



Artisan-made ice cream,
just as you like it.
And much, much more...



Pastomaster RTL

Pastomaster RTL

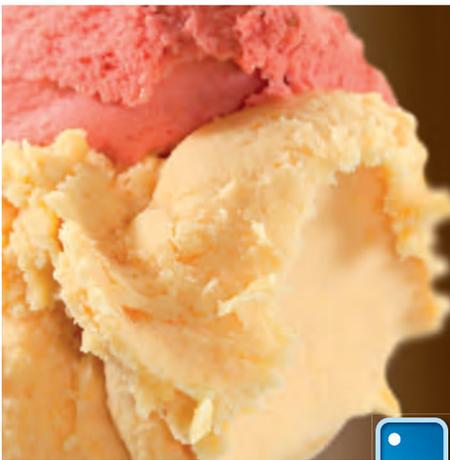
Carpigiani Electronic Pasteurizing Machines for Ice Cream Mixes

Pastomaster RTL machines prepare, pasteurize, homogenize*, store, age and transport ice cream mixes. They are also flexible pasteurizing machines that make it possible for ice cream makers to diversify their traditional products.



Pastomaster 60 RTL

This is the most widely used pasteurizing machine in medium and large ice cream shops because it is effective with each type of mix and flexible when it comes to production. It has 5 mixing speeds, 7 ice cream mix programmes, 4 sauce programmes, 5 programmes for specialities and 5 free programmes.



Ice Cream Mixes

These are 7 basic programmes for making all types of basic and complete ice cream mixes:

1. High pasteurization (85°C)

is the most used cycle, for the maximum guaranteed hygiene.



2. Low pasteurization (65°C)

is a gentler cycle, to respect the organoleptic qualities of the ingredients.

3. Intermediate pasteurization

where it is possible to select all of the pasteurization temperatures from 65° and 95°C.

4. Chocolate pasteurization (90°C)

for chocolate mixes: perfect fusion of cocoa and ice cream with the maximum aroma.



5. Cooling Ageing

cooling to 4°C, storage and ageing, without heating.

6. Sugar syrup

for water-based mixes used in fruit sorbets.

7. Inverted sugar

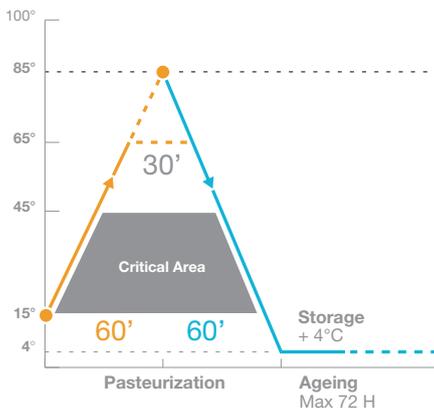
for making the sweetener used to reduce solids without taking away any sweetness.



Exchange Pump

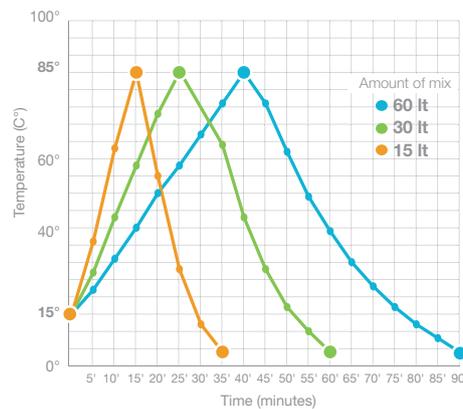
The ingredients are mixed and pasteurized inside the cup pump on the bottom of the hopper. This exclusive technology from Carpigiani guarantees:

- **Low Homogenization*** because the millimetrical coupling of the beater cup and the many mixing speeds produce a high osmotic pressure inside the fat globules to obtain finer, creamier gelato.
- **Superior Efficiency** because the original dry bain-marie system is free from build-up and therefore, performance and energy consumption stay constant over time.
- **Refrigerated Spigot** because it undergoes the same pasteurization process as the mix and the same chilled storage, for maximum product hygiene.



Pasteurization

Controlled heat treatment, discovered by French scientist, Louis Pasteur in 1864. It is used to remove disease-carrying microbes from foods without damaging their vitamins and proteins; in other words, sterilising them while preserving their nutritional and organoleptic qualities.



