

SP Self-pasteurizing machines for soft ice cream

Self Pasteurizing
Advanced Electronic System

ADVANCED ELE

The new line of Carpigiani self pasteurizing machines for soft ice cream with the most

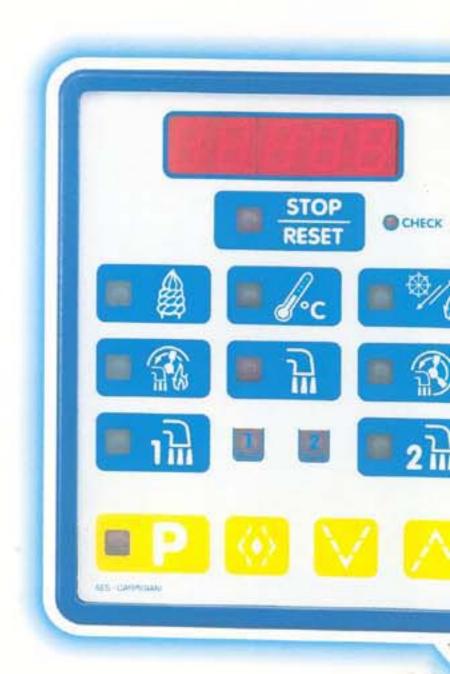


With the A.E.S. system it is possible to activate and control all the machine functions from the ergonomically positioned front panel. The features include:

 Automatic Pasteurisation Cycle By simply pressing a button the pasteurisation cycle begins and automatically keeps the remaining mixture and all the parts that are in contact with it in a perfectly hygienic condition.

 Automatic Cleaning Cycle To activate the complete cleaning of the machine, simply press the appropriate button. The machine will refill with water, (automatically heated) which will remove grease and other residues thus reducing manual cleaning to a minimum.

 Dry filling The machine can be filled with powder mix which transforms into a liquid mixture directly in the hopper to save time and also to fill more hygienically. The quantity of water needed can be programmed electronically with a visual display of the amount entering the machine.



MODEL	Hourly output *		Tank capacity		Electric power ***			Installed power		Weight in kg		Dimensions mm		
	liters **	130 cc. portions	liters	Flavours	volt	cycles	phases	kW	Condenser	Net	Gross	Width	Depth	Height
AES 261/p SP	40	308	10×1	1	380	50	3	1,6	Air or Water	200	235	430	730	1565
AES 381/p SP	61	470	18×1	ā	380	50	3	2,2	Air or Water	220	255	430	850	1565

The hourly output may vary depending on th

Considering an average ice-cream overiun of Different electric specifications upon request Performances featured by a room temperature of

CTRONIC SISTEM

advanced electronic applications for the best quality ice cream and ultimate hygiene

• Electronic Consistency Control of Ice Cream The control system (Hard-O-Tronic) optimises the cycle of production and guarantees perfect ice cream using its constant autodiagnosis function. It is also possible to vary the consistency of the ice cream by pressing the PROGRAM button thereby adjusting the machine according to the type of mixture used. Additionally there is an automatic counter of cones produced.

 The AES series is equipped with all the technological extras that have contributed to the worldwide success of Carpigiani ice cream machines. These are:

Mix feed gear pump with overrun regulator

High overrun beaters • Heat-resistant insultating dispense head with total expulsion piston • Independent and thermostatically controlled hopper cooling • Rotating hygienic tap protection • Indicator for mix temperature in the hopper • Indicator for minimum mix level in the hopper • Self-balancing hopper lid with lock and air filter • Lockable dispense handles

 Wheels for ease of movement with mechanical brake.





MODEL			Tank capacity	-	Electric power ***			Installed power		Weight in kg		Dimensions mm		
	liters **	130 cc. portions	liters	Flavours	volt	cycles	phases	kW	Condenser	Net	Gross	Width	Depth	Height
AES 403/p SP	63	485	10×2	2+ mixed	220/ 380	50	3	2,4	Air or Water	266	306	510	800	1565
AES 503/p SP	96	740	17×2	2 + mixed	220/	50	3	4,5	Air or Water	320	364	560	870	1565

Accessories and point of sales material

We have provided the SOFT ICE-CREAM CORNER with a purpose designed and dedicated ice-cream sales point. The attractive and eye-catching accessories and point of sales material will make the perfect place for peak profit!



- 4 T-SHIRT SOFT ICE-CREAM
 cod. 757900072 to be worn by the operational staff.
- 4 DOUBLE SIDED MOBILES
 cod. 757400043 cm. 35 x 50h in PVC to hang anywhere in the premises.
- 2 TRANSPARENT STICKERS
 cod. 757900078 cm. 35 x 50h in PVC to bill on windows.
- 1 SOFT ICE-CREAM LUMINOUS SIGN cod. 757900078 cm. 50 x 60h steel framed with an illuminated picture of an ice-cream.
- TAKE AWAY BOX
 An insulated polystyrene container for two 250 cc cups, complete with a decorated coloured card sleeve, allowing the transport of individual portions of soft ice-cream.







CARPIGIANI
tecnologia per un mondo più dolce

Authorised distributor:

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