

Ready

14 20



...much more than a machine

easy way!

THE ENTIRE GELATO PRODUCTION PROCESS IN ONE MACHINE: PASTEURIZATION, AGING AND FREEZING



Ready
14 20



The synthesis of Carpigiani technology to process hot and cold mixtures and produce good, fresh gelato.





> Are you Ready?

Make fresh Gelato made with:



SIX automatic programs, two to produce delicious milk-based gelato and fresh fruit sorbets; one to produce perfect fruit slushes; two to produce a special milk- or fruit-based CRYSTAL gelato; one to produce Ice Cream* with the special beater.



*3E beater optional. Also available as a spare part.



THREE automatic programs, one to pasteurize the mix and turn it into gelato; one to pasteurize, age, and then turn it into gelato; one to heat and cool the mix and then turn it into gelato.



> PERFORMANCE AND QUALITY



Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



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

Optional **3E beater**. Ideal for producing Ice Cream. Also available as a spare part.



Optional **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.



Versatile shelf that can be mounted in three different positions depending on the use: Position 1 for traditional trays, Position 2 for round tubs, and Position 3 saves space when not in use. Easily removable during cleaning operations.



The **Optional Shelf mat** is designed to hold trays in place during gelato extraction.

Optional: **Sprayer with quick coupling** for easy connection and disconnection. The sprayer is also equipped with a support to hold it in place.



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.



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



> SAVINGS

Ready technology makes it possible to complete the full gelato production process in just one machine.



> SAFETY

Accident prevention thanks to even more rounded corners throughout the part of the machine closest to the operator.

If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.



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



> HYGIENE

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.

Carpi Care kit



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

Carpi Clean kit



The **cylinder and front panel are a single piece** for maximum cleanliness and hygiene.

With the **hot-cleaning** of the cylinder and the removable gelato chute, cleaning is easier.

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.



Ready 14 20



Production characteristics

| | Hourly production | | Gelato Quantity per cycle | | Crystal Quantity per cycle | | Cremolata Quantity per cycle | | Ice Cream Quantity per cycle | |
|--------------------|-------------------|------------|------------------------------|------------|-------------------------------|------------|---------------------------------|------------|---------------------------------|------------|
| | Min. kg | Max. kg | Min. kg | Max. kg | Min. kg | Max. kg | Min. kg | Max. kg | Min. kg | Max. kg |
| Ready 14 20 | 14 | 20 | 2 | 4 | 2 | 4 | 2 | 4 | 2 | 4 |

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25 °C room temperature.

Technical specifications

| | Power supply | | | Rated power input | Fuse | Condenser | Dimensions at the base | Net weight |
|--------------------|--------------|----|----|-------------------|------|-----------|------------------------|------------|
| | Volts | Hz | Ph | kW | A | | W x D x H cm | kg |
| Ready 14 20 | 230 | 50 | 1 | 3 | 25 | Air | 45,5 x 58 x 76,5 | 142 |

Ready 14 20 is produced by Carpigiani according to Certified 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.



Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

an Ali Group Company



The Spirit of Excellence