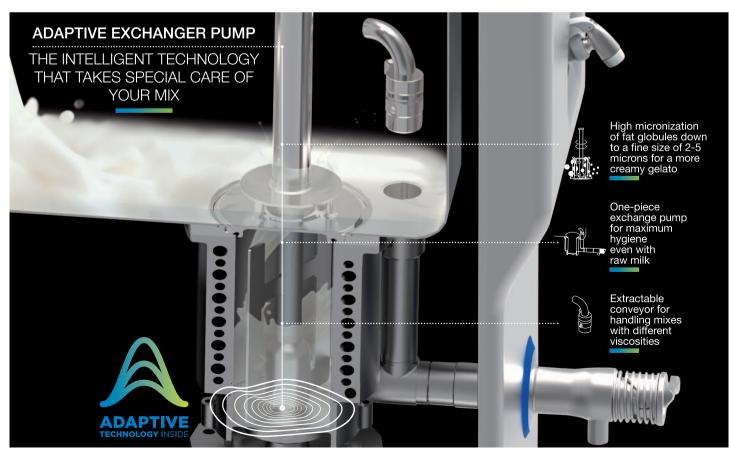


Pastomaster





Pastomaster HE



QUALITY



9 fundamental programs to produce all types of basic and complete gelato mixes and yogurt, 5 free programs. Pastomaster 60 HE models only: **7** sauces to create gelato flavors together with the basic mixes, **6** artisanal specialties to offer in your gelato parlor.

PERFORMANCE



The one-piece exchanger pump with "dry bain-marie," a Carpigiani patent, guarantees: High micronization of fat globules to a fine size of 2-5 microns for creamy gelato and allows working even with minimal batches without the risk of burning the mix. Pastomaster 60 HE only: Boosted conveyor for viscous blends, optional High Power to save up to 20% on heating times compared to the standard version without increasing total energy consumption.

CONVENIENCE



Lid and exchanger pump: you can introduce ingredients while the mix is being stirred, working in complete safety. Hose bracket: Bracket to house the water connection pipes so that they remain lifted off the ground. Optional Bucket shelf. Optional Water Filling: function to dispense the precise quantity of water required by the recipe and for cleaning, saving time and avoiding quantity errors.

SAVINGS



High Efficiency technology, equipped with high-efficiency motors and high-performance condensers, providing maximum efficiency during pasteurization of the mixes. Pastomaster HE ensures generous savings in water consumption, up to 30% compared to RTX pasteurizers.

SAFETY



Lid: When the mix is hotter than 50°C, stirring stops when you lift the lid to avoid splashes of hot liquids. Ergonomic design: thanks to rounded corners. Optional Teorema: monitoring and diagnosis via the internet for easier assistance. Blackout and Water supply cutoff: based on time and temperature parameters, the machine checks if the mix has suffered an alteration or not and if necessary starts a new pasteurization cycle.

HYGIENE



Temperature-controlled spigot The mix circulates continuously inside the tap, ensuring its correct operating temperature. Total cleanliness thanks to the new tap, the detachable conveyor, the one-piece cup and the Scoth-Brite treatment of the sheet metal. Stainless steel sprayer extends to the tap to facilitate cleaning. Stainless steel wheels. Carpi Care kit: request one from your dealer to keep your machine hygienically perfect.

Production specifications

| | Production cycle* | Tank Capacity | | Yogurt Production | | Sauce Production** | | Specialty Production | |
|------------------------|-------------------|---------------------|-----|----------------------|----|-----------------------|----|-------------------------|----|
| | liters / minutes | min - max liters | | min - max kg | | min - max kg | | min - max kg | |
| Pastomaster 60 HE | 60 / 120 | 15 | 60 | 15 | 45 | 15 | 45 | 15 | 45 |
| Pastomaster 60 HE P | 60 / 120 | 15 | 60 | 15 | 45 | 15 | 45 | 15 | 45 |
| Pastomaster 120 HE | 120 / 120 | 30 | 120 | 30 | 90 | - | - | - | - |

^{*} Hourly production rates vary according to the ingredients used.

Production rates refer to a room temperature of 25°C and a water temperature of 20°C in the condenser.

Technical Specifications

| | Speed Mix | Electrical supply* | | Nominal power | Fuse | Condenser | Size cm (width and height at the base) | | | Net weight | |
|------------------------|--------------|--------------------|----|---------------|------|-----------|---|---------|---------|---------------|-----|
| | no. | Volts | Hz | Ph | kW | Α | | Width W | Depth D | Height H | kg |
| Pastomaster 60 HE | 7 | 400 | 50 | 3 | 7 | 16 | Water | 35 | 90 | 105 | 165 |
| Pastomaster 60 HE P | 7 | 400 | 50 | 3 | 11,2 | 20 | Water | 35 | 90 | 105 | 165 |
| Pastomaster 120 HE | 7 | 400 | 50 | 3 | 11,2 | 20 | Water | 65 | 90 | 105 | 269 |

^{*} Other voltages and cycles are available with surcharge.

The above dimensions and weight refer to the water cooled version.

The Pastomaster HE machines are made by Carpigiani according to a Certified Quality System UNI EN ISO 9001.



^{**} For the cocoa sauce the maximum quantity allowed is 15 kg.