



Artisan-made ice cream,
just as you like it.
And much, much more...

A large, dynamic splash of white ice cream or milk dominates the right side and bottom of the image, creating a sense of movement and freshness. The splash is thick and creamy, with some air bubbles visible.

Pastomaster RTL

Pastomaster RTL

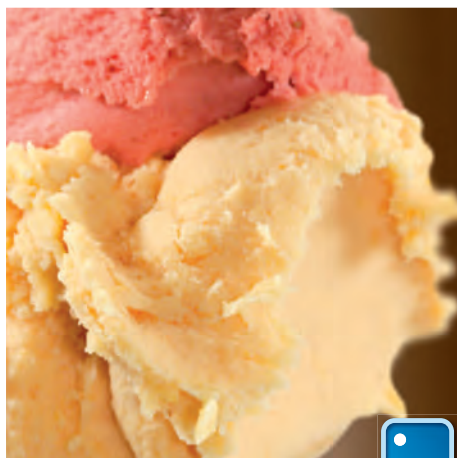
Carpigiani Electronic Pasteurizing Machines for Ice Cream Mixes

Pastomaster RTL machines prepare, pasteurize, homogenize*, store, age and transport ice cream mixes. They are also flexible pasteurizing machines that make it possible for ice cream makers to diversify their traditional products.



Pastomaster 60 RTL

This is the most widely used pasteurizing machine in medium and large ice cream shops because it is effective with each type of mix and flexible when it comes to production. It has 5 mixing speeds, 7 ice cream mix programmes, 4 sauce programmes, 5 programmes for specialties and 5 free programmes.



Ice Cream Mixes

These are 7 basic programmes for making all types of basic and complete ice cream mixes:

1. High pasteurization (85°C)
is the most used cycle, for the maximum guaranteed hygiene.

2. Low pasteurization (65°C)
is a gentler cycle, to respect the organoleptic qualities of the ingredients.

3. Intermediate pasteurization
where it is possible to select all of the pasteurization temperatures from 65° and 95°C.

4. Chocolate pasteurization (90°C)
for chocolate mixes: perfect fusion of cocoa and ice cream with the maximum aroma.

5. Cooling Ageing
cooling to 4°C, storage and ageing, without heating.

6. Sugar syrup
for water-based mixes used in fruit sorbets.

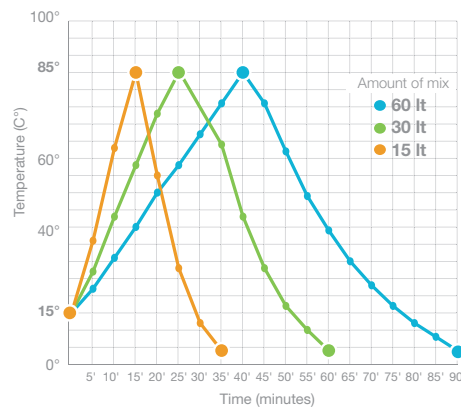
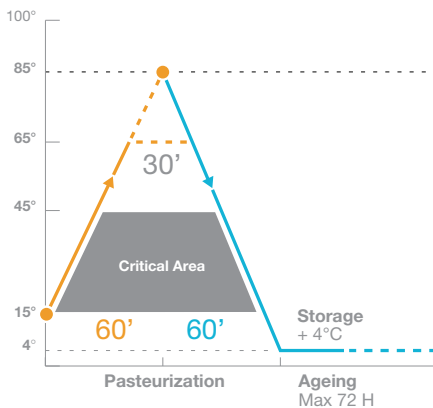
7. Inverted sugar
for making the sweetener used to reduce solids without taking away any sweetness.



Exchange Pump

The ingredients are mixed and pasteurized inside the cup pump on the bottom of the hopper. This exclusive technology from Carpigiani guarantees:

- **Low Homogenization*** because the millimetrical coupling of the beater cup and the many mixing speeds produce a high osmotic pressure inside the fat globules to obtain finer, creamier gelato.
- **Superior Efficiency** because the original dry bain-marie system is free from build-up and therefore, performance and energy consumption stay constant over time.
- **Refrigerated Spigot** because it undergoes the same pasteurization process as the mix and the same chilled storage, for maximum product hygiene.



Pasteurization

Controlled heat treatment, discovered by French scientist, Louis Pasteur in 1864. It is used to remove disease-carrying microbes from foods without damaging their vitamins and proteins; in other words, sterilising them while preserving their nutritional and organoleptic qualities.

Energy Saving

The exchange of heat in Pascomaster RTL machines is very quick: less than 2 minutes per litre of mix. Power consumption and processing times are always in line with the amount of mix being made.

Lid

With the lid open, the machine is always in safe mode and the mix is moving; when dry ingredients are poured in, these are blended in quickly without forming lumps.

Pastomaster RTL



Pastomaster 120 RTL

The large pasteurizing machine for larger ice cream makers and large-scale manufacturers who supply several sales points. It has 7 mixing speeds, 7 programmes for ice cream mixes and 5 free programmes.

