

**CARPIGIANI**

tecnologia per un mondo più dolce

**Holiday**  
3

Limone

Fragola

CARPIGIANI

**Holiday**  
3

CARPI

Floor standing machines for the production of soft ice cream, yoghurt ice cream, sorbets and desserts

**SOFT-ICE**  
FLOOR

# HOLIDAY 3 TRE B/p Plus

The soft ice-cream gives to the palate a delicious sensation which is fresh and bursting with flavour. The image of the ice-cream itself can be both creative and exiting with the options this machine brings.

These machines are all electronic and they have TWO tanks which mix the ingredients, TWO cylinders for the production and THREE levers for pouring the ice-cream. In this way is possible to produce two soft ice-cream flavours, like chocolate and custard or lemon and strawberry, which are available from the side taps, whereas from the central tap is possible to have a different flavour of ice-cream.

The **HOLIDAY 3** distinguishes itself for its presentation which is colorful and eye-catching and designed to immediately identify the production point of this delicious ice cream; the machine is supplied also with unique decorations giving a more visual point of sale.

The **TRE B/p Plus** is a more simple machine, even though the production and service characteristics are the same as the Holiday 3.



\*With optional cone holder and shelf.



# HOLIDAY S3 SuperTRE B/p Plus

You can count on the soft ice-cream being always fresh and creamy every time you pull the lever.

These powerful electronic machines are ideal in order to create specialized offerings where, if requested by the customer, the ice-cream can have different toppings where, if requested by the customer, the ice-cream can have different can have different toppings like chocolate sauce or pralines and in this way can the ice-cream can become a dessert delicious in every season. The machines have TWO tanks to mix the flavors and THREE levers in order to pour the ice-cream. In this way is possible to obtain ice-cream flavors separately or mixed. It can produce a large amount of ice-cream in order to cope with busy periods.

**HOLIDAY S3** is the colorful machine designed to personalise the selling point and tempt the customers to buy an ice cream. This machine has a big production capacity in order to provide ice cream even during busy periods and in order to produce large quantities of ice cream to take away.

The **SuperTRE B/p Plus** has the same production and service characteristics of the S3, with a more simple look.



\*With optional cone holder and shelf.

Holiday S 3\*



Super Tre B/p Plus



# SuperUNO B/p Plus

The specialised production of soft ice-cream and yogurt/ice-cream, can be done by one machine. This machine has only ONE tank to mix the flavors and only ONE cylinder for the production of the ice-cream and only ONE lever for pouring.

The **SuperUNO B/p Plus**, even though is a powerful machine, is very compact and the presentation is minimalist by choice. Because of the minimalist look, it's easy to allocate a space for it in any shop that wants to produce soft ice-cream in a very simple but mass produced way.

Even a specialised shop, which wants to produce the yogurt/ice-cream type, can, with this machine, fill up the Napoli containers, because its cylinder for the production is designed for this use.



# Accessories and publicity supporter

We prepared these series of accessories and support options in order to personalize the SOFT-ICE corner, so that clients who come to the selling points are enticed to buy an ice-cream. To order one of the machines you need to use the appropriate code:



ROTATING CONEHOLDER



LATERAL TRAY



DOUBLE SIDED ROTERS FOR THE SOFT ICE-CREAM

## n. 1 ROTATING CONEHOLDER

Code 102260470 - Has 5 holders made of transparent plexiglass and can be mounted on the left or right of the machine.

## n. 1 LATERAL TRAY

Code 193010420 - Can be utilized to hold the equipment which is for immediate use like: cups, spoons, napkins, etc ...; it can be used on the left or right of the machine.

## n. 4 DOUBLE SIDED ROTERS FOR THE SOFT ICE-CREAM

Code 757400043 - 35x50h cm. Made of shiny PVC, to put on top of the machine.

## n. 1 TRIDIMENSIONAL MEDALLION FOR YOGURT

Code 757900058 - 37 x 72h cm. Made of PVC, reproduce a cup full of yogurt/ice-cream garnished with fruit to be displayed near the machine.

## n. 1 LUMINOUS DISPLAY FOR SOFT ICE-CREAM

Code 757900085 + 757700038 - 50 x 60h cm. With aluminum frame which combines the delicious ice-cream with the luminous display.

## n. 1 YOGURT LUMINOUS SIGN

Code 757900057 - cm. 50 x 60h with metallic frame, puts together the delicious idea of the ice cream and the attractive luminous sign.

## n. 1 GLASS DISPLAY FOR THE SOFT ICE-CREAM

Code 757900078 - 35 x 50h cm. Made of adhesive PVC, to stick on window shops in order to entice the passers by people to buy an ice-cream.

## n. 4 SOFT ICE-CREAM T-SHIRT

Code 757900074 - to characterize the soft ice cream makers.



TRIDIMENSIONAL MEDALLION FOR YOGURT



SOFT ICE-CREAM T-SHIRT



LUMINOUS DISPLAY FOR SOFT ICE-CREAM

GLASS DISPLAY FOR THE SOFT ICE-CREAM



cm 35

YOGURT LUMINOUS SIGN



cm 45

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# The SOFT ICE-CREAM Carpigiani machines for floor standing

CARPIGANI introduced new floor standing soft ice-cream machines, in order to combine high performance and reliability to the electronic production management.

