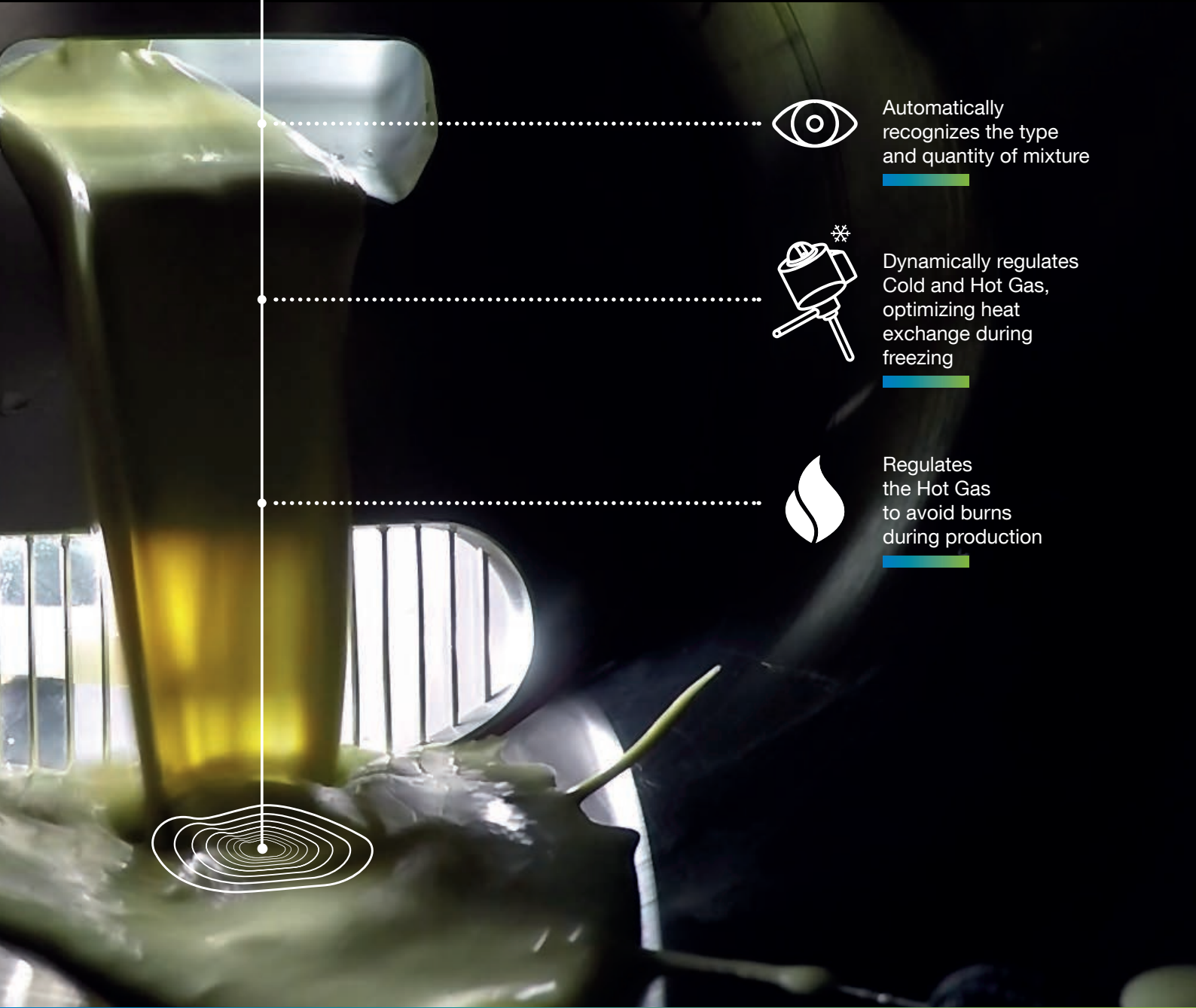


Maestro HE





HOT-COLD-DYNAMIC[®] ADAPTIVE



Automatically recognizes the type and quantity of mixture



Dynamically regulates Cold and Hot Gas, optimizing heat exchange during freezing



Regulates the Hot Gas to avoid burns during production



INTELLIGENT TECHNOLOGY
THAT DECIDES WHAT'S BEST FOR YOUR RECIPE

Maestro
HE
High
Efficiency.
Discover
the value
of high
efficiency.





MAESTRO IN THE GELATO SHOP

Maestro's technology is patented. In **Maestro**, hot and cold temperatures are produced just by the refrigeration compressor and four integrated circuits, all managed by the **Hot-Cold-Dynamic® Adaptive** system.

