

# N'Ice Cream Features

## 191 N'ICE CREAM (all models)

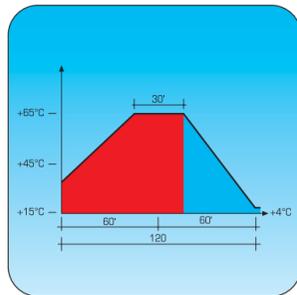
The electronic, sealed touch pad controls / features the following:

- The Hard-O-Tronic system that dictates the consistency / softness of the ice cream.
- The temperature of the liquid mix, whether the machine is in use or not.
- A cylinder "clean" function that is used before dismantling the machine for its weekly cleaning.
- A mix, low level warning light.
- Machine stop.



## 191/P/SP N'ICE CREAM

These machines incorporate automatic self cleaning and self pasteurization systems that are controlled from the sealed, electronic touch pad panel. The self pasteurizing, SP, model ensures that the ice cream, and all parts that are in contact with it, are completely pasteurized at 65°C, during the nightly break, without having to dismantle the machine.



## 243 N'ICE CREAM

The control panel will guide the operator to programme the correct temperature for each cylinder, depending on the required mix. The operator only needs to choose the consistency and the Hard-O-Tronic system will guarantee the perfect result.



## FRONT PANELS

The front panels feature rounded corners to facilitate the easy serving of portions in take away cup or, larger tubs.



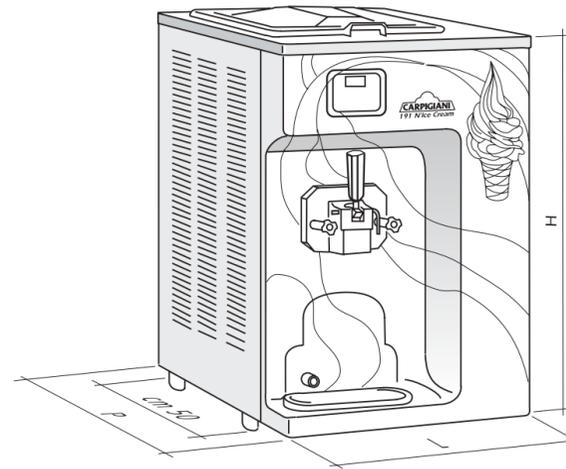
Protection Caps (optional)



To be removed only when actually dispensing ice cream.



Rotating Cone Holder (optional)  
Each one has five transparent plexi-glass cylinders that can be fitted to either, or both, sides of the machine.



N'ICE CREAM	Hourly output 75 g portions	Tank capacity Litres	Pump	Flavours	Electrical features				Cooling	Dimensions cm			Net weight kg
					Volt	Hz	Ph	kW		L	P	H	
191/G	250	18	NO	ONE	230	50/60	1	2,1	air or water	50,5	67,5	71,0	100
191/P	270	12	YES	ONE	230	50/60	1	2,1	air or water	50,5	67,5	71,0	104
191/P/SP	270	12	YES	ONE	400	50/60	3	2,1	air or water	50,5	67,5	71,0	143
243/G	270	2 x12	NO	2+ mix	400	50	3	2,7	air or water	55,0	73,0	80,0	156
243/P	300	2 x 8	YES	2+ mix	400	50	3	2,7	air or water	55,0	73,0	80,0	160

Other voltages and cycles available at extra cost.  
These performance figures are at an ambient temperature of 25°C.  
and with a water temperature in the condenser of 20°C.



Carpigiani  
Via Emilia, 45 - 40011 Anzola Emilia (Bologna) Italy  
Tel. +39 051 6505111 - Fax +39 051 732178  
www.carpigiani.com

Authorised distributor

IC 757 600 986



Counter top machines that produce and dispense soft ice cream, sorbets, yogurts and desserts



soft "N'Ice Cream"

All Carpigiani SOFT-ICE machines are renowned for their famous soft, fresh and creamy ice cream.

These new **counter** top machines have high rate production cycles, are easy to use and easy to clean. They guarantee an excellent price / performance ratio. They are extremely compact (50 cm wide) and they can be easily sited on any counter.

The **polycarbonate** front panel has rounded corners and is made out of a technologically advanced material. The images on the panel are glossy, scratch proof and do not deteriorate over time.



191/G  
191/P  
191/P/SP

**191 N'Ice Cream** are single flavour machines that are ideal for specific types of soft ice creams such as fresh fruit sorbets (in a restaurant), creamy soft ice cream with granelle (at the bar) or a delicious iced yogurt (at an ice cream parlour).

## Features and Production Cycle



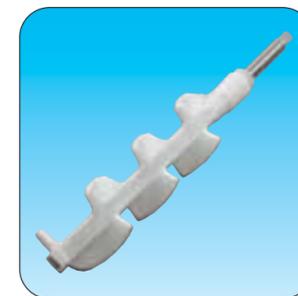
**REFRIGERATION TANK**  
In the refrigeration tank a digital thermometer ensures the liquid mix is kept at a constant 4°C.



**HARD-O-TRONIC**  
The soft ice cream is produced by a special self-regulating beater in the batch freezer cylinder which is controlled by the electronic Hard-O-Tronic system. The operator can easily program the consistency and quality best suited for any particular ice cream.



**REGULATING VALVES**  
The blend is supplied to the cylinder through valves which regulate the pressurizing of the mix with air. (overrun up to 40%) An optimum volume growth is achieved.



**BEATER IN POM**  
In the center of the machine there is a horizontal cylinder that produces the ice cream. It has a POM beater that guarantees a perfect mix every time.



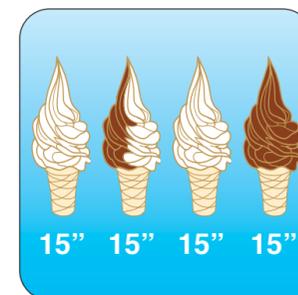
**GEAR PUMP**  
The patented gear pump that supplies the cylinder also assists with volume growth optimisation. (overrun up to 80%).



**BEATER AND IDLER**  
At the heart of the machine are a special steel beater and idler that, together, guarantee a perfect blend.



**DISPENSE**  
As a portion of ice cream is being dispensed an equal quantity of mix transfers from the upper refrigeration hopper to the batch freezer cylinder and freezes, practically instantaneously. It is, therefore, easy and simple to dispense one ice cream after another.



**PRODUCTION CAPACITY**  
Thanks to its efficient refrigeration tanks, cylinders and beaters, this machine can dispense more than four cones per minute.

## 243 N'Ice Cream.

This machine features three dispensers. A variety of combinations of traditional ice cream, fruit sorbets and yoghurt ice creams can be simultaneously offered, to a correspondingly increased number of customers, so that even the most demanding client will be satisfied. You choose what mixes to add to the refrigeration tanks then select, on the control panel, what type of "ice cream" you want each mix to produce and its consistency. This flexibility allows you to produce lovely "creamy" ice creams, delicate fruit sorbets or delicious yogurts.



243/G  
243/P

The technologically advanced 243 can offer 6 different combinations ice cream + cream, cream + fruit, cream + yogurt, fruit + fruit, fruit + yogurt, yogurt + yogurt

