Lab-O-Chef 5



More time for your creativity

CARPIGIANI


Bavarian Cream
Custard
Jam/Marmelade

Cream Puffs

Ganache Cream

Lab-O-Chef 5



LAB-O-CHEF PRODUCTION

∞ **free programs**
express your creativity with the completely customizable programs

23 **pastry programs**

10 **chocolate programs**

7 **specialty programs**

12 **programs for gastronomy recipes**

15 **programs for gelato, Sicilian slush, sauces and toppings**



PASTRY

23 Pastry programs:

- Custard
- Zabaione Custard
- English Cream
- Fruit Cream
- Lemon Cream
- Bavarian Cream
- Cream Puffs
- Semifreddo Base
- Italian Meringue
- Crème Mousseline
- Butter Cream
- Panna Cotta
- Marshmallow
- Petite Four
- Mousse
- Cremoso
- Madeleine
- Cupcakes
- Namelaka
- Pudding
- Gelée Fruit
- Nougat
- Custard Storage



CHOCOLATE

10 Chocolate programs:

- Tempering Dark Chocolate
- Tempering Milk Chocolate
- Tempering White Chocolate
- Tempering Chocolate Speed
- Tempering Cocoa Butter
- Tempering Storage
- Ganache Cream
- Chocolate Spread
- Chocolate Mousse
- Melting Chocolate



SPECIALTIES

7 Specialty programs:

- Neutral Glaze
- Jam/Marmelade
- Poached Fruit
- Yogurt
- Egg Pasteurization
- Inverted Sugar
- Sugar Syrup



GASTRONOMY

12 Gastronomy programs:

- Bechamel
- Tomato Pate
- Polenta
- Cheese Cream
- Mayonnaise Sauce
- Hollandaise Sauce
- Barbecue Sauce
- Legume Soup
- Italian Ragù
- Dough for Gnocchi
- Risotto
- Fondue



GELATO, SICILIAN SLUSH, SAUCES AND TOPPINGS

7 Gelato programs, 2 Sicilian Slush, 6 Topping Sauces:

Gelato:
- Gelato
- Sorbet
- Gelato Hot
- Gelato Hot Age
- Gelato Hot&Cold
- Gelato Crystal
- Fruit Crystal

Sicilian Slush:
- Fruit Cremolata
- Sicilian Slush

Sauces and Toppings:
- Chocolate Sauce
- Cream Sauce
- Fruit Sauce
- Chocolate Topping
- Cream Topping
- Fruit Topping



Lab-O-Chef 5



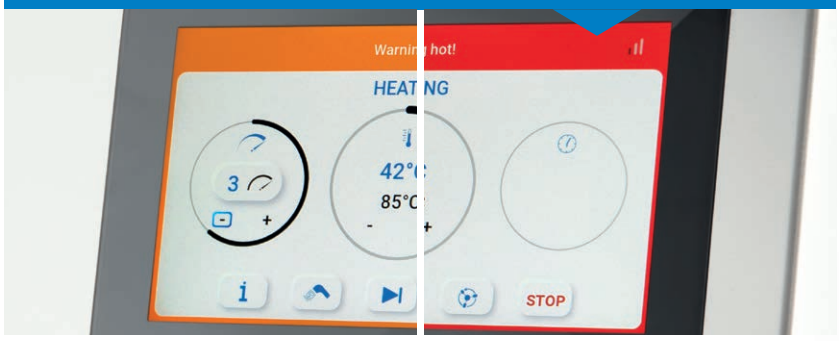


PERFORMANCE AND QUALITY

The **agitator** without a central shaft and the newly designed scrapers creates the perfect result of a wide range of different products.



The operating temperature can reach 105 °C. The hot gas is modulated with the utmost precision according to the product being processed, avoiding burning or encrustations.



The machine includes **a recipe book with detailed recipes and information on ingredients** that can be downloaded by scanning the QR Code on the front of the machine.



The new display allows the operator to create customized programs for dedicated recipes.

To help the operator the display will indicate when to add the ingredients for each phase as well as the current temperature.



With the **Gelato Kit**, the machine turns into a batch freezer, able to produce excellent Gelato.



Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

CONVENIENCE

QR CODE

Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



The **stirrer speed** can be modified according to the type of recipe to enhance the intended texture and structure.

Cover
The double lid with the grated opening allows the operator to comfortably and safely add ingredients even when the product is being mixed.





Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

CONVENIENCE



The **extraction tap** has four positions: **the first is for closing.**



The **second** position: Can clean the tap while maintaining any product inside the machine.



The **third** position: Extraction of liquid products.



The **fourth** position: Extraction of particularly dense products.



Versatile **stainless-steel shelf** with two different positions. To support containers and trays of various sizes, and upright to save space when not being used.



The easy-to-use **7" touch screen display**, has an intuitive layout.

The **Joystick controller** is available for additional setting controls.



Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

CONVENIENCE



The **Handheld sprayer** can be easily disconnected and connected with the **quick coupling** and dedicated holder.



Gelato Kit: the machine turns into a batch freezer thanks to the lid cover, beater, counter beater and dedicated door.

Hard-O-Tronic®. The exclusive system for creating the ideal gelato according to your style indications. The consistency settings of the final gelato can be set on the display. During production, the display will show the current state of the Gelato. The settings can always be modified to obtain the ideal gelato.