Maestro benefits from all **Carpigiani's** experience with **Labotronic**, the most popular artisanal gelato batch freezer in the world, featuring intelligent and dynamic management of the whole production process.

21

GELATO PROGRAMS

13

different production options for artisanal gelato

2

different production programs for Sicilian Granita and cremolata

6

programs for sauces and toppings



Cooling and freezing

Hot-Cold-Dynamic® Adaptive. Smart technology that decides what's best for your gelato. Regulates the **cold gas** according to the quantity and quality of the product being made, for perfect gelato, slushes, and sorbets.

Gelato Excellent

Choosing this program, the gelato is well constructed, soft, and scoopable, ready to spend a lot of time in the display case. The program allows for very small production batches.

Gelato Speed

Faster production, the gelato is consistent and creamy, ready for the blast freezer.

Gelato Hard

Using this program with standard mixes, the gelato will be very compact and dry, ideal for those who prefer using a gelato scoop for serving.



Gelato Simply

With this program, the operator uses one of the three preconfigured cycles, simplifying production: creamy gelato, fruit gelato, fruit sorbet.

Gelato Hot

The mix is prepared directly in the batch freezer, where it is heated, pasteurized and transformed into gelato.

Gelato Hot Age

The mix is produced, pasteurized, and aged. Then it is transformed into gelato.

Gelato Hot&Cold

To heat and cool the mix and then turn it into gelato.

Gelato Zero+ Sorbet Zero+

Production cycles that make it possible to freeze recipes with low solids, with an average reduction of 40% of total solids (sugars, fats, and others) compared to traditional recipes.



Gelato Crystal

With this program we produce the special milk- and fruit-based Gelato Crystal.*

***Crystal:** semi-dense gelato ideal for quickly creating desserts of any shape thanks to its easily shaped consistency. When frozen, the Crystal turns into an innovative gelato.



Ice Cream

This program and the special beater** allow the production of Ice Cream.

** for all models. Also available as a spare part.

Gelato Manual

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

Gelato Filled

For making multilayered trays. You can freeze and dispense a part of the gelato to prepare a layer, keeping the rest of the gelato in the cylinder.

After having added variegate to the first layer, the rest of the gelato is ready for final extraction and tray decoration.

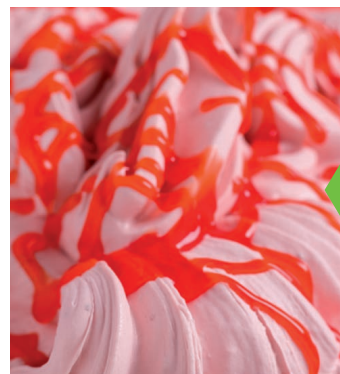


Sicilian Granita

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.

Fruit Cremolata

Uniformly crystallizes this delicious, fresh, thirst-quenching fruit cream.



Sauces and Toppings

With these programs you can make flavoring sauces for the white base and toppings for the gelato produced.

Chocolate Sauce - Egg Yolk Sauce

Fruit Sauce - Chocolate Topping

Cream Topping - Fruit Topping



MAESTRO IN THE PASTRY AND CHOCOLATE SHOP

Maestro benefits from all Carpigiani's experience with Pastrochef, the most popular pastry cream pasteurizers in artisanal production areas. It is indispensable for the automatic production of sweet specialties that require accurate production processes and great precision of temperatures and processing, especially when it comes to tempering chocolate.

23

PASTRY PROGRAMS

6

programs to produce six different types of creams

8

programs for working chocolate

9

special programs, useful for desserts and gelato



Heating and cooking

The **Hot-Cold-Dynamic[®] Adaptive** system regulates **hot gas** with maximum precision, based on the product being made, avoiding burning and incrustations, for high-quality creams, sauces, and chocolate candies.

Semifreddo Base. Ideal for producing neutral bases for semifreddos to be flavored with poached fruit, liquor, chocolate, hazelnut, zabaione, orange paste, coffee, and so on.

Poached Fruit. The candied fruit sauce's freezing point drops, making it perfect for filling gelato cakes and semifreddos.

Yogurt. With milk and milk probiotics, you can produce healthy and natural food.

Kefir. Kefir is a fermented milk beverage gaining popularity, due to its functional and organoleptic properties. Compared to yogurt, milk fermentation is done by a hetero-genic pool of microorganisms: lactic acid bacteria, vinegar bacteria, and yeast. It is the base raw material for making frozen kefir mixes.

