



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

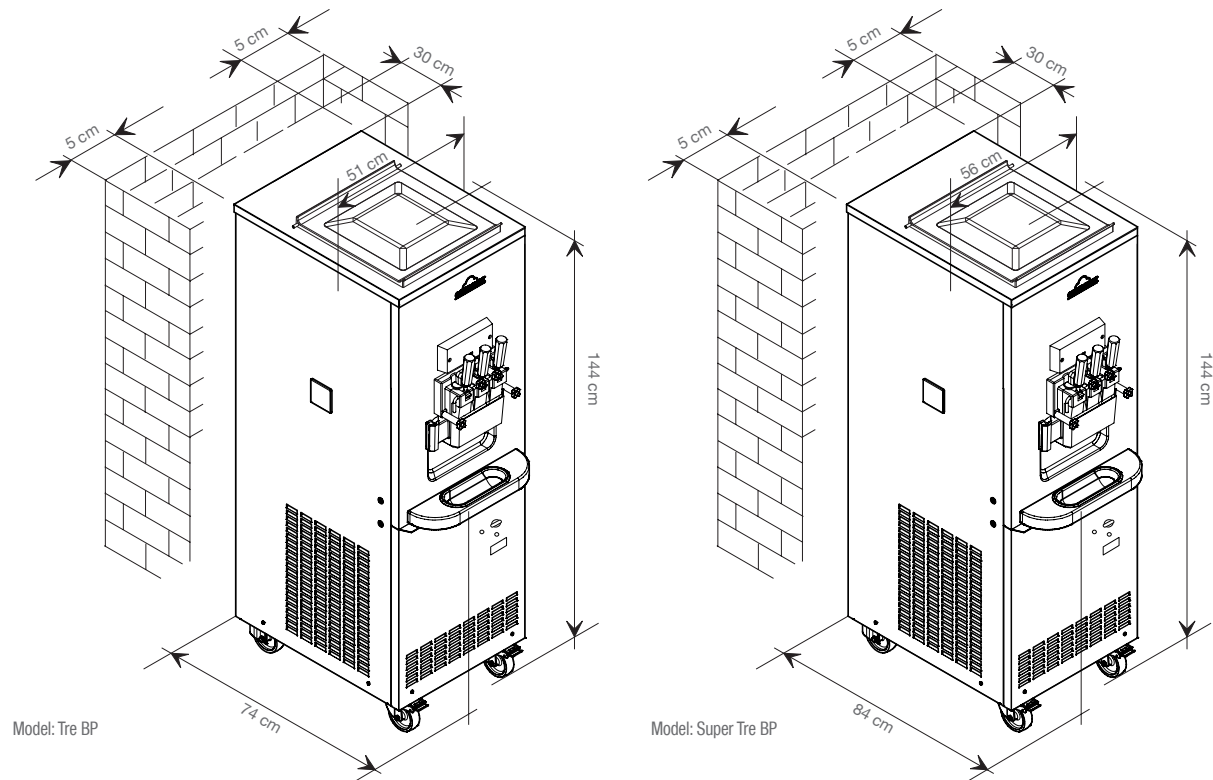
Easy to use and clean

Very easy procedure and simple and fast cleaning actions



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

carpigiani.com



	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lit	Cylinder Capacity lit	Nominal Power 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

Benefits

Stainless steel pressurized gear pumps	Ensure the best ice cream texture, quality and high overrun
Adjustable overrun	With a simple operation, the overrun is adjustable from 40% to 80%
Automatic HOM system	To constantly control the ice cream consistency
Stainless steel beaters	High efficiency beaters with double spirals and idler for a soft and creamy product
Direct expansion cooling cylinders	Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
Adjustable ice cream flow	Adjustable product flow to meet your specific dispensing speed and volume requirements
Refrigerated tanks with thermostatic system	To store mix overnight at hygienically ideal temperature