



Labo XPL P

The technology
that powers
your work.

Labo XPL P

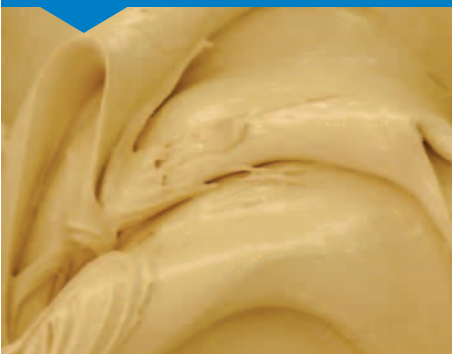


Electronic Batch Freezers for Artisanal Gelato

The Labo XPL P are batch freezers that are easy to use, simple to manage, and useful in any gelato production area. Solid and tireless, they have rounded corners where the operator works, significantly reducing risk of injury.

Three variable freezing programs, suited to different types of production

Gelato



This program uses more cold to increase the consistency and body of milk-based gelato. Operators can change the hardness of the gelato to suit their preferences.

Gelato Fruit



This program uses less cold to produce intensely flavored fruit gelato and sorbets that are more delicate. This optimized management of cold temperatures reduces errors and energy waste.

Slush Fruit



This program perfectly crystallizes fresh fruit cremolata, making a product that is always uniform. The program can be personalized based on the quantity and density of the final product.



Hard-O-Time®

With this exclusive system the gelato consistency will always be perfect. During production, the LCD display shows the time programmed with the arrows and the elapsed time to reach the ideal consistency.



POM Beater

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.



Post Cooling

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.



Convenience

The sprayer is located on the front of the machine for easy cleaning of the cylinder and the chute, and to avoid having to cross over the door. 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 operations of adding mix and extracting gelato are done **standing straight**.



Cleaning

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.

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.

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



Optionals

Steel door

With a surcharge, it is possible to have a classic door in stainless steel instead of the standard polymer one. This change does not affect any of the machine's production characteristics.

Shelf mat

With a surcharge, the shelf can be fitted with a mat, useful to keep firmly in place 16 x 36 cm trays, 24 x 36 cm trays, and the classic cylindrical tubs, as gelato is worked on.





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.

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Technical Specifications



	Production		Qty mix per freeze		Electrical Supply			Installed Power	Fuse	Condenser	Dimension cm (W and H at Base)			Net Weight
	kg	Liters	Min kg	Max kg	Volts	Hz	Ph	kW	A		W	D	H	kg
Labo 20 30 XPL P	20/30	28/40	3	5	400	50	3	4	12	Water/Air*	52	65	140	230
Labo 30 45 XPL P	30/45	42/60	5	7.5	400	50	3	5	16	Water/Air*	52	65	140	270
Labo 40 60 XPL P	40/60	56/84	7	10.5	400	50	3	5,5	16	Water/Air*	52	65	140	370

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

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

* An air condenser is available with surcharge.

Labo XPL machines 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

Carpigiani helps you smile!



Via Emilia, 45 - 40011 Anzola dell'Emilia BOLOGNA, Italy Tel. +39 051 6505111 carpigiani.com

