

UF 920 SP



CARPIGIANI

CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGIANI SOFT SERVE & SHAKE CONSULTING consultants can help you transform your idea into a successful business!



High production
capacity





PERFORMANCE AND QUALITY

Thanks to the independent cylinders, it is possible to simultaneously create frozen desserts of different consistencies.



Ice Creams, Sorbets and Frozen Yogurt

Thanks to the H-O-T System and the type of feed (gravity or pump), the desired consistency can be set for ice creams, fruit sorbets, and frozen yogurt.



Jars Tubs and Ice Cream Cakes

Thanks to the H-O-T System and the type of feed (pump), the desired consistency can be set for filling jars, molds and tubs.



Milk Shake

Thanks to the H-O-T System and the type of feed (pump), the desired consistency can be set for creamier milkshakes or shakes with more pronounced ice crystals.

Legend:  Optional ONLY upon purchase  Optional available even after purchase



PERFORMANCE AND QUALITY

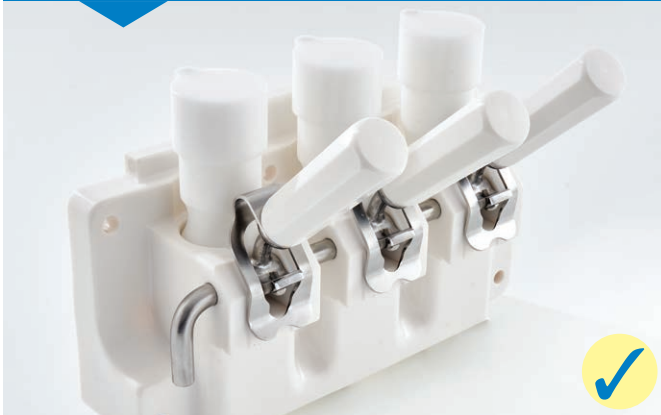
Multi-functional menu

Thanks to this menu, you can quickly and intuitively set the type of product you want: soft serve, milkshakes, jars and crystal for molds.

Choice of **DOOR**

Twin Twist door (also available in Star version)

On the Twin Twist door, lowering the left and right levers dispense single flavors, the central lever dispenses a mix of the two.



Two Independent Doors (also available in Star version).

Independently functioning doors allow the user to simultaneously run different programs on each side. For example, a user can run a pasteurization cycle, while the other side is in production mode, or even to run a cleaning cycle on one side while remaining in production on the other side.



Star Door

Star Door allows the use of the new nozzles and the single-portion kit.



Monoportion kit

Kit of nozzles designed for filling cups, containers, jars, trays, or for producing mono portions.



Nozzles. Customize the Soft Serve by choosing new and unique nozzles that fit your style.





PERFORMANCE AND QUALITY

Hard-O-Tronic®

The electronic control system that allows you to change the consistency of the Soft Serve in a simple and fast way.

Choice of **MIX FEEDING SYSTEM**

Pump - P Version

Pressurized steel pump with advanced thermoplastic polymer gears; for dense ice cream and thick, creamy shakes. Thanks to the pump regulator holes, overruns between 40 and 80% can be achieved. It is possible to adjust the overrun even with a full hopper.



Gravity - G Version

The different diameters of the holes on the feeding needle naturally dose the mix with air; for dense ice cream with overruns up to 40% and thick, creamy shakes. Thanks to the repeated holes on both the bottom and the top of the needle, the adjustment slider of the needle allows for overrun adjustment even when the hopper is full.



3.8 L Direct expansion cylinder

Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.