It can be used in many different ways: you can produce the perfect soft ice-cream, or the more contemporary and healthy yogurt/ice-cream, or refreshing sorbet, or the creamy winter desserts.

## The mixing tubs

In the upper part of the machines there are tanks that are designed to mix the ingredients before they get transformed into ice-cream. The tanks are kept cool at a temperature of +4°C, whether the machine is operational or not. The temperature is constantly monitored by a digital thermometer.

## The pump gears

The mixtures feed the production cylinders through the patented gear pumps which, pressurising the mixtures with the air, developing an ice-cream that is bigger in volume; with an overrun of up to 80%.

## The production cylinders

In the center part of the machines you can find the horizontal cylinders for the production, where special auto-adjusting gears highly efficient guarantee a perfect mixing for the ice-cream.

## The Hard-O-Tronic system

The mixing is constantly controlled by the electronic system Hard-O-Tronic, which enables the operator to choose the more appropriate density for the ice-cream. In this way you can simply program the machine to produce ice-cream, yogurt, sorbet or other products.

## The distribution taps

They are protected by a hygienic tap which can be removed only at the moment the ice-cream needs to be poured.

## The production cycle

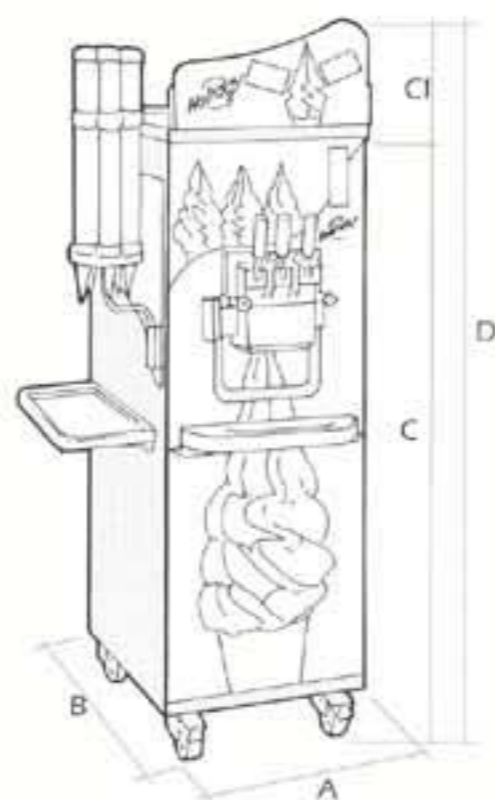
Via the distribution taps you can control the dosage the production of soft ice-cream.

The mixture goes at the same time from the refrigerated tank to the mixing cylinder, and it becomes immediately frozen. In a simple, hygienic and fast way you can produce quantity soft ice-cream ensuring it is always fresh.

## The mixture for ice-cream

It is possible to utilize all type of mixture: the ones made from fresh ingredients or with fast and simple to prepare ones; or utilizing liquid mixtures already mixed and pasteurized, which can be found in practical, hygienic and sealed packaging.

With these type of mixtures you don't require any sort of preparation.



## The technical characteristics

- Electronic panel watertight, which has self explanatory symbols for the different functions: production maintenance, washing etc...
- Flashing light which tells you when the tanks has reached the minimum level;
- Front of the machine designed to pour ice-cream in big tubs;
- Wheels with breaks to make sure that the positioning of the machine is efficient safe and easily repositioned if required.
- The electronic controls and refrigeration system are built taking into account current international standards;
- Air cooled condenser fitted with every machine;
- Water cooled condensor available on request

| MODEL             | Portion da 75 g | Portion per hour | Tank capacity | Electric power |    |        |     | Net weight | Dimensions mm |     |      |     |      |
|-------------------|-----------------|------------------|---------------|----------------|----|--------|-----|------------|---------------|-----|------|-----|------|
|                   | cc              | No.              | litres        | volt           | Hz | phases | kW  |            | A             | B   | C    | C/I | D    |
| HOLIDAY 3         | 130             | 400              | 10+10         | 230 / 400      | 50 | 3      | 2,4 | 220        | 505           | 610 | 1480 | 250 | 1730 |
| TRE B/p Plus      | 130             | 400              | 10+10         | 230 / 400      | 50 | 3      | 2,4 | 220        | 505           | 610 | 1480 | —   | —    |
| HOLIDAY S3        | 130             | 530              | 18+18         | 230 / 400      | 50 | 3      | 4   | 255        | 560           | 710 | 1480 | 250 | 1730 |
| SuperTRE B/p Plus | 130             | 530              | 18+18         | 230 / 400      | 50 | 3      | 4   | 255        | 560           | 710 | 1480 | —   | —    |
| SuperUNO B/p Plus | 130             | 470              | 10            | 230 / 400      | 50 | 3      | 2,5 | 183        | 430           | 800 | 1440 | —   | —    |

Other voltages are available against price surcharge.  
The hourly production may vary according to the type of mix and refers to 25°C room temperature and to 20°C of water temperature, if water cooled.