

161 K SP G



CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

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



**Machine
Configuration
& Settings**

**Food
Style**

**Mix & Recipe
Development**

**Operations
Management**

Fundamentals and Advantages





PERFORMANCE AND QUALITY

Make classic, neutral, or flavored milkshakes.



Creamy Milk Shake Production

Thanks to the H-O-T system and the type of feed (gravity or pump), users can set the desired consistency for classic milkshakes or creamy modern shakes with more pronounced ice crystals.



PERFORMANCE AND QUALITY

Carpigiani software prepares the mixture by modulating the cylinder temperature to create the ideal compact, creamy shake structure with the presence of ice crystals.

Hard-O-Tronic®

The electronic control system that allows you to easily change the consistency of the shake according to the type of product inserted or desired style.



Legend: ONLY Optional upon purchase Optional available even after purchase



PERFORMANCE AND QUALITY

MIX FEEDING SYSTEM

Gravity - Version G

For unique styles of creamy and compact shakes. The different diameters of the holes on the feeding tube naturally dose the mixture with overrun.



BEATER

High Efficiency Helical Beater obtains the maximum performance for product extraction. The metal body and interchangeable plastic flap allows user to adjust the Ice crystal size for a dedicated shake style.



7.4 QT (7 L) Cylinder

Optimizes the refrigeration process, speeding up freezing times and eliminating energy waste. Thanks to the new position of the feed hole, the pre-loading operation is simple and safe. The dimensions of this cylinder, larger than the cylinders of soft machines, are functional to the high production capacity.





CONVENIENCE

New solutions for maximum **convenience** during use



Adjustable dispensing speed

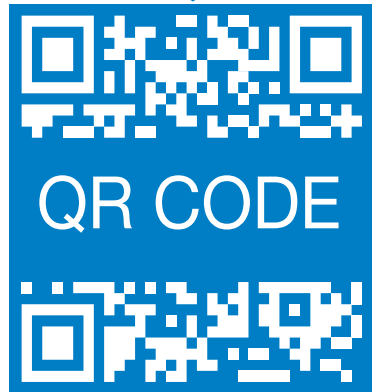
Adjustable delivery flow to meet all volume and speed needs.



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.



QR CODE



SAVINGS

New **high-performance** electric gearmotors and condensers

COOLING

Air cooled machine

Installation space is optimized, thanks to the rear chimney, making it possible to place the machines side by side.



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

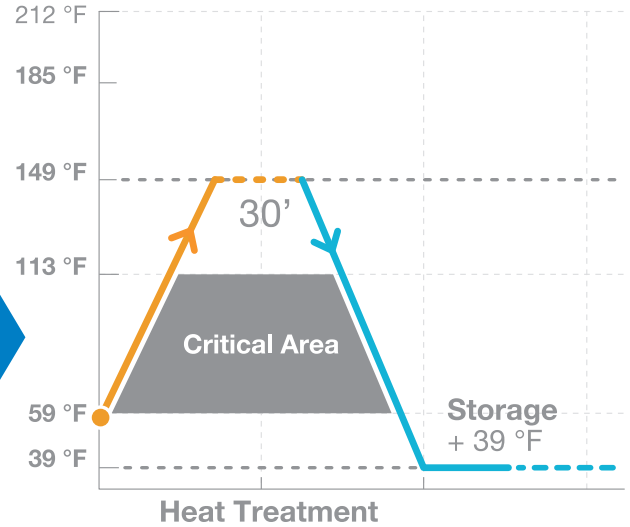
Easy cleaning,
guaranteed hygiene

Scheduled start.

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

Standard. Our automatic **heat treatment** system makes it possible to set the automatic heat treatment at 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.

*Always check with your Local Health inspector as cleaning requirements may vary.



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 stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.

Carpi Care kit



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



Carpi Clean kit



Hopper lid is in ergonomic plastic material, to facilitate daily filling operations.



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.



