

Ready

Diversify your business:
add Gelato




CARPIGIANI

Ready

The synthesis of Carpigiani technology to process hot and cold mixtures and produce good, fresh gelato.



Performance

Highly focused because it mixes, heats, and freezes in the same cylinder.



Ergonomic

The operator uses the machine while standing straight, and the simple push-buttons are accessible even while adding mix.

Dry Filling function to deliver the precise amount of water required to clean, saving time and avoiding dosage errors.

Optional: **cover shelf mat** shaped to hold the trays in place, the basins and tubs, during extraction of the gelato.



Safety

Rounded corners on all parts of the machine closest to the operator ensure a high level of injury prevention.



Hygiene

Cleaning is easier thanks to the high temperature cylinder washing and the removable extraction chute. Hygienic safety is guaranteed, even during a prolonged production stand-by, thanks to the **re-frigerated storage program** of ice cream residuals which are left inside the cylinder at the end of the batch freezing.



Savings

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

Technical specifications

	Hourly production		Qty mixture per batch		Power supply*			Nominal power	Fuse	Condenser**	Base dimensions cm			Net weight
	kg	Liters	Min. kg	Max. kg	Volts	Hz	Ph				Width	Depth	Height	
Ready 20 30 DF	20/30	28/40	3	5	400	50	3	4	12	Water	52	65	140	250
Ready 30 45 DF	30/45	42/60	3,5	7,5	400	50	3	5,2	16	Water	52	65	140	290

The quantity per batch varies depending on the mixtures used. The hourly production refers to the use of readymade mixtures. The maximum values refer to traditional Italian gelato.

Performance measured at 25°C room temperature and condenser cooling water at 20°C.

* Other voltages available with surcharge ** Also available in air version with surcharge.

Ready is 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.

Are you Ready?

Make fresh gelato made with:



Liquid **mixtures**: fresh and long-life

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



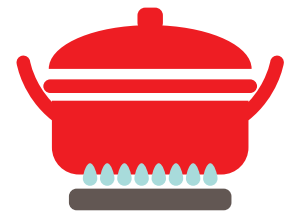
Paste-and powder-based **mixtures** requiring added liquid

SIX automatic programs, three hot and three cold. With Dry Filling, hydration and mixing are carried out inside the machine, saving time and avoiding measuring errors.



Recipes needing high temperature treatment

The mixture is heated inside the machine, to a temperature set by the operator (max 90°C) and then automatically transformed into high-quality gelato.



Ready tells you when the gelato is done



Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.



***Crystal**: semi-dense gelato ideal for quickly creating desserts of any shape thanks to its easily shaped consistency. When frozen, the Crystal turns into an innovative gelato.



> *Ready*

Fresh Gelato in your shop

Shop in your shop: expand your business by adding fresh gelato to your selection, increasing both sales and customer base.

You can produce it quickly when you need it

You will decide **when and how much** gelato to produce, thus guaranteeing availability of fresh product, never losing a sale.

You can make fresh gelato as your customers watch

Production in front of customers guarantees **product freshness**.

You can produce it and minimize inventory costs

Your **own daily production** makes it possible to avoid costly refrigerated storage.



> *Ready*

Fresh gelato in your new Gelato shop

Easy startup: thanks to Ready's potential, you can produce and sell fresh gelato every day, simply, economically, and in a modular fashion.



Simple solution

Using mixtures that are readymade, liquid, powder- or paste-based you can have a good selection of flavors.

Economical solution

You can start your new business with a limited initial investment for a production area.

Modular solution

With your gelato shop's success you can increase gelato production without replacing Ready. Just add other machines.



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Dealer

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an Ali Group Company



The Spirit of Excellence