

MISTER
Art plus

MISTER
Art

The new technology that fills*
your business with life

* **fillings** in cakes, stick treats and many other ideas.



CARPIGIANI

Mister Art:

The laboratory of ideas built on your creativity

Mister Art is a continuous artisanal Gelato production machine

In a single machine, Mister Art incorporates the typical gelato production area: mixture is pasteurized in the upper tank, gelato is frozen in the lower cylinder.

The artisanal mix is made with natural ingredients: milk, cream, sugar, fruit pulp, and so on. They are poured into the tank, following the instructions on the display.

The shape and speed of the beater mixes the ingredients, and pasteurization at 65 °C sanitizes them. This mix passes through the patented Carpigiani pump into the freezing cylinder.

The machine produces continuously. A portion of gelato is dispensed by lowering the dispensing lever. At the same time, mix is fed into the freezing cylinder by the pressure pump, which increases its overrun for a creamy gelato that is warmer on the palate and rich with flavor.



The innovative Carpigiani machine that produces Gelato and other attractive gelato and pastry specialties.

Mister Art is Gelato Specialties

Produces the semi-dense “crystal” gelato to fill large molds for cakes and small molds for gelato on a stick.

Mister Art is Pastry Specialties

It produces frozen pastries, like gelato single portions and spumoni, and fresh pastry, like mousse and creams.

All in one Recipe Book

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.



Gelato Sorbets



Gelato pastry Single-serving treats



Crystal gelato and Crystal sorbet for Gelato cakes



Gelato spumoni* Mousse Creams



> Performance and Quality

Each specialty made by Mister Art has a precise process of heating/pasteurization, cooling/freezing to obtain perfect gelato and sorbets, cream and fruit crystal, gelato pastry, semifreddos, mouse, and creams.

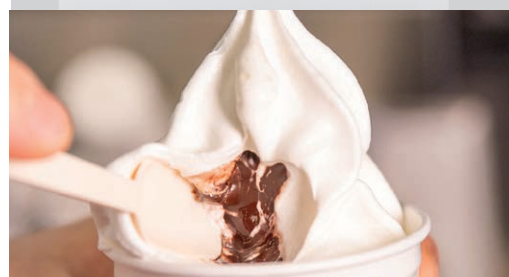


> Convenience

Terminals are connected to the door for filling: 2 for gelato pastry, 2 for fresh pastry, 1 hose with portioning pistol to rapidly fill molds with gelato crystal to make cakes and sticks.

✔ **Core:** System with peristaltic pump to inject syrup directly into the gelato during dispensing

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.



> Hygiene

Dispensing assembly made of insulated, anti-condensation material. Optional nocturnal pasteurization to sanitize all parts of the machine in contact with the gelato. Brush to clean the hose.

✔ Sprayer with spiral hose and quick attachment to wash the machine.



Carpi Care kit - Carpi Clean kit: request them from your dealer to always keep your machine hygienically perfect.

Carpi Care kit



Carpi Clean kit



> Savings

Reduced quantity of flavoring ingredients because overrun reduces the sense of coldness in the mouth, accenting flavors. **Less gelato by weight** to fill molds compared to traditional gelato because crystal has more volume. **Less time for serial production runs** because Mister Art is an "infinite pastry bag."



Mister Art Plus:

The new technology that fills* your business with life.

* **fillings** in cakes, stick treats and many other ideas.

Mister Art Plus is two artisanal Gelato production machines in one

Mister Art is a double production machine because it has two side-by-side pasteurization tanks, two motors, and two independent freezing cylinders. This way it can produce separately but at the same time two mixes that are very different from each other.

A highly flexible, versatile, three-lever machine with which operators can manage gelato production and create elaborate, rich specialties of various flavors, satisfying every type of customer.

Mister Art Plus is a machine with three levers. Lowering the left and right levers dispenses single flavors, the central lever dispenses a mix of the two.

The innovative Carpigiani machine that produces three **Gelatos** and other assorted gelato and pastry specialties.

Mister Art Plus is Gelato Specialties

Produces two types of semi-dense gelato crystal. It is equipped with two portioning pistols (like two infinite pastry bags) to quickly make multilayered cakes and enticing filled gelato.

Mister Art Plus is Pastry Specialties

Produces two varieties of frozen pastry at the same time, like gelato single portions and spumoni, and fresh pastry, like mousse and creams.

