

Labotronic HE High Efficiency Indispensable.

Artisanal gelato
just like you want it.
And much more...



Labotronic HE
High Efficiency.
Indispensable.





> QUALITY

Just one button for
many programs.



Gelato Excellent

The gelato is well constructed, scoopable, soft, and creamy, able to remain in the display case for an extended amount of time. This program is particularly elastic, allowing for greatly reduced production quantities.



Gelato Speed

This production program is fast. The gelato is perfect - consistent and dry, ready for the blast freezer. It is the ideal solution for high season, when the batch freezer is being used at maximum production capacity.



Gelato Hard

The gelato is more compact, dense, and stable, ideal for those who prefer to use a scoop to serve gelato. The gelato can go straight into the display case if there isn't time for the blast freezer.



Gelato Simply

- 1 Gelato Cream (Dairy Gelato)
- 2 Gelato Fruit
- 3 Fruit Ice (Fruit Sorbet)

With this program, the operator chooses one of the three preconfigured cycles, simplifying the job. Production can be handled by an employee who is not an expert because the batch freezer will produce the gelato according to the chosen program: **Gelato Cream, Gelato Fruit, Fruit Ice.**



Fruit Cremolata

The program uniformly and perfectly crystallizes water, fruit, and sugar into a fresh, delicious, thirst-quenching treat.

Labotronic HE-I



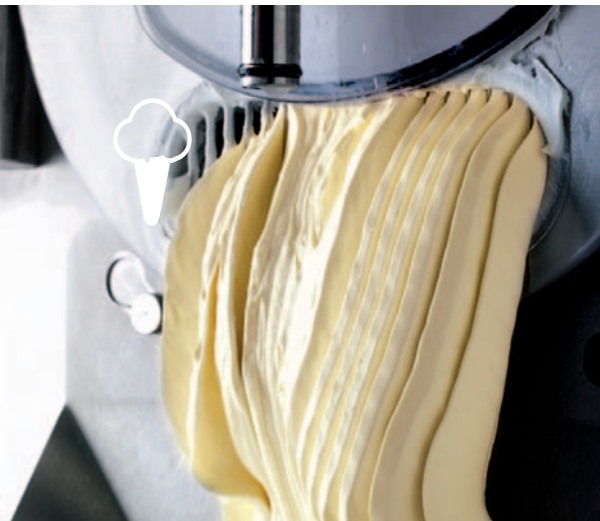
Two high-range batch freezers are also available with an **inverter**: **Labotronic 20 90 HE-I** and **25 110 HE-I**. This option makes it possible to increase the number of production programs available to the gelato artisan.



Gelato Garnish

This program makes it easier to produce trays of layered gelato. You can freeze the gelato, extract a part into the tray, and keep the rest in the cylinder to maintain its consistency.

After having added filling and allowed to harden the first layer, the rest of the gelato is ready for extraction for another layer or to finish the tray.



Gelato Manual

With this program the operator can vary the number of beater RPMs throughout the gelato production cycle, manually managing the freezing process.



Variiegated Gelato

Using the inverter, during gelato extraction the beater speed can be reduced, to the point of completely interrupting extraction without stopping the freezer or closing the door. This interruption makes it possible to easily variegated the gelato. When ready to continue, simply increase the speed again. The gelato, which has maintained its consistency, will start coming out again so you can completely fill the tray.



> PERFORMANCE

Many functions
at your service.

Hard-O-Dynamic®
Controlling the cold.
The key to making
the gelato you want.

H-O-D Dynamic Control of Gelato Consistency.

Once the preferred freezing program has been started (Excellent, Speed, Hard, and so on) and the final consistency has been chosen, the exclusive and patented H.O.D. system automatically controls and manages all thermal exchanges, dynamically modulating cold gas and hot gas for all the following possible combinations:

- 1. Mix quantity**, minimum, medium, or maximum load.
- 2. Mix type**, a rich cream gelato or a delicate fruit sorbet.
- 3. Gelato quality**, the desired finished product.

LCD Display

During the dynamic freezing of the gelato, the display shows:

1. The name of the chosen program
2. The current consistency, updating as the mix hardens
3. A bar chart that reflects the increasing consistency of the gelato
4. The final consistency, which can be easily changed throughout the program

With Hard-O-Dynamic® there is no change in timing, temperature, or beater speed for each type of gelato. The only thing that changes is how the cold temperature is used.



The beater has no central shaft. Its **POM blades** - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.

To maintain the consistency of the gelato during extraction, the **post cooling** function injects cold into the gelato as it comes out of the cylinder.



Labotronic HE High Efficiency.





> CONVENIENCE

New solutions for maximum **convenience** during use.



The operations of adding mix and extracting gelato are done **standing straight**.



The sprayer is located on the front panel of the machine for easy cleaning of the cylinder and the chute. The sprayer can also be locked to facilitate handling during use.



All commands remain accessible when the hopper cover is open so that the operator can start production while adding mix.



