

The logo features a stylized white cloud above the brand name "CARPIGIANI" in a bold, white, sans-serif font. The text is underlined.

Technology making your
job easier



Labo XPL

Electronic Batch Freezers for Artisan Gelato

Labo XPL are electronic batch freezers that are easy to use and ideal for any ice cream manufacturer. They are sturdy and tireless, made to keep working and producing a vast array of different ice creams: from dairy to fruit, sorbets, and cremolatas.



Labo XPL in fact have 3 variable batch freezing programs for different types of production.



Gelato

This program applies more cold, to increase the consistency and body of dairy ice cream. Operators can always change the hardness of the ice cream to suit their preferences.



Gelato Fruit

This program applies less cold for more delicate fruit ice creams and sorbets with a more intense flavour. This optimum chill control prevents errors and wasted energy



Slush Fruit

This program crystallises perfectly fresh fruit cremolatas to make a product that is always smooth and even. The cycle can be programmed according to the amount and density of the finished product.



Hard-O-Time

This exclusive system serves to obtain excellent consistency time after time; during production, the LCD will constantly show the time programmes with the arrow keys and the time still needed to reach the ideal consistency.

POM Beater

Without a central shaft and with wide blades that can withstand the cold, and for total ice cream extraction. It is rigid, lightweight and has scraping, self-regulating Scrapers to keep the cylinder clean and performing at all times.

Post-refrigeration

Very useful for larger models, where it serves to re-activate refrigeration during the extraction process, thus maintaining the consistency of the ice cream to the end of the batch.

Labo XPL

Carpigiani Systems for Artisan Gelato using XPL machines



The range of XPL machines, for making artisan gelato is a full range because it includes electronic LABO XPL batch freezers, PASTO XPL electronic pasteurizers and AGE XPL storage/ageing tanks.

All Carpigiani machines have been designed and made to comply fully with HACCP international safety and hygiene standards.

Technical features

MODEL	Production		Qty. mix per freeze		Electric power			Installed power kW	Condenser	Dimensions at the base cm			Net weight Kg
	kg	litres	Min. kg	Max. kg	Volt	Hz	Ph			Width.	Length.	Height.	
Labo 20 30 XPL	20/30	28/40	3	5	400	50	3	2.9	Water/Air*	50	65	140	230
Labo 30 45 XPL	30/45	42/60	5	7.5	400	50	3	4	Water/Air*	50	65	140	270
Labo 40 60 XPL	40/60	56/84	7	10.5	400	50	3	6	Water/Air*	50	65	140	370

The quantity per cycle and the hourly production rate will vary according to the mix used. Max. values refer to the classic Italian gelato that is served using a spatula.

* air condensers are available at extra charge.

Labo XPL are made by Carpigiani, which has a UNI EN ISO 9001 and SA 8000 certified Quality System.

Dealer

Carpigiani
helps you smile!



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