



Export

Tre BP - Super Tre BP

Twin twist floor standing pump machine to produce soft ice cream and frozen yogurt.

Timeless



For 50 years soft ice cream has been known as Carpigiani

Legendary reliability

The best-selling of all time with non-stop high performances

Suitable for all locations and climate conditions

Wheel-mounted, it can be located almost everywhere and shifted easily, wherever convenient

Easy to use and clean

Very easy procedure and simple and fast cleaning actions



Carpi Care kit

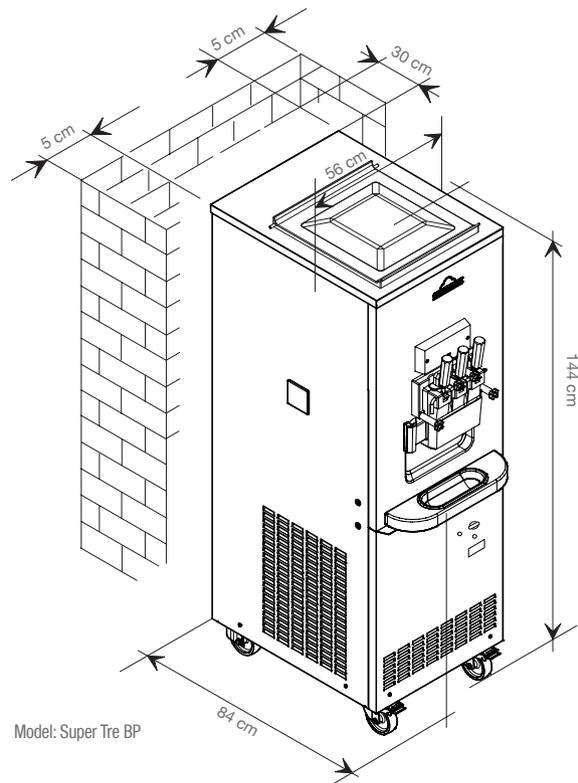
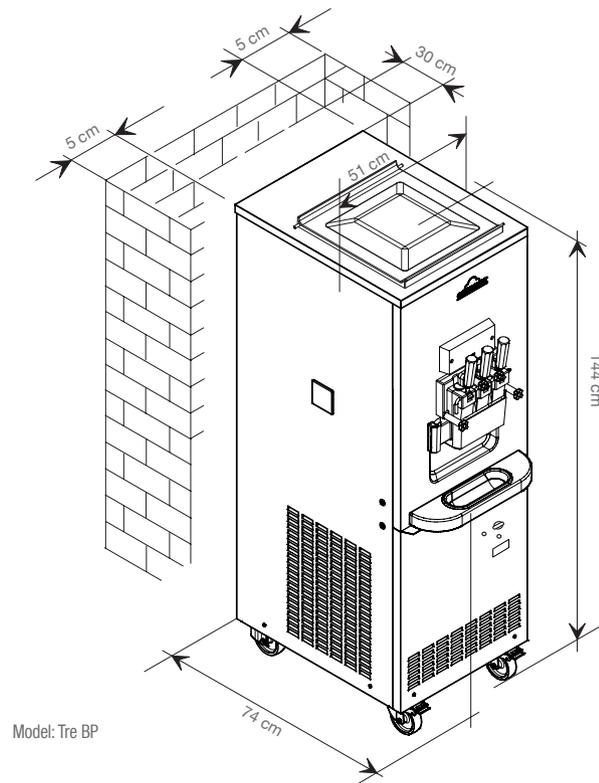


Carpi Clean kit^{*}



^{*}request them from your dealer to always keep your machine hygienically perfect.

carpigiani.com



	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
Tre BP	2 + 1	Pump	426*	8 + 8	1,35	2,7	10	400/50/3**	Air, water optional	R452***	210
Super Tre BP			666*	12 + 12	1,75	3,8	16				265

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

Features

Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer

Adjustable overrun

Automatic HOM system

3X high efficiency beater

Direct expansion cooling cylinders

Adjustable ice cream flow

Refrigerated tanks with thermostatic system

Benefits

The pump ensures the best ice cream texture and high quality

With a simple operation, the overrun is adjustable from 40% to 80%

To constantly control the ice cream consistency

Interchangeable plastic scrapers for a soft, creamy gelato

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Adjustable product flow to meet your specific dispensing speed and volume requirements

To store mix overnight at hygienically ideal temperature