Energy Saving

The exchange of heat in Pastomaster RTL machines is very quick: less than 2 minutes per litre of mix. Power consumption and processing times are always in line with the amount of mix being made.



Lid

With the lid open, the machine is always in safe mode and the mix is moving; when dry ingredients are poured in, these are blended in quickly without forming lumps.

Pastomaster RTL



Pastomaster 120 RTL

The large pasteurizing machine for larger ice cream makers and large-scale manufacturers who supply several sales points. It has 7 mixing speeds, 7 programmes for ice cream mixes and 5 free programmes.

To increase the efficiency of this great pasteurizing machine, the spigot capacity and mixing speeds have been significantly increased; the cooling system has been divided into three parts so that it is set in proportion to the amount of mix being prepared:

- Min 30 – 60 litres
- Med 60 – 90 litres
- Max 90 – 120 litres



Pastomaster

120 RTL



* HIGH PASTEURIZ.
LOW PASTEURIZ.
INTERMED. PASTEUR.
CHOC. PASTEURIZ.

Teorema Ready



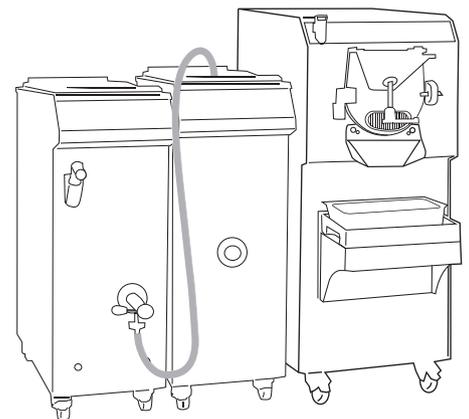
Shelf

An optional extra in steel, with rubber mat; it is fitted to the pasteurizer to support the bucket while the mix is being extracted.



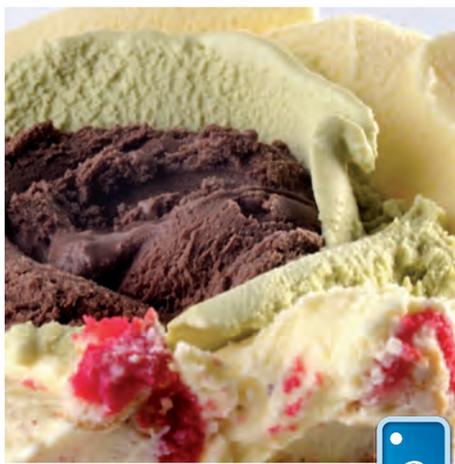
Black-Out and Water Supply Cut-off

After a blackout or an interruption in the water supply, if the temperature-time parameters can guarantee that the product has not suffered any effects, the current programme will be resumed. If this is not the case a whole new pasteurization process will be started and the display will show a warning message.



Mix Transport

At the end of the cycle, the exchange pump will quickly and hygienically convey the mix to the other appliances being used.



Sauces

Programmes to make 4 sauces, which, together with the basic mixes will help to create the most classical ice cream flavours quickly and easily:

1. **Cream Paste (Vanilla Sauce)**, a base of eggs and sugar.
2. **Zabaion Paste (Zabaglione Sauce)**, a base of eggs, marsala, sugar, corn flour, etc.
3. **Chocolate Paste (Chocolate Sauce)**, a base of cocoa, sugar and water.
4. **Fruit Paste (Fruit Sauce)**, a base of fruit pulp, sugar and water.



Specialities

Programmes for preparing 5 artisan-made specialities to serve in the ice cream shop:

1. **Liquid yogurt**: milk and yogurt are used to prepare this healthy drink.
2. **Thick yogurt** to serve with sauces, fruit salads and in take-away pots.
3. **Bavarian cream** neutral base for adding to vanilla or fruit flavours and cream, for cakes and single position desserts.
4. **Panna cotta**, a traditional Italian dessert, served plain or with sauce.
5. **Pudding (Blancmange)**, for excellent blancmanges which are compact, smooth and available in all the flavours of the ice cream.



Free Programmes

There are 5 free programmes, which ice cream makers can use to store their own production cycles for their speciality mixes.

