

**CARPIGIANI**  
tecnologia per un mondo più dolce



Soft ice-cream machines

“EXPORT”

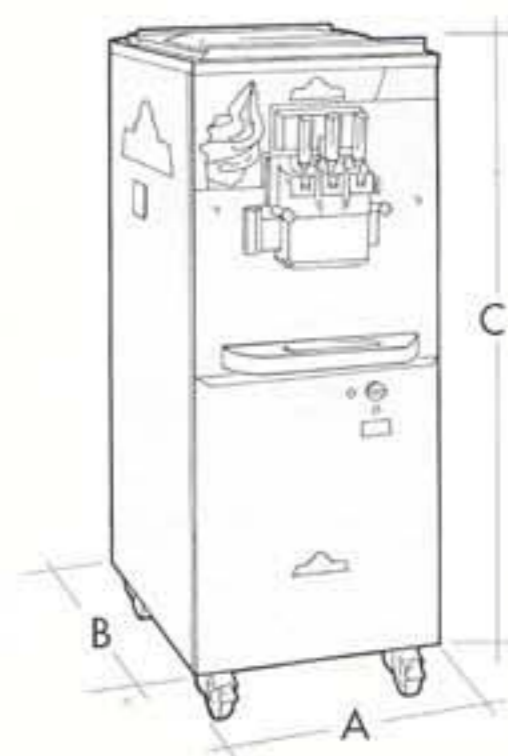
# SOFT ICE-CREAM MACHINES "EXPORT"

The **39 B/p** and **Super 39 B/p** are wheel-mounted soft ice-cream machines with top-class features and functions. Fitted with three taps, they can supply large quantities of ice-cream the **39 B/p**, 426 cornets and hour and the **Super 39 B/p**, 666 cornets an hour- with two separate flavours or mixed.

The famous Carpigiani pumps ensure a high overrun ice-cream, and the exclusive patented **Hard-O-Matic** system guarantees that the consistency is always just right, regardless of the kind of mix used.

Given that these machines are wheel-mounted and water or air cooled, they can be located and shifted easily, whenever convenient.

- Removable self-balancing tub lid.
- Thermostatic system to store mix overnight at hygienically ideal temperature.
- Carpigiani gear pump, the operator can set, for a high ice-cream overrun.
- Thermometer to check the temperature of the mix in the tanks.
- Stainless steel cylinders with direct expansion cooling.
- Refrigerant gas: R22
- High overrun beaters.
- Automatic H.O.M. system to control ice-cream consistency constantly.
- Three-tap door made of excellent insulating material with pistons that expel 100% of the ice-cream.
- Water - or air - cooling (optional).
- Hygienic swinging tap protection.
- Wheels for moving the machine easily.



## Technical Data

| MODEL        | Hourly output * |          |                 | Tank capacity<br>Liters | Pumps | Flavours | Electric power *** |        |        | Installed power<br>kW | Condenser | Net weight<br>Kg. | Dimensions mm. |     |      |
|--------------|-----------------|----------|-----------------|-------------------------|-------|----------|--------------------|--------|--------|-----------------------|-----------|-------------------|----------------|-----|------|
|              | Kg.             | Liters** | 75 gr. portions |                         |       |          | Volt               | Cycles | Phases |                       |           |                   | A              | B   | C    |
| 39 B/p       | 32              | 54       | 426             | 8 x 2                   | YES   | 2+ mix.  | 380                | 50     | 3      | 2,7                   | Air       | 210               | 510            | 740 | 1440 |
| Super 39 B/p | 50              | 85       | 666             | 12 x 2                  | YES   | 2+ mix.  | 380                | 50     | 3      | 3,8                   | Air       | 265               | 560            | 840 | 1440 |

\* The hourly output may vary depending on the mix used.

\*\*Considering an average ice-cream overrun of 70%.

\*\*\* Different electric specifications upon request and with price-surcharge.

Performances featured by a room temperature of 25°C (77°F.) and a temperature of the cooling water of 20°C (68°F.).



Carpigiani

Via Emilia, 45 - 40011 Anzola Emilia (Bologna) Italy  
Tel. (051) 6505111 - Fax (051) 732178

Authorised distributor