

Multiple Choice

2.0



With Carpigiani's Multiple Choice you can have a selection of:

- traditional soft ice cream and 3 different types of variegato
- 4 different flavors of milk shake

Maximum versatility

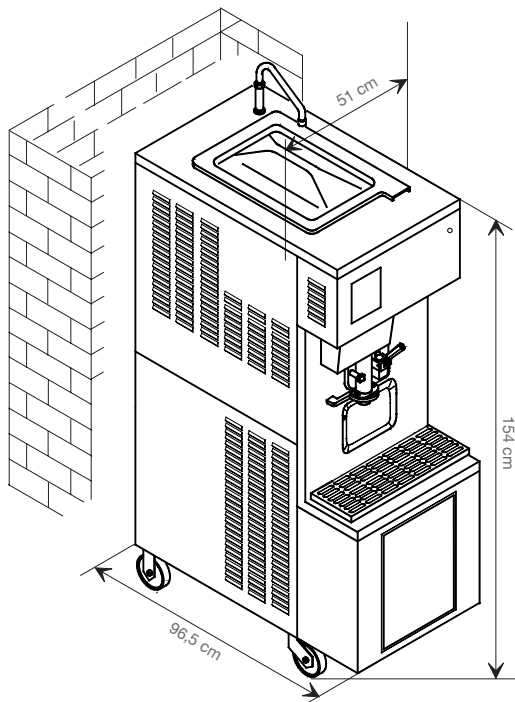
Multiple Choice will enlarge dramatically the range of selling products and enhance the sales of your shop

A great business opportunity

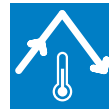
It takes only half a square meter to generate a terrific new business opportunity with traditional and new frozen dessert specialties. The return on investment is very fast



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



Standard configurations



Self-pasteurization

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



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

Optional configurations



Teorema Remote Control

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



Mixer

Optional mixer with disposable spoons to swirl toppings into the ice cream

	Mix Delivery System	Hourly production Soft ice cream (75gr portions)	Hourly production Milk shake (250cc portions)	Hourly production Variegato (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Power Supply 400/50/3**	Cooling System Air, water optional	Refrigerant R452***	Net Weight kg
Multiple Choice 2.0	Pump	400*	250*	400*	18	1,75	400/50/3**	Air, water optional	R452***	270

* production capacity refers to one product production at a time, NOT simultaneous production ** other voltages and cycles available upon request production *** alternative solutions available

Features

Benefits

One single cylinder	Production of traditional soft ice cream, milk shake and variegato from a single cylinder soft machine
Stainless steel pressurized gear pump	Ensure the best ice cream texture, quality and high overrun
Variable overrun setting	With a simple operation, the overrun is adjustable from 40% to 80%
Electronic consistency control	To constantly control the ice cream consistency to obtain always the desired result
Stainless steel beater	High efficiency beater with double spirals and idler for a soft and creamy product
Direct expansion cooling cylinder	Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
Pressurized syrups system with 3 flavours	To avoid the use of manual dispensers of syrups and deliver the right quantity of ingredients
Interactive control panel	With automatic cleaning day countdown, mix level indicator and mix temperature indicator