



191  
P SP

Single flavor countertop machine to produce creamy Soft Serve Gelato, Ice Cream, Sorbets & Frozen Yogurt



### Performance and Quality

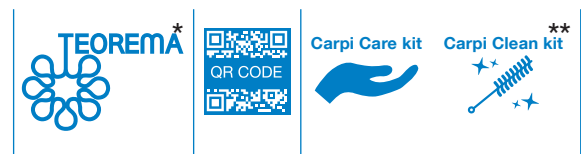
- **Pump feed** it is possible to obtain 40-80% overrun. Easy to adjust even when the tank is full!
- **Hard-O-Tronic®** electronic control system to choose the consistency of the soft serve in a simple manner and change it for a variety of styles of your choosing

### Operations

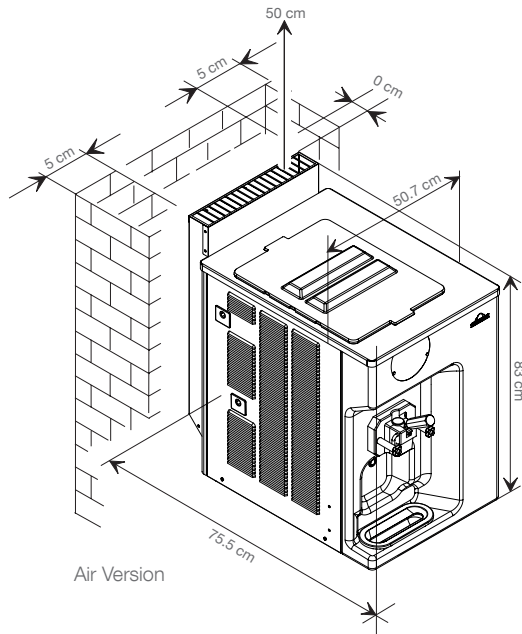
- **The Self-Pasteurization system** allows the wash cycle to be done up to a maximum 42-day interval

### Smart tools

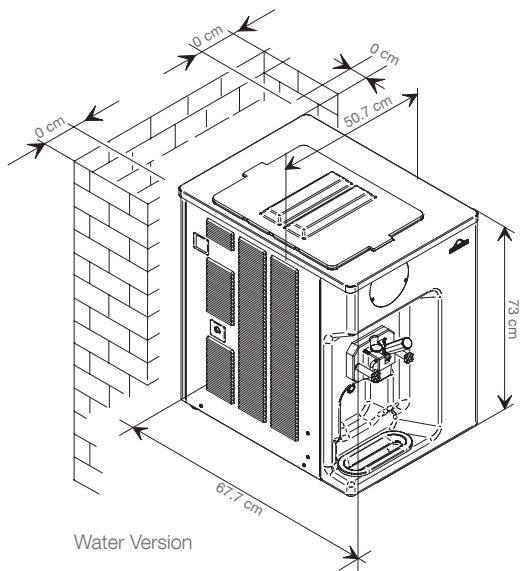
- User-Friendly **LCD Control panel**
- Remote assistance with **Teorema** Connectivity
- **QR code** ensures updated access to the latest machine information



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



Air Version



Water Version

## Standard configurations

- Pump
- Beater 2E-RSI
- Classic plastic front panel
- Air-cooled
- Self-pasteurization

## Optional configurations

- Star Door
- Nozzle
- Self Closing
- Water Cooled machine
- Teorema

Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
191 P SP	1	255*	12	1.75	2.4	16	400/50/3**	Air, water optional	R452***	140

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

191 P SP 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.



Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

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The Spirit of Excellence

## Ordinary Maintenance Schedule

6 MONTHS 12 MONTHS

WHY IS IT NEEDED?

SUPPLIED WITH THE MACHINE



### Carpi Care kit

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Kit of consumable parts to keep your machine's hygiene level at the top.

### Carpi Clean kit

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Set of brushes of the correct size to thoroughly clean every component of the machine.

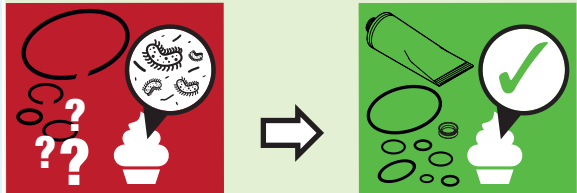
MANDATORY



### Carpi Care kit

1	1
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Kit of consumable parts to keep your machine's hygiene level at the top. It avoids machine downtime by keeping accessible parts that can be lost or damaged during cleaning procedures handy.



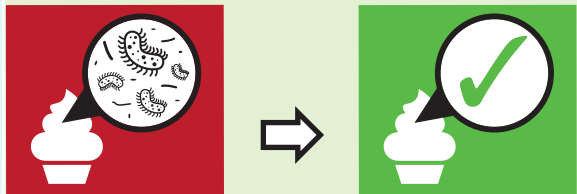
RECOMMENDED



### Brushes kit

1	1
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Set of brushes of the correct size to thoroughly clean every component of the machine. Replacement is necessary to ensure the best cleaning and hygiene.



Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year.

## Ordinary Maintenance Schedule

6 MONTHS      12 MONTHS

WHY IS IT NEEDED?

MANDATORY




### 2E-RSI Beater Scrapers


1	1
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Kit of scrapers to ensure the best cooling efficiency and quality of the product. Worn scrapers increase product dispensing time and recovery time.


~ 130 sec.



RECOVERY TIME\*\*



~ 25 sec.






### Pusher Beater End


-	1
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Terminal part of the beater that maintains the alignment of the beater ensuring the correct functioning of the scrapers.


~ 130 sec.



RECOVERY TIME\*\*



~ 25 sec.






### Set Gears


-	1*
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Set of gears to keep the pump performing at its best. If the gears are worn out, the overrun will decrease and therefore the earnings on each cup.


<20%



OVERRUN\*\*



≥50%



**Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year.** \*1 year or 75.000 cones dispensed. For correct procedure, scan QR Code on your machine. \*\*Reported values depend on the mix used and the room temperature.