



MasterStick



The ultimate Carpigiani technology for Ice Cream cakes, sticks, frozen dessert pastries, and premium shakes.



Performance MasterStick is specially designed for filling molds for Ice Cream cakes, pastry molds & premium Ice Cream pop molds as well as premium shakes. The specialized machine can accommodate and heat-treat most mixtures ranging from dairy, fruit, powdered and water-based ingredients.



Convenience Fill molds with the utmost freedom of movement using the hose and portioning pistol.



Savings Broaden the product offering by adding frozen cakes, pastries, and shakes. Greatly reduce labor intensive production times. Maintain the upmost quality with high-over run desserts and shakes.

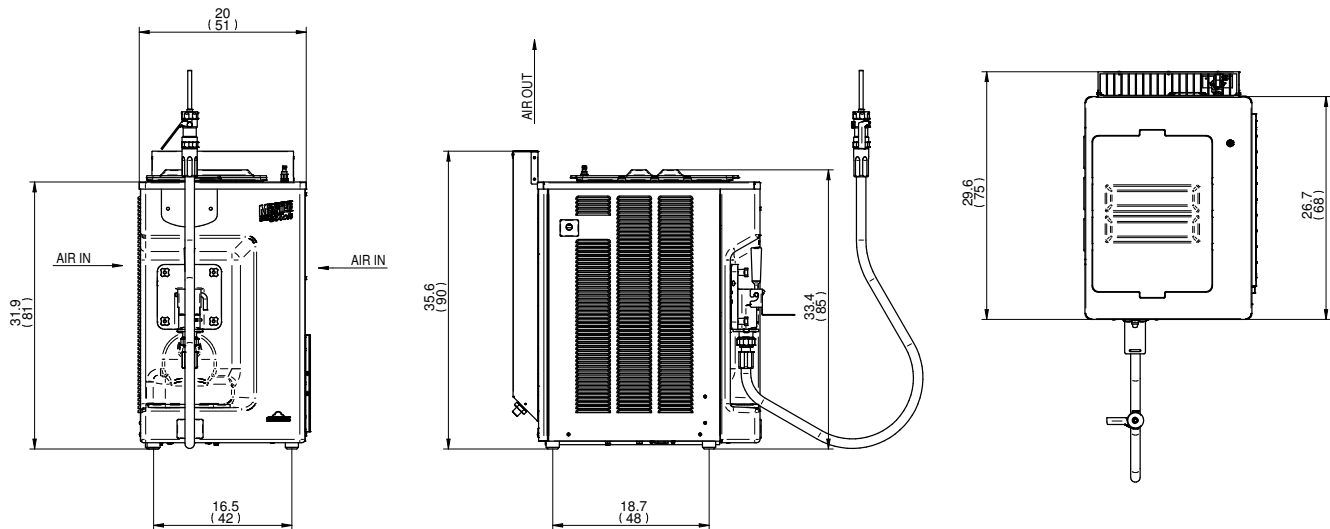


Safety Heated cleaning of the cylinder to simplify cleaning operations. Dispensing assembly is made with insulated, anti-condensation material (explain benefit of this). Optional Teorema: monitoring and diagnosis via the internet for easier assistance.



Hygiene Automatic heat-treatment system to sanitize all parts of the machine that come in contact with the product. Entire production process from heat-treatment to freezing is done inside the same machine. Optional quick attach water sprayer to wash machine.





AIR

Weights	lbs.	kgs.	
Net	319	145	
Crated	381	173	
	cu. ft.	cu. m.	
Volume	30.37	0.86	
Dimensions	in.	cm.	
Width	20	51	
Depth	29.6	75	
Height	35.6	90	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Air	20A	15A	3P, 3W

Specifications

Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Beater Motor

0,5 HP

Refrigeration System

R404A

Air Cooled *

Minimum clearance: 2" (5 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

Cylinder Capacity

12 quarts (11,36 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. * Room temperature 68°F (20°C).

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral ☐ Yes ☐ No Cooling ☐ Air ☐ Water

Options _____



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