

### 3 Golden Rules for Homemade Ice-Cream

In order to produce homemade ice-cream, the fresh, good and worldwide successful Italian ice-cream, you might keep an eye on these three golden rules:

**1°** Always use natural RAW MATERIALS, such as milk, milk cream, eggs, sugar, cocoa, fresh fruit and every other ingredient, and always be sure of their top quality.

**2°** Pour the raw materials into the boiling vat of the PASTO XP, the new Carpigiani's pasteurizer, to have them mixed and pasteurised at hot temperatures, and therefore transformed in an homogeneous and healthy mix. Complete the full pasteurizing cycle, cooling the mix until reaching C°4, thus maximizing its density. Actually, as ageing proceeds, free water reduces, giving a fine, delicious and steady structure to the ice-cream produced.

**3°** Pour liquid mix into the freezing cylinder of LABO XP; here the mix is strongly stirred by the beater at a cold temperature, hence absorbing air and generating overrun, and at last transforming into excellent, creamy and healthy homemade ice-cream.



#### CARPIGANI equipment for homemade ice-cream, operated by XP technology

LABO XP is a CARPIGANI product designed and produced in compliance with the UNI-EN-ISO 9001-2000, built in accordance with international health standards and rules; conceived to easily allow to perform quality check routines as established by HACCP rules.



Carpigiani  
Via Emilia, 45 - 40011 Anzola Emilia (Bologna) Italy  
Tel. +39 051 6505111 - Fax +39 051 732178  
www.carpigiani.com

Sole Agent

IC 757 600 960

• The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative.

### Carpigiani electronic batch freezer for homemade ice-cream



LABO-XP

# LABO-XP *Carpigiani electronic batch freezer*

This new Carpigiani batch freezer originates from Carpigiani's experience; it is a user-friendly and easy to operate machine, designed to be as helpful as possible in every ice-cream laboratory and to produce any kind of ice-cream, making operator's job definitely easier.

The LABO XP incorporates several freezing programs, respectively aimed to:

1. **cream ice production**,  
with regulable system to increase/decrease softness;
2. **fruit "sorbetto" production**,  
with refrigeration system operated gradually;
3. **fruit cream production**,  
by a specific program designed to homogeneously crystallise this delicious fruit cream.

Once the ice-cream is ready the machine will give an acoustic and visual alarm; if the ice-cream maker is not in the position to extract the ice-cream immediately, the machine will keep it ready inside the freezing cylinder.

Extraction is very simple, because the product is pushed through the wide exit by the beater, that keeps turning fast; the ice-cream smoothly drops into the inox container positioned over the large rubber mat.

Every freezing cycle is continuously monitored on the front display, which allows the operator to modify the final consistency of the product at any time.



Labo 20 30 XP

Labo 30 45 XP

Labo 40 60 XP

MODEL	ICE-CREAM / SORBETTO								FRUIT CREAM	Beater motor speed n°	Electric power*			Installed power kW	Condenser**	Dimensions cm			Net weight kg
	Quantity per batch*				Quantity per hour*				Quantity per cycle kg		Volt	Hz	Ph			at the base		height	
	Mix used kg		produced litres		Mix used kg		produced litres									width	depth		
	Min	Max	Min	Max	Min	Max	Min	Max											
Labo 20 30 XP	3	5	4	7	20	30	28	40	4	2	400	50	3	2,9	Water	50	65	140	230
Labo 30 45 XP	5	7,5	7	10	30	45	42	60	6,5	2	400	50	3	4	Water	50	65	140	270
Labo 40 60 XP	7	10,5	10	15	40	60	56	84	9	2	400	50	3	6	Water	60	85	140	370

\*Different electric specifications upon request and with price surcharge applied. - \*\* Air-cooled version available at additional cost.

■ Quantity per batch and hourly output can change according to the mix used; "max" values refer to the classic Italian style ice-cream.

## XP *Technology*



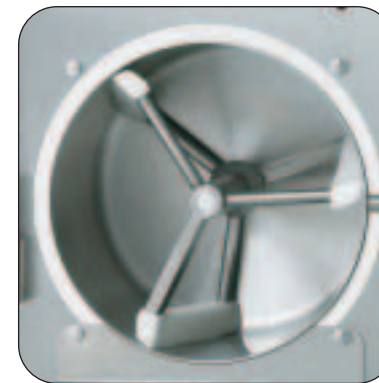
### FRONT DISPLAY

Front display is easy to operate; every freezing cycle is continuously monitored on the display, which allows the operator to manage the working phases of the product at any time.



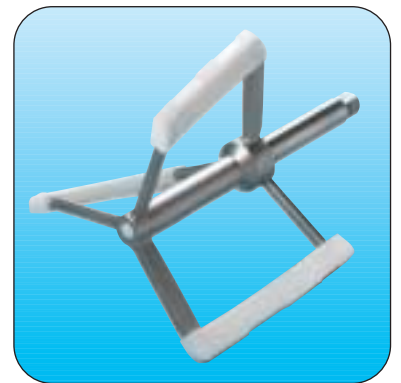
### DOOR

Insulating door with opening, loading and unloading safety device; eccentric clamping mechanism for quick door closing and opening; special hinge for easy dismantling and assembly of door. Stainless steel door available on request with surcharge applied.



### MONOLITHIC CYLINDER

Robust, stainless, high-performing freezing cylinder, thanks to large diameter and direct expansion of the product. Every mix undertakes perfect freezing in order to achieve a final product featuring top quality, combined with low energy consumption.



### BEATER

Monobloc 3-way beater, with polymer blades, to effectively treat every kind of mix. Double standard for operating speed; low for freezing, high for extraction. Wide and self-adjusting blades beater available with surcharge applied.



### ICE CREAM AND SORBETTO

Thanks to the special Hard-O-Time system, you always achieve top consistency for every kind of ice-cream, due to selectable hardness of product. Moreover, the electronic system prevents any waste of energy from happening while machine is at work.



### SLUSH

With this key on, production cycle will swap between freezing and pauses, in order to homogeneously crystallise this fruit-based creams. Cycle is programmable, according to quality and density you desire in the final product.



### AFTER COOLING CYCLE

During the extraction of the ice-cream it is possible to reactivate the refrigeration system and continue freezing. Particularly useful for high capacity models.



### CLEANING

The machine comes with a practical built-in water hose. It has also an independent water connection for a hot water supply allowing for easier and faster cleaning.