Carpigiani Systems for Artisan Ice Cream to HACCP Standards



All Carpigiani machines are designed and built to comply fully with the international laws regulating safety and hygiene. Therefore, it is easier for the professional ice cream maker to use the correct procedures when it comes to checking and overseeing the critical points in the production of artisan-made ice cream (Hazard Analysis and Critical Control Point). In fact, pasteurization/storage data on the Pastomaster RTL and the batch freezing details on the Labotronic RTL are always stored to the machines' memory and can also be downloaded. If the machines have an active "Teorema", the data can be downloaded from the internet or if not, by using the dedicated Easyloader program and your own computer, which can be connected to the machine.

Technical Features

MODEL	Production in 2 hours	Hopper Capacity		Mix speed	Electrical Power*			Installed Power	Condenser**	Dimensions at the base (cm)			Net Weight
	Litres	Min. Litres	Max. Litres	No.	Volt	Hz	Ph			kW	Width	Length	Height
Pastomaster 60 RTL	60	15	60	5	400	50	3	6,5	Water	35	86	103	162
Pastomaster 120 RTL	120	30	120	7	400	50	3	9,6	Water	65	86	103	269

* Other voltages and cycles are available with additional charge ** Air-cooled versions available with additional charge

The hourly production rate varies according to the ingredients used.

Production rates refer to an ambient temperature of 25°C and a water temperature of 20°C in the condenser.

The Pastomaster RTL machines are made by Carpigiani according to a Certified Quality System UNI EN ISO 9001.

Dealer

Carpigiani
helps you smile!





Maestro High Efficiency. Magnificent.





MAESTRO IN THE GELATO SHOP

In **Maestro**, hot and cold temperatures are produced just by the refrigeration compressor and four integrated circuits, all managed by the **Hot-Cold-Dynamic®** system.

Maestro benefits from all **Carpigiani's** experience with **Labotronic**, the most popular artisanal gelato batch freezer in the world, featuring intelligent and dynamic management of the whole production process.

14

GELATO PROGRAMS

6

different production options for artisanal gelato

2

different production programs for Sicilian slush and cremolata

6

programs for sauces and toppings



Cooling and freezing

The **Hot-Cold-Dynamic®** system regulates the quantity and quality of the product being made, resulting in perfect gelato, slushes, and sorbets.



Gelato Excellent

Choosing this program, the gelato is well constructed, soft, and scoopable, ready to spend a lot of time in the display case, the most traditional way of presenting this frozen dessert.

Gelato Speed

Faster production, the gelato is consistent and creamy, ready for the blast freezer.



Gelato Hard

Using this program with standard mixes, the gelato will be very compact and dry, ideal for those who prefer using a gelato scoop for serving.



Gelato Simply

With this program, the operator uses one of the three preconfigured cycles, simplifying production: Cream gelato, Fruit gelato, Fruit sorbet.

Gelato Hot

The mix is produced directly in the batch freezer, where it is heated, pasteurized, and transformed into gelato.

Gelato Hot Age

The mix is produced, pasteurized, and aged. Then it is transformed into gelato.

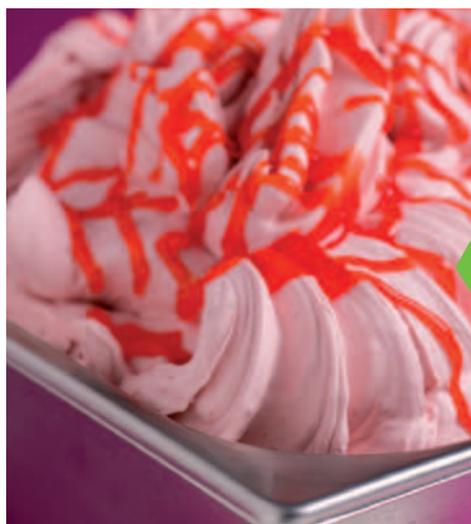


Sicilian Slush

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.

Fruit Cremolata

Uniformly crystallizes this delicious, fresh, thirst-quenching fruit cream.



Sauces and Toppings

With these programs you can make flavoring sauces and toppings for your gelato.

- Chocolate Sauce
- Cream Sauce
- Fruit Sauce
- Chocolate Topping
- Cream Topping
- Fruit Topping



MAESTRO IN THE PASTRY AND CHOCOLATE SHOP

Maestro benefits from all **Carpigiani's** experience with **Pastochef**, the most popular pastry cream pasteurizers in artisanal production areas. It is indispensable for the automatic production of sweet specialties that require accurate production processes and great precision of temperatures and processing, especially when it comes to tempering chocolate.

