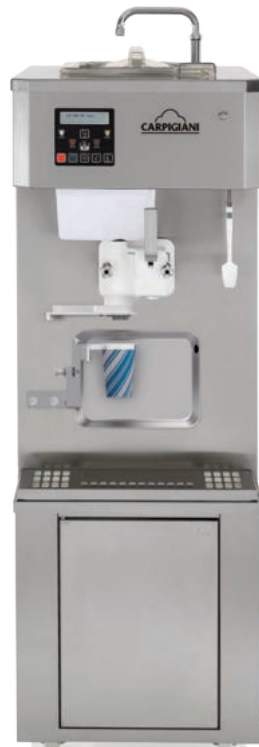


# Multiple Choice 2.0

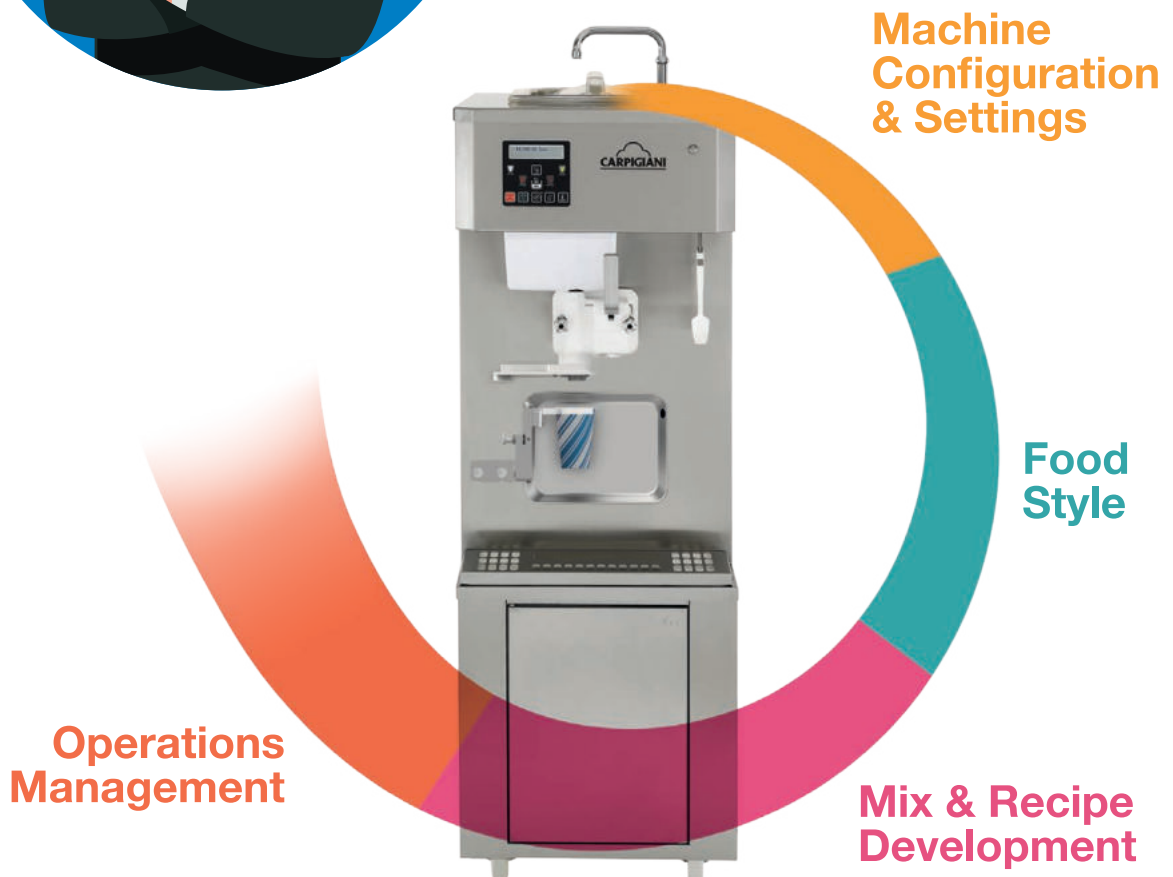


---

# CARPIGIANI **SOFT SERVE CONSULTING**

---

**CARPIGIANI SOFT SERVE CONSULTING** consultants transform your idea into a successful business!



# Fundamentals and Advantages





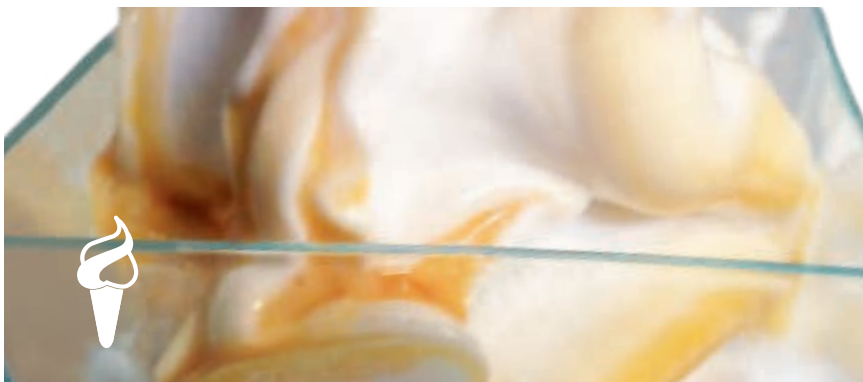
## PERFORMANCE AND QUALITY

Produce Soft Serve Ice Cream, variegated ice cream and affogato cup.  
Produce Classic Milkshakes and flavored milkshakes.



### **Creamy Soft Serve Gelato**

Thanks to the H-O-T system and the product feed system it is possible to set the desired consistency for creamy Soft Serve, from a delicate vanilla up to a strong chocolate.



### Produce **Variegated Ice Cream**

Thanks to the pressurized syrup system, it is possible to flavor the Soft Serve with a dose of syrup variegated for a flavored variegated soft serve Ice Cream.



### Produce **Affogato Style Ice Cream**

Thanks to the pressurized syrup system, it is possible to flavor the Soft Serve with a dose of syrup variegated, covering the Ice cream at the end of extraction.



### **Creamy Milk Shake Production**

Set the desired consistency for classic milkshakes or creamy shakes. Thanks to the H-O-T system and the type of feed.

Legend:  ONLY Optional upon purchase  Optional available even after purchase



