

Labo

14 20 XPL P

The solution for those looking for a high-performance countertop batch freezer

CARPIGIANI

Labo



Professional and reliable to expand your menu with new, surprising recipes. Ideal for foodservice and catering, they make it possible to freeze gelato and sorbets.

Six variable freezing programs, suited to different types of production.

Gelato



This program uses more cold to increase the body of milk-based gelato. Operators can change the hardness of the gelato to suit their preferences.

Sorbetto



This program uses less cold to produce intensely flavored fruit gelato and sorbets that are more delicate. This optimized management of cold temperatures reduces errors and energy waste.

Slush Fruit



This program perfectly crystallizes fresh fruit cremolata, making a product that is always uniform. The program can be personalized based on the quantity and density of the final product.

Gelato Crystal - Fruit Crystal



Two programs to produce the special milk- or fruit-based CRYSTAL* gelato. *Semi-dense gelato ideal for quickly creating desserts of any form thanks to its easily shaped consistency. When placed in the blast freezer the Crystal is transformed into an innovative gelato.

Ice Cream



This program and the 3E special beater allow the production of Ice Cream.

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

Performance and Quality



Hard-O-Tronic®
This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



POM Beater
The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.



Post Cooling
To maintain the consistency of the gelato during extraction, the post cooling function injects cold into the gelato as it comes out of the cylinder.

Convenience



✓ The **Shelf Mat** is designed to hold trays in place during gelato extraction.

Versatile shelf, possibility of positioning the shelf at two different heights and in three different positions.

✓ **Dispensing Door.** The Ideal accessory for filling take away containers and various cake or monoportions molds with the Crystal program.

✓ **Steel door.** To replace the standard polymer door.

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.



Safety



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

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



Hygiene



The **delayed cleaning program** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.

✓ **Sprayer with quick coupling.** The sprayer is also equipped with a support to hold it in place.

Scotch-Brite treatment of the sheet metal for quick cleaning.

The cylinder and front panel are a single piece for maximum cleanliness and hygiene.

Carpi Care kit - Carpi Clean kit: request them from your dealer to always keep your machine hygienically perfect.

Carpi Care kit Carpi Clean kit

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

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Production Characteristics

	Hourly Production		Gelato Quantity per cycle		Crystal Quantity per cycle		Slush Fruit Quantity per cycle		Ice Cream Quantity per cycle	
	Min. kg	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*
Labo 14 20 XPL P	14	20	2	4	2	4	2	4	2	4

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.

Technical Specifications

	Electrical Supply*			Rated Power Input	Fuse	Cooling System**	Dimension *at Base*	Net Weight
	Volts	*Hz*	*Ph*	*kW*	*A*		*W x D x H cm*	*kg*
Labo 14 20 XPL P	230	50	1	3	20	Air	45.5 x 58 x 76.5	150

* Other voltages and cycles are available with surcharge. ** Also available with water cooling with surcharge

Labo 14 20 XPL P 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.

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