18

PASTRY PROGRAMS

6

programs to produce six different types of creams

6

programs for working chocolate

6

special programs, useful for desserts and gelato



Heating and cooking

The **Hot-Cold-Dynamic®** system regulates **hot gas** with maximum precision, based on the product being made, avoiding burning and incrustations, for high-quality creams, sauces, and chocolate candies.

Semifreddo Base

Ideal for producing neutral bases for semifreddos to be flavored with poached fruit, liquor, chocolate, hazelnut, zabaione, orange paste, coffee, and so on.

Poached Fruit

The candied fruit sauce's freezing point drops, making it perfect for filling gelato cakes and semifreddos.

Yogurt

With milk and milk ferments, you can produce healthy and natural food.

Infusion

To marinate special flowers and herbs, to prepare original sorbets.

Crêpe Mix

To make a pasteurized batter, perfect for making crêpes.

Rice

To cook and maintain rice structure. Good for desserts and gelato.



Pastry Cream

To produce classic pastry cream, pasteurized. Great for cream puffs, cannoli, cakes, and to create other specialties like chantilly cream.

Zabaione Cream

Delicious cream with marsala flavoring.

Fruit Cream

An alternative to pastry cream, with all the freshness of fruit.

Panna Cotta

The traditional dessert. Serve on its own or with sauces.

Gelatin for Desserts

To add a shine to cakes, treats, and desserts in general.

Tempered Dark, White, and Milk Chocolate

Three cycles for tempering chocolate, very precise and accurate. Make chocolates and all types of candy.

Tempered Chocolate Speed

To speed up tempering, optimizing production times.

Ganache Cream

To fill chocolates and desserts.

Spreadable Cream

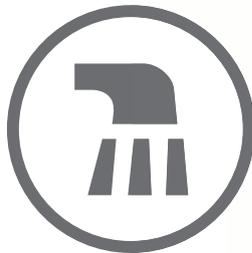
To produce exquisite chocolate and hazelnut creams.



Bavarian Cream

To produce a basic, neutral cream that can be personalized with cream and fruit flavors, and then mixed with whipped cream for cakes and treats.

Maestro.
Discover
the value
of high
efficiency.





MAESTRO PERFORMANCE

32 complete gelato and pastry processes to make a wide variety of excellent specialties.

 To maintain the consistency of the gelato during extraction, **the post cooling function injects cold into the gelato** as it comes out of the cylinder.



The beater's POM blades - impenetrable by the hot and cold - facilitate the **complete extraction of the gelato and creams**. It has self-adjusting scraper blades to maintain the cylinder clean and efficient.

 To ensure the success of each program, **the display guides the operator, showing the production phases, temperatures, and suggestions for adding ingredients.**



For each product, the detailed Maestro Recipe Book included with the machine helps to choose and measure ingredients.

The operations of adding mix and extracting gelato are done standing straight.



MAESTRO CONVENIENCE



To better variegate gelato coming out, the extraction speed can be reduced and varied as desired, allowing the easy distribution of toppings. The shelf mat is designed to firmly hold trays and tubs in position while gelato is being worked on.



All commands remain accessible when the hopper cover is open so that the operator can start production while adding mix.

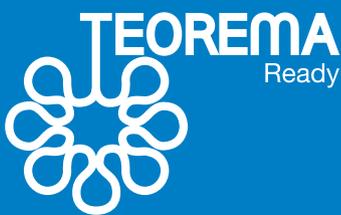
To avoid cross maneuvers with the door, the water dispenser is located on the front of the machine for an easier cleaning of the cylinder and the chute. The water dispenser can also be locked to facilitate handling during use.





MAESTRO SAFETY

Reduced risk of injury, with corners even more rounded where the operator works.



With TEOREMA, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



17:11:34 03-01-14
 AUTO-DEFROST 04:45
 Wait...

Teorema Ready

Hot-Cold-Dynamic®

Defrost

If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.

When the temperature exceeds 50°C during hot productions, the display turns red to warn the operator that the products inside the machine are heating and cooking. The luminous warning prevents incorrect operations with hot products.

