



Electronic Pasteurizing Machines
for Confectionery and Gastronomy.
And much, much more...



Pastochef RTL

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Electronic Pasteurizing Machines for Confectioners and Gastronomy

Pastochef RTL machines mix, cook, pasteurize, cool, age and store, in perfect hygiene, the many specialities that confectioners, ice cream makers, chocolatiers and chefs create in their workshops.



Pastochef RTL machines have **45** full automatic programmes and **5** free programmes; each programme includes the typical temperatures and suitable mixes for the product being made, which can be changed to suit specific needs. The large display screen contains helpful suggestions for progressively adding ingredients.

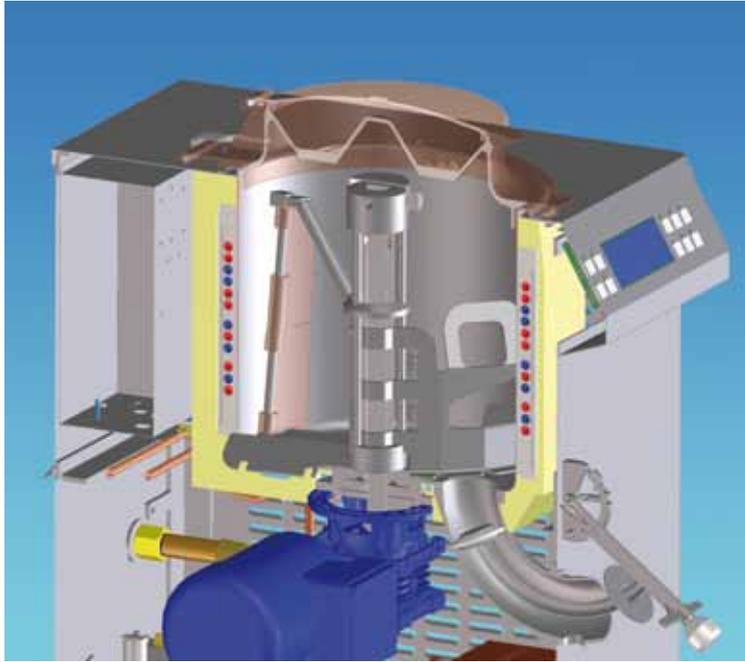


Confectioners

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

1. Custard Speed
2. Custard Classic
3. Custard Excellent
4. Chocolate Custard
5. Zabaione Custard (Zabaglione Custard)
6. Lemon Cream
7. Bavarian Cream
8. Cream Pudding (Panna Cotta)
9. Tiramisù
10. Chocolate Bonetto
11. Creamy Fruit (Fruit Cream)
12. Jam (Fruit Comfiture)
13. Pochée Fruit
14. Fruit Topping
15. Fruit Jellies
16. Gelatine for Cakes
17. Syrup for Desserts
18. Custard Storage





Technology and Operation

Pastochef RTL 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 and Cooling** with dry bain-marie with no build up and therefore, constant power consumption and performance over time.
- **Beater** with 8 different mixing systems, from slow to fast, continuous to at intervals, to mix together every type of ingredient.
- **Extraction spigot** with dual safety device, which after each extraction returns the product to the hopper for correct storage.



Ice Cream

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

1. High pasteuriz. (85°C)
2. Customized pasteurization from 65°C to 95°C
3. Semifreddo Base
4. Mix storage



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:

1. Bitter choc. harden
2. Milk chocolate hardening
3. White chocolate hardening



4. Gianduia harden
5. Speed chocolate hardening
6. Ganache cream
7. Chocolate Sauce
8. Cream Spread
9. Hardened Storage



Speciality

With these **7** programmes, it is possible to make the special cakes and sweets that depend on total temperature precision:

1. Cream Puffs
2. Bruttimabuoni biscuits
3. Honey and Almond Noug
4. Petit Fours – Macaroons
5. Sponge Butter Cookies
6. Frittelle (Fritters)
7. Yogurt



Gastronomy

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

1. Cream (Savoury Cream)
2. Bechamel (White Sauce)
3. Sal. Shortbread (Savoury Shortcrust)
4. Polenta
5. Italian Ragout (Bolognese Sauce)
6. Rice Cooking
7. Fresh Cheese



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.



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.



Beater

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.



Spigot

The spigot has a special large opening to make it quicker to extract particularly thick products: the safety opening can only be enabled after two release mechanisms.



Spigot

The spigot has an outlet position for liquid products; this can only be opened after releasing the safety closure with one hand.



Protection

To limit boiling hot splashes from hot outgoing products, the spigot is covered with a transparent shield to protect the operator.



Shelf

This steel shelf has a rubber mat, three attachment positions and can be fixed to the machine either straight or upturned, to hold containers and trays of different 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 ice cream 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.

Recipes

Each Pastochef RTL is accompanied by a full recipe book, divided according to product family. Each recipe shows the minimum and maximum amounts for all of the ingredients suggested on the display, for perfect results, every time.

Technical Features

MODEL	Production in 2 hours	Confectioners' Custard		Chocolate		Power supply*			Installed power	Condenser**	Dimensions at the base cm			Net Weight
	Litres	Min. kg	Max kg	Min. kg	Max kg	Volt	Cycles	Phases			kW	Width.	Depth.	Height.
Pastochef 18 RTL	15	7	15	5	12,5	230/400	50	3	2,1	Water	45	61,4	111	150
Pastochef 32 RTL	30	15	30	7,5	25	230/400	50	3	4	Water	65,8	71,6	111	198
Pastochef 55 RTL	50	25	50	10	40	230/400	50	3	5,6	Water	65,8	72	119	251

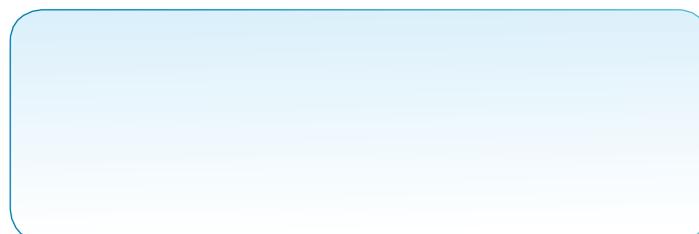
* Other voltages and cycles are available with additional charge ** Air-cooled versions available with additional charge.**

The hourly production rate varies according to the ingredients used.

Production rates refer to an ambient temperature of 25°C and a water temperature of 20°C in the condenser.

The Pastochef RTL machines are made by Carpigiani according to a Certified Quality System: UNI EN ISO 9001 and SA 8000.

Dealer



Carpigiani
helps you smile!



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