CARPIGIANI

191 P
CLASSIC

Single flavor counter top pump machine to produce soft ice cream and frozen yogurt.
A must have

Top quality components for great results

High versatility
Give free space to your imagination and create cups as well as new soft delights and single portions

A cool look
The machine can be adapted to all types of shop thanks to its new modern panel

Overrun and consistency control
Different consistency control settings for various mix types and easy adjustable overrun

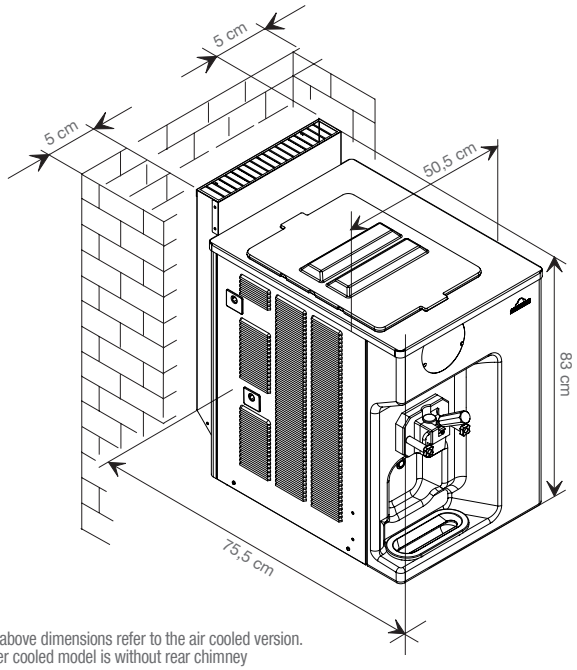
TEOREMA Ready

QR CODE

carpigiani.com

191 P CLASSIC

CARPIGIANI



The above dimensions refer to the air cooled version.
Water cooled model is without rear chimney

Optional configurations

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

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

Single portions dispensing head
With interchangeable nozzles to make single portions and delights

Self closing device
The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess

Only You
Customize your machine with your colours and logo

Wash Kit
Optional tap above the tank to facilitate the cleaning operations

	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
			(75gr portions)	*lt*	*lt*	*kW*	*A*				*kg*
191 P CLASSIC	1	Pump	245*	12	1,75	2,4	10	230/50/1**	Air/Water	R404	140

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features	Benefits
Stainless steel pressurized gear pump with POM gears	*Ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%*
Independent pump transmission	*Helps to extend the pump and gears life and allows flexibility and maximum performance*
Interactive display	*Communicates with the operator delivering instructions and data regarding machine performance*
Tank agitator	*Prevents product stratification and helps to reduce foam by maintaining a fluid consistency*
Tank rubber lid	*Light and handy. It facilitates the cleaning and filling operations*
POM beater	*One piece POM beater, easy to clean, for a firm and dry product. Ideal for frozen yogurt*
Adjustable ice cream flow	*Adjustable product flow to meet your specific dispensing speed and volume requirements*
Direct expansion cooling cylinder	*Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving*
Defrost system	*Possibility to heat the cylinder to simplify the cleaning procedure*
Rear panel chimney (air cooled version)	*Allows to optimize space and to place machines next to each other*

191 P Classic is produced by Carpigiani with 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.