Pastochef RTL-I

Pastochef 18 RTL-I

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PASTOCHEF
18 RTL-I

CARPIGIANI

Bavarian Cream

*Pastry Cream*

Jam/Marmelade

*Cream Puffs*

Ganache Cream

Pastochef RTL-I
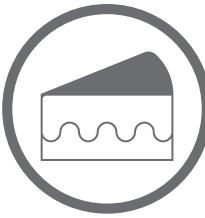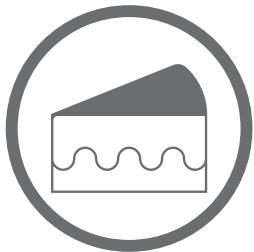
All of the programs maintain consistent and specific temperatures for each of the cycles to produce high quality standardized results every time. Programs can also be modified to the users' needs and recipes. The large display shows all the suggestions for the progressive introduction of the ingredients.

18 pastry programs

9 programs for working chocolate

8 special programs designed for desserts

7 gastronomy programs

4 Gelato Mix programs, Mix pasteurization and Mix aging

Pastry

There are **18** work cycles to create the fundamental recipes for modern-day confectionery:

- **Custard Speed**
  The quick procedure for pastry cream that satisfies most professionals, suitable for all processes.

- **Custard Classic**
  The procedure takes into account the classic method of heating milk for a more traditional result.

- **Custard Excellent**
  Innovation and technology at the service of the modern chef. A program that can be customized in all its parameters.

- **Chocolate Custard**
  The pastry cream used to fill cakes and pastries. Remains soft over time.

- **Zabaglione Custard**
  A cream made with wine for excellent results when filling cakes and petits fours.

- **Lemon Cream**
  Used to fill cold pastries as well as for baking tarts.

- **Panna Cotta**
  The classic Italian traditional dessert. It can also be flavored with sauces and poached fruit.

- **Tiramisù**
  A classic of Italian pastry. When pasteurized its characteristics are enhanced.

- **Bavarian Cream**
  Cream typically used for the production of spoon desserts and single-portions.

- **Jam/Marmelade**
  Program dedicated to the fully automatic production of this specialty. An excellent result without burning.

- **Poached Fruit**
  Semi-candied fruit, an essential product in fresh and semifreddo pastries. Thanks to this exclusive program it can also be used in gelato.

- **Chocolate Bonetto**
  Classic chocolate pudding with amaretti cookies traditionally from Piedmont. It can also be used as a filling and as a spoon dessert.

- **Fruit Cream**
  A valid alternative to pastry cream but without the use of eggs and milk. It can be used both as a filling and for baked tarts.

- **Fruit Topping**
  An innovative product for gelato and pastry decorations. A program that is customizable according to your needs for an optimal result.

- **Fruit Jellies**
  A classic Italian candy. Great also in gelato parlors and restaurants.

- **Neutral Glaze**
  Product typically used for polishing the surface of fresh and semifreddo desserts.

- **Syrup for Desserts**
  Program for pasteurizing syrup to be used with desserts. It can be further enhanced with flavorings or alcohol.

- **Custard Storage**
  Program for preserving already pasteurized creams if the machine is stopped accidentally, or for products that only need storing after production.

Gelato

These **4** programmes are for pasteurized and aged mixes for all types of gelato and to suit all production preferences:

- **High Pasteurization - 85 °C**
  The basic program for the production of an artisanal gelato mix. Adapts perfectly to the operator's needs.

- **Pasteurizing Mix - from 65 °C to 95 °C**
  To best meet all the needs of contemporary gelato artisans and pastry chefs. From low (65 °C) to high (90 °C) pasteurization.

- **Semifreddo Base**
  For making classic semifreddo desserts using artisanal methods. It can be portioned and whipped in a planetary mixer as needed.

- **Mix Storage**
  Program for storing gelato mixes at 0 °C to +4 °C.

📖 Chocolate

These **9** programmes, which are extremely accurate, can be used to harden or to work with all types of chocolate for delicious sweets, excellent fillings, assorted chocolate figures and many other exquisite creations:

- **Tempering Dark Chocolate**
  Program for tempering dark chocolate.

- **Tempering Milk Chocolate**
  Program for tempering milk chocolate.

