



Produces 6 different

types of gelato cones to satisfy the largest number of customers with just one machine Very high level of versatility and production capacity: the machine satisfies every customer

Large production capacity

Guarantees continuity of supply even during rush hours

High versatility and production flexibility

Satisfies the needs of each customer by producing a wide range of specialties: soft gelato, frozen yogurt and fruit sorbets

Electronic control of consistency and overrun

Possibility to set different consistencies depending on the mix used, and easily adjust the overrun

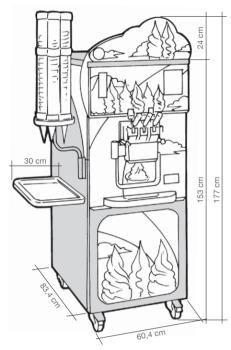




*request them from your dealer to always keep your machine hygienically perfect.

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	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight	
			(75gr portions)	lt .	/t	kW	Α				kg	
Rainbow 3	2 + 3 variegates	Pump	695*	18+18	1,75	4	16	400/50/3**	Air, water optional	R452***	300	

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

Features Benefits

Two beater motors and separate cooling systems	The independent cylinders allow simultaneous production of different types of gelato
Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer	The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%
Refrigerated tanks	With mix temperatures always shown on the display
Control panel	Easy to understand symbols on the buttons
Adjustable dispensing speed	Dispensing taps with end flow adjustment to optimize the portions
2E-RSI high efficiency beater	Interchangeable plastic scrapers and shaft for a soft, creamy gelato
Hygienic protection of the dispensing area	Taps protected by a cap to be removed when dispensing, easily removable for daily cleaning
Shaped front panel	To facilitate the production of large cups
Syrup flow indicator light	To see when the syrup containers need refilling
Pressurized syrup dispensing system	The machine feeds three containers for specific syrups with a fruit or cream flavor
Syrup washing	Fourth container supplied, for daily washing of the syrup lines