

## “Dispensing” soft counter machine



### A“Soft” Revolution

In light of our customers' latest demands, and in virtue of the experiences we've gained through working with important international food chains, CARPIGIANI is proud to present the new countertop and floor SOFT machine equipped with a semi-automatic portion controller. The challenge we posed was to **eliminate the barrier between the customer and the machine**, making the equipment totally accessible and practical for anyone eager to taste our SOFT ice cream.

### How it works

The erogation system works through a vertical movement; by pressing the only button found on the control panel, the cone or cup is raised an adjustable distance and then lowered once it has been filled with creamy SOFT ice cream. The machine, equipped with a control panel capable of controlling erogation and blocking, **requires minimal and basic maintenance**. The automatic pasteurization system guarantees the highest hygienic standards for the served product.



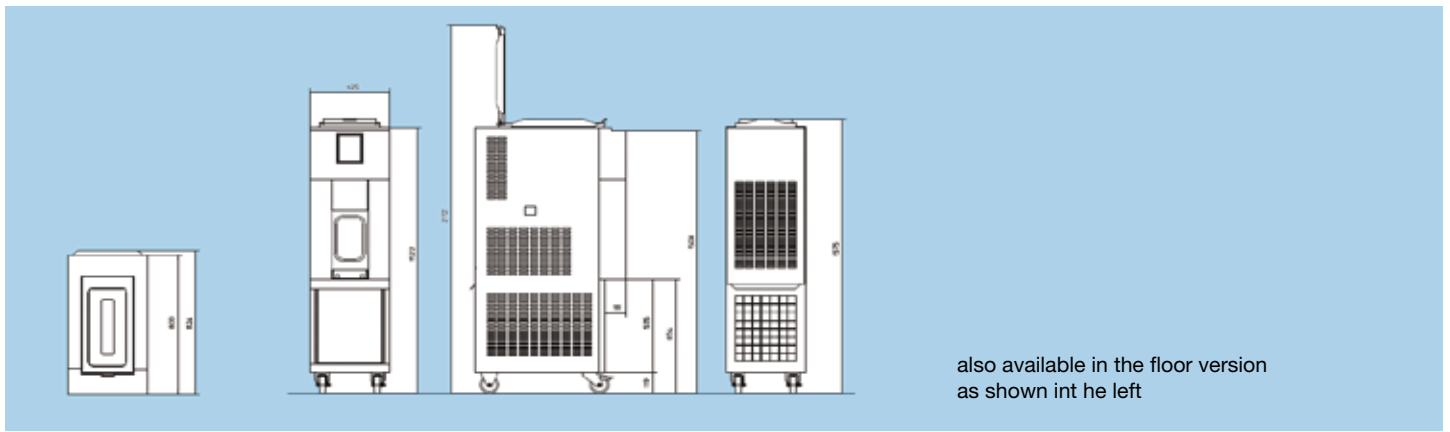
MODEL	Hourly production* 75 gr portions	Bowl capacity litres	Flavours	Electrical specifications			Installed Power kW	Net weight Kg
				Volt	Phases	Cycles		
SA 191 G SA 191 P	250 270	18 12	1	230	1	50	3	120

\* Hourly production may vary according to the mix used and operating conditions. Data has been collected at 25°C room temperature.

Due to continuous improvements arising from constant research and development this data is subject to change without notice.



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## Technical Characteristics

- Mix feeder with pump or (P) or gravity (G)
- Variable overrun setting (30-80%, based on mix, version, pump)
- Adjustable cone and cup holder
- Refrigerated tub
- Control panel able to control erogation and block according to user needs
- High-use beater
- LED mix level
- Electronic consistency control

## Special Characteristics

- User monitoring system TEOREMA
- Tokendispenser
- ONLY YOU customization
- Carpigiani support table
- "Color" version

## Technical Data

### BEATER MOTOR

0,9 kW

### APPROXIMATE WEIGHTS

Net weight: 120 Kg

Gross weight: 140 Kg

### DIMENSIONS

L x W x H: 29" x 35.6" x 60.4"

### AIR CONDENSATION

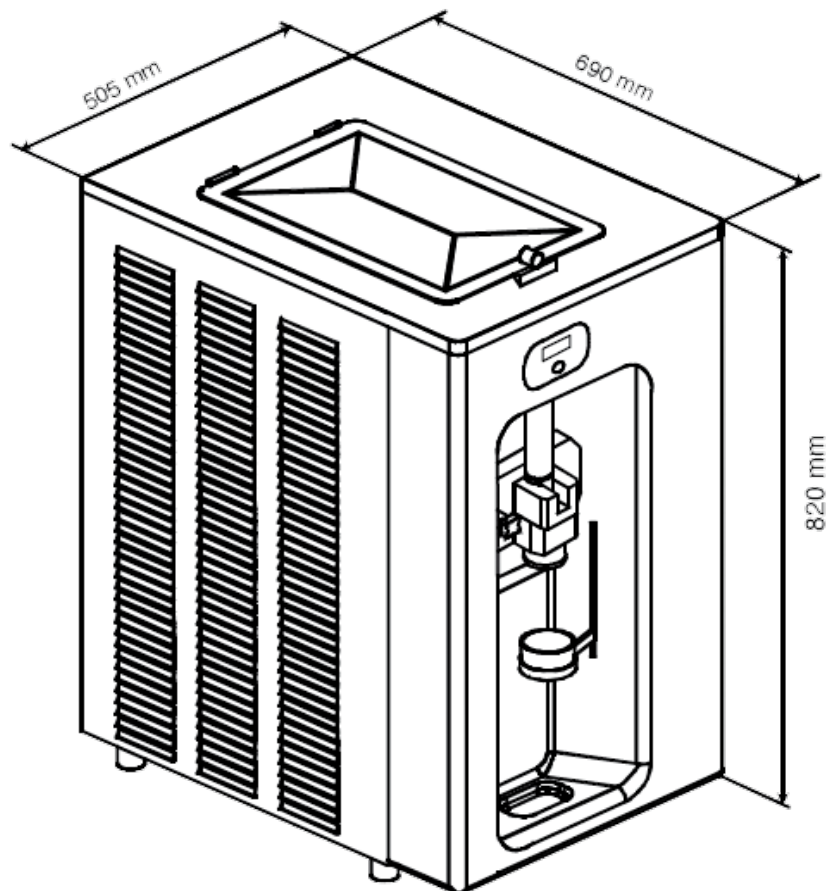
Space requirements: 80 mm

### REFRIGERATION UNIT

Compressor: 1,8 kW

Refrigerant: R404A

Fuse size: 16A



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