- **Tempering White Chocolate**
  Program for tempering white chocolate.

- **Tempering Gianduia**
  Program for chocolate enriched with hazelnut paste. Also usable for making chocolate cremini candies.

- **Tempering Chocolate Speed**
  This program guides you through all the stages until the introduction of micronized cocoa butter, for a fast, certain result.

- **Ganache Cream**
  "Dark & Milk Chocolate Ganache"
  Dedicated customizable thermal program designed to abtain the perfect result for dark & milk chocolate.
  "White Chocolate Ganache"
  This cream is prepared according to tradition and pasteurized, ready to fill cakes, chocolate candies, and choux pastries.

- **Chocolate Sauce**
  This flavoring sauce can be used both in pastries and gelato.

- **Spreadable Cream**
  Excellent anhydrous cream based on various chocolates and fatty pastes (hazelnut, pistachio, etc.). It can be sold as is or used for fillings.

- **Storage Tempering**
  Program for maintaining very delicate products.

⭐ Specialties

With these **8** programmes, it is possible to make the special cakes and sweets that depend on total temperature precision:

- **Cream Puffs**
  For the easy preparation of a basic choux pastry mix. Customizable according to the chef's needs.

- **Brutti ma Buoni**
  Traditional Italian pastry that maintains its aroma over time.

- **Honey Almond Noug.**
  Delicious sweet made just with honey and fruit. Also very popular when coated with chocolate.

- **Petit Four**
  Made to suit modern trends using pastry chefs' favorite recipe.

- **Butter Cookies**
  A specialty that will always have a place in the pastry chef's display case.

- **Frittelle**
  Traditional fried treat served during Carnival. They can be filled with pastry cream or fruit preserves after cooking.

- **Yogurt**
  To make excellent yogurt even using different types of milk (goat, sheep, buffalo).

- **Brigadeiro**
  A program to make this traditional Brazilian specialty: a chocolate ball made with condensed milk, cream, and cocoa.

Gastronomy

Another **7** programmes for using Pastochef RTL-I in catering and savouries:

- **Savory Cream**
  A neutral base for filling savory specialties and for preparing a prestigious savory buffet.

- **White Sauce**
  A classic sauce for savory meals. It can be produced either neutral or flavored, as desired.

- **Savory Shortcrust**
  A nice savory base for refreshments and buffets.

- **Polenta**
  A classic specialty of Italian cuisine. It can be customized by adding cheese.

- **Italian Meat Sauce**
  Traditional Italian sauce. The finished product will be uniform and pasteurized for superior quality.

- **Rice Cooking**
  For the production of rice for use in cakes, sweets, and savory arancini.

- **Fresh Cheese**
  A specialty used in pastries and gastronomy. Excellent for filling vol au vents.

Free Programmes

There are **5** free programmes, which Confectioners can use to store their own production cycles for their speciality products. These cycles will then become new and exclusive automatic programs for your Pastochef RTL-I.

Pastochef 18 RTL-I

CUSTARD SPEED
CUSTARD CLASSIC
CUSTARD EXCELLE...
CHOC. CUSTARD

PASTOCHEF PERFORMANCE AND QUALITY

Pastochef RTL-I machines are a fundamental aid when it comes to using automation to prepare recipes that usually require a great deal of time and manual work. These pasteurizing machines contain the very latest Carpigiani technology for certain results and maximum practical use.

Heating & cooling via dry bain-marie system guarantees consistent heat exchange, performance and energy consumption. Also avoids potential burns or encrustations on the cylinder surfaces.

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

PASTOCHEF
PERFORMANCE AND QUALITY

Pastochef 18 RTL-I

CUSTARD EXCELLENT
Milk + Starch   OK?
Heating
+85° C ___   +43° C

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

Thanks to the **inverter**, it is possible to vary the cycle speeds in order to enhance the texture and final structure of your products.

