



153

Twin twist, counter top pump machine. Perfect to produce soft ice cream and frozen yogurt.
Practical



Equipped with peristaltic pump, it is easy and fast to maintain

High versatility

Give free space to your imagination and create gelato cups as well as new soft delights and single portions

A cool look

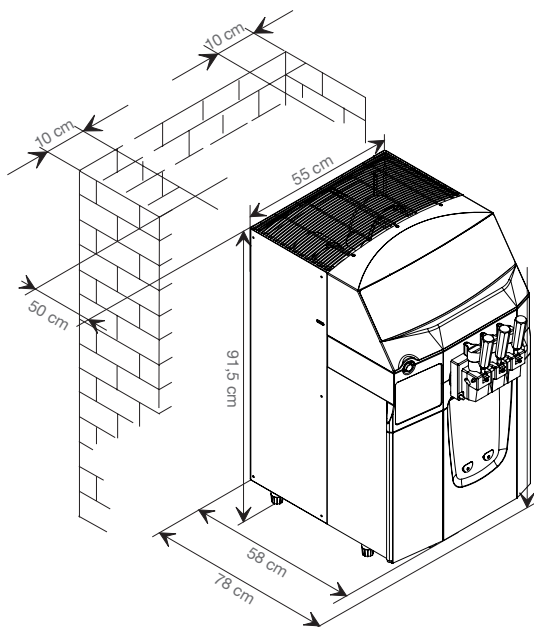
Available in two colors, total white and total black, the machine can be adapted to all types of shop

Practical

Equipped with a front refrigerated cabinet and practical removable tanks



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Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Single portions dispensing head

With interchangeable nozzles to make single portions and delights



Self closing device

The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Room Temperature Max - Min	Power Supply	Cooling System	Refrigerant	Net Weight kg
153	2+1	Peristaltic pump	330*	2x5	1,2	2,5	42°C 10°C	230/50/1**	Air	R404	120

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Two beater motors and separate cooling systems

Versatility

Direct expansion cooling cylinder

Peristaltic pumps

Adjustable ice cream flow

Cooling ventilation flow

Front mix filling

Defrost system

Benefits

The independent cylinders allow simultaneous production of different types of ice cream

To use cylinders independently one from each other

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

To easily and quickly clean the machine

Adjustable product flow to meet your specific dispensing speed and volume requirements

To optimize space footprint, so to install the machines one next to each other

Front refrigerated cabinet with practical removable tanks

Possibility to heat the cylinder to simplify the cleaning procedure

153 is produced by Carpigiani with Quality System UNI EN ISO 9001.

All specifications mentioned must be considered approximate;

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