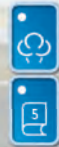
To increase the efficiency of this great pasteurizing machine, the spigot capacity and mixing speeds have been significantly increased; the cooling system has been divided into three parts so that it is set in proportion to the amount of mix being prepared:

- Min 30 – 60 litres
- Med 60 – 90 litres
- Max 90 – 120 litres



Pastomaster

120 RTL



* HIGH PASTEURIZ.
LOW PASTEURIZ.
INTERMED. PASTEUR.
CHOC. PASTEURIZ.

Teorema Ready



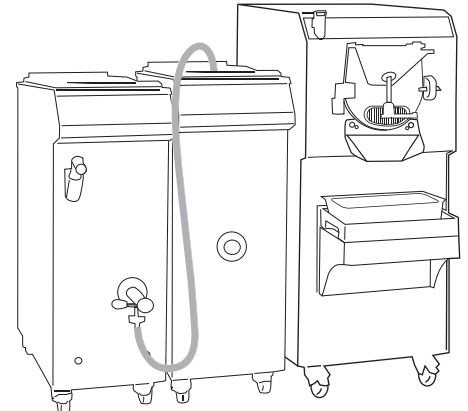
Shelf

An optional extra in steel, with rubber mat; it is fitted to the pasteurizer to support the bucket while the mix is being extracted.



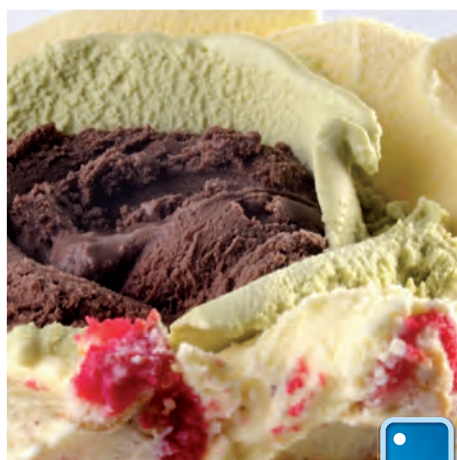
Black-Out and Water Supply Cut-off

After a blackout or an interruption in the water supply, 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 a whole new pasteurization process will be started and the display will show a warning message.



Mix Transport

At the end of the cycle, the exchange pump will quickly and hygienically convey the mix to the other appliances being used.



Sauces

Programmes to make 4 sauces, which, together with the basic mixes will help to create the most classical ice cream flavours quickly and easily:

1. **Cream Paste (Vanilla Sauce)**, a base of eggs and sugar.
2. **Zabaion Paste (Zabaglione Sauce)**, a base of eggs, marsala, sugar, corn flour, etc.
3. **Chocolate Paste (Chocolate Sauce)**, a base of cocoa, sugar and water.
4. **Fruit Paste (Fruit Sauce)**, a base of fruit pulp, sugar and water.



Specialities

Programmes for preparing 5 artisan-made specialities to serve in the ice cream shop:

1. **Liquid yogurt**: milk and yogurt are used to prepare this healthy drink.
2. **Thick yogurt** to serve with sauces, fruit salads and in take-away pots.
3. **Bavarian cream** neutral base for adding to vanilla or fruit flavours and cream, for cakes and single position desserts.
4. **Panna cotta**, a traditional Italian dessert, served plain or with sauce.
5. **Pudding (Blancmange)**, for excellent blancmanges which are compact, smooth and available in all the flavours of the ice cream.



Free Programmes

There are 5 free programmes, which ice cream makers can use to store their own production cycles for their speciality mixes.

Carpigiani Systems for Artisan Ice Cream to HACCP Standards



All Carpigiani machines are designed and built to comply fully with the international laws regulating safety and hygiene. Therefore, it is easier for the professional ice cream maker to use the correct procedures when it comes to checking and overseeing the critical points in the production of artisan-made ice cream (Hazard Analysis and Critical Control Point). In fact, pasteurization/storage data on the Pastomaster RTL and the batch freezing details on the Labotronic RTL are always stored to the machines' memory and can also be downloaded. If the machines have an active "Teorema", the data can be downloaded from the internet or if not, by using the dedicated Easyloader program and your own computer, which can be connected to the machine.

Technical Features

MODEL	Production in 2 hours	Hopper Capacity		Mix speed	Electrical Power*			Installed Power	Condenser**	Dimensions at the base (cm)			Net Weight
	Litres	Min. Litres	Max. Litres	No.	Volt	Hz	Ph	kW		Width	Length	Height	Kg
Pastomaster 60 RTL	60	15	60	5	400	50	3	6,5	Water	35	86	103	162
Pastomaster 120 RTL	120	30	120	7	400	50	3	9,6	Water	65	86	103	269

* 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 Pastomaster RTL machines are made by Carpigiani according to a Certified Quality System UNI EN ISO 9001.

Dealer

Carpigiani
helps you smile!



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