

# Magica E-PAY

## Self-service



# CARPIGANI SOFT SERVE & SHAKE CONSULTING

**CARPIGANI SOFT SERVE & SHAKE CONSULTING** consultants transform your idea into a successful business!



**Operations Management**

**Machine Configuration & Settings**

**Food Style**

**Mix & Recipe Development**

Self-service  
single flavor  
counter-top and  
floor-standing  
machines with  
**contactless  
payment  
technology**





## E-PAY Self-service

The technology that allows you to dispense predetermined portions of soft serve with the push of a button.



## PERFORMANCE AND QUALITY



### Creamy Soft Serve Gelato

Thanks to the H-O-T system and the product feed system it is possible to set the desired consistency for creamy Soft Serve, from a delicate vanilla up to a strong chocolate.



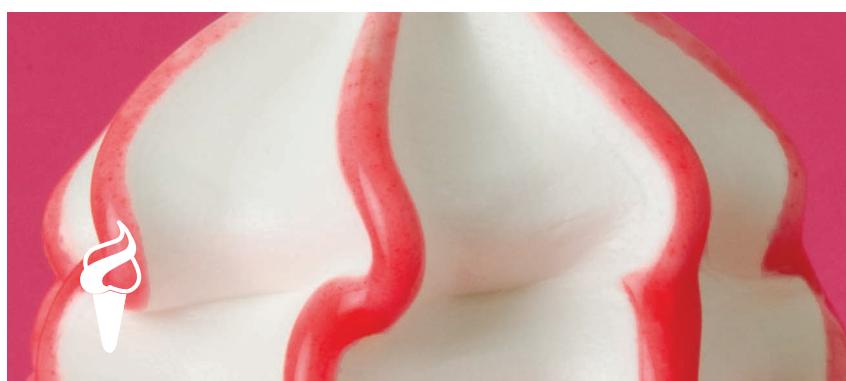
### Soft Serve Sorbets

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and the product feed system.



### Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system.



### Variegated Gelato

Thanks to the pressurized syrup system it is possible to automatically variegate the gelato, creating homogeneous lines of syrup only on the crests, thus having three different proposals.



## PERFORMANCE AND QUALITY



1

1) choose your gelato

**Only for the Magica E-PAY Colore version**  
you can choose between 3 options:  
single flavor ice cream & two ice creams with flavored syrup on the crests



2

2) choose your size:  
small or large



3

3) pay using the contactless device



4

4) once payment has been confirmed, position the cup and press "OK".

The ice cream is ready!



## > PERFORMANCE AND QUALITY

**Hard-O-Tronic®.** The electronic control system gives you the power to quickly choose the consistency of the Soft Serve in a simple manner and change it for a variety of styles of your choosing.

### MIX FEEDING SYSTEM



**Pump - Version P**  
Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermoplastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!

### BEATER



**2E-RSI High Efficiency Beater**  
Ideal for soft and Creamy Soft Serve. Stainless steel beater with plastic scrapers and removable shaft.



**1.75 L Direct expansion cylinder.** Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.



## CONVENIENCE

New solutions for maximum **convenience** during use



### Tank Agitator

Prevents product stratification during storage and improves heat exchange during pasteurization.



### Portions

Possibility to set two different portion sizes, small or large, and to set a different price for each size.



### 10" touch screen display

Guides the customer step-by-step in dispensing their soft serve. It allows you to customize the background colour and product name, choose between cone or cup, set the price based on the selected portion, and more.



### Contactless technology

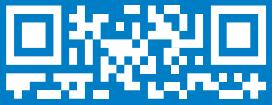
It makes the machine fully self-service to enable portion dispensing only upon **contactless payment** via credit card, smartwatch, or digital wallet.

Parameters List		
U10	Lev. Beep Enable	1
U11	Min Cone Dimens.	2
U12	Max Cone Dimens.	5

**Quick selection parameters** for making small variations in the size of ice cream to be dispensed.



## CONVENIENCE



QR CODE



Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



**Drip tray** avoids overflowing from washing or spillage during production. Increasingly helpful for high production self-service machine.

**Cup holder Arm**, completely removable for complete cleaning thanks to the "bayonet" attachment.



**Standard Cup holder** with base diameter of 62 mm. As an Optional, certain shapes and sizes can be customized upon request.

**Pressurized system (only for Magica E-PAY Colore models)** for dispensing syrups, the machine feeds two containers in the lower part for specific syrups with the desired flavor. The third container is supplied for the daily washing of the syrup lines.





