PASTOCHEF RTX

Welcome to Carpigiani's third generation of equipment for the preparation of Pastry bases! Our series of new machines are a stepping stone in excellence, a result of improvements on their outstanding predecessors. Confectioners, ice cream makers and chefs alike can now have an even more flexible instrument that meets all their production and creative demands.

PASTOCHEF RTX machines blend, cook, heat, cool, age and preserve an unlimited number of specialties, all in a perfectly sanitary fashion.

The MIXER features 8 different blending modes, for perfect amalgamation of any ingredient; the cylinder and the upper panel form a single structure, for optimal hygiene; double cylinder DRY HEATING AND COOLING prevent scaling and maintain thermal efficiency, ensuring perfect aging; the DATA CENTER controls and records all preparation processes, either by direct control or through the LED display; all the data may be uploaded to a computer, or printed using a dedicated printer.

20 Confectionery Programs
The machines' memory contains 20 automatic programs; during every food preparation cycle, the specific program provides information pertaining to appropriate temperature levels and mixing procedures; the microprocessor transmits instructions on the display in real time, gradually informing the user when he or she should add the ingredients.

5 Gourmet Food Programs
The memory also contains 5 automatic programs for the production of non-sweet creams and traditional culinary specialties.

9 Open Programs
All Pastochef machines also offer 9 open slots of memory, so you can program your own personal recipes and culinary specialties for automatic preparation.

PASTOCHEF 55 RTX

PASTOCHEF 32 RTX

PASTOCHEF 18 RTX

Operator-friendly, low voltage control panel • engraved mix quantity indicator • Entirely made of food grade materials • Spray hose has double safety control, ready for hookup to your lab's hot water source • Electrical system, refrigeration system, and sound deadening all in compliance with NSF standards • Impact resistant, rustproof steel frame • Brushed stainless steel panels.

Models	Production Capacity (2 hours)				Electrical Specifications*				Cooling	Net Weight lbs/kg	Dimensions (inches)		
	lbs/kg	MIN. lbs/kg	MAX lbs/kg	MIN. lbs/kg	MAX lbs/kg	volts	cycles	phases			Width	Depth	Height
PASTOCHEF 18 RTX	33/15	15/7	33/15	11/5	28/12.5	220	60	3	15	Air or Water	287/130	17.5	22.5	35.5
PASTOCHEF 32 RTX	66/30	33/15	66/30	17/7.5	55/25	220	60	3	20	Water	463/210	23.8	26	39.4
PASTOCHEF 55 RTX	110/50	55/25	110/50	22/10	88/40	220	60	3	30	Water	611/277	26	26	41.13

PASTOCHEF RTX machines are all NSF listed and approved. (NSF)

PASTOCHEF (PASTRY CHEF) RTX: THE EVOLUTION OF TECHNOLOGY AND FUNCTIONALITY

COVER
Made with a special polymer, the see-through cover allows a clear view of the machine at work. It is rigid, thus impact resistant, and alcohol safe. It features a broad chute for easily adding ingredients even in large quantities, during the mixing cycle.

MIXER
The mixer's pivoting blades are designed to scrape the walls of the cylinder to perfection, leaving minimal residue. The cylinder bottom has been designed for non-retention of any dry ingredients; the additional removable mixer can be used to obtain the desired product consistency.

LIQUID PRODUCTS
The sanitary safety spigot is designed for single hand operation. The first open position provides a slight opening for pouring liquid products, such as chocolate, ice cream mix, etc.

THICK PRODUCTS
The spigot's second open position offers a wider gap for pouring thick products, such as pastry cream, almond paste, etc. It is actuated by a second safety release.

PROTECTIVE SHIELD
This optional accessory is very useful when extracting hot products. It mounts on the spigot, avoiding splattering during product outflow.

ADJUSTABLE SHELF
The optional steel shelf is designed to facilitate pouring product directly into baking trays and pans. It comes with a rubber mat, and has three adjustable positions to hold containers of different sizes.

RTX
The PASTOCHEF RTX has the ability to communicate via internet with the Post-Sale Support Center, consenting technical diagnosis and remote repairs.

DESIGN
The new ergonomic design improves access to the machine and reduces the risk of injury; the console is easy to read and comprehend.

SAFETY FEATURES
In case of electrical blackout or loss of water supply during the course of the heating cycle for confectionery cream and ice cream mix, the PASTOCHEF RTX's memory remains active. Once electricity or water have been restored, the memory causes the machine to resume operation from where it was interrupted, if the temperature parameters guarantee that the product has not been altered during the down time; otherwise, the machine begins a completely new heating cycle, and a message appears on the display, informing of the new cycle's beginning.

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Electronic Machines for Pastry and Gourmet Foods by Carpigiani

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PASTOCHEF [PASTRY CHEF] RTX

Pastry chefs, ice cream makers and famous chefs throughout the world have discovered how invaluable the Carpigiani Pastochef is in creating so many different culinary delicacies, that would otherwise require a great deal of precious time and effort. Remaining true to our commitment to our customers' needs and requirements, we proudly introduce the new Pastochef (Pastry Chef) RTX, built on the wealth of experience and suggestions the many users of our specialty equipment have shared with us.

The technological advances we've applied to the new PASTOCHEF RTX line make these machines truly complete professional pieces of equipment. They are practical to use, giving chefs and dessert experts of all levels extreme flexibility of application.

Take a look and see for yourself what the Pastochef RTX can do for you! What follows is the description of each of the 20 preprogrammed automatic processes for CONFECTIONERY specialties.