Infusion. To marinate special flowers and herbs, to prepare original sorbets.

Crepe Mix. To make a pasteurized batter, perfect for making crepes.

Rice. To cook and maintain rice structure. Good for desserts and gelato.

Inverted Sugar. Automatic program producing this ingredient commonly used in confectionery and chocolate.

Eggs Pasteurization. Heat Treatment program to correctly pasteurize egg whites yolks or both for culinary or pastry recipes.



Tempering Dark, White, and Milk Chocolate. Three cycles for tempering chocolate, very precise and accurate. Make chocolates and all types of candy.

Tempering Chocolate Speed. To speed up tempering, optimizing production times.

Ganache Cream. To fill chocolates and desserts.

Spreadable Cream. To produce exquisite chocolate and hazelnut creams.

Tempering Cocoa Butter. Innovative tempering program to crystallize cocoa butter for use in chocolates products such as cremino or ganache.

Melting Chocolate. Temperature controlled program to melt chocolate, chocolate & pastry coating and other anhydrous fillings.





Pastry Cream. To produce classic pastry cream, pasteurized. Great for cream puffs, cannoli, cakes, and to create other specialties like chantilly cream.

Zabaione. Delicious cream with marsala flavoring.

Fruit Cream. An alternative to pastry cream, with all the freshness of fruit.

Panna Cotta. The traditional dessert. Serve on its own or with sauces.

Gelatin for Desserts. To add a shine to cakes, treats, and desserts in general.



Bavarian Cream. To produce a basic, neutral cream that can be personalized with cream and fruit flavors, and then mixed with whipped cream for cakes and treats.



MAESTRO PERFORMANCE AND QUALITY

44 complete gelato and pastry processes to make a wide variety of excellent specialties.



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.



The beater's POM blades - impervious to the hot and cold - facilitate the **complete extraction of the gelato and creams**. It has self-adjusting scraper blades to maintain the cylinder clean and efficient.



To ensure the success of each program, **the display guides the operator, showing** the production phases, temperatures, and suggestions for adding ingredients.



The machine includes **a recipe book with detailed recipes and information on ingredients** that can be downloaded by scanning the QR Code on the front of the machine.



MAESTRO CONVENIENCE



Thanks to the inverter it is possible to **variegate the gelato** in the tray without stopping the machine or closing the door: the beater speed can be reduced to the point of stopping the output of gelato allowing for easy spreading of the topping, then by increasing the speed the flow of gelato will resume.

Moreover, the **shelf mat** is designed to hold small and large trays and tubs in place during product extraction.



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



3E beater or all models. Ideal for producing Ice Cream. Also available as a spare part.



Customizable Menu to show ONLY the most used cycles.

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



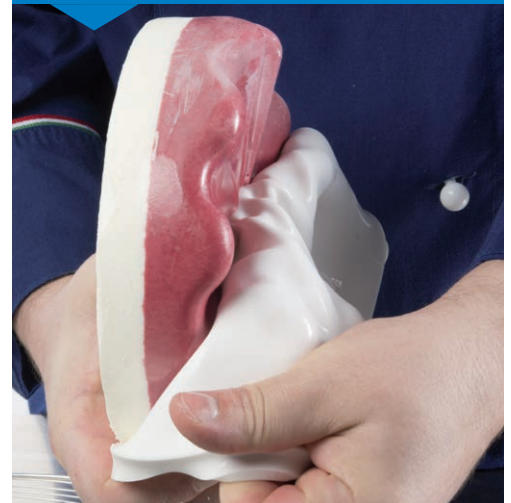
MAESTRO CONVENIENCE

Crystal Dispensing Door

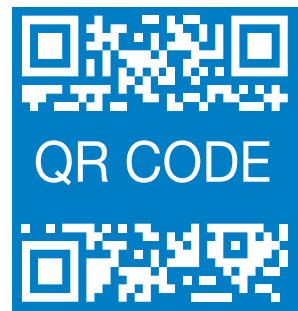
Ideal with the Crystal program for filling containers and jars directly from the machine.



Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.



The new stainless steel sprayer is located on the front of the machine for an easier cleaning of the cylinder and the chute, and to avoid cross maneuvers with the door. The sprayer can also be locked to facilitate handling during use.



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.



MAESTRO CONVENIENCE

With the **infuser** in the beater you can spread the flavors in a simple, safe and hygienic way.



With the **Water Filling** function you can **deliver the precise amount of water** required in the recipes and or in cleaning, saving time and avoiding dosage errors.



easy way!

