



Technology making your
job easier



Pasto XPL

Electronic Pasteurizers for Ice Cream Mixes

Pasteurization is a heat treatment discovered by scientist, Louis Pasteur, to kill disease-carrying germs in food without affecting their nutritional and natural sensory qualities. After heating, the mix remains at a high temperature for the time required to kill all germs and then it is quickly chilled and stored at 4°C.



Pasto XPL machines are electronic pasteurizers that are easy to use, simple to manage and ideal for any ice cream manufacturer when it comes to making, storing and maturing any type of ice cream mix. Heating and refrigeration are dry and therefore, at constant efficiency because no build-up is formed as in liquid bath systems.

There are 3 automatic pasteurizing programs.



Pasteurization at 65°C

This cycle is recommended for milk-cream mixes, known as “white-based” mixtures; to better preserve the fragrance and aroma of the fresh cream in the ice cream.



Pasteurization at 85°C

This cycle is recommended for milk-egg mixes, known as “yellow-based” mixes; for maximum hygiene and safety with heat treatment of the egg yolk.



Pasteurization at 90°C

This cycle is recommended for milk-cocoa mixes, known as “chocolate-based” mixes, to guarantee the solubilisation of the plant fibres in the cocoa.



Spigot

Easy extraction outlet tap, allows the exact amount of mix you wish to extract. For the maximum hygiene, after ever extraction, the internal piston sends all of the mix back into the hopper, eliminating any residues along the pipe. It is fully removable, washable and can be inspected.



Beater

With mobile blades, for mixing liquid ingredients and to make it easier to disperse and melt the solid ingredients such as sugar. It offers a swirling or gentler beating motion according to the amount and type of mix.



Black-out and water supply interruption

After a black-out or water supply interruption, the machine will check the temperature of the mix and decide whether to resume the operation in progress or to repeat the pasteurization cycle.



Pasto 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		Electric power*			Installed power kW	Condenser**	Dimensions at the base cm			Net weight Kg
	Min. litres	Max. litres	Volt	Hz	Ph			Width.	Length.	Height.	
Pasto 30 XPL	15	30	400	50	3	3,4	Water	39	85	103	140
Pasto 60 XPL	30	60	400	50	3	6,5	Water	39	85	103	162
Pasto 60+60 XPL	2x30	2x60	400	50	3	9,6	Water	70	85	103	300

*Other voltages and cycles available at additional cost

** Air condensers are available at extra charge.

Performance refers to an ambient temperature of 25°C and 20°C water temperature at the condenser

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

Dealer

Carpigiani
helps you smile!



Via Emilia, 45 - 40011 Anzola dell'Emilia BOLOGNA, Italy Tel. +39 051 6505111 carpigiani.com