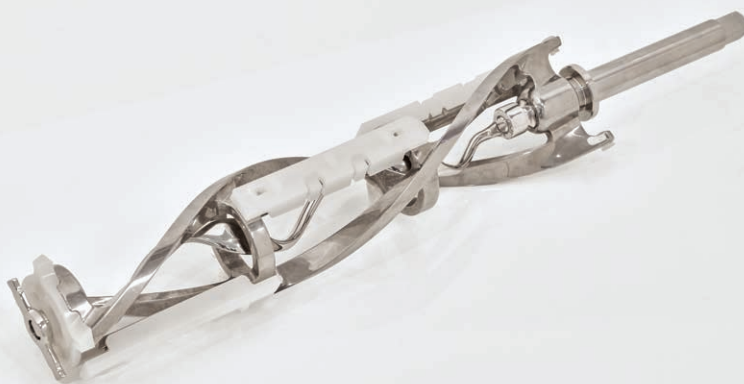
> PERFORMANCE AND QUALITY



Independent refrigeration system and user interface

Each side runs independently and user can even use just one side if needed.

3NSI - only for **UF 920 SP** models



High Efficiency Beater (only for P version).

Stainless steel structure with **self-adjusting plastic scrapers** and removable shaft for soft, creamy ice cream or for shakes with more pronounced ice crystals.

only for **UF 920 SP** models



Detachable High Efficiency Beater made from POM thermo-plastic (only for G version).

Creates a soft & creamy soft serve gelato.



> CONVENIENCE

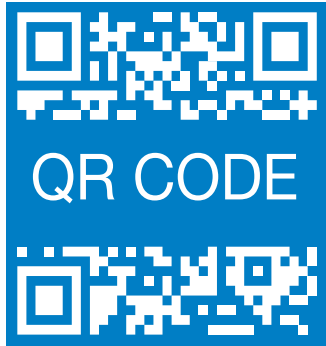
New solutions for
maximum **convenience**
during use

Tank Agitator

Prevents product stratification during storage and improves heat exchange during pasteurization.



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.



Self Closing

User-friendly Self Closing levers automatically close to stop the flow of product, eliminating any waste. Automatic self closing levers are easy to assemble & disassemble. Ideal for rotating staffs.



Adjustable dispensing speed

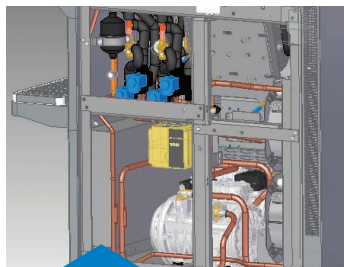
Adjustable delivery flow to meet all volume and speed needs.

Legend:  Optional ONLY upon purchase  Optional available even after purchase



> SAVINGS

High-performance
electric motors and
condensers



Independent pump transmission (P version). Extends the life of the pump and gears. Ensures flexibility with high performance.

Choice of **COOLING**



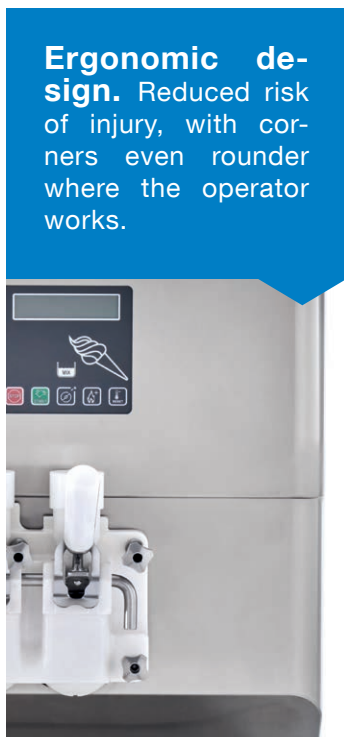
Water-cooled machine. The refrigeration system is cooled thanks to the inlet and outlet water circuit accessible at the rear of the machine.

Air cooled machine. Thanks to the rear chimney, it is possible to optimize the installation space and to place the machines side by side.



> SAFETY

More operational safety
and **more control** during
production



Ergonomic design. Reduced risk of injury, with corners even rounder where the operator works.

Black-out and water outage

After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.

Button lock

For added security, the display buttons can be locked to prevent accidental errors.



Teorema

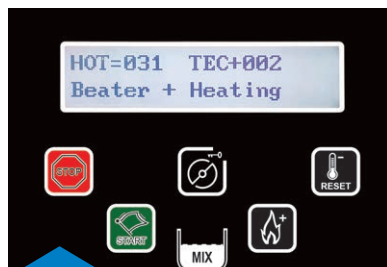
Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.