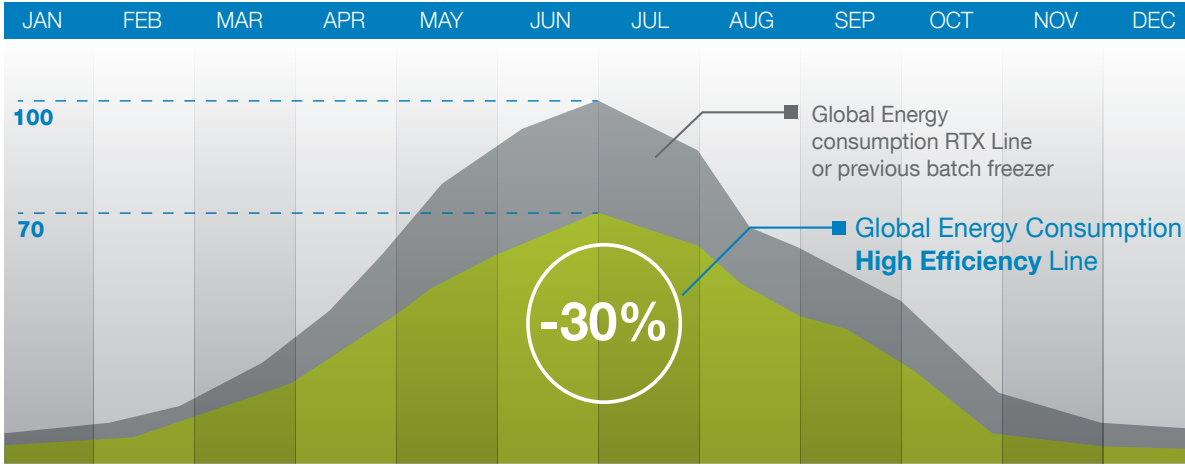


easy way: prepare and pasteurize the mix with your batch freezer.



MAESTRO SAVINGS

HE high efficiency



ANNUAL CONSUMPTION ELECTRICITY AND WATER

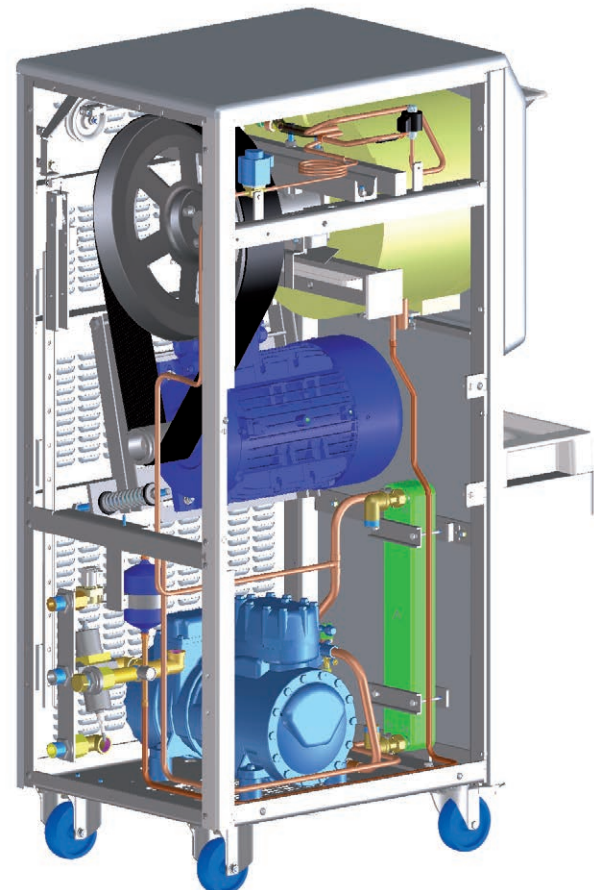


Carpigiani's HIGH EFFICIENCY technology, featuring an exclusive algorithm that electronically controls thermostatic valves, high-efficiency electric motors, and new high-performance condensers, determines the maximum efficiency for the freezing of the gelato, with **significant savings of production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

Maestro HE offers significant savings in energy consumption (electricity and water), **up to 30%** compared to RTX batch freezers or previous models.

