



161 T

G SP

Compact, self-pasteurizing
soft gelato machine.
Unique

Quick and easy
to maintain
thanks to the gravity fed
cylinder system

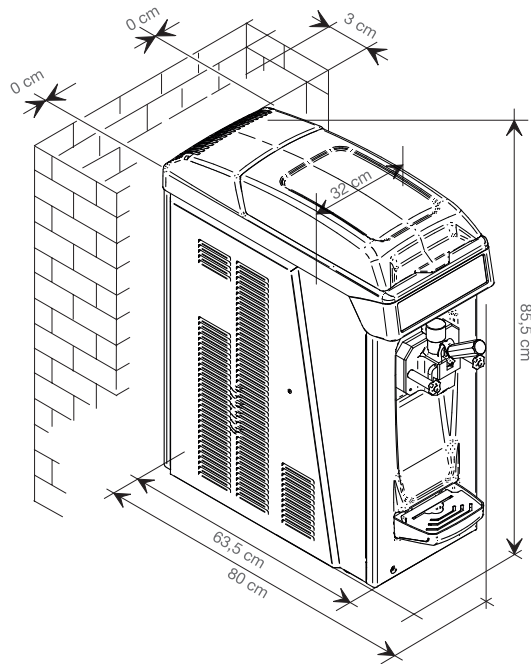
Compact

Now even cafés, restaurants,
pastry shops, and gelato soft shops
with limited space can delight
customers with an excellent gelato
or a delicious frozen yogurt,
or even a fantastic sorbetto,
all thanks to the greatly reduced
dimensions of the machine

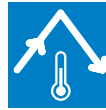


*Carpi Care kit: request it from your dealer
to always keep your machine hygienically perfect.

carpigiani.com



Standard configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Self closing device

The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Single portions dispensing head

With interchangeable nozzles to make single portions and delights

Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule

	Flavours	Mix Delivery System	Hourly production (kg/h)	Tank Capacity (lt)	Cylinder Capacity (lt)	Rated Power Input (kW)	Fuse Size (A)	Power Supply	Cooling System	Refrigerant	Net Weight (kg)
161 T G SP	1	Gravity	15*	5	1,35	2,3	16	230/50/1**	Air	R452***	95

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

Features

Benefits

Tank agitator	Prevents product stratification and helps to reduce foam by maintaining a fluid consistency
Gravity fed system	Air is added to the mix through the holes in the injection needle for a dry, firm gelato having an overrun of up to 40%
Direct expansion cooling cylinder	Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
High efficiency beater in POM	For a dry, compact gelato
Defrost system	Possibility to heat the cylinder to simplify the cleaning procedure
Adjustable ice cream flow	Adjustable product flow to meet your specific dispensing speed and volume requirements
Interactive display	The machine displays operational parameters: mix temperature, gelato consistency, dispenser ready, and insufficient mix, etc.
Easy to position	Thanks to the innovative solution the machine can be placed next to other equipment reducing wasted space

The 161 T G SP is produced by Carpigiani with 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.