



Pasto XPL Age XPL

Technology
that makes your
job easier.

Pasto XPL



Electronic Pasteurizers for Gelato Mixes

Pasteurization is a thermal treatment discovered by the scientist Louis Pasteur that kills microbial pathogens in food while maintaining nutritional value and taste. After heating, the mix remains at high temperature as long as is necessary to complete sanitation. It is then quickly cooled and stored at 4°C. The Pasto XPL electronic pasteurizers are easy to use, simple to manage, and useful in all gelato shop production areas for producing, storing, and aging every kind of gelato mix. For the 60+60 model, the heating and cooling of each vat occurs sequentially, not in parallel. Heating and cooling are done with a dry procedure, therefore without the incrustation typical of liquid systems.

Three automatic pasteurization programs

Pasteurization 65°C



This is the heat treatment suitable for milk-egg mixes, otherwise known as “yellow base”, without denaturing the proteins of the egg.

Pasteurization 85°C



This is the heat treatment suitable for the most common mixes, milk-cream mixes, otherwise known as “white base” for maximum hygienic safety.

Pasteurization 90°C



This is the heat treatment suitable for milk-cocoa mixes, otherwise known as “chocolate base” to intensify the aroma of cocoa.

Age XPL



Electronic Aging Vats for Gelato Mixes

After pasteurization, the mix is transferred to aging vats, the Age XPL, where it is stored and aged at 4°C, safe from bacterial contamination.

A dry refrigeration system guarantees efficiency and durability. The beaters are the right size for keeping all the mix moving, spinning continuously or at intervals.

Age 60 XPL

Aging vat suited for a medium-sized gelato shop, providing a larger supply of mix.

Age 60+60 XPL

Two aging vats for an even larger supply of mix, and for those who produce different types of mix. The two tanks have separate refrigeration systems to allow for independent use.



Beater

With mobile blades, suited for mixing liquid ingredients and for facilitating the dispersion and disintegration of solid ingredients like sugars. It can spin quickly or delicately, depending on the quality and quantity of the mix. In the 30 liter pasteurizer the beating is constant and the blades are fixed.



Spigot

Easy to use for measuring out the quantity of mix to be extracted. For maximum hygiene, after each extraction the internal piston pushes all the mix back into the tank, eliminating any residue within the pipe. It can be completely disassembled, washed, and inspected.



Blackout and Water Shortage

In the case of an electrical blackout or shortage of water, when conditions return to normal the machine measures the mix temperature and decides whether to continue the current session or to restart the pasteurization process.



Carpigiani Installations for Artisanal Gelato using XPL Machines

The XPL range can be used for artisanal gelato production installations because it is complete, including LABO XPL electronic batch freezers, PASTO XPL electronic pasteurizers, and AGE XPL aging vats. All Carpigiani machines are designed and manufactured in full compliance with international safety and HACCP hygiene regulations.

Pasto XPL

Technical Specifications



	Production		Electrical Supply*			Nominal Power	Fuse	Condenser**	Dimension cm at Base			Net Weight
	Min liters	Max liters	Volts	Hz	Ph				kW	A	W	
Pasto 30 XPL	15	30	400	50	3	3,4	16	Water	39	85	103	140
Pasto 60 XPL P	20	60	400	50	3	9,8	16	Water	39	85	103	162
Pasto 60+60 XPL	2x30	2x60	400	50	3	9,6	32	Water	70	85	103	300

Age XPL

Technical Specifications



	Tank Capacity		Electrical Supply*			Nominal Power	Condenser	Dimension cm at Base			Net Weight
	Min liters	Max liters	Volts	Hz	Ph			kW	W	D	
Age 60 XPL	20	60	230	50/60	1	1,1	Air	39	85	103	100
Age 60+60 XPL	2x20	2x60	230	50	1	1,7	Air	70	85	103	187

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.

The Pasto XPL and Age XPL 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