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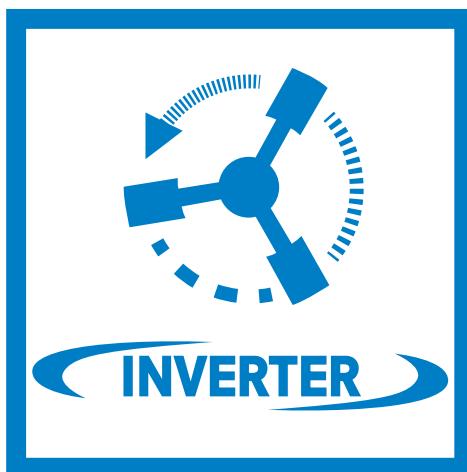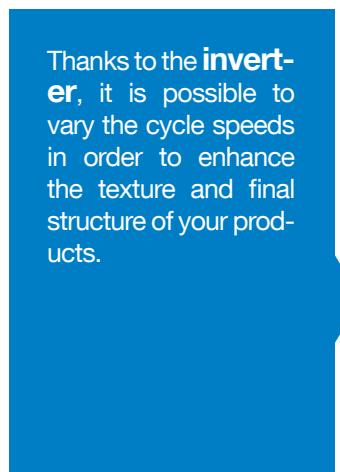
The machine includes **a recipe book with detailed recipes and information on ingredients** that can be downloaded by scanning the QR Code on the front of the machine.

The **scraper paddles of the beater** and the special form of the **removable flap** create a spiral movement in the mix, vertically and horizontally, to guarantee complete mixing and cooking of the product.

PASTOCHEF CONVENIENCE

1

The extraction **spigot** has three positions:
The first is for cleaning the spigot.

2

The second is for product extraction.

3

The third is the largest designed to quickly extract particularly dense products.

Ergonomic lid
This is double, with a large hopper in which to pour the ingredients easily during mixing; it is transparent and rigid and made using a polymer that can withstand the use of alcohol-based products.

Durable rubber shelf mat.
Designed to guarantee stability of containers of various sizes during product extraction and avoid potential spillage.

Legend: ✓ Optional ONLY upon purchase   ✓ Optional available even after purchase

PASTOCHEF SAVINGS

Energy savings thanks to the **high efficiency electric motors** and **high performance capacitors.**

PASTOCHEF SAFETY

Protection
The tap is covered with a transparent splash guard, which protects the operator from hot splashes of product during production.

1

2
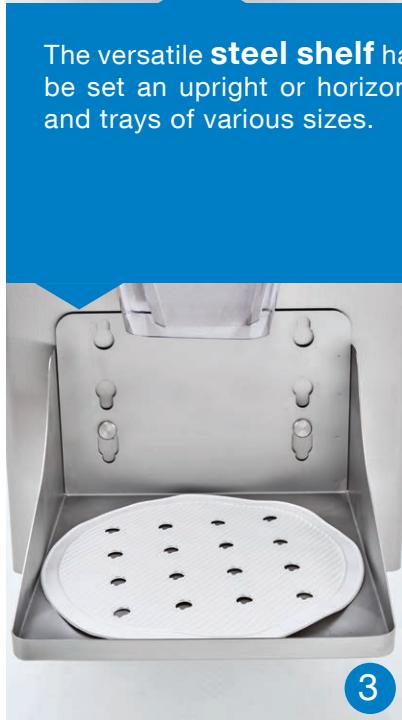
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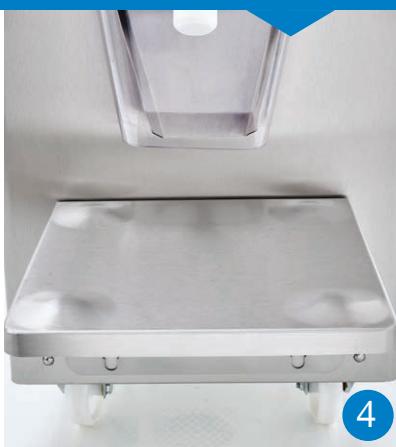
4

The versatile **steel shelf** has four different positions. It can be set an upright or horizontal position to hold containers and trays of various sizes.

Black-Out and Water Supply Cut-Off
After a blackout or an interruption in the water supply, during the pasteurization cycles, if the temperature-time parameters can guarantee that the product has not suffered any effects, the current programme will be resumed. If this is not the case, the gelato mixes undergo a whole new pasteurization process and all other recipes, if already cooked, are set to storage mode; the display will show a warning message.

PASTOCHEF SAFETY

Double safety Extraction Spigot. User can only extract after having unlocked the safety lock, which can be done with just one hand. For ideal storage after each extraction, the extraction Spigot returns any unextracted product back to the hopper.