CUSTARD EXCELLENT
 Thicker + Milk OK
 Heating
 +85°C [progress bar] +52°C

Teorema Ready

Hot-Cold-Dynamic®





MAESTRO HYGIENE

Washing of the cylinder can be sped up by heating the surface, **which rapidly detaches and melts any residual fat left over from production.**

The extraction chute is removable

to facilitate the removal of all gelato, cream, or chocolate residue, for complete cleaning.



Even cleaning the panels is a quick job because with [the Scotch-Brite treatment](#) the steel does not stain and is resistant to fat residues.

With the “4°C cold storage” program, [hygienic safety of any residual gelato left inside the cylinder is guaranteed](#) even during prolonged pauses in production.

The cylinder and front panel are a single piece for maximum cleanliness and hygiene. This design also eliminates all gaps behind the paneling, where condensation and ice could work to shorten the life of the machine.



CLEAN
HOT CLEAN
* DRY CLEAN

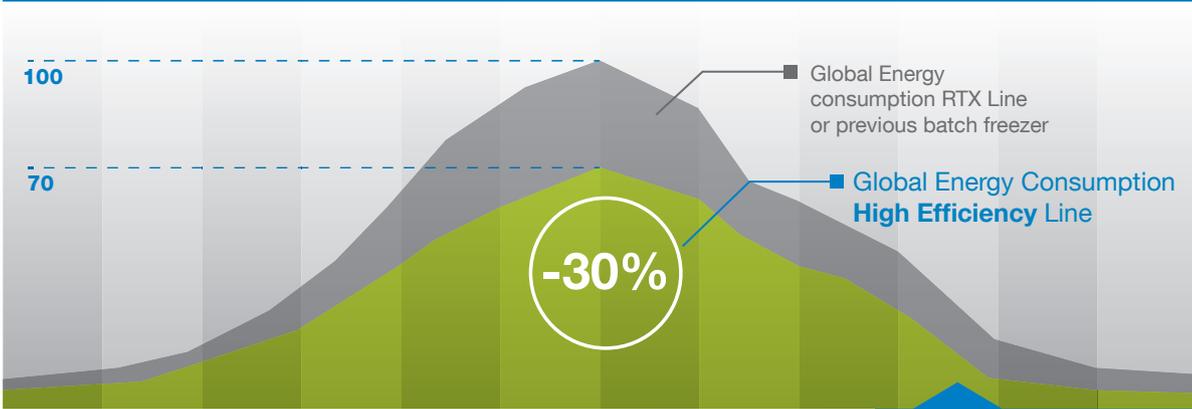
Teorema Ready

Hot-Cold-Dynamic®

Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

ANNUAL CONSUMPTION ELECTRICITY AND WATER



MAESTRO SAVINGS

high efficiency

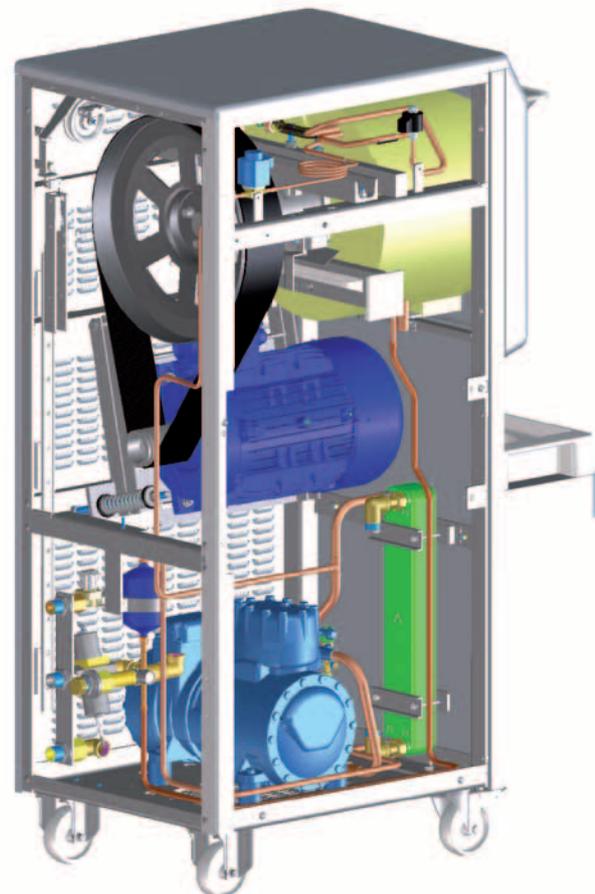


Carpigiani's HIGH EFFICIENCY technology, featuring an exclusive algorithm that electronically controls thermostatic valves, high-efficiency electric motors, and new high-performance condensers, determines the maximum efficiency for the freezing of the gelato, with **significant savings of production time and consumption of electricity and water.**

