



Pastomaster

HE



ADAPTIVE EXCHANGER PUMP
THE INTELLIGENT TECHNOLOGY
THAT TAKES SPECIAL CARE OF
YOUR MIX

- High micronization of fat globules down to a fine size of 2-5 microns for a more creamy gelato
- One-piece exchange pump for maximum hygiene even with raw milk
- Extractable conveyor for handling mixes with different viscosities

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 Scotch-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	min	max	min	max	min	max
		liters	liters	kg	kg	kg	kg	kg	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.

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

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
		Volts	Hz	Ph				Width W	Depth D	Height H	
	no.				kW	A					
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.

All specifications mentioned must be considered approximate.

Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