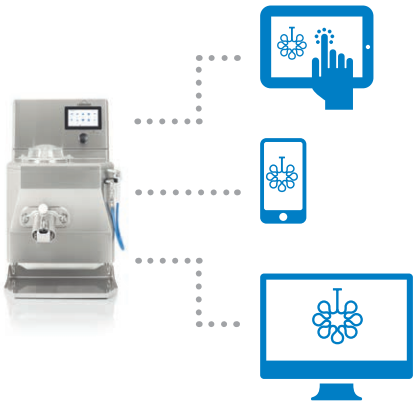
Once the Gelato is being extracted, the **post-cooling system** will begin to ensure and maintain the consistency of the gelato.

Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

SAVINGS

The innovative **motor & condenser** optimize the machine's maximum potential while maintaining low power consumption.

SAFETY



TEOREMA

Standard.
With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.

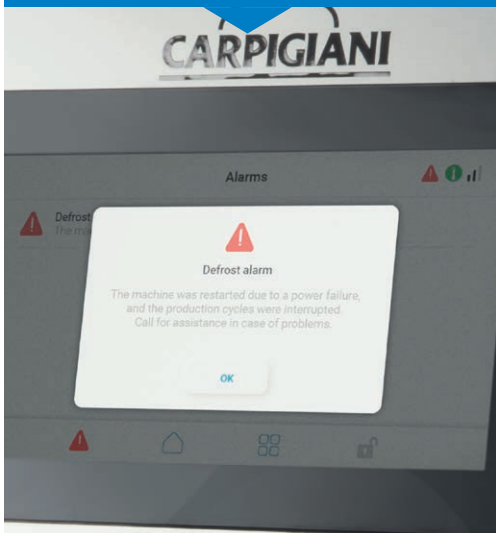
Reduced risk of injury, with corners even more rounded where the operator works.



The **display turns red** when the machine is running a program that exceeds 50 °C.



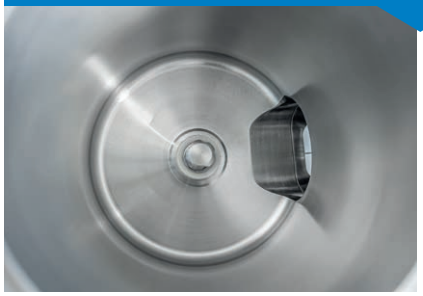
Defrost. If power is lost during production or the machine is accidentally stopped, upon restarting an automatic defrost procedure is triggered, allowing for a rapid resumption of production.



Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

HYGIENE

Monolithic upper cylinder and outlet are a single continuous piece, ensuring maximum hygiene.





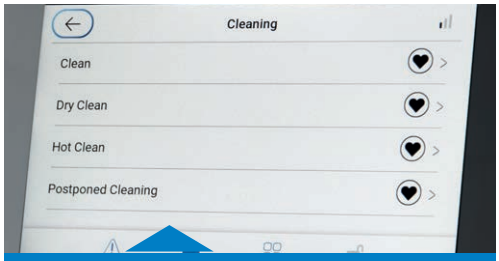
The **postponed cleaning program guarantees hygienic safety**, by controlling the internal temperature once the product has been extracted. Therefore, it is not necessary to wash the machine immediately in case of prolonged work breaks.

Even cleaning the panels is a quick job because with **the Scotch-Brite treatment** the steel does not stain and is resistant to fat residues.

For complete cleaning, **the tap and the agitator can be disassembled**, to facilitate the complete removal of any residual product.







Once the cleaning has been completed, the drying program can eliminate any residual moisture from the cylinder, which is essential before tempering the chocolate.

Carpi Care kit

request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit

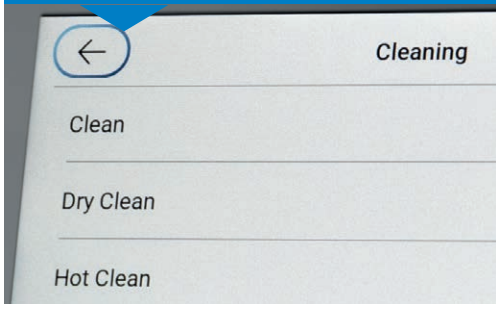
The always clean tap: the innovative tap design and the new shower head allow you to wash the inside of the tap at any time, even during production.







Thanks to the hot wash function, the cylinder can be heated in order to quickly dissolve and detach any greasy residues.



Legend: ✓ ONLY Optional upon purchase ✓ Optional available even after purchase

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Production characteristics for Pastry

	Custard		Bavarian Cream		Jam / Marmelade		Tempering Chocolate		Ganache Cream		Cream Puffs	
	Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle	
	min - max		*min - max*		*min - max*		*min - max*		*min - max*		*min - max*	
	kg		*kg*		*kg*		*kg*		*kg*		*kg*	
Lab-O-Chef 5	1.5	5	1.5	4	1.5	3.5	1.5	5	1.5	6	1.5	3

Production characteristics with the (Optional) Gelato Kit

	Mix used		Gelato product		Crystal		Cremolata		Slush	
	Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle		Qty per Cycle	
	min - max		*min - max*		*min - max*		*min - max*		*min - max*	
	kg		*liters*		*kg*		*kg*		*kg*	
Lab-O-Chef 5	2	3.5	2.8	4.9	2	3.5	2	3.5	2	3.5

Technical Specifications

	Power Supply			Rated Power Input	Fuse Size	Cooling System	Size cm at the base			Weight
	Volts	*Hz*	*Ph*	*kW*	*A*		*Width*	*Depth*	*Height*	*kg*
Lab-O-Chef 5	400	50	3	3	8	Water	50	86	86	156

Lab-O-Chef 5 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.

CARPIGIANI

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