## > SAVINGS

New **high-performance** electric gearmotors and condensers

### Choice of **COOLING**

#### **Water Cooled machine**

Refrigeration system is cooled thanks to the inlet and outlet water circuit, conveniently located at the rear of the machine.



#### **Air Cooled machine**

Thanks to the rear chimney, it is possible to optimize the installation space and to place the machines side by side.



#### **Independent pump transmission**

Extends the life of the pump and gears. Ensures flexibility with high performance.





## › SAFETY

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



### Ergonomic design

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



**Column light** to warn the operator if the machine has alarms or if the mixture is running out.

### Black-out and water outage

After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



### Teorema

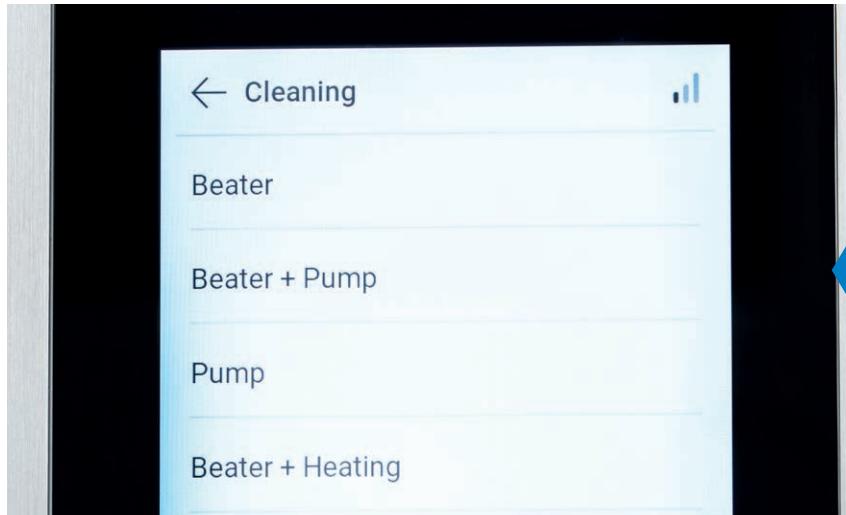
Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.





## HYGIENE

**Scheduled start.** Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.



**Menu: Multifunctional Cleaning.** Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.



**Secure dispensing.** Once the cup approaches the ice cream dispensing door, the extraction always takes place in a protected area thanks to the shaped protection plexiglass. For thorough cleaning, the protection can be removed.



### Wash kit

Water Tap is added over the tank to facilitate cleaning.



### Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.

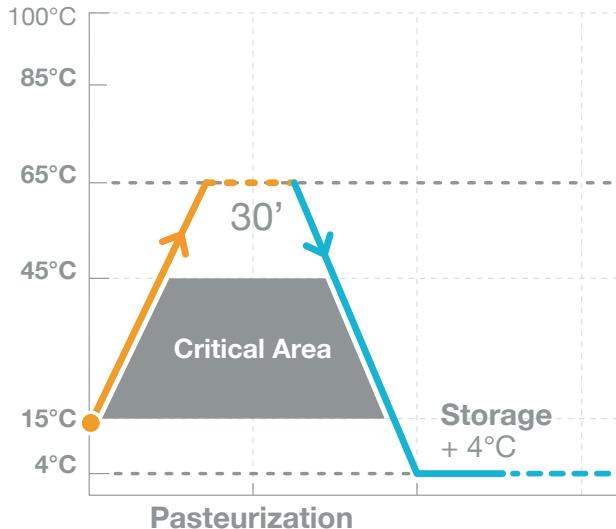
### Carpi Clean kit





## HYGIENE

Easy cleaning,  
guaranteed hygiene



**Standard.** With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



### Removable pump shaft

Simplifies cleaning procedures, guaranteeing maximum hygiene and reliability.

**Ergonomic plastic tank lid with key lock.** Ensure the hygienic safety of the machine by preventing accidental opening by the public.



Legend: ONLY Optional upon purchase Optional available even after purchase

# MACHINE CONFIGURATION

## SALES CONFIGURATION

### CHOOSE THE VERSION



Standard version



**Color version**  
(only for 241 Magica E-PAY Colore models)

### CHOOSE TYPE AND SIZE



Cup



Cone

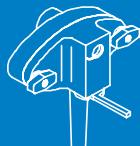
### CHOOSE PORTION QUANTITY



adjustable portion  
from 65 gr to 120 gr

## TANK CONFIGURATION

### CHOOSE THE PRODUCT FEED SYSTEM



Pump

Optional



Wash kit

## BEATER & DOOR CONFIGURATION

### TYPE OF BEATER

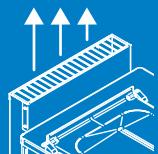


2E-RSI Beater

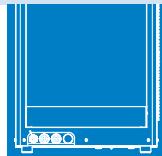
# MACHINE CONFIGURATION

## › TECHNICAL CONFIGURATION

### CHOOSE THE TYPE OF CONDENSATION



Air Cooled machine



Water Cooled machine

### CHOOSE THE TYPE OF POWER SUPPLY



Power supply  
Single-phase / Three-phase

## › ACCESSORIES CONFIGURATION

Optional



Teorema

## WHO WE ARE

**Carpigiani Services.** Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 500 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.