Compared to efficient gelato machines that are about 10 years old, **the total energy savings for gelato production is around 30%.**



The HOT GAS technology, exclusive to Carpigiani, allows for great versatility during production and an **important energy savings compared to other forms of heating.**



Maestro High Efficiency.
Magnificent.



Production characteristics



maestro**
HE

maestro***
HE

		Qty per Cycle		Qty per Cycle	
		min	max	min	max
Mix Used	kg	1,5*	7,5	2,5*	10,5
Gelato Produced	Liters	2,0	10,0	3,5	15,0
Slush	kg	3,5	6,5	5,0	10,0
Topping	kg	4,5	9,0	6,0	10,0
Cream	kg	4,5	9,0	6,0	12,5
Tempered Chocolate	kg	5,0	10,0	7,5	12,5
Yogurt	kg	3,0	10,0	5,0	12,0

Technical Specifications



maestro**
HE

maestro***
HE

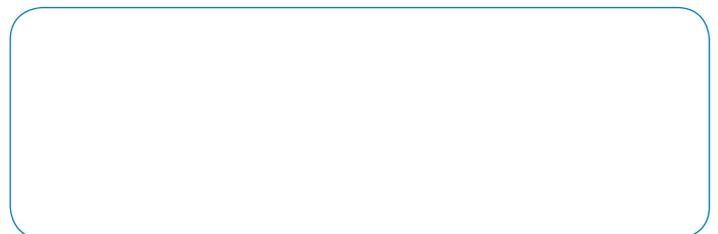
Beater		Multispeed		Multispeed	
Electrical Supply		400 Volts		400 Volts	
		50 Hz		50 Hz	
		3 Ph		3 Ph	
Nominal Power	kW	6,4		7,6	
Fuse	A	16		20	
Condenser		Water Air available with surcharge		Only water	
Size at the base	cm	Width	52	Width	52
		Depth	65	Depth	65
		Height	140	Height	140
Weight	kg	280		320	

Production will vary depending on the ingredients used. Performance values refer to 25°C room temperature and 20°C water temperature in the condenser.

*Quantity for "Excellent" program

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

Dealer



Carpigiani
helps you smile!





Tre BP AV

EVO

Twin twist floor standing pump machine to produce soft ice cream and frozen yogurt.
Flavour the Evolution



Carpigiani innovative EVO technology guarantees versatility and flexibility with excellent production performances

New EVO technology

Innovative refrigeration system allows to obtain a perfect structure result even if the mixes in the two cylinders have different recipes

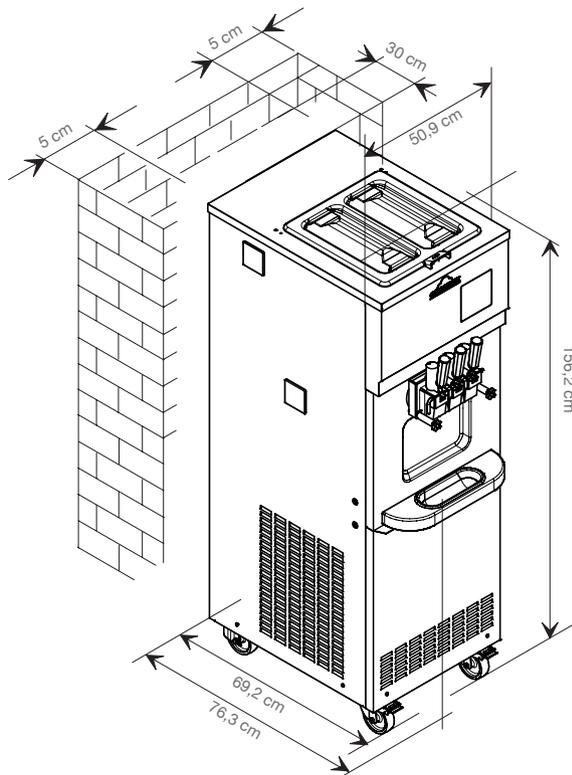
High versatility and flexibility

Satisfy all customers tastes through the simultaneous production of both traditional soft ice cream and frozen yogurt

