Multiple Choice 2.0 P SP





CARPIGIANI

CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

CARPIGIANI SOFT SERVE & SHAKE CONSULTING consultants transform your idea into a successful business!





Fundamentals and Advantages



PERFORMANCE AND QUALITY

Produce Soft Serve Ice Cream, variegated ice cream and affogato cup.
Produce Classic Milkshakes and flavored milkshakes.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and the product feed system it is possible to set the desired consistency for creamy Soft Serve, from a delicate vanilla up to a strong chocolate.



Produce
Variegated Ice Cream

Thanks to the pressurized syrup system, it is possible to flavor the Soft Serve with a dose of syrup variegate for a flavored variegated soft serve Ice Cream.



Produce
Affogato Style Ice Cream

Thanks to the pressurized syrup system, it is possible to flavor the Soft Serve with a dose of syrup variegate, covering the Ice cream at the end of extraction.



Creamy Milk Shake Production

Set the desired consistency for classic milkshakes or creamy shakes. Thanks to the H-O-T system and the type of feed.

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

PERFORMANCE AND QUALITY

Hard-O-Tronic®. The electronic control system that allows you to change the consistency of the shake according to the desired type of product in a simple and fast way.

MIX FEEDING SYSTEM

Pump
Ideal for high volume production of creamy and compact shakes. Ability to modulate characteristics of the shakes. Thanks to the pump regulator and pressurized steel pump with advanced thermoplastic polymer gears.



BEATER

3X High Efficiency Beater
Interchangeable plastic scrapers for a creamy soft serve.





1.75 L Direct expansion cylinder
Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.

CONVENIENCE

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.

Tank Agitator. Prevents product stratification during storage and improves heat exchange during pasteurization.



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

CONVENIENCE

New solutions for maximum **convenience during use**

Blender
Integrated blender with disposable spoons for mixing toppings into the final product.





Automatic delivery closure. This machine is equipped with a portion control. The system delivers the correct portion required, regardless of the size of the cup.

Standard. Dry Filling System. Automatic water filling system in the tanks, to mix the powders directly in the tank, saving time and reducing the possibility of dosing errors.





Pressurized system for dispensing syrups, the machine feeds three containers in the lower part for specific syrups with the desired flavor.

SAVINGS

Independent pump transmission. Extends the life of the pump and gears. Ensures flexibility with high performance.

Choice of **COOLING**



Water Cooled machine. Refrigeration system is cooled thanks to the inlet and outlet water circuit, conveniently located at the rear of the machine.



Air-cooled machine. Thanks to the rear chimney it is possible to optimize the installation space and to place the machines side by side. For this type of condenser more installation space is required.

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

SAFETY

More operational safety and **more control** during production

