

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

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.



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

Carpigiani Electronic Pasteurisers for Ice-cream Mixes



PASTO-XP

PASTO-XP *Carpigiani electronic pasteurizer*

This new model of Carpigiani pasteurizer 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 mix, in the best health conditions.

PASTO XP is equipped with automatic programs aimed to:

- 1. pasteurize milk-cream mixes at 65C°**
to better keep the freshness of the milk cream in your ice-cream.
- 2. pasteurize milk-egg mixes at 85C°**
to achieve top hygiene in the heating treatment of the egg yolk.
- 3. pasteurize cocoa-milk mixes at 90C°**
to solubilize vegetable fibres contained in cocoa.

After heating, every mix remains at an high temperature for the time needed to complete sanitation; then, it is quickly **cooled until reaching 4C°**; a visual and acoustic signal warns the operator that the cycle has ended. From that moment on, the mix starts being **aged**.

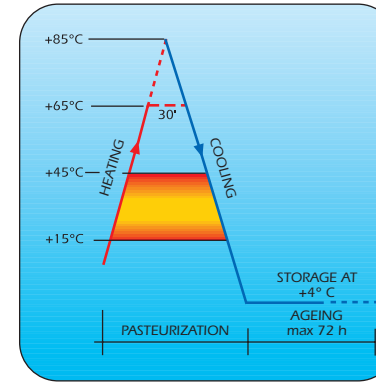
In the PASTO XP, the mix can be kept up to three days.

The extraction of any quantity of liquid mix is quick and simple, because it is performed through the front tap according to your needs.



Pasto 60 XP

XP Technology



PASTEURIZATION

This is a thermal treatment discovered in 1864 by the French scientist Louis Pasteur, to sanitise food from pathogenic microbes without disrupting vitamins and proteins. This is achieved through sanitation that preserves the nutritional content.

DISPLAY

Controls are designed to be user-friendly; every pasteurising batch is continuously monitored on the display, to allow the operator to follow all the phases of the production of his mixes.



60 l.

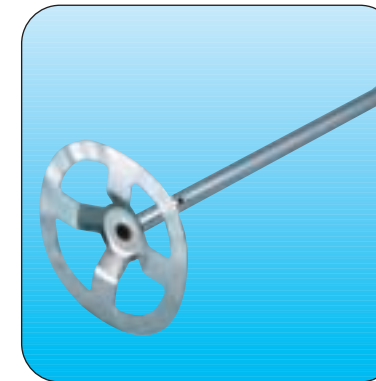


TANK

Compact and in stainless steel, of rectangular shape, the lid is adequately designed to prevent any accident. Heating and cooling operations are performed in dry conditions, with constant effectiveness, without the typical problems of liquid-based systems.

HALF TANK

This control is useful to allow partial use of the heating system, due to a little quantity of mix present in the machine; this allows to perfectly pasteurize only 30 litres of mix, without wasting energy.



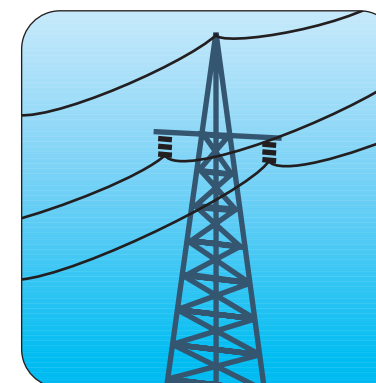
AGITATOR

Built in stainless steel, ideal to stir liquid ingredients and to disrupt all dry components like glycols. It can be extracted from the machine without any trouble and it is very easy to be cleaned.



TAP

Conceived as user-friendly tool, to better regulate the amount of mix extracted. In order to maintain it in top health conditions, after every extraction the auto-cleaner will activate to wipe out all the mix residue. Easy to disassemble, to clean and to inspect.



BLACK-OUT

In the event of a blackout, the machine will monitor the condition of the mix as electricity starts circulating again. If the temperature is comprised in the critical phase between 15C° and 45C°, it restarts the pasteurising process from the beginning; if not, it starts back from where it was suspended.

CLEANING

Water hose with double command. It is designed to be plugged to the hot water of the laboratory, to clean the whole machine; it features command lever "fully open" to maximize the flow; time-regulated security stopping the flow every 3 minutes.



MODEL	Production		Electric power*			Installed power kW	Condenser**	Dimensions cm			Net weight kg
	Min litres	Max litres	Volt	Hz	Ph			at the base		Height	
								Width	Depth		
Pasto 60 XP	30	60	400	50	3	6,5	Water	39	85	103	162

* Different electric specifications upon request and with price surcharge applied. - ** Air-cooled version available at additional cost. - Performances refer to 25C° external temperature and to 20C° water temperature in the condenser.

