



The creativity of Gelato
and Sorbet on a Stick.
And much more...

FANTASTICK 



FantaStick



Blast Freezer for Gelato Sticks and Cakes

With this innovative blast freezer from Carpigiani, the creation of gelato sticks and cakes is easy, fast, and fantastic.

Easy:

because moulds are conveniently filled from above, in an ergonomic position and a cold environment.

Fast:

because while the moulds are being filled through the door above, the cold temperature remains in the freezer, so freezing is fast and more efficient.

Fantastic:

because with complete crystallization **the gelato maintains its overrun, remaining chewable at -18°C.**

FantaStick also offers professionals a choice of how to use it: from above for an innovative solution, and through the front door for traditional use.



FantaStick has two mould racks for a total of 48 gelato sticks.

Each rack consists of:

- 4 rows of 6 silicone moulds - total 24 moulds
- 4 stainless steel cases to hold the moulds
- 1 stainless steel frame, for holding the cases containing the moulds
- 1 stick grip to correctly position 24 wood sticks.



TRUSTWORTHY AND COMPLETE



Control Panel

Negative blast freezing for gelato on stick products (-35°C)

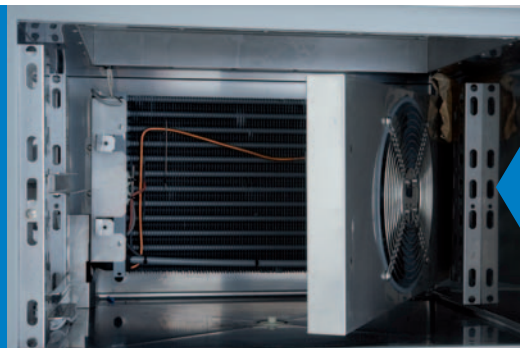
Negative blast freezing for gelato products (-18°C)

Positive blast freezing for pastry products (+3°C)



Probe

To read product core temperature: heatable for perfect removal after freezing.



Evaporator

With hinged stainless steel deflector for perfect cleaning and inspection of all parts.



To make sure stick gelato is pleasant to bite into and gelato cakes are easy to slice at low storage temperatures of -18°C , it is critical that this gelato has an elevated overrun.



MASTER
Stick **MISTER**
Art **MISTER**
Art plus

MasterStick, Mister Art and Mister Art Plus Carpigiani machines designed to handle mixes, fill moulds, and quickly produce perfect stick treats and beautiful gelato cakes.

These machines have a special programme that only partially crystalizes gelato mix while adding high overrun thanks to its patented Carpigiani pump. The overrun reduces the feeling of coldness in the mouth and brings out the gelato's flavour.



The dispensing door

The dispensing door, featuring a manual lever, is designed to be connected to the portioning pistol's extension hose.

Both machines have a direct flow for producing other specialties as well:
MasterStick produces milkshakes
Mister Art and Mister Art Plus produce gelato





The semi-dense mix, called “crystal,” runs through the hose and out the portioning pistol, easily filling moulds.

After blast freezing in FantaStick, the mix completes the crystallization phase, becoming gelato with a high overrun.



VERSATILE AND ERGONOMIC



With the serving pistol it is easy and fast to fill the silicone stick moulds, located inside FantaStick.



After the mix hardens, the gelato comes out of the moulds easily without playing with temperatures.



The strips of silicone moulds are easy to wash in a dishwasher.



Thanks to FantaStick's top door, it is very easy to fill semifreddo and gelato cake moulds that have been positioned on the blast freezer's shelf.

Each stick gelato contains 85 cc of product.

The rounded shape demonstrates the product's professional quality.

Gelato can be eaten as is or personalized with chocolate and crunches.



QUALITY AND SPEED ON A STICK



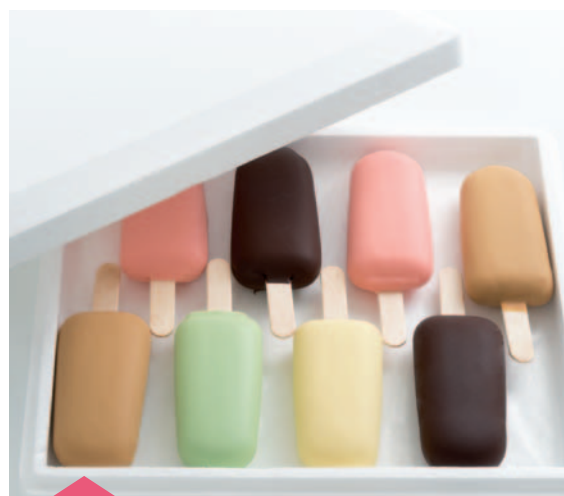
Gelato with crunches



Adding value to stick treats



Variety of gelato on a stick



Take-away and home delivery

Creating Gelato Cakes has never been so easy.

With the portioning pistol of MasterStick, Mister Art and Mister Art Plus, the semi-dense mix fully fills all moulds, from the simplest to the most complex, positioned in the cold environment provided by FantaStick.

Every cake can become a masterpiece, with captivating decorations and colours.



SPEED AND CREATIVITY FOR GELATO CAKES



Extracting the cake from the mould



Personalization with food colouring



Decoration with fruit and chocolate curls



Take-away and home delivery

FANTASTICK



technical specifications

Complete mould capacity		2
Each mould		24 85 cc treats
Production cycle		48 treats
Production time	min	30
Air temperature	C°	-35/-40
Product temperature	C°	+3/-18
Power supply	Volts / Hz / Ph	230 / 50 / 1
Nominal Power	kW	1,4
Condenser		Air
Dimensions	W x D x H cm	79 x 70 x 85
Weight	kg	130



	Hourly production/ portions Gelato 75 g	Hourly production/ portions Stick treats 85 cc	Hourly production/ portions Shake 300 cc
Mister Art	270	320	-
Mister Art Plus	485	580	-
MasterStick	-	530	150

	Pump Gears	Capacity Tank Liters	Electrical supply*			Nominal power kW	Fuse A	Condenser**	Size Air W x D x H cm	Size Water W x D x H cm	Net weight kg
			Volts	Hz	Ph						
Mister Art	Yes	12	400	50	3	2,4	10	Air or Water	50,5 x 75,5 x 83	50,5 x 67,5 x 74	140
Mister Art Plus	Yes	12+12	400	50	3	4,7	16	Air or Water	55 x 87,5 x 89	55 x 80,5 x 85	225
MasterStick	Yes	12	400	50	3	2,0	8	Air or Water	50,5 x 75,5 x 91	50,5 x 67,5 x 85	140

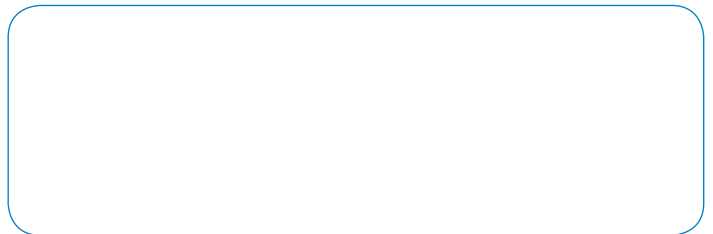
* Other voltages and cycles are available with additional charge. ** Water-cooled versions available with additional charge. Production will vary depending on the ingredients used.

FantaStick, MasterStick, Mister Art and Mister Art Plus are manufactured by Carpigiani according to a 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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