

Ready

8/12



...much more than a machine

Ready
8/12





> Are you Ready?

Make fresh Gelato made with:



FIVE automatic programs, 2 to produce delicious milk gelatos and fresh fruit sorbets; 1 to produce perfect fruit slush; 2 to produce the special CRYSTAL milk or fruit gelato.



THREE automatic programs, one to pasteurize the mix and turn it into gelato; one to pasteurize, age, and then turn it into gelato; one to heat and cool the mix and then turn it into gelato.



> PERFORMANCE AND QUALITY



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.



POM Beater

The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time.



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.



> CONVENIENCE

When the hopper lid is open all the **command buttons are still fully accessible**, allowing you to start the production cycles even while adding the ingredients.



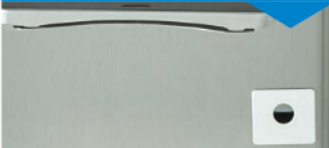
The **Shelf Mat** is designed to hold trays in place during gelato extraction.



Versatile shelf, possibility of positioning the shelf at two different heights and in three different positions.



Drip tray in the front for easy cleaning even when installed in confined spaces.



Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



easy way: prepare and pasteurize the mix with your batch freezer.

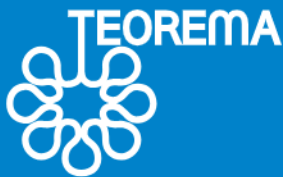


> SAVINGS

Ready technology makes it possible to complete the full gelato production process in just one machine.



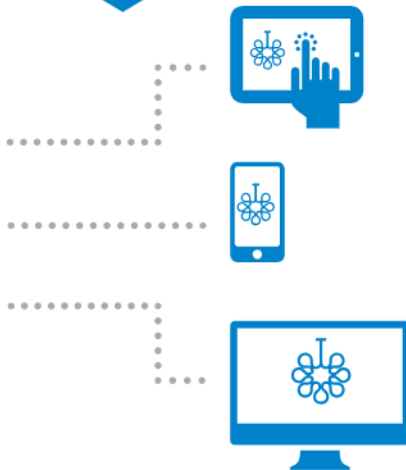
> SAFETY



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



Accident prevention thanks to even more rounded corners throughout the part of the machine closest to the operator.



Ready
8/12

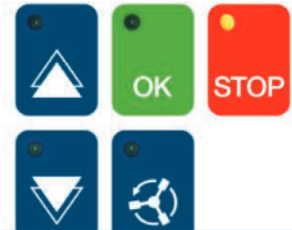


CARPIGIANI

AUTODEFROST 0:59
Wait...

Teorema Ready

Hard-O-Tronic



If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.



> HYGIENE

The **delayed cleaning program** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.

Beater with removable blades for complete cleaning.



Cleaning is easy thanks to **hot washing** of the cylinder and the removable gelato extraction chute.

Scotch-Brite treatment of the sheet metal for quick cleaning.

The **extraction chute can be removed** to facilitate the complete removal of any residual gelato.



Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit



Removable Plastic Door. The new door ensures easier cleaning with the opening to add ingredients and a larger extraction door to speed product extraction.

Ready

8/12



Production characteristics

	Hourly Production		Gelato Quantity per cycle		Crystal Quantity per cycle		Cremolata Quantity per cycle	
	Min. kg	Max. kg	Min. kg	Max. kg	Min. kg	Max. kg	Min. kg	Max. kg
Ready 8/12	8	12	1.5	2.5	1.5	2.5	1.5	2.5

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25 °C room temperature.

Technical specifications

	Power Supply			Rated Power Input	Fuse	Cooling System	Dimensions at the base	Net Weight
	Volts	Hz	Ph	kW	A		W x D x H cm	kg
Ready 8/12	230	50	1	2.2	12	Air	36 x 55 x 74	110

The Ready are produced by Carpigiani according to Certified Quality System UNI EN ISO 9001.

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 - T. +39 051 6505111 - info@carpigiani.it

an Ali Group Company



the spirit of excellence