World Wide Service Network of



## WHAT WE OFFER

**Original spare parts.** Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.



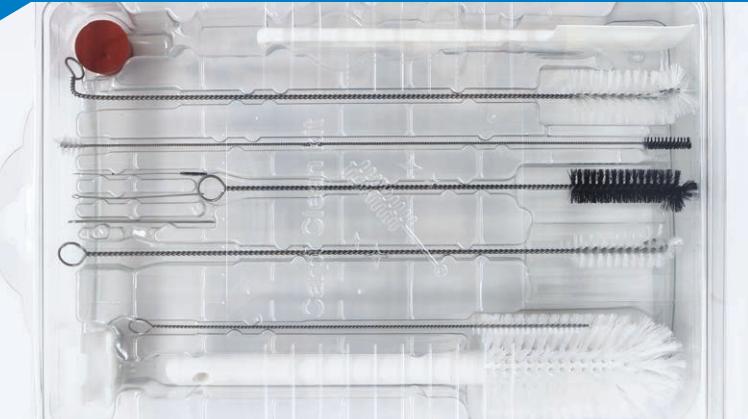
### Carpi Care kit



6  
MONTHS

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit**. Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

### Carpi Clean kit



## WHAT WE OFFER

**Specialized technicians.** Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.



### Preventive maintenance.

Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

**Extended Warranty.** Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



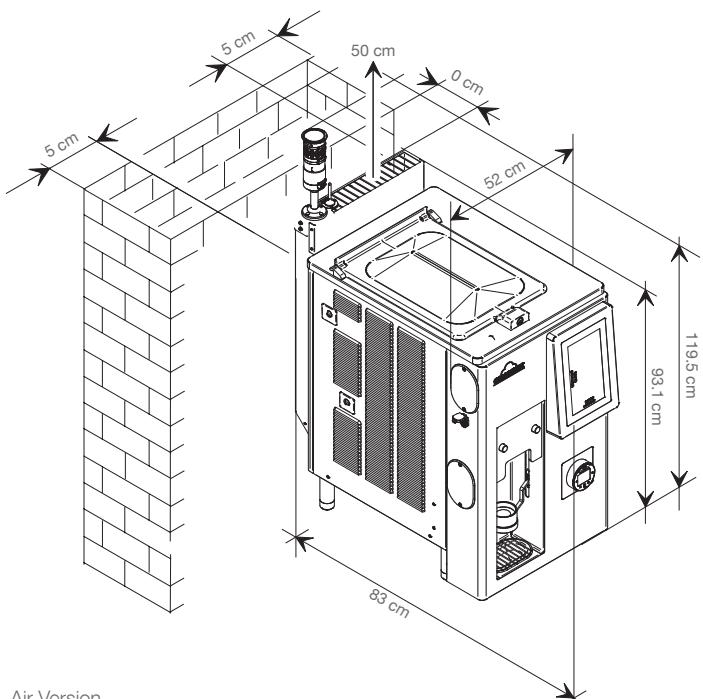
**Scheduled Cleaning.** Possibility of entrusting the periodic cleaning of the machine to expert technicians.

