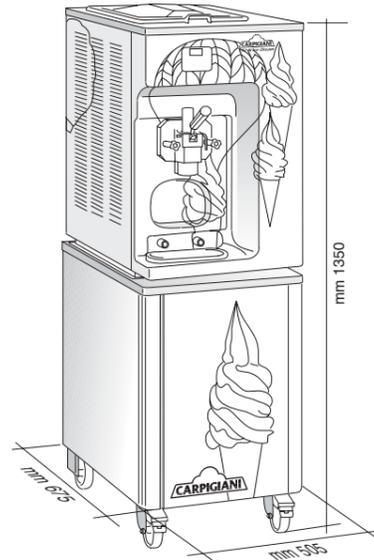


Electronic sealed touch pad panel with simple-to-read buttons: production, choice of flavours, maintenance, cleaning, self pasteurisation and selection of the ice cream consistency-softness. A light flashes when the mix level is low.

An especially designed front panel to facilitate the supply of large diameter cups. An extraction tap with a special "stop" device to optimise portions. (optional)

Rotating Cone Holder (optional) with five transparent plexiglass cylinders to be fitted on either side of the machine.



191 N'ICE DREAM	Hourly output		Tank capacity litres mix	Flavours 4	Electric power				Conden- ser	Weight kg Net
	Kg	75 gr./100 cc. portions			Volt	Hz	Ph	kW		
RAINBOW	21	270	12	1+3	230	50/60	1	2,4	air or water	188
COLORE	21	270	12	1+3	230	50/60	1	2,4	air or water	188

Different electric specifications upon request and with price-surcharge.
Performances featured by a room temperature of 25°C and a cooling water temperature of 20°C.
Performance data can vary according to ambient conditions.



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• The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative.



Macchines to produce and dispense Soft Ice Cream:
Classic and decorated flavours



191 "N'Ice Dream"

The 191 N'Ice Dream machines are technologically advanced and are designed to dispense, easily and simply, **four different types of soft ice cream**. The result is one machine that can satisfy the requirements of a correspondingly increased number of consumers.

These new machines dispense a classic flavour **soft ice cream** that can be instantly **enriched and decorated with three different flavours**.

The machines have a **new eye-catching look**. The front, rear and side panels are decorated with hot air balloons, that evoke the lightness of soft ice cream, and with colours that evoke the many different flavours available.



The 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 with time or exposure to the sun.



MIX

In the upper tank, an independent refrigeration system keeps the liquid mix at a constant temperature of +4°C, when in use and not.



OVERRUN

The mix feeds the production cycle through a patented gear pump that **pressurises the liquid** with air, thus boosting volume.



PRODUCTION

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



CLASSIC ICE CREAM

While the syrup-flavoured soft ice cream is being dispensed to the customer, an equal quantity of mix goes 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.



FLAVOURS

In the lower part of the machine there are three different containers where fruit and cream syrups are stored. The flavours are blended into the ice cream through dedicated pumps.



DECORATED ICE CREAMS

Prior to dispensing the ice cream the required flavour is selected from the **four ice cream options** on the touch pad panel. The ice cream is automatically dispensed and variegated simultaneously.



RAINBOW

The 191 N'Ice Dream RAINBOW machine is high capacity and can dispense more than **four cones per minute**. Increased customer turnover capability is the result. It is also very easy to disassemble and clean.

COLORE

The 191 N'Ice Dream COLORE machine comes complete with the convenience of an automatic pasteurisation system to ensure a safe and healthy product day after day. By pasteurising the mix, and all the parts that are in operating contact with the product, the machine is kept in perfect hygienic production.