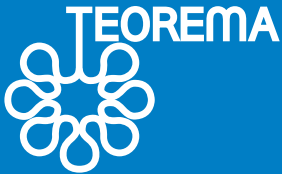


The HOT GAS technology, exclusive to Carpigiani, allows for great versatility during production and an **important energy savings compared to other forms of heating.**

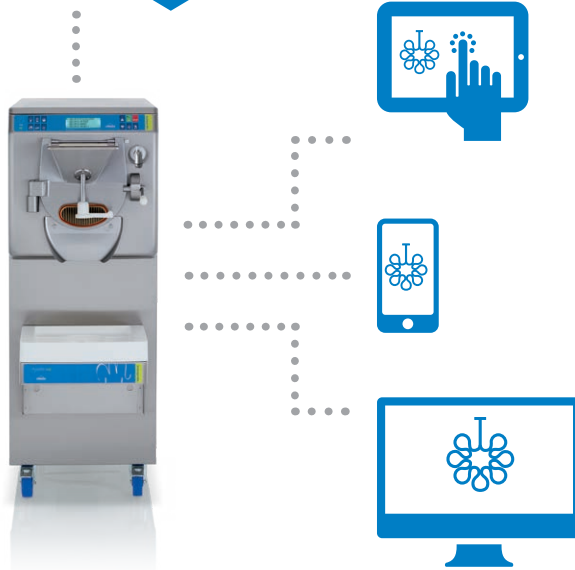




MAESTRO SAFETY



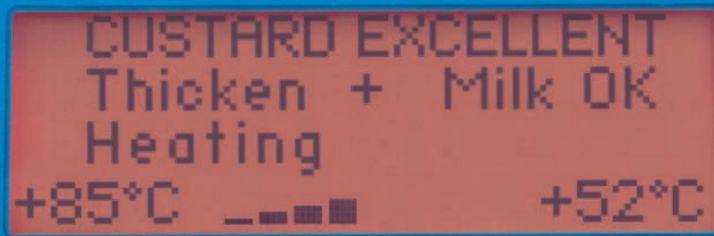
With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



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

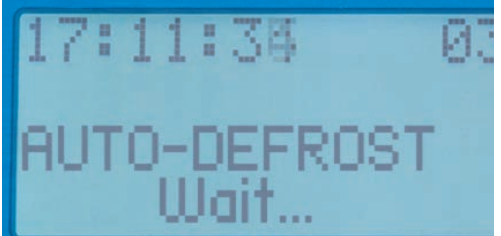
When the temperature exceeds 50 °C during hot productions, the **display turns red** to warn the operator that the products inside the machine are heating and cooking. The luminous warning prevents incorrect operations with hot products.

Defrost. If power is lost during production or the machine is accidentally stopped, upon re-starting an automatic defrost procedure is triggered, allowing for a rapid resumption of production.



Teorema Ready

Hot-Cold-Dynamic®



Teorema Ready



MAESTRO HYGIENE

The **new stainless steel wheels** can withstand frequent washing even with the most aggressive detergents.



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 **delayed cleaning program** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.

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



CLEAN
HOT CLEAN
* DRY CLEAN
POSTPONED CLEANING

Teorema Ready

Hot-Cold-Dynamic®

Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.



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



Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.


Carpi Clean kit




Maestro HE



Production characteristics

	Mix Used		Gelato Produced		Zero+		Crystal		Cremolata		Slush		Ice Cream		Topping		Creams		Tempering Chocolate		Yogurt - Kefir	
	Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle	
	min - max kg		min - max Liters		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg	
Maestro** HE	1.5*	7.5	2	10	1.5	6.5	3.5	7.5	3.5	7.5	3.5	7.5	3.5	7.5	4.5	9	4.5	9	5	10	3	10
Maestro*** HE	2.5*	10.5	3.5	15	2.5	9.5	5	10.5	5	10.5	5	10.5	5	10.5	6	10	6	12.5	7.5	12.5	5	12
Maestro**** HE	3.5*	13	5	19	3.5	12	6	13	6	13	6	13	6	13	7.5	12	7.5	15	10	15	7	14

Technical Specifications

	Beater	Electrical Supply			Rated Power Input	Fuse	Cooling System	Size cm at the base			Weight
		Volts	Hz	Ph				kW	A	Width	
Maestro** HE	Multispeed	400	50	3	6.4	16	Water**	52	65	140	280
Maestro*** HE	Multispeed	400	50	3	7.6	20	Water**	52	65	140	320
Maestro**** HE	Multispeed	400	50	3	9.0	20	Water**	52	65	140	350

Production will vary depending on the ingredients used. Performance values refer to 25 °C room temperature and 20 °C water temperature in the condenser.
 * Quantity for "Excellent" program. ** Air condenser available with surcharge.
 The above dimensions and weight refer to the water cooled version.

Maestro HE machines are produced by Carpigiani with 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.



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the spirit of excellence