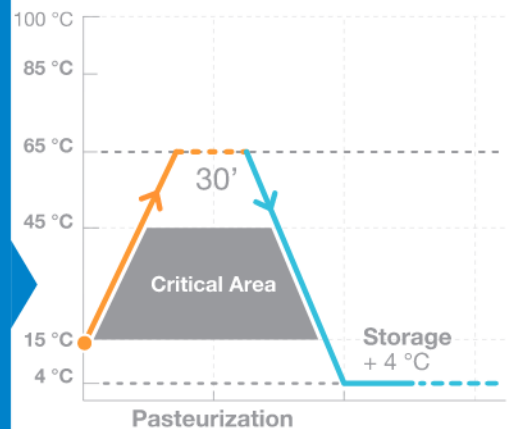
Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the beater and the heating of the cylinder surface, the production grease residues are quickly dissolved.



Removable pump shaft

It simplifies cleaning procedures and guarantees maximum hygiene and reliability.

Standard. 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.



Carpi Care kit



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

Carpi Clean kit



CARPIGIANI
services

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

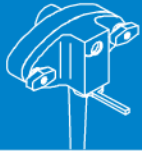
Rubber tank lid. The lid can be partially opened to fill tank without completely removing lid.



MACHINE CONFIGURATION

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



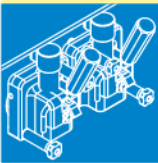
Pump



Gravity

BEATER & DOOR CONFIGURATION

Optional



Two Independent Cylinders

Optional



Self Closing Door

TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF POWER SUPPLY



Power supply

ACCESSORIES CONFIGURATION

Optional



Teorema

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

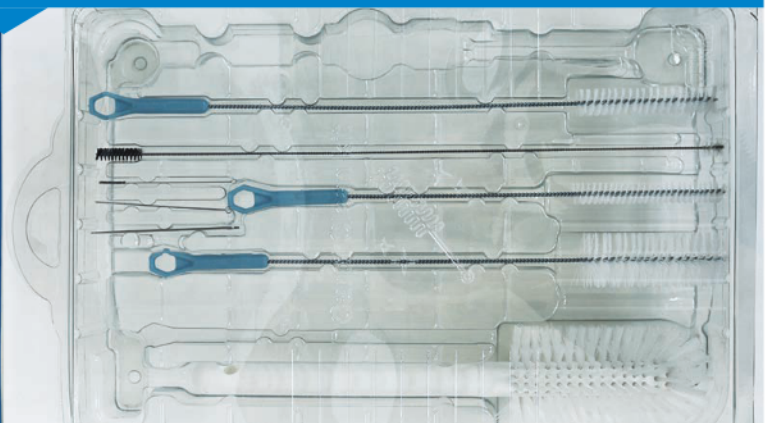


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MONTHS

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.



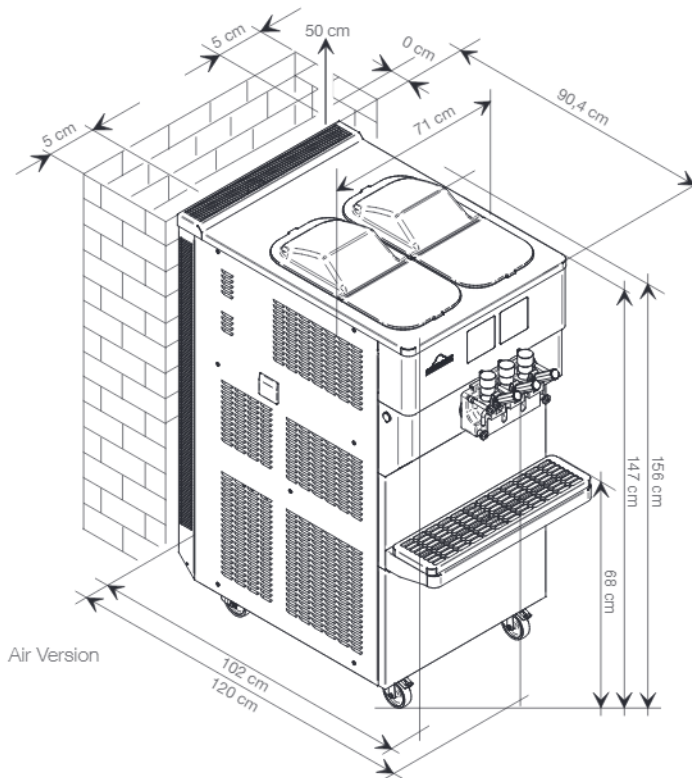
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



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



UF 920 SP

		Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity <i>lt</i>	Cylinder Capacity <i>lt</i>	Rated Power Input <i>kW</i>	Fuse Size <i>A</i>	Power Supply <i>Volt Hz Ph</i>	Cooling System	Refrigerant	Net Weight <i>kg</i>
UF 920 SP	P	2+1	Pump	533+533*	20+20	3,8	8,7	20	400/50/3**	Air	R452***	486
UF 920 SP	G		Gravity	466+466*			8,5					456

*production capacity depends on the mix used and the room temperature **other voltages and cycles available upon request ***alternative solutions available.

UF 920 SP are produced by Carpigiani with UNI EN ISO 9001 Certified Quality System.

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



Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

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The Spirit of Excellence