**Teorema.** Teorema Remote Control and diagnosis system for remote monitoring of machine operation.

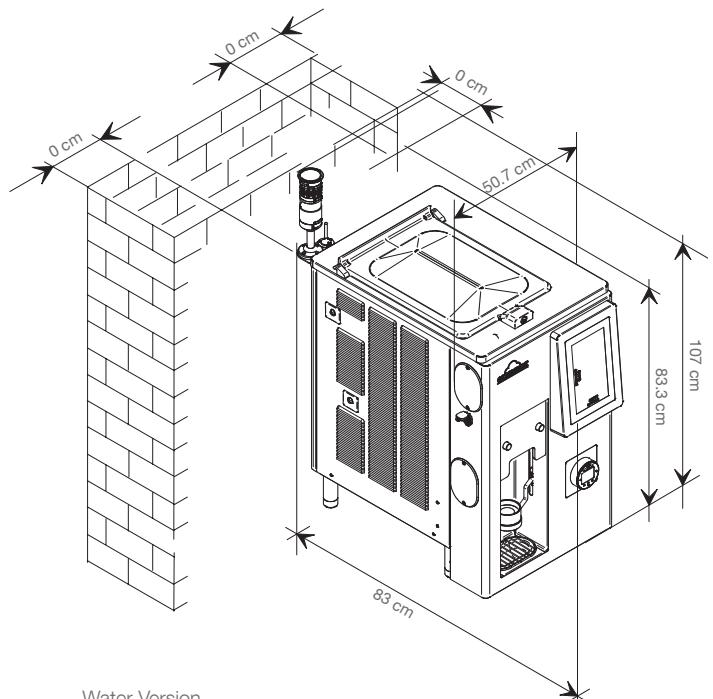
The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



