



Blender and homogenizer for preparing
Artisanal Gelato Mixes
and much more...



Turbomix

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The **Carpigiani Turbomix** is an indispensable instrument for preparing all sorts of mixes in the modern gelato parlor. It can be used to whisk, blend, emulsify, break-up dry or fibrous ingredients and separate greases in liquids, in order to obtain perfectly homogeneous gelato mixes.

Besides having the ability to prepare homemade gelato mixes, it is also very useful in making confectionery products. It can be used to blend and emulsify thick products, producing many other foodstuffs as well as materials used in the chemical, pharmaceutical and cosmetics sectors.

The blender has a stable, vertical structure upon which the motor support arm is fixed; it has a powerful variable-speed motor, with vertical and oscillating movement; two different emulsifiers, a cutter and an optional steel bucket.



Cream Emulsifier

The ideal stirrer for breaking up classic pastry cream, which may be oily or dense and sugary, into the base mix. The high-speed rotation and shape of the rotor facilitate the speedy emulsification of the pastries, bringing out the best fragrance and creamiest flavour.

Fruit Emulsifier

Ideal for chopping and mixing pieces of fresh or frozen fruit and blending fruit puree into the base. Useful for mixing powders, such as sugars and cold stabilizers, to prepare water-based mixes.

Optional Cutter

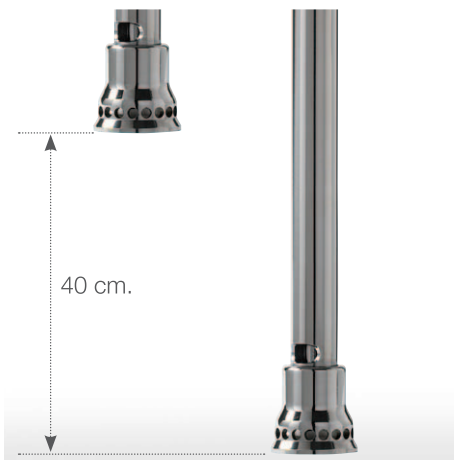
A rotary blender able to chop significantly large pieces of fruit, such as whole pears and apples. It works perfectly when used with emulsifiers to transform blended fruit into a fine, easy-to-mix puree.

Handling times

To blend and emulsify classic pastries into the base mix approximately 30 seconds for 5 litres.

To dissolve the mix in cold milk or water, for a guaranteed quality gelato, approx 60 seconds for 5 litres.

To produce a complete perfectly emulsified mix from single ingredients for a customized gelato, approx 120 seconds for 5 litres.



Vertical Travel

In order to blend and emulsify different quantities of mix, the Turbomix has a vertical travel of almost 40 cm. This vertical movement is assisted by a weighted system, which makes it easy to move the motor up or down. It is possible to block the motor arm at the desired height, using the appropriate knob.

Horizontal Oscillation

The Turbomix can be moved in circles, by guiding the motor with the handles, in order to allow the emulsifier turbine to absorb the solid ingredients that tend to the sides of the bucket. This horizontal oscillation has a maximum diameter of nearly 25 cm.

Control Panel

This controls all functions of the Turbomix: the on/off button, the timer to programme the blending time, and the led bar to control the motor speed. The emergency button stops the machine immediately upon being pressed.



2-handed controls

For maximum work safety, the Turbomix only runs when the operator has both hands on the control handles. When the machine is on, it is put into motion by the simultaneous presence of the hands on the handles; it is possible to adjust the speed by placing one's thumbs on the controls on the handles. After 10 seconds of continuous contact of the hands on the handles, the machine beeps and a bright light switches itself on, indicating that the machine can now operate automatically. At this point you can remove your hands from the handles. The machine will finish autonomously the program set and the operator will be able to focus on other activities.

Changing Emulsifiers

It is possible to pull out and change the emulsifier by unscrewing the ring nut under the motor. The piece between the motor and rotor is plastic, making it easy to replace and also protecting the machine in case of improper use. At the end of a day's work, the used emulsifiers must be completely dismantled and cleaned.

Optional Bucket

This is a measurable, stainless steel bucket, with a capacity of 15 litres. The highly hygienic material, conical shape allowing the working mass to move up, and carefully studied dimensions make this bucket an extremely useful accessory.

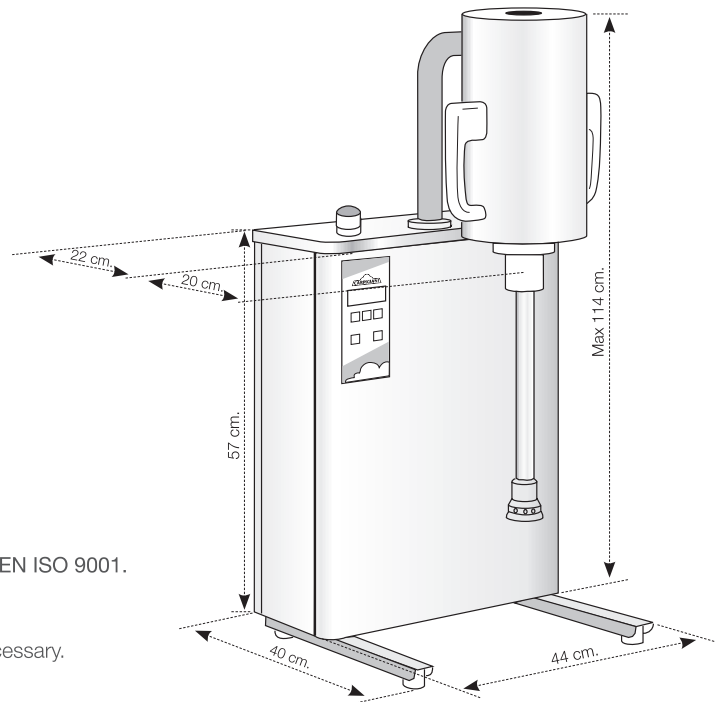
Features of the Turbomix 10

Motor rpm	3.000 - 12.000
Rotor speed	approx 22 m/sec
Minimum quantity per cycle	3 litres*
Maximum quantity per cycle	15 litres
Electric power	Volt 230 / Hz 50-60
Nominal Power	kW 0.75
Dimensions W x D x H (min.)	cm. 44 x 50 x 76
Dimensions W x D x H (max)	cm. 44 x 50 x 114
Weight	kg 65

* with a suitable container or even smaller quantities.

Turbomix is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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