The shelf mat is designed to firmly hold trays and tubs in position while gelato is being worked on.

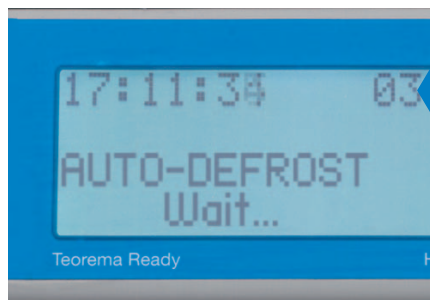


> SAFETY

More operational safety and **more control** during production.



With TEOREMA, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.

Reduced risk of injury, with corners even more rounded where the operator works.





> HYGIENE

Easy cleaning,
guaranteed hygiene.

The cylinder and front panel are a single piece for maximum cleanliness and hygiene. This design also eliminates all gaps behind the paneling, where condensation and ice could work to shorten the life of the machine.



The extraction chute is removable to facilitate the removal of all gelato residue, for complete cleaning.

Washing of the cylinder can be sped up by heating the surface, which rapidly detaches and melts any residual fat left over from production.

Even cleaning the panels is a quick job because with the **Scotch-Brite treatment** the steel does not stain and is resistant to fat residues.

With the "cold storage" program, **the hygiene of any residual gelato left inside the cylinder is guaranteed** even during prolonged pauses in production.



> SAVINGS

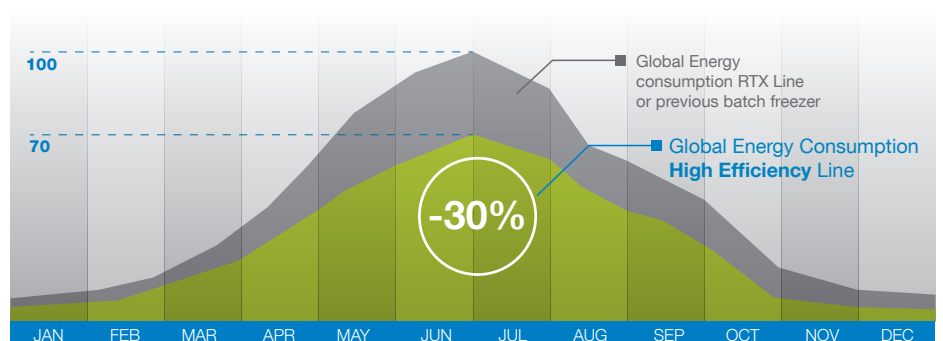
Reduction of production times and consumption of electricity and water.

Carpigiani's HIGH EFFICIENCY technology, featuring an exclusive algorithm that electronically controls thermostatic valves, high-efficiency electric motors, and new high-performance condensers, determines the maximum efficiency for the freezing of the gelato, with **significant savings of production time and consumption of electricity and water.**

Compared to efficient gelato machines that are about 10 years old, **the total energy savings for gelato production is around 30%.**



HE
high efficiency





Labotronic HE

High Efficiency.

Indispensable.

Production characteristics



	Gelato								Cremolata
	Qty per Batch				Qty per Hour				
	Mix Used kg		Gelato Produced liters		Mix Used kg		Gelato Produced liters		
	Min	Max	Min	Max	Min	Max	Min	Max	
Labotronic 10 45 HE	1,5	7,5	2	10,5	10	45	12	63	6,5
Labotronic 15 60 HE	2,5	10,5	3,5	15	15	60	21	84	9
Labotronic 20 90 HE	3,5	13	5	19	20	90	28	135	11
Labotronic 25 110 HE	4,5	17	6,5	24	25	110	35	152	14
Labotronic 20 90 HE-I	3,5	13	5	19	20	90	28	135	11
Labotronic 25 110 HE-I	4,5	17	6,5	24	25	110	35	152	14

Technical Specifications



	Electrical Supply*			Nominal Power	Fuse	Condenser**	Dimension cm at Base			Net Weight
	Volts	Hz	Ph				W	D	H	
Labotronic 10 45 HE	400	50	3	6,4	16	Water	52	65	140	270
Labotronic 15 60 HE	400	50	3	7,6	20	Water	52	65	140	320
Labotronic 20 90 HE	400	50	3	9	25	Water	52	65	140	345
Labotronic 25 110 HE	400	50	3	11	32	Water	52	85	140	420
Labotronic 20 90 HE-I	400	50	3	9	25	Water	52	65	140	345
Labotronic 25 110 HE-I	400	50	3	11	32	Water	52	85	140	420

The quantity per cycle and production time vary based on mixes used.

The "Max" values refer to classic Italian artisanal gelato.

Performance values refer to 25°C room temperature and 20°C water temperature in the condenser.

* Other voltages and cycles available with surcharge. ** Air condenser available with surcharge.

Labotronics are manufactured by Carpigiani using a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate;

Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

Dealer