1 Pastry Cream

The RTX mixes sugar, egg yolks and thickeners; cooks in milk for a perfect finished product; cools down to 10°C (50° F) while stirring, continues with static cool down to 4°C (40°F).

2 Pastry Cream

Mixes sugar, egg yolks and thickeners; cooks in milk for a perfect finished product; cools down to 4°C (40°F) while stirring.

3 Pastry Cream

Boils milk at high temperature; cooks with sugar, egg yolks and thickeners; cools down to 10°C (50° F) while stirring, continues with static cool down to 4°C (40°F).

4 Ice Cream Mix

Mixes the ingredients and heats within a range of 65°C (149°F) to 90°C (194°F). Cools down to 4°C (40°F); ages slowly with either continuous or intermittent stirring.

5 Dark Chocolate Tempering

Heats to 48°C (118°F); cools down to 29°C (84°F); raises the temperature to 2°C (approx. 3.5°F) to complete the cycle; keeps the dark chocolate in tempered state.

6 Milk Chocolate Tempering

Heats to 43°C (109°F); cools down to 28°C (82°F); raises the temperature by 2°C (approx. 3.5°F) to complete the cycle; keeps the milk chocolate in tempered state.

7 Colored Chocolate Tempering

Heats to 43°C (109°F); cools down to 27°C (81°F); raises the temperature by 2°C (approx. 3.5°F) to complete the cycle; keeps the colored chocolate in tempered state.

8 Temper Preservation

If the Pastochef RTX has been turned off involuntarily after a tempering cycle, this program restores the temper holding state.

9 Ganache Cream

For filling chocolates or delicious chocolate cakes; it may be used plain, or can be flavored according to your pleasure. Once the cycle comes to an end, the cream is kept at a temperature of 30°C (86°F).

10 Poached Fruit

Cooks whole or diced fruit with sugar, for use to decorate gelato, ice cream, yogurt, semifreddos, cakes; it won't freeze at low temperatures, and stays soft.

11 Fruit Cream

Cooks fruit pulp and thickener, to make a perfect substitute pastry cream for use as a pastry filler or as icing for cakes and sweets during the warm weather months.

12 Fruit Jam

The Pastochef RTX cooks any kind of fruit to perfection, for filling croissants, donuts, pies, and for double cooking recipes such as fruit tarts.

13 Fruit Gelatin

Mixes the fruit puree with sugar and pectin; heats to 105°C (221°F). Makes a perfectly fluid gelatin for use with moulds.

14 Bavarian Cream

Mixes the ingredients, cooks and gels. Cools down to 20°C (68°F), and holds the temperature. For use in combination with whipped cream, on pies, or to make small tarts.

15 Panna Cotta Pudding

Mixes the ingredients and cooks them at high temperature. Cools down to 20°C (68°F) and holds this temperature. The custard is ready to be poured in moulds and refrigerated, for solidifying.

16 Butter Cream

Mixes and cooks milk, egg yolks and sugar; combines the mix with the butter, cooling it down to 25°C (77°F), making a cream that is ready to be flavored and used as filler and icing on cakes.

17 Tiramisù

Mixes and cooks egg yolks and sugar at high temperature; combines with mascarpone and coffee, cooking at low temperature. Add whipped cream and alternate with layers of sponge cake; sprinkle with cocoa.

18 Cream Puff Dough

Heats water, butter and salt to 90°C (194°F); after flour is added, it cools down to 65°C (149°F), at which time eggs are added. Makes a nice, smooth dough that is ready for baking.

19 Yogurt

Performs a complete cycle, from heating the milk, to inoculating bacteria cultures, to incubation, reaching perfect coagulation and transforming the milk into yogurt.

20 Egg Yolk Treatment

Performs a delicate thermal treatment of the yolks avoiding hardening; heats to 64°C (147°F), pauses, then cools down to 4°C (40°F). Guarantees complete treatment of the yolks.

In addition to the 20 automatic confectionery programs, these impressive machines also offer 5 preprogrammed automatic programs for GOURMET specialties, which are described below.

1 Gourmet Cream

Thoroughly heats and cooks the ingredients, blending them and cooling down to 20°C (68°F). This makes for an excellent cream to use as the base for modern savory confectionery.

2 Bechamel

Performs a heating cycle, cooking the sauce at high temperature. Programmed sequence indicates when to introduce the various ingredients. Makes a creamy, delicate sauce, and keeps it at a temperature of 10°C (50°F).

3 Savory Short Pastry

Mixes and dissolves the ingredients. Makes a smooth dough that is easy to use in bakery moulds, and is ideal for making tarts, appetizers and delicious morsels.

4 Polenta

Performs a cycle of continuous stirring, reaching a temperature of 100°C (212°F), and thoroughly cooking the corn meal mix for 40 minutes (cooking time may be changed if desired). Makes a very nice polenta, cooked to perfection with no lumps, according to tradition.

5 Ragout

Cooks meats in a sequence of high temperatures to ensure thorough cooking. Gives direction for properly adding ingredients, and for prolonged cooking. Cools down to 4°C (40°F), resulting in a wholesome, flavor-filled ragout that can be used immediately or refrigerated for future use.

PASTOCHEF RTX's flexibility extends to another 9 open programs, for your creative delight. Here are some examples of how other chefs have used these programs for their culinary creativity.

1 Honey Coated Almonds

2 Petit Four

3 Ugly-But-Goodies

4 Zabione Dough

5 Lemon Crème

6 Fruit Topping

7 Donuts

8 Risotto

9 Paella