

MW

MACHINERY WORLD



Labo XPL P

The technology
that powers
your work.


CARPIGIANI

Labo XPL P



Electronic Batch Freezers for Artisanal Gelato

The Labo XPL P is a batch freezer that is easy to use, simple to manage, and useful in any gelato production area. Solid and tireless, it has rounded corners where the operator works, significantly reducing the risk of injury.



Three variable freezing programs, suited to different types of production.

Gelato



This program uses more cold to increase the body of milk-based gelato. Operators can change the hardness of the gelato to suit their preferences.

Gelato Fruit



This program uses less cold to produce intensely flavored fruit gelato and sorbets that are more delicate. This optimized management of cold temperatures reduces errors and energy waste.

Slush Fruit



This program perfectly crystallizes fresh fruit cremolata, making a product that is always uniform. The program can be personalized based on the quantity and density of the final product.



Performance



Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



POM Beater

The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.



Post Cooling

To maintain the consistency of the gelato during extraction, the post cooling function injects cold into the gelato as it comes out of the cylinder.



Convenience



The sprayer is located on the front panel of the machine for easy cleaning of the cylinder and the chute, and to avoid having to cross over the door. The sprayer can also be locked to facilitate handling during use.

All commands remain accessible when the hopper cover is open so that the operator can start production while adding mix.

The operations of adding mix and extracting gelato are done **standing straight**.

Shelf mat

Designed to keep trays and tubs firmly in place during gelato extraction.



Cleaning



The cylinder and front panel are a single piece for maximum cleanliness and hygiene.

Even cleaning the panels is a quick job because with the **Scotch-Brite treatment** the steel does not stain and is resistant to fat residues.

The extraction chute is removable to facilitate the removal of all gelato residue, for complete cleaning.

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



Optionals

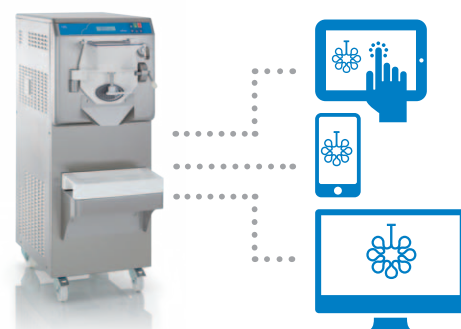


Optional: Steel door

To replace the standard polymer door. This change does not affect any of the machine's production characteristics.

Optional: Teorema

With TEOREMA, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet using PCs, tablets, and smartphones.



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Technical Specifications



	Hourly production		Qty mix per freeze		Electrical Supply			Nominal Power	Fuse	Condenser*	Dimension cm at Base			Net Weight
	kg	Liters	Min kg	Max kg	Volts	Hz	Ph	kW	A		W	D	H	kg
Labo 20 30 XPL P	20/30	28/40	3	5	400	50	3	4	12	Water	52	65	140	230
Labo 30 45 XPL P	30/45	42/60	3,5	7,5	400	50	3	5,2	16	Water	52	65	140	270
Labo 40 60 XPL P	40/60	56/84	5	10,5	400	50	3	6	16	Water	52	65	140	370

Performance values refer to 25°C room temperature and 20°C water temperature in the condenser. The quantity per cycle and production time vary based on mixes used.

The "Max" values refer to classic Italian artisanal gelato.

*Air condenser available with surcharge.

The above dimensions and weight refer to the water cooled version.

Labo XPL machines are manufactured by Carpigiani using 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.



Via Emilia, 45
40011 Anzola dell'Emilia
BOLOGNA, Italy
Tel. +39 051 6505111

Dealer



carpigiani.com

an Ali Group Company



The Spirit of Excellence