## Technical Data - Dimensions



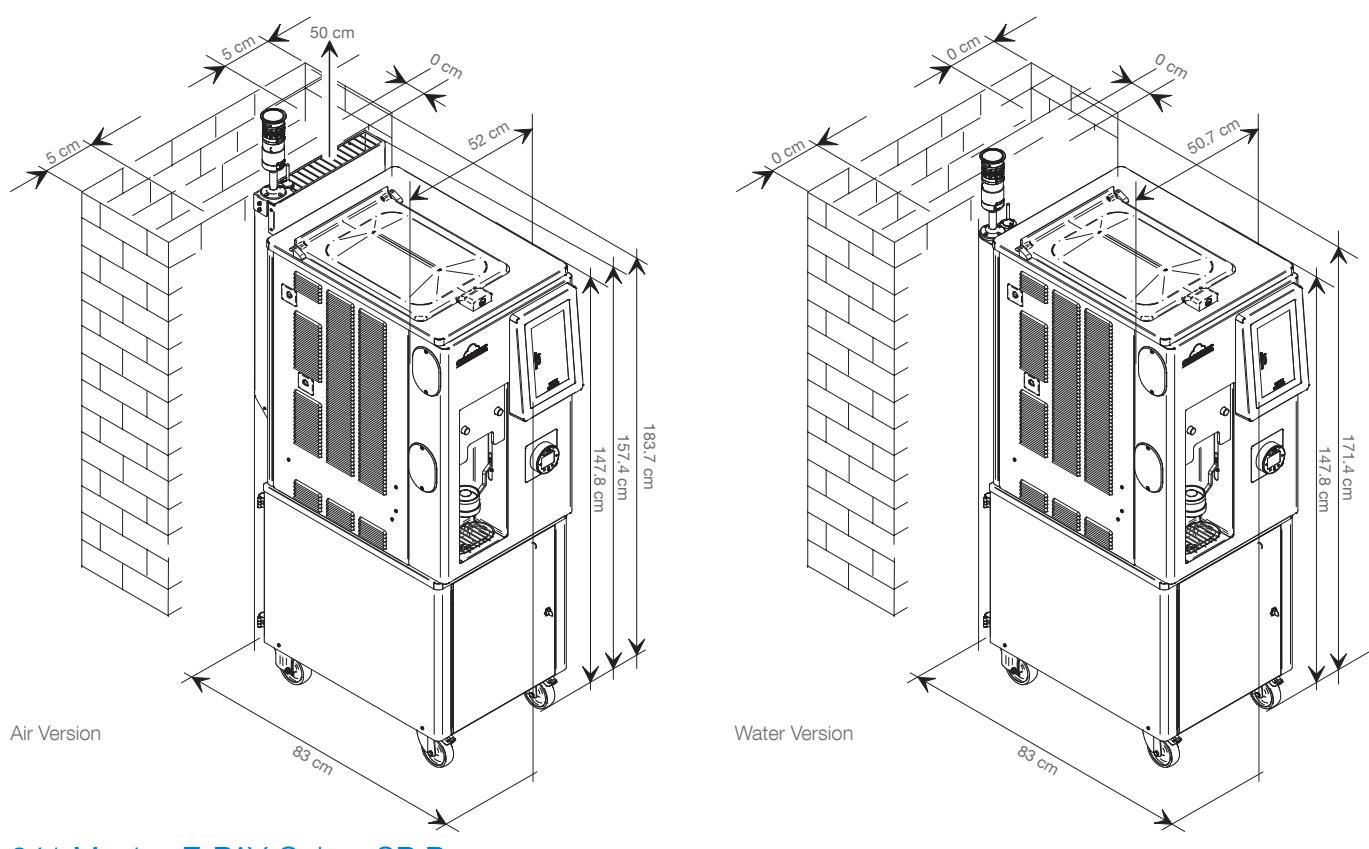
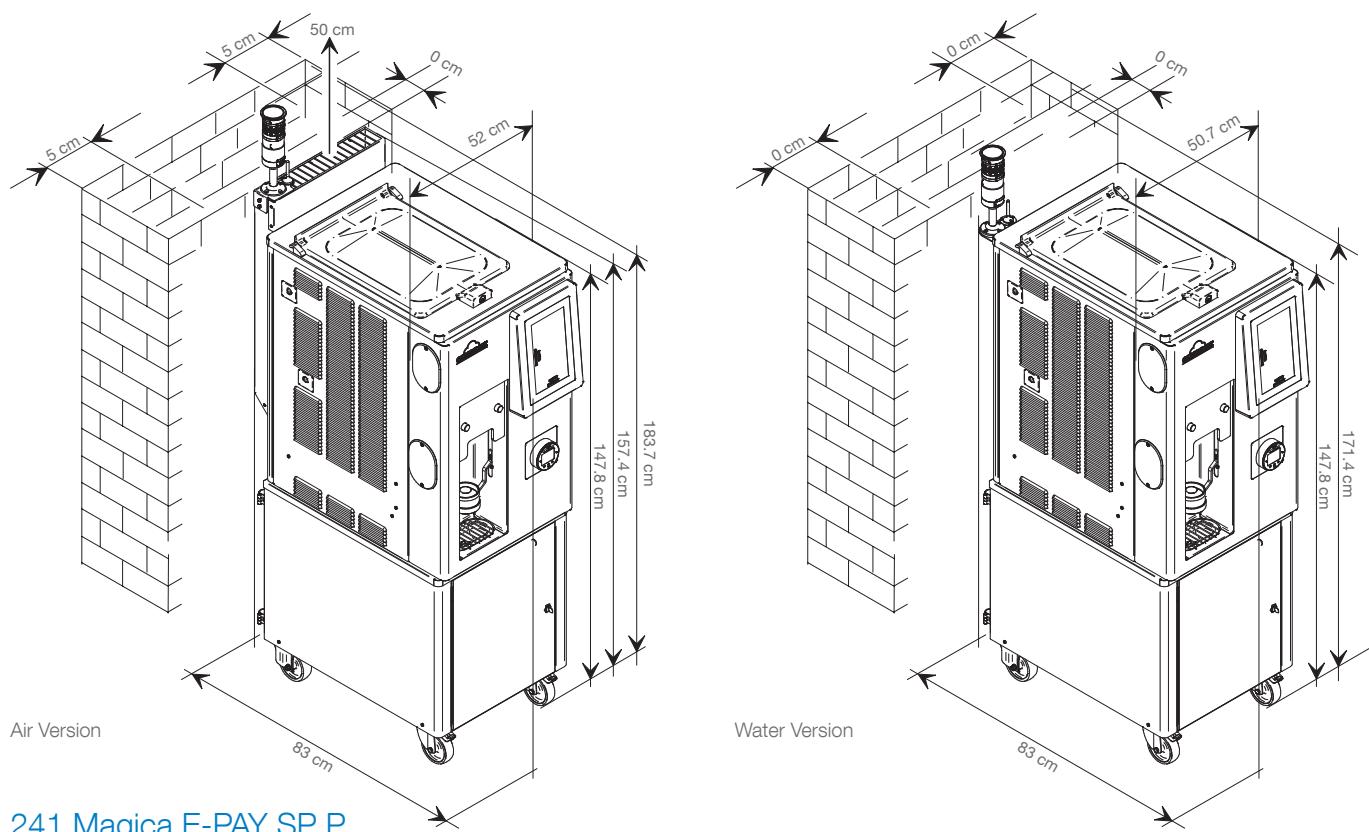
Air Version



Water Version

241 Magica E-PAY counter top SP P

## Technical Data - Dimensions



# Magica E-PAY

## Self-service



	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
241 Magica E-PAY counter top SP P	1	Pump	320*	12	1.75	2.9	10	400/50/3**	Air, water optional	R455A or R454C	146
241 Magica E-PAY SP P	1	Pump	320*	12	1.75	2.9	10	400/50/3**	Air, water optional	R455A or R454C	223
241 Magica E-PAY Colore SP P	1+2 variegates	Pump	320*	12	1.75	2.9	10	400/50/3**	Air, water optional	R455A or R454C	235

\*production capacity depends on the mix used and the room temperature    \*\*other voltages and cycles available upon request.

Magica E-PAY Self-service are 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.



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