



Pastomaster XPL P

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Pasteurization

Controlled heat treatment discovered in 1864 by French scientist Louis Pasteur to sanitize food by killing pathogenic microbes without causing the deterioration of vitamins and proteins. In other words, purifying while preserving the food's nutritional value, taste, and aroma.

High Pasteurization 85°C



The most frequently used, for maximum guarantee of food safety.



Gelato Mixes

Intermediate Pasteurization



Choose any pasteurization temperatures between 65°C and 95°C.

Low Pasteurization 65°C



A more delicate cycle, to respect ingredient taste and texture.

Chocolate Pasteurization 90°C



For chocolate mixes. This cycle melts chocolate perfectly while bringing out its aroma.

Cooling Aging



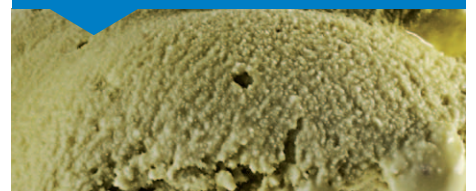
Cooling at 4°C, storage, and aging, without heating.

Sugar Syrup



To produce the syrup used in water-based mixes.

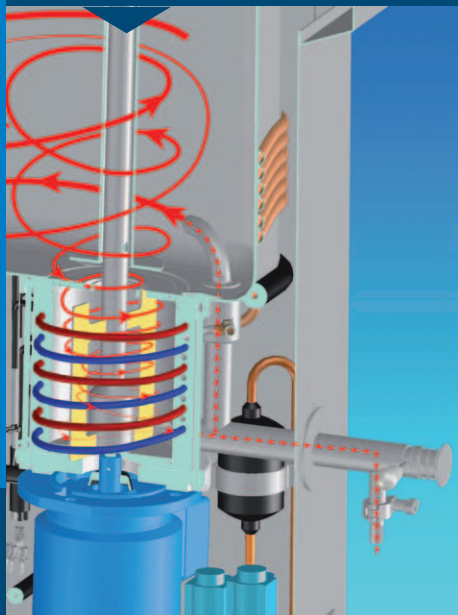
Inverted Sugar



To produce the sweetener used to reduce solids without eliminating sweetness.



Performance



Exchange Pump

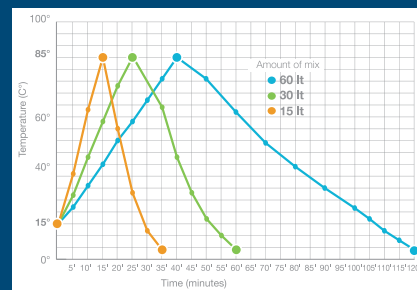
The ingredients are mixed and pasteurized inside the exchange pump cup, which is located on the tank bottom. This exclusive, patented Carpigiani technology guarantees:

High micronization: the millimetric cup-beater coupling and the different mixing speeds reduce the fat globules to particularly fine sizes, from 2 to 5 microns, for a gelato that is more creamy and stable.

Superior efficiency allows working even with minimum batches without the risk of burning the mix. Furthermore, the original dry bain-marie system avoids product buildup.

Cycle Times

The thermal exchange per liter of mix, heating to 85°C and cooling to 4°C, is extremely rapid: less than 2 minutes on the 60 XPL P model and less than 1 minute on the 120 XPL P. With this technology, the energy consumption and the pasteurization times are directly proportional to the amount of mix being produced.



Convenience



Lid and exchange pump

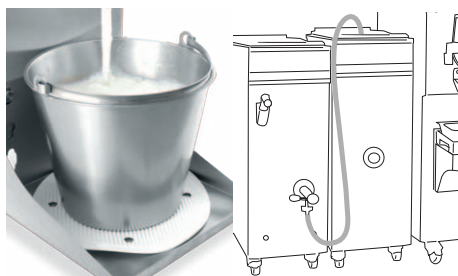
Thanks to the absence of a beater in the tank, when the lid is open it is possible to add ingredients while the mix continues to be blended, working in complete safety.

Bucket shelf

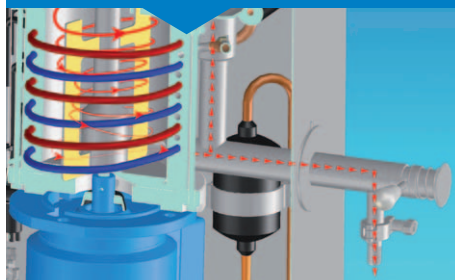
Optional extra made of steel. Removable for easy washing.

Mix conveyor

Optional extra kit to hygienically transfer the mix.



Hygiene



Temperature-controlled spigot

The mixture circulates continuously inside the spigot ensuring its correct operating temperature.

Total cleaning

The spigot is completely removable, washable, and can be inspected for maximum machine hygiene.

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



Safety



Lid and Display: At temperatures greater than 50°C, to avoid the spatter of boiling liquid, the beater stops moving if the lid is lifted.

In addition, with a message the display alerts the operator that inside the machine there are heated products to help prevent improper operations with hot products.

Blackout and Water supply cutoff: After an electrical blackout or interruption of the water supply, if the temperature-time parameters can guarantee that the mix has not suffered the pasteurizer resumes the current program.

Otherwise it automatically starts a new full pasteurization cycle, alerting the user with a message on the display.

With **TEOREMA** you can monitor the machine via internet, PC, tablet, and smartphone. Technical service is facilitated thanks to the ability to remotely perform controls and diagnostics.



Pastomaster 60 XPL P



Pastomaster 120 XPL P



Pastomaster XPL P

Technical specifications

	Production		Power supply electrical*			Nominal power	Fuse	Condenser**	Size cm at the base			Net Weight
	Min. liters	Max. liters	Volts	Hz	Ph				Width	Depth	Height	
Pastomaster 60 XPL P	15	60	400	50	3	7	16	Water	35	86	103	162
Pastomaster 120 XPL P	30	120	400	50	3	11,2	32	Water	65	86	103	269

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

* Other voltages and cycles are available with surcharge. ** Also available with air cooling with surcharge.

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

Pastomaster XPL P machines are produced by Carpigiani with a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate. Carpigiani reserves the right to make any changes it deems necessary without prior notice.



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The Spirit of Excellence