CARPIGIANI

Machines for
whipping cream,
and much more...



Whipped cream machine





Whipped cream and more...

Whipped cream, delicious product made from mixing cream and air, is pleasant to be enjoyed both as a topping or filling for cakes and gelato cups, and as a decoration for delicious pastry specialties.

Thanks to the flexible and versatile Carpigiani whipped cream machines, in addition to these traditional applications you can expand your product range by adding innovative and creative recipes. With simplicity and speed it will be possible to produce **semifreddos** and **sweet and savory mousses** of exquisite class, harmoniously blending a wide range of flavors.



OPTIONAL FOR ALL MODELS
Nozzle kit with nozzles of different sizes and shapes, in stainless steel like a pastry bag and plastic. Decorating has never been so easy.

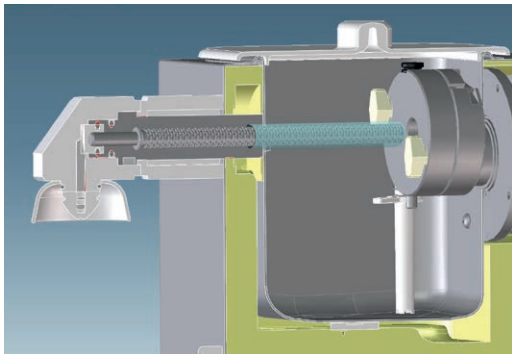




Performance and Quality

The **Carpigiani patented texturizer** increases collisions among fat molecules, and the pump incorporates air to make a perfect whipped cream and other products.

Thanks to the **pump** it is possible to adjust the air/product mix to whip cream, non-dairy cream, and more.

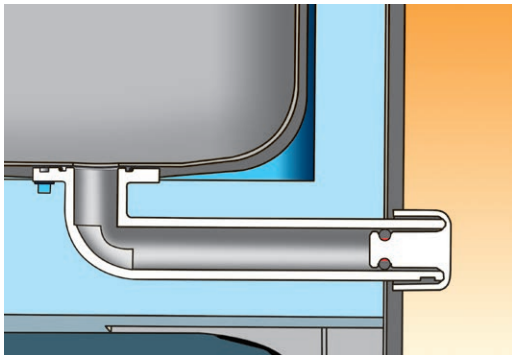


Convenience

Tank drain connects directly to the outside for easy drainage and cleaning.

High-capacity **pump**, easily removable without tools for quick cleaning.

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.



Hygiene

Refrigerated **dispensing system** all the way up to the outlet, in special material to prevent condensation, guaranteeing maximum production and storage hygiene.

Drip collector can also be used as hygienic dispenser protection when the machine is not in use.





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Miniwip/G

Designed for use in gelato shops, pastry shops, and restaurants. Command for variable or constant portions.

Carpi Care kit Carpi Clean kit

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

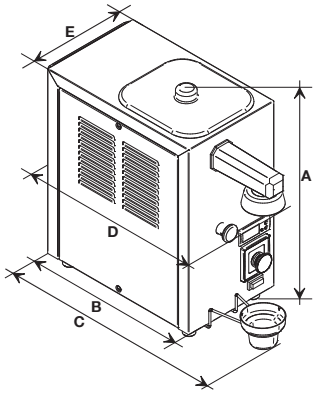
Technical Specifications

	Pump	Hourly Output*		Tank Capacity	Rated Power Input	Fuse	Power Supply			Size cm *at the base*					Net Weight
		kg	*liters***	*liters*	*kW*	*A*	*Volts*	*Hz*	*Ph*	*A*	*B*	*C*	*D*	*E*	*kg*
Miniwip/G	Gears	50	150	2	0.9	10	220-240	50/60	1	45	37	53	52	22	28

* Hourly output can vary subject to the kind of cream used
** Calculating an average volume increase of 200%

Carpigiani whipped cream machines are produced according to a Quality System certified 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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