TEOREMA

With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.
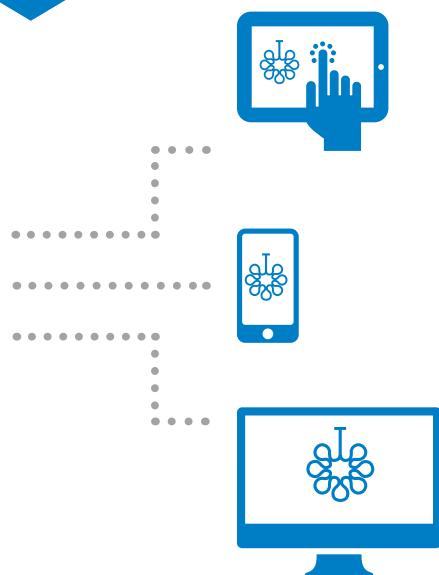
When the temperature exceeds 50 °C during hot productions, the **display turns red** to warn the operator that the products inside the machine are heating and cooking. The luminous warning prevents incorrect operations with hot products.

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

Pastochef 18 RTL-I

CUSTARD EXCELLENT
Milk + Starch   OK?
Heating
+85° C _ _ ▪▪▪   +52° C

Teorema Ready

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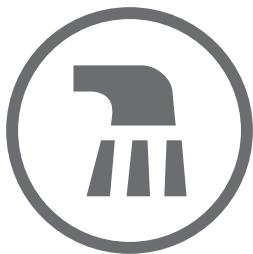
Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.

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

The Monolithic upper cylinder and spigot are a single continuous piece, guaranteeing maximum cleanliness and hygiene. This feature eliminates the potential accumulation of condensate and material in the machine.

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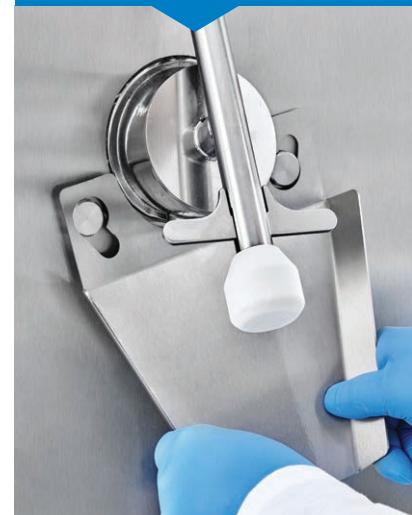
Carpi Care kit

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

Carpi Clean kit

Legend: ✓ Optional ONLY upon purchase ✓ Optional available even after purchase

Pastochef **55 RTL-I**

Pastochef **32 RTL-I**

Pastochef **18 RTL-I**

Production characteristics

	Custard Excellent Qty per Cycle min - max kg		Bavarian Cream Qty per Cycle min - max kg		Jam/ Marmelade Qty per Cycle min - max kg		Tempering Chocolate Qty per Cycle min - max kg		Ganache Cream Qty per Cycle min - max kg		Cream Puffs Qty per Cycle min - max kg	
Pastochef 18 RTL-I	6	15	7	17	6	12	5	15	3	15	6	15
Pastochef 32 RTL-I	10	30	11	34	10	25	8	25	8	25	10	30
Pastochef 55 RTL-I	20	51	22	55	20	40	15	45	15	45	20	50

Technical Specifications

	Electrical Supply Volts	Hz	Ph	Rated Power Input kW	Fuse A	Cooling System	Size cm at the base Width	Depth	Height	Weight kg
Pastochef 18 RTL-I	400	50	3	2	10	Water**	45	61.4	111	150
Pastochef 32 RTL-I	400	50	3	4	10	Water**	65.8	71.6	111	210
Pastochef 55 RTL-I	400	50	3	6	10	Water**	65.8	72	119	250

Production will vary depending on the ingredients used. Performance values refer to 25 °C room temperature and 20 °C water temperature in the condenser.
* Other voltages and cycles are available with additional charge   ** Air condenser available with surcharge
The above dimensions and weight refer to the water cooled version.

Pastochef RTL-I 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.

CARPIGIANI

carpigiani.com

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