> HYGIENE

Easy cleaning,
guaranteed hygiene



Multifunctional Cleaning Button

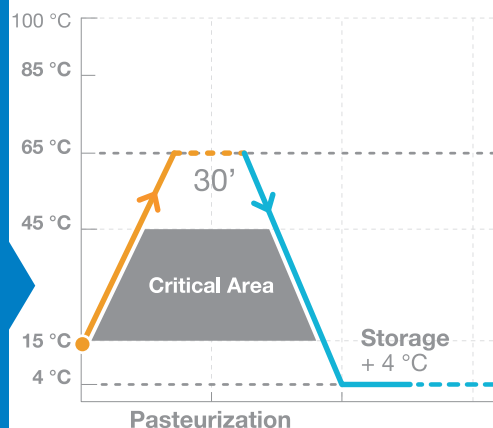
Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the beater and the heating of the cylinder surface, the production grease residues are quickly dissolved.



Removable pump shaft

It simplifies cleaning procedures and guarantees maximum hygiene and reliability.

Standard. With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.

CARPIGIANI
services

Carpi Clean kit



Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.

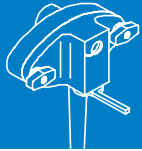
Rubber tank lid. The lid can be partially opened to fill tank without completely removing lid.



MACHINE CONFIGURATION

> TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



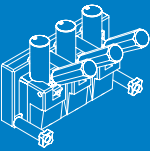
Pump



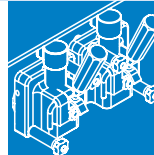
Gravity

> DOOR CONFIGURATION

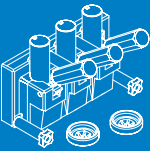
CHOOSE DOOR TYPE*



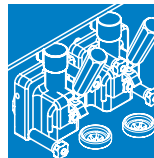
Twin Twist Door



Two Independent Doors



Twin Twist Star Door



Two Independent Star Doors

*Each type of door can be purchased as an optional

MACHINE CONFIGURATION

> DOOR CONFIGURATION

CHOOSE DOOR TYPE

Optional



Nozzles

Optional



Self Closing Door

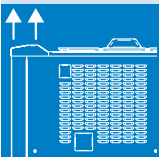
Optional



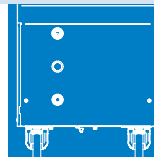
Monoportion kit

> TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION



Air Cooled machine



Water Cooled machine

CHOOSE THE TYPE OF POWER SUPPLY



Power supply

> ACCESSORIES CONFIGURATION

Optional



Teorema

Legend:  Optional ONLY upon purchase  Optional available even after purchase

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 500 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.

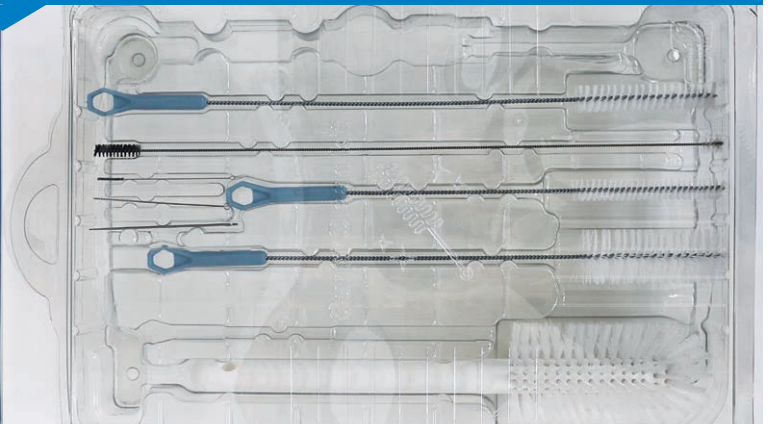


Carpi Care kit



Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

Carpi Clean kit



WHAT WE OFFER

Specialized technicians. Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.