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
Tre BP AV EVO	2 + 1	Pump	480*	10 + 10	1,35	2,7	10	400/50/3**	Air/Water	R404	250

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

** other voltages and cycles available upon request

Features

Benefits

Independent refrigeration system and new software	The innovative EVO technology allows to work with different products in the two cylinders
Stainless steel pressurized gear pumps	Ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%
Removable pump shaft	For easier cleaning procedures, maximum hygiene and reliability
Interactive display	Communicates with the operator delivering instructions and data regarding machine performance
Tank agitators	Prevent product stratification and helps to reduce foam by maintaining a fluid consistency
Stainless steel beaters	High efficiency beaters with double spirals and idler for a soft and creamy product
Adjustable ice cream flow	Adjustable product flow to meet your specific dispensing speed and volume requirements
Direct expansion cooling cylinders	Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
Defrost system	Possibility to heat the cylinders to simplify the cleaning procedure

100%
CREATIVITY



MISTER
Art



Mister Art:
more than
a machine,
it's a
laboratory
of ideas.



**Gelato
Sorbets**



**Gelato pastry
Gelato treats**



**Semifreddos
Mousse
Creams**



**Gelato on a stick
Gelato cakes
Zuccottos**

The continuous artisanal production machine

This innovative Carpigiani machine produces gelato and frozen pastry specialties, trendy treats that attract demanding customers.

Production

A gelato shop production space has two fundamental machines:

- the Pasteurizer, to prepare mixes
- the Batch Freezer, to produce gelato

Mister Art has an upper tank for pasteurizing mixes, and a cylinder below to freeze gelato, combining a complete gelato production system in just one machine.

Artisanal

Artisanal mixes are prepared in Mister Art's pasteurizing tank using natural ingredients: fresh milk, cream, sugar, eggs, fruit pulp, and so on. The display shows production progress and suggests when to add ingredients.

Continuous

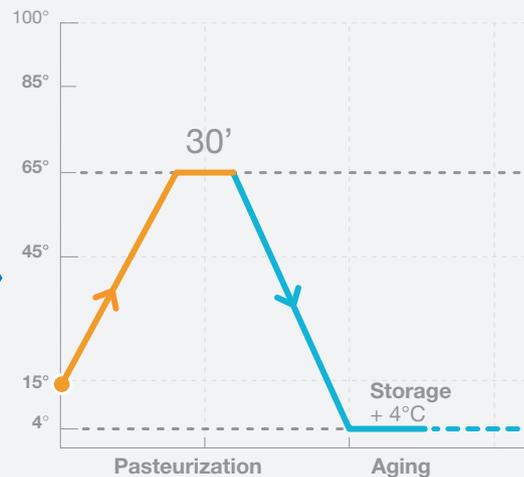
Mister Art's freezing cylinder produces gelato continuously. Every time gelato is extracted, an equal amount of fresh mix is transferred from the pasteurizer into the cylinder, which, continuing the freezing cycle, is always ready with more product.



In the upper tank, the fresh ingredients are mixed and pasteurized at 65°C.

At the end of the cycle, the pasteurized mix is stored and aged at 4°C, ready to be transformed into gelato.

Hot or cold ready-made mixes and UHT mixes can also be produced in the upper tank.

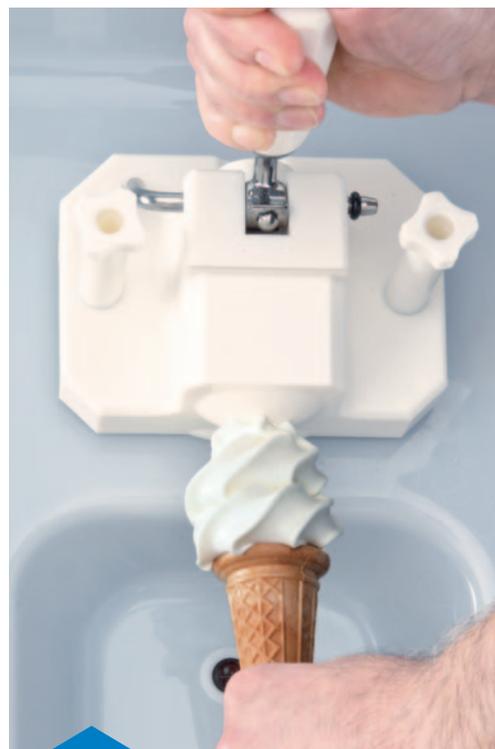


> GELATO AND SORBETS



The beater has the right shape and rotation speed to perfectly dissolve sugars and stabilizers into milk and cream, for smooth, uniform mixes.