## PERFORMANCE AND QUALITY

**Hard-O-Tronic®.** The electronic control system that allows you to change the consistency of the shake according to the desired type of product in a simple and fast way.

### MIX FEEDING SYSTEM

#### Pump

Ideal for high volume production of creamy and compact shakes. Ability to modulate characteristics of the shakes. Thanks to the pump regulator and pressurized steel pump with advanced thermoplastic polymer gears.



### BEATER

#### 3X High Efficiency Beater

Interchangeable plastic scrapers for a creamy soft serve.



#### 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.

**Tank Agitator.** Prevents product stratification during storage and improves heat exchange during pasteurization.





## CONVENIENCE

New solutions for maximum **convenience** during use

### Optional Blender.

Integrated blender with disposable spoons for mixing toppings into the final product.



### Automatic delivery closure.

This machine is equipped with a portion control. The system delivers the correct portion required, regardless of the size of the cup.



### Standard. Dry Filling System.

Automatic water filling system in the tanks, to mix the powders directly in the tank, saving time and reducing the possibility of dosing errors.



### Pressurized system

for dispensing syrups, the machine feeds three containers in the lower part for specific syrups with the desired flavor.



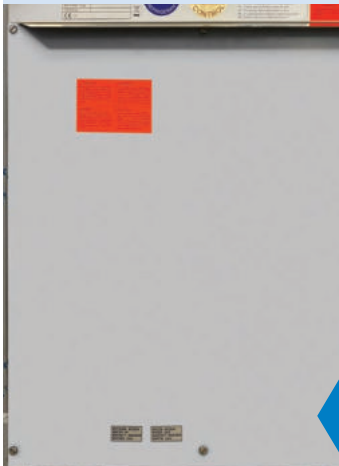
## SAVINGS

**Independent pump transmission.** 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. For this type of condenser more installation space is required.





