

CARPIGANI

technology for a sweeter world

MULTIPLE CHOICE



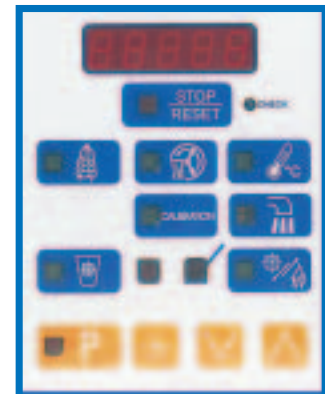
A NEW WAY TO OBTAIN A LARGE RANGE OF PRODUCTS FROM A SINGLE CYLINDER SOFT MACHINE

From Carpigiani Multiple Choice machine, you can have a selection of

- Soft ice cream traditional plain vanilla flavor.
- 3 different taste of milk shake.

The Multiple Choice will enlarge dramatically the range of selling products and enhance the sales of your shop. It takes only half square meter to generate a terrific new business opportunity with traditional and new frozen dessert specialties.

The return on investment is very fast. The machine is based on the selfpasteurizing technology in order to guarantee the maximum of hygiene and to reduce the labor.



It is very simple to be used and avoid all the use of external blenders and manual dispensing of syrups. The products are constants with the right quantity of ingredients.

The patented Dry Filling System allows the use of powder ingredients with perfect efficiency and hygiene.

The electronic board keep under control all the functions of the machine and is able to advise any possible inconvenience. It may stop the machine for fixed cleaning programs.

A new air cooling system allow to reduce to 5 cm the rear clearance of the machine.

MULTIPLE CHOICE

MAIN CHARACTERISTICS

- Soft ice cream & milk shake separate serving
- Patented mix pump
- Variable overrun setting (50 - 90%)
- Electronic consistency control
- Very simple control panel
- Pressurized syrups system
- Automatic cleaning day count down
- Automatic pasteurization cycle
- Mix level indicator
- Mix temperature indicator

TECHNICAL DATA

Beater motor

beater motor: 0,75 kW

Approximate weights

net weight: 270 Kg

gross weight: 310 Kg

Air condenser

rear clearance: 80 mm

side clearance: 50 mm

Water condenser

water in connection: 3/4"

water out connection: 3/4"

Refrigeration system

compressor: 1,33 kW

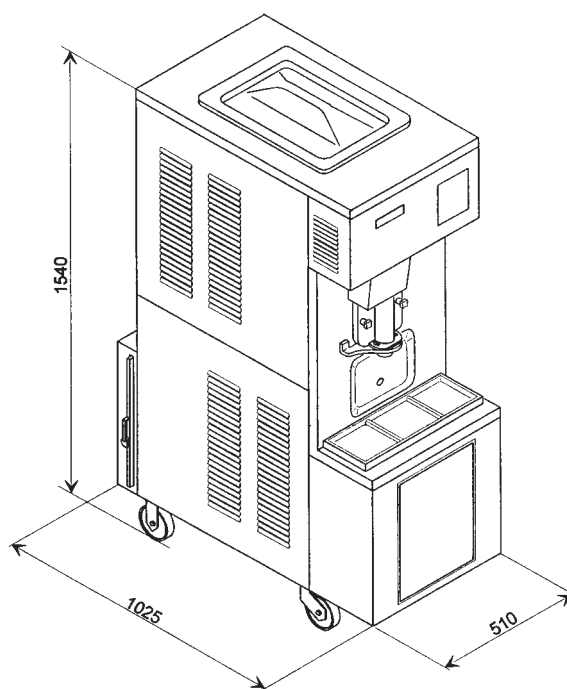
refrigerant: R404A

standard version: 400/50/3 N

max fuse: 16 A

max absorption: 12 A

Dry Filling System



MODEL	Hourly production *				Hopper capacity	Flavors		Electrical supply			Installed power kW	Net weight kg
	Soft		Shake			Soft	Shake	Volt	Phase	Cycle		
	kg	75 gr portions	kg	250 cc portions								
MULTIPLE CHOICE	30	400	30	160	18 lt	1 flavour	3 syrups	400	3	50	2,8	270

* Hourly production can vary with the mix used and operating conditions.
Data was collected at 25°C ambient temperature.



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