All in One Recipe Book

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.



Gelato Sorbets



Gelato pastry Single-serving treats



Crystal gelato and Crystal sorbet for Gelato cakes



Gelato spumoni Mousse Creams**





With two dispensing pistols, it is fast and easy to produce great gelato on a stick having a different colored and flavored center.

The software adjusts the cylinder temperature to produce crystal with two different densities, so that one product slides on top of the other without mixing. This way the gelato filling remains uniform and distinct from the external layer.



It is even easy to make multilayered gelato cakes. By alternating the two pistols you get layers of different colors and flavors.





Gelato Specialties

With its innovative freezing program, the mix crystallizes only partially and Carpigiani's patented pump creates high overrun. The demi-dense product, called crystal, flows into the molds through the dispensing pistol.

When put into the freezer the product completes its crystallization, transforming into gelato.



> GELATO AND SORBET ON A STICK



Filling With the pistol it is easy to fill these tight molds for stick treats.



Extraction After freezing, the gelato comes out of the molds without having to play with the temperature.



Finishing Many possible solutions, from colored coatings to various crunches.



Filled gelato on a stick This is the beautiful result that is possible only with Mister Art Plus.

The gelato quality is high because the **adjustable added overrun** reduces the cold sensation on the palate during eating, enhancing the flavor without increasing the quantity and costs of flavoring ingredients.

At low storage temperatures of -18 °C the gelato on a stick remains pleasant to bite and chew, while the gelato cake is easy to cut.



> GELATO CAKES



Filling With the pistol it takes no time to fill large gelato cake molds.



Extraction After freezing, the cake comes easily out of the mold.



Finishing Decorations with fruit and chocolate curls transform the cake into a masterpiece.



Multilayered gelato cakes This is the beautiful result that is possible only with Mister Art Plus.



Pastry Specialties

Gelato pastry mix, pasteurized and stored in the upper tank at 4 °C. The pump feeds the freezing cylinder, adding the elevated overrun.

The single-serving treats are placed in the blast freezer at -18 °C. Stored in the freezer, they can be eaten at any time because the gelato maintains its softness and creaminess thanks to the overrun, which is higher than in traditional gelato.



> GELATO PASTRY



Cups



Cannoli



Tarts

Mousse and creams - They have mixes with many thickeners. They are pasteurized and kept fluid at 20 °C. Freezing is done at 0 °C. After packaging, they can be displayed at 4 °C, ready for eating. For storage, freeze at -18 °C.

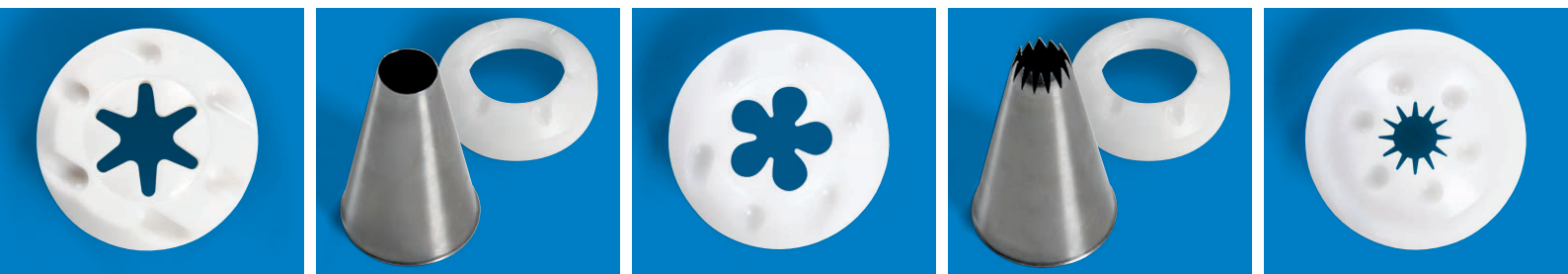
Gelato spumoni - Mixes are pasteurized and stored in the tank at 4 °C, then frozen and extracted at temperatures below freezing. Gelato spumoni should be frozen and stored at -18 °C.

*The recipes for gelato spumoni can be made without eggs.



> FRESH PASTRY





Nozzles

Create the style of your Soft serve ice cream. Choose and customize the shape.



Legend:  ONLY Optional upon purchase  Optional available even after purchase



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