Preventive maintenance. Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



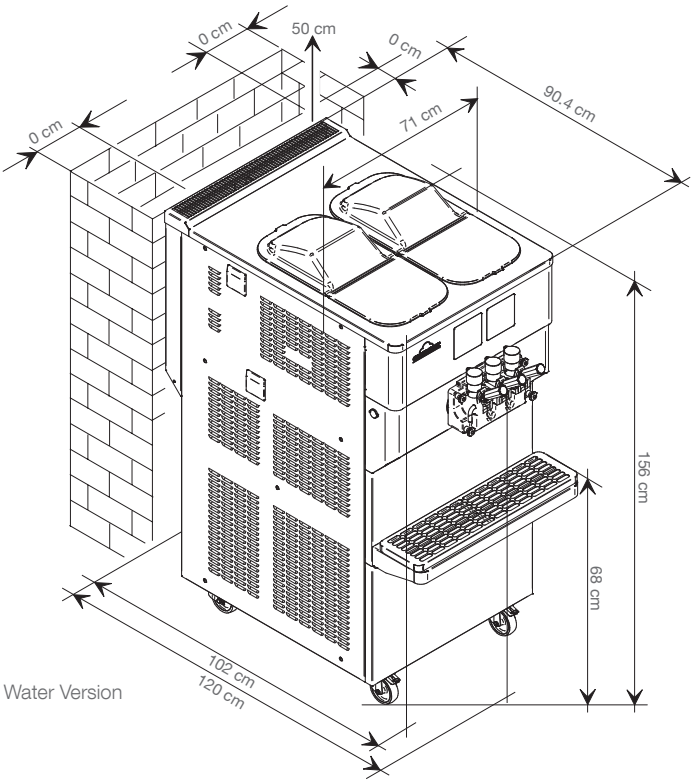
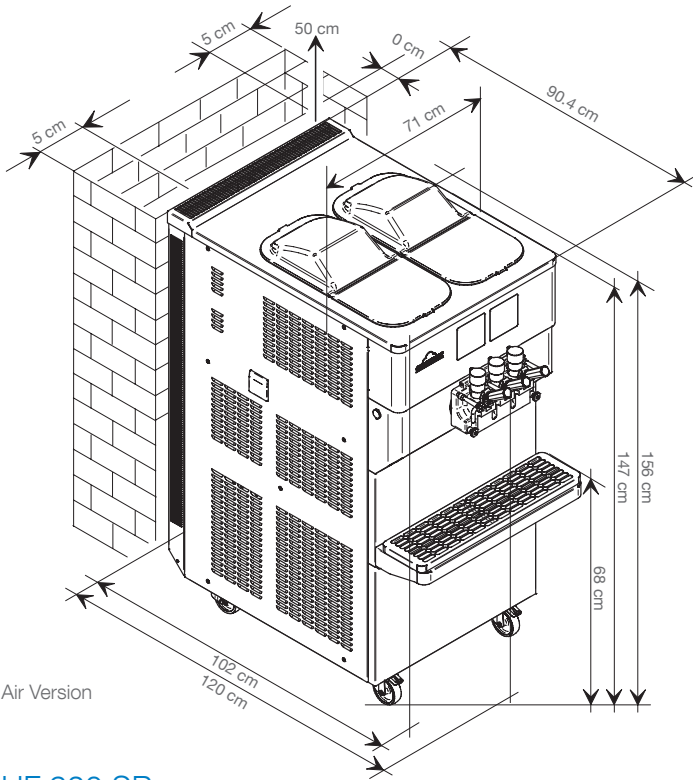
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation. The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



technical data - dimensions



UF 920 SP

UF 920 SP



	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
			Soft Ice Cream (75gr portions)			kW					
UF 920 SP P	2+1	Pump	640+640*	20+20	3.8	8.7	20	400/50/3**	Air, water optional	R455A or R454C	486
UF 920 SP G		Gravity	466+466*			8.5					456

*production capacity depends on the mix used and the room temperature **other voltages and cycles available upon request.

UF 920 SP are produced by Carpigiani with 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.

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services

CARPIGIANI
SOFT ICE CREAM AND SHAVES
CONSULTING

GELATO MUSEUM

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