Each specialty has a precise production process and the display guides the addition of ingredients.



Lowering the serving lever produces a portion of gelato for a cup or cone. At the same time, new mix is transferred into the freezing cylinder, passing through a pressure pump that increases the mix's **overrun** for a creamier, warmer, flavor-filled gelato.

* GELATO
MIX GELATO 65

The **Mister Art Recipe Book** lists the suggested ingredients and quantities for 10 classic gelato flavors and 5 fresh sorbets. It also features useful information for producing frozen pastries.

With Mister Art it is simple and fast to make gelato pastry. These precious treats are filled with high-overrun gelato, protected by wafers, coverings, and crunch. As soon as they are made they need to be blast frozen to -18°C .

Even stored in a common home freezer, they can be eaten at any time because the gelato maintains its softness and creaminess, thanks to a higher level of air content than classic gelato for cones and cups.



> GELATO PASTRY



Equipped with various nozzles in different shapes and sizes, it is easy to fill cannoli, cups, tarts, and various other sweets.

Precise portions, made with the lever and the freezer's continuous production, make it possible to fill treats nonstop, producing a large quantity of gelato pastries in a short time.



In the pasteurizer, the production and storage temperatures vary according to the product chosen.

For mousses and creams, which contain significant quantities of thickeners, the mix is pasteurized and maintained in liquid state in the tank at 20°C.

Semifreddo mixes, on the other hand, are stored in the tank at 4°C.



> FROZEN PASTRY



Mousse



Creams



Semifreddos

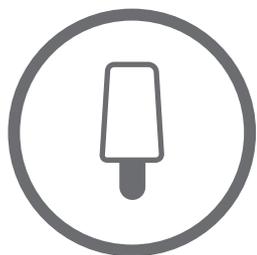


The production program for frozen pastry serves product at a temperature just below 0°C. This way, mousses and creams thicken during cooling, and, once extracted, they are ready to be placed on display at a temperature of 4°C, which is also the right temperature for eating. If you want to store them in freezers, mousses and creams can be frozen to -18°C.

Gelato is often a pleasant reason for spending time with others. Gelato cakes are a great way to celebrate special occasions!

But filling molds to produce cakes, zuccottos, or making gelato on a stick with frozen gelato is often a long, difficult, and stressful task.

With Mister Art this process becomes quick and easy, thanks to the specific freezing program and specially designed accessory.



GELATO ON A STICK, GELATO CAKES, ZUCCOTTOS, AND MANY OTHER IDEAS.



Mister Art has a special freezing program designed for producing partially crystallized gelato with a high overrun.

The gelato flows through the hose and portioning pistol to easily fill wide cake forms or small stick molds.

The gelato maintains its overrun even after blast freezing, making the cake easy to cut and the sticks easy to chew.



Technical specifications



Mister Art
100% Creativity



Pasteurizer capacity	Liters	8 - 10
Freezing capacity	Kg x hour	10 - 20
Power supply	Volts Hz Ph	400 50 3
Nominal Power	kW	2,4
Condenser		Air or Water
Dimensions Air	W x D x H cm	50,5 x 75,5 x 83
Dimensions Water	W x D x H cm	50,5 x 67,5 x 74
Weight	kg	140

Optional accessories

Sprayer with spiral hose

To simplify machine cleaning when production is finished. Attaches to the rapid coupling on the machine. Functions if the machine is connected to the plumbing system.



Hygiene characteristics

Mix tank with controlled storage temperature of 4°C.
Semi-mobile cover to limit opening when adding ingredients.
Dispensing unit made of insulated anti-condensation material.
Nightly self-sanification for gelato, with a pasteurization cycle including all parts of the machine in contact with the product.

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

Mister Art powered by



Dealer