## SAFETY

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

### Cup level sensor.

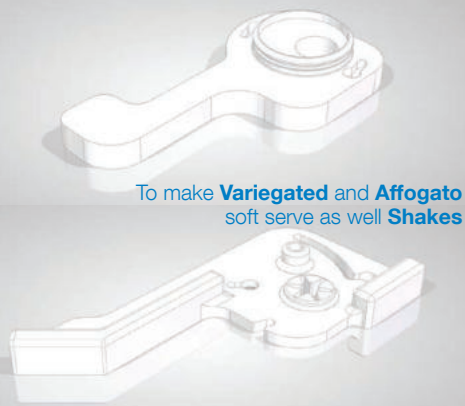
Automatic dispensing takes place in safety as the sensor detects the quantity of product to be dispensed based on the type of cup.



**Protective casing of the actuator** dedicated for automatic production. Prevents any interference from the operator.

### Regulator Nozzle:

allows user to quickly switch between serving classic soft serve, variegated soft serve and shakes.



**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.



### Optional Teorema

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



### Button lock

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





# HYGIENE

Easy cleaning,  
**guaranteed hygiene**

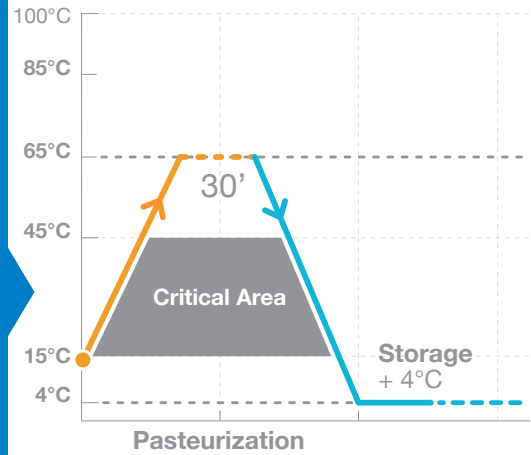
**Scheduled start.** Set the pasteurization, storage programs to automatically run at a convenient time for you, such as overnight and be fully functional the next day.



## Multifunctional Cleaning Button.

Ability 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.

**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.



**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



## Ergonomic lid

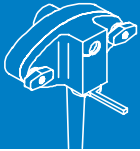
Ergonomic transparent tub lid for easy inspection of the tub.



# MACHINE CONFIGURATION

## TANK CONFIGURATION

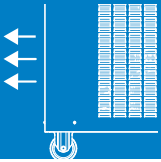
### CHOOSE THE PRODUCT FEED SYSTEM



**Pump**

## TECHNICAL CONFIGURATION

### CHOOSE THE TYPE OF CONDENSATION



**Air Cooled machine**



**Water Cooled machine**

### CHOOSE THE TYPE OF POWER SUPPLY



**Power supply  
Single-phase / Three-phase**

## ACCESSORIES CONFIGURATION

Optional



**Blender**

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

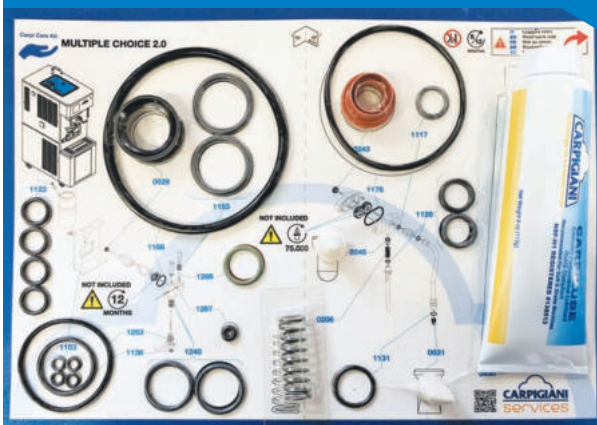


6

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.



