

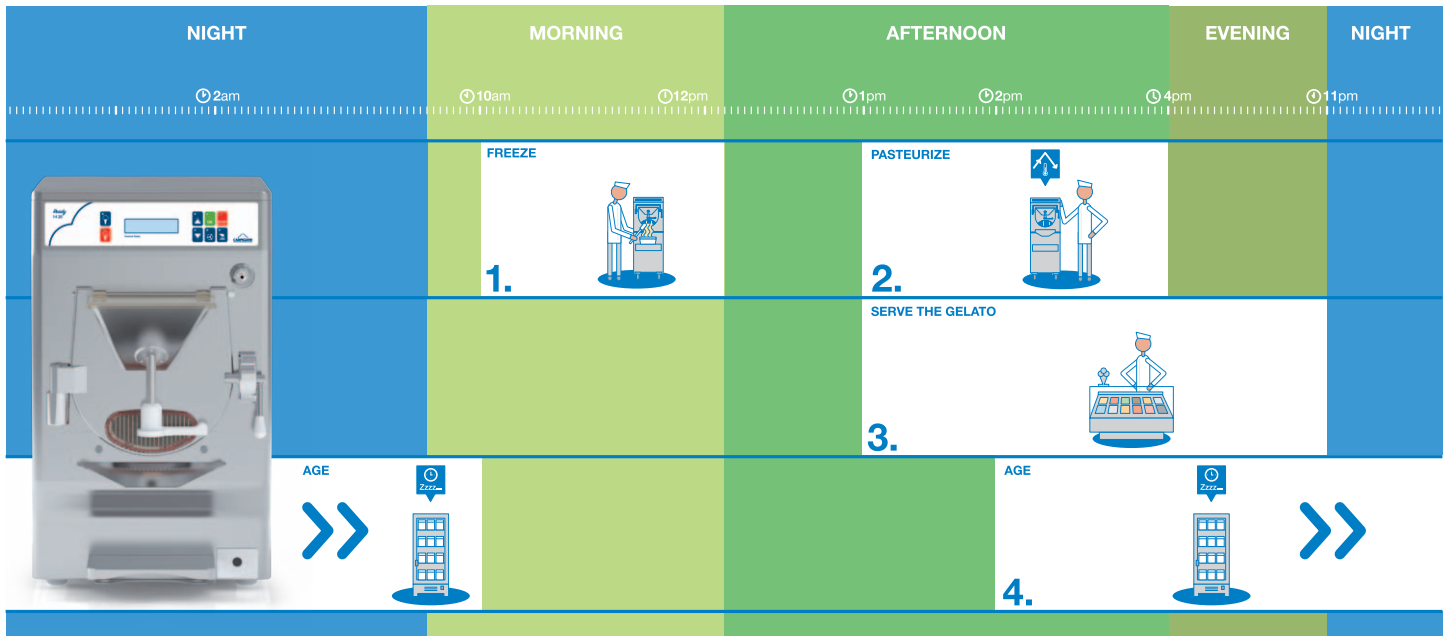


# Ready

14 20

*easy way!*

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



## QUALITY



The entire gelato production process in one machine. 6 automatic programs of which 2 for gelato and sorbets, 1 for fruit slush, 2 for the special milk- or fruit-based Crystal, 1 to produce soft Ice Cream with the special beater (optional). 3 automatic programs to pasteurize or heat/cool the mix and turn it into gelato.

## PERFORMANCE



**Hard-O-Tronic®**: the exclusive system for obtaining the desired gelato by checking its consistency, which can be changed during freezing. **Beater without central shaft and with POM blades** for the total extraction of the gelato. **Self-regulating scraper blades** for constantly cleaning the cylinder and maximizing yield. **Post-cooling**: activation of cold temperatures during extraction to maintain the consistency of the gelato.

## CONVENIENCE



**Use** of the machine while always **standing straight**. **Easy way**: prepare and pasteurize the mix with the batch freezer. Optional **Dispensing door**, together with the **Crystal program** used for cakes and filling containers and jars. Optional **Sprayer** with spiral hose and quick coupling to wash the machine.

## SAVINGS



**Ready technology** carries out the entire gelato production process using just one machine.

## SAFETY



**Accident prevention** thanks to rounded corners. **Auto Defrost** procedure for rapidly restarting production in case of power failure or accidental stoppage. Optional **Teorema**: monitoring and diagnosis via the internet for easier assistance.

## HYGIENE



**One-piece cylinder** for maximum cleanliness and guaranteed hygiene. **Hot wash**, detachable extraction chute and **Scotch-Brite treatment** of the steel sheet metal facilitate cleaning. The **delayed cleaning cycle** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. **Carpi Care kit**: request one from your dealer to keep your machine hygienically perfect.

## Technical specifications

| Ready 14 20 | Hourly production |         | Quantity per cycle |         | Electrical Supply |    |    | Nominal power | Fuse | Condenser | Base dimensions  | Net weight |
|-------------|-------------------|---------|--------------------|---------|-------------------|----|----|---------------|------|-----------|------------------|------------|
|             | Min. kg           | Max. kg | Min. kg            | Max. kg | Volts             | Hz | Ph | kW            | A    |           | W x D x H cm     | kg         |
| Ready 14 20 | 14                | 20      | 2                  | 4       | 230               | 50 | 1  | 3,1           | 25   | Air       | 45,5 x 58 x 76,5 | 142        |

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.

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.

