

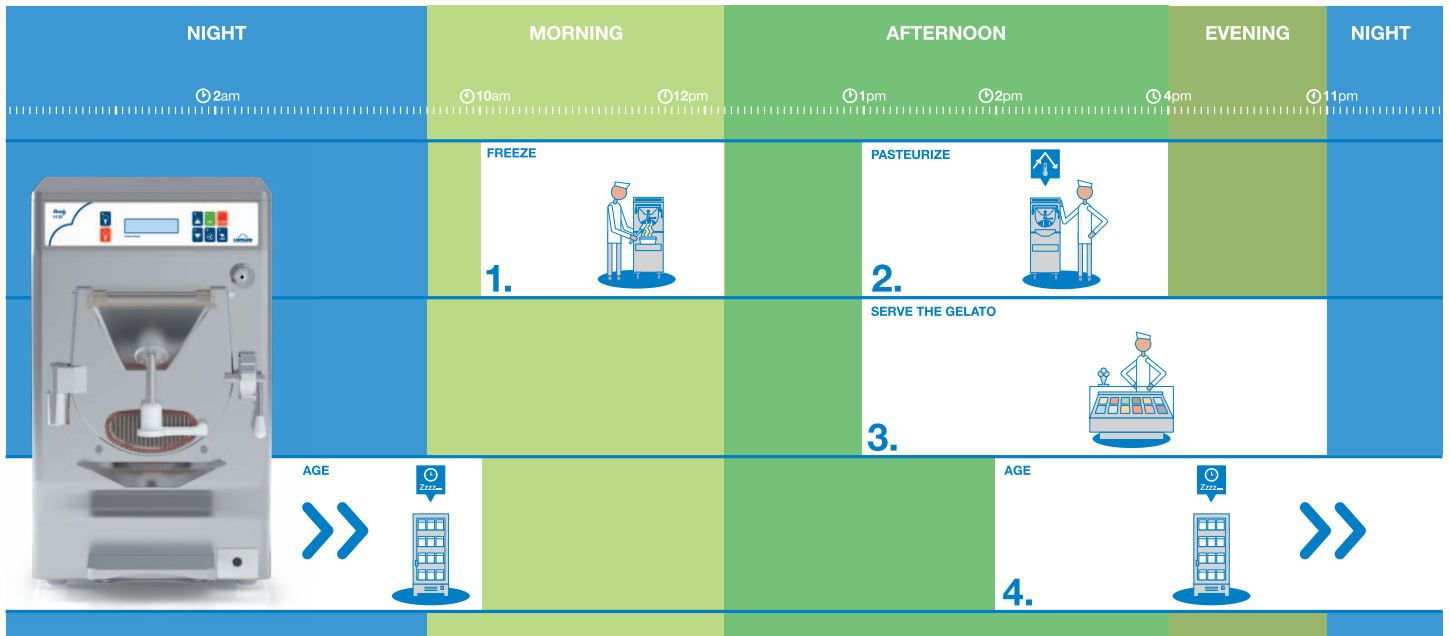


# Ready

14 20

*easy way!*

THE ENTIRE GELATO PRODUCTION  
PROCESS IN ONE MACHINE:  
PASTEURIZATION, AGING  
AND FREEZING



## QUALITY



The entire gelato production process in one machine. 6 automatic programs of which 2 for gelato and sorbets, 1 for fruit slush, 2 for the special milk- or fruit-based Crystal, 1 to produce soft Ice Cream with the special beater (optional). 3 automatic programs to pasteurize or heat/cool the mix and turn it into gelato.

## PERFORMANCE



**Hard-O-Tronic®**: the exclusive system for obtaining the desired gelato by checking its consistency, which can be changed during freezing. **Beater without central shaft and with POM blades** for the total extraction of the gelato. **Self-regulating scraper blades** for constantly cleaning the cylinder and maximizing yield. **Post-cooling**: activation of cold temperatures during extraction to maintain the consistency of the gelato.

## CONVENIENCE



**Use** of the machine while always **standing straight**. **Easy way**: prepare and pasteurize the mix with the batch freezer. Optional **Dispensing door**, together with the **Crystal program** used for cakes and filling containers and jars. Optional **Sprayer** with spiral hose and quick coupling to wash the machine.

## SAVINGS



**Ready technology** carries out the entire gelato production process using just one machine.

## SAFETY



**Accident prevention** thanks to rounded corners. **Auto Defrost** procedure for rapidly restarting production in case of power failure or accidental stoppage. Optional **Teorema**: monitoring and diagnosis via the internet for easier assistance.

## HYGIENE



**One-piece cylinder** for maximum cleanliness and guaranteed hygiene. **Hot wash**, detachable extraction chute and **Scotch-Brite treatment** of the steel sheet metal facilitate cleaning. The **delayed cleaning cycle** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. **Carpi Care kit**: request one from your dealer to keep your machine hygienically perfect.

## Technical specifications

Ready 14 20	Hourly production		Quantity per cycle		Electrical Supply			Nominal power	Fuse	Condenser	Base dimensions	Net weight
	Min. kg	Max. kg	Min. kg	Max. kg	Volts	Hz	Ph	kW	A		W x D x H cm	kg
Ready 14 20	14	20	2	4	230	50	1	3,1	25	Air	45,5 x 58 x 76,5	142

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25°C room temperature.

Ready 14 20 is produced by Carpigiani according to 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.