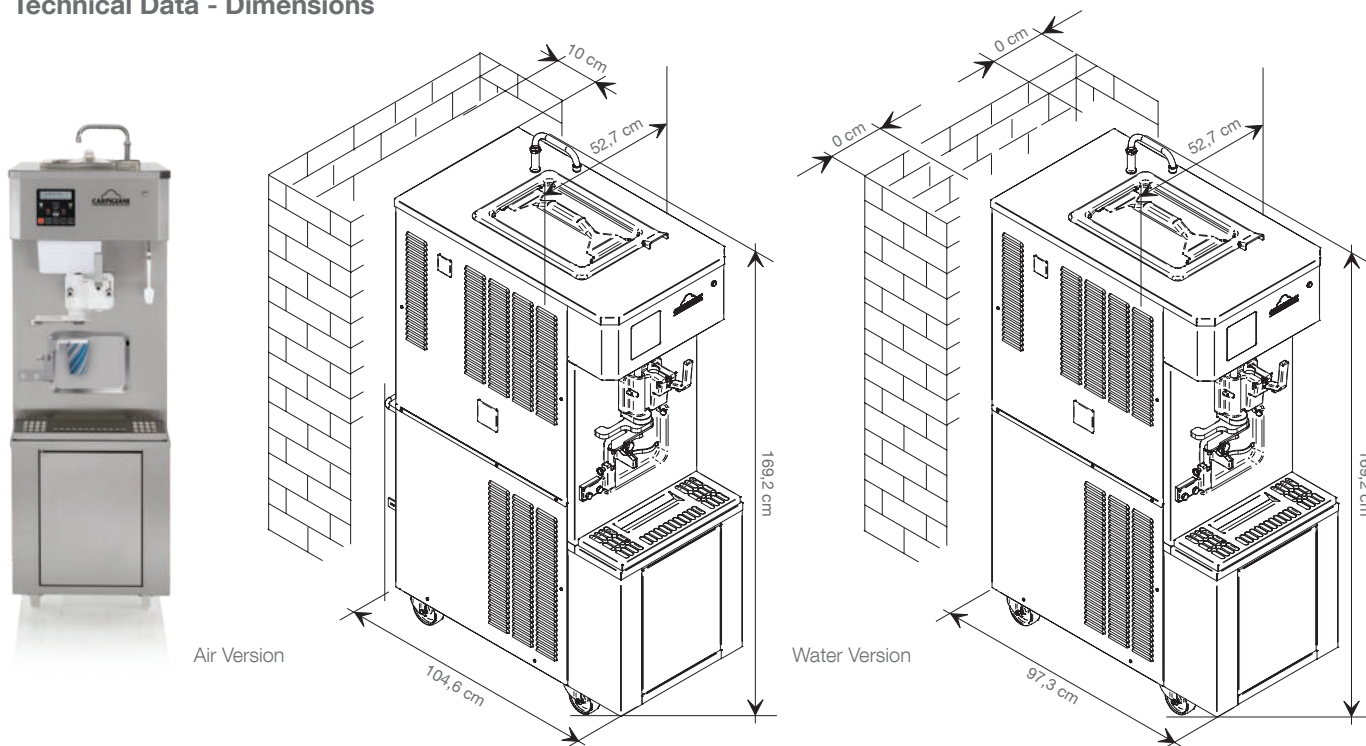
**Scheduled Cleaning.** Possibility of entrusting the periodic cleaning of the machine to expert technicians.




**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



# Multiple Choice 2.0

	Flavours	Mix Delivery System	Hourly production		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>
			Soft Serve Ice Cream / Variegated <i>(75gr portions)</i>	Milk shake <i>(250cc portions)</i>								
 Multiple Choice 2.0	Soft 1+3 Shake 1+3	Pump	400* / 400*	250*	18	1,75	6,5	10	400/50/3**	Air, water optional	R452***	270

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

The Multiple Choice 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.



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

an Ali Group Company



The Spirit of Excellence