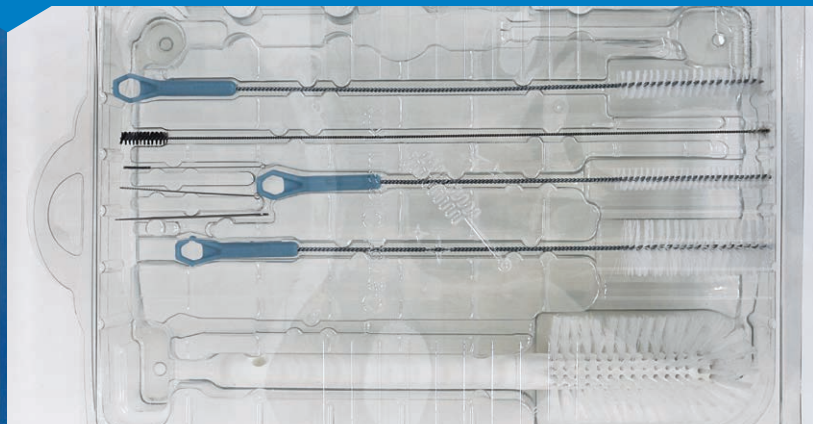
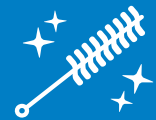
Carpi Care kit



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.



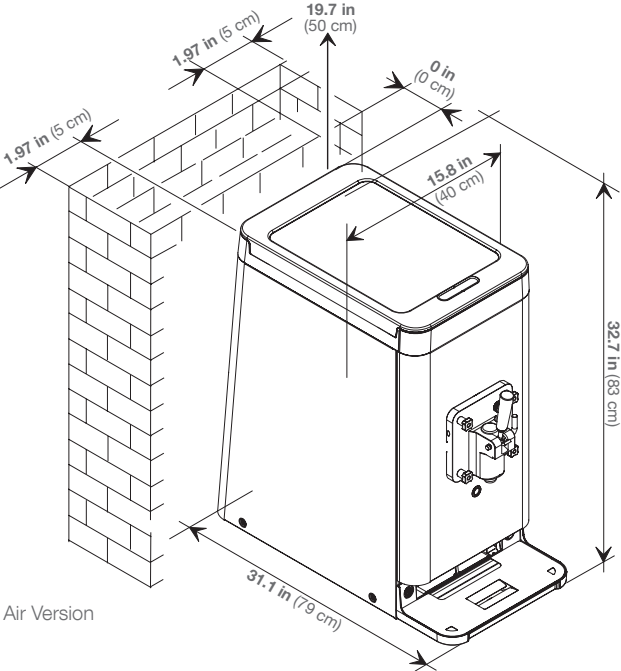
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



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




Air Version

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	Flavours	Mix Delivery System	Hourly production <i>(16oz / 0,4lt)</i>	Hopper Capacity <i>quarts (lt)</i>	Cylinder Capacity <i>quarts (lt)</i>	Maximum Fuse Size <i>A</i>	Minimum Circuit Ampacity <i>A</i>	Power Supply <i>Volts Hz Ph</i>	Cooling System	Refrigerant	Net Weight <i>lbs. (kgs.)</i>
	1	Gravity	125*	19 (18)	7.4 (7)	16	10.5	220-230/60/1	Air	R290	220 (100)

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

161 K SP G are produced by Carpigiani with UNI EN ISO 9001 Certified Quality System, cULus Safety and EPH Sanitation.

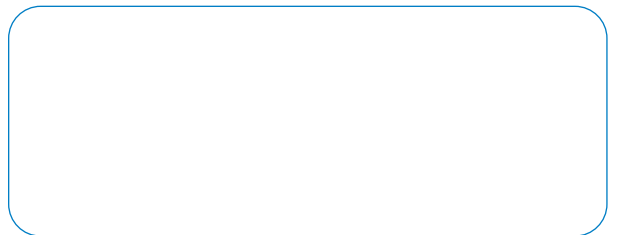
All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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Dealer



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The Spirit of Excellence