



Emulsifier and homogenizer for preparing
Artisanal Gelato Mixes
and much more...



Turbomix

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The **Carpigiani Turbomix** is an indispensable instrument for preparing all sorts of mixes in the modern gelato parlor. It can be used to whisk, blend, emulsify, break-up dry or fibrous ingredients and separate greases in liquids, in order to obtain perfectly homogeneous gelato mixes.

Besides having the ability to prepare homemade gelato mixes, it is also very useful in making pastry products. It can be used to blend and emulsify thick products, producing many other foodstuffs as well as materials used in the chemical, pharmaceutical and cosmetics sectors.

The blender has a stable, vertical structure upon which the motor support arm is fixed; it has a powerful variable-speed motor, with vertical and oscillating movement; two different emulsifiers, and an optional cutter.



Paste Emulsifier

The ideal stirrer for breaking flavoring pastes, which may be oily or dense and sugary, into the base mix. The high-speed rotation and shape of the rotor facilitate the speedy emulsification of the pastes, bringing out the best fragrance and creamiest flavour.

Fruit Emulsifier

Ideal for chopping and mixing pieces of fresh or frozen fruit and blending fruit puree into the base. Useful for mixing powders, such as sugars and cold stabilizers, to prepare water-based mixes.

Optional Cutter

A rotary blender able to chop significantly large pieces of fruit, such as pears and apples. It works perfectly when used with emulsifiers to transform blended fruit into a fine, easy-to-mix puree.

Handling times

To blend and emulsify flavoring pastes into the base mix approximately 30 seconds for 5 litres.

To dissolve the mix in cold milk or water, for a guaranteed quality gelato, approx 60 seconds for 5 litres.

To produce a complete perfectly emulsified mix from single ingredients for a customized gelato, approx 120 seconds for 5 litres.



Vertical excursion

In order to blend and emulsify different quantities of mix, the Turbomix has a vertical excursion of almost 40 cm. This vertical movement is assisted by a weighted system, which makes it easy to move the motor up or down. It is possible to block the motor arm at the desired height, using the appropriate knob.



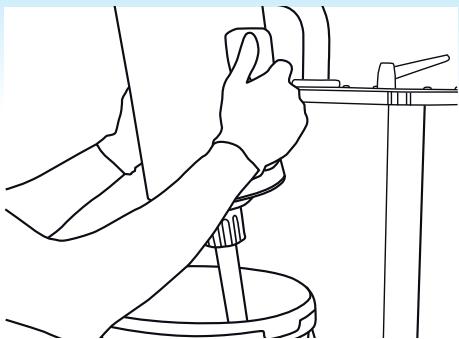
Horizontal Oscillation

The Turbomix can be moved in circles, by guiding the motor with the handles, in order to allow the emulsifier turbine to absorb the solid ingredients that tend to the sides of the bucket. This horizontal oscillation has a maximum diameter of nearly 25 cm.



Control Panel

This controls all functions of the Turbomix: the on/off button, the timer to programme the blending time, and the led bar to control the motor speed. The emergency button stops the machine immediately upon being pressed.



Two-handed Controls

For maximum work safety, the Turbomix only functions when the operator keeps both hands on the control handles. The speed can be adjusted by sliding the thumbs over the controls on the handles. After 10 seconds of continuous hand contact with the handles, the machine emits an acoustic signal and a bright light turns on, indicating that it can switch to automatic mode. At this point, the operator can release the handles, and the machine will complete the program automatically, allowing the operator to focus on other tasks.

Changing Emulsifiers

To replace the emulsifier, simply unscrew the ring nut under the motor. This releases the emulsifier, allowing for easy removal. The coupling between the motor and rotor is made of plastic, making it easy to replace and protecting the machine in case of improper use. At the end of the workday, the used emulsifiers must be fully disassembled for thorough cleaning.

Carpi Care kit



Carpi Care kit: request it from your dealer to always keep your machine hygienically perfect.

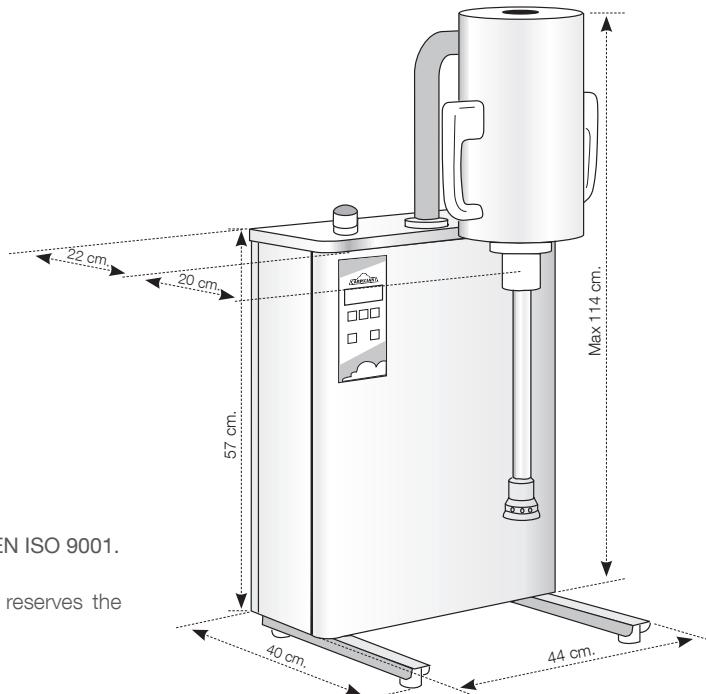
Features of the Turbomix

| | |
|-----------------------------|---------------------|
| Motor rpm | 3,000 - 12,000 |
| Rotor speed | approx 22 m/sec |
| Minimum quantity per cycle | 3 litres* |
| Maximum quantity per cycle | 15 litres |
| Electric power | Volt 230 / Hz 50-60 |
| Rated power input | kW 0.75 |
| Dimensions W x D x H (min.) | cm. 44 x 50 x 76 |
| Dimensions W x D x H (max) | cm. 44 x 50 x 114 |
| Weight | kg 65 |

* with a suitable container or even smaller quantities.

Turbomix is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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