

# Ready

6/9 - 8/12



...much more than a machine



## > Are you Ready? Make fresh Gelato made with:



**THREE** automatic programs, one to pasteurize the mix and turn it into gelato; one to pasteurize, age, and then turn it into gelato; one to heat and cool the mix and then turn it into gelato.



**FIVE** automatic programs, 2 to produce delicious milk gelatos and fresh fruit sorbets; 1 to produce perfect fruit slush; 2 to produce the special CRYSTAL milk or fruit gelato.



## > PERFORMANCE

### Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



### Post Cooling

To maintain the consistency of the gelato during extraction, the post cooling function injects cold into the gelato as it comes out of the cylinder.



### POM Beater

The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time.



## > CONVENIENCE

**Drip tray** in the front for easy cleaning even when installed in confined spaces.

**Versatile shelf**, possibility of positioning the shelf at two different heights and in three different positions.



The **Optional Shelf Mat** is designed to hold trays in place during gelato extraction.

When the hopper lid is open all the **command buttons are still fully accessible**, allowing you to start the production cycles even while adding the ingredients.

**easy way:** prepare and pasteurize the mix with your batch freezer.

*easy way!*



## > SAVINGS

Ready technology makes it possible to complete the full gelato production process in just one machine.



## > SAFETY

**Accident prevention** thanks to even more rounded corners throughout the part of the machine closest to the operator.

If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.



With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



## > HYGIENE

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



The **delayed cleaning program** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.

**Beater** with removable blades for complete cleaning.



Cleaning is easy thanks to **hot washing** of the cylinder and the removable gelato extraction chute.

**Scotch-Brite treatment** of the sheet metal for quick cleaning.

**The extraction chute can be removed** to facilitate the complete removal of any residual gelato.



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## Technical specifications

	Hourly production		Quantity per cycle		Power supply			Rated power input	Fuse	Condenser	Dimensions at the base cm			Net weight
	Min. kg	Max. kg	Min. kg	Max. kg	Volts	Hz	Ph	kW	A		Largh.	Prof.	Altezza	kg
<b>Ready 6/9</b>	6	9	1	1,5	230	50	1	2,0	10	Air	36	55	74	85
<b>Ready 8/12</b>	8	12	1,5	2,5	230	50	1	2,2	12	Air	36	55	74	90

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25°C room temperature.

The Ready are produced by Carpigiani according to Certified Quality System UNI EN ISO 9001.

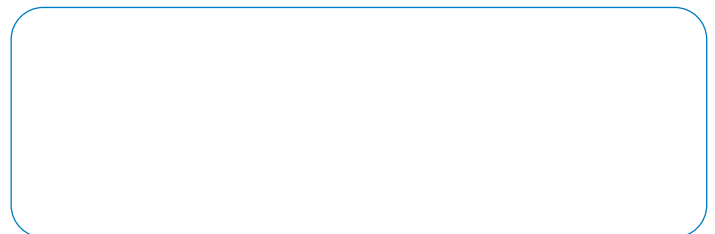
All specifications mentioned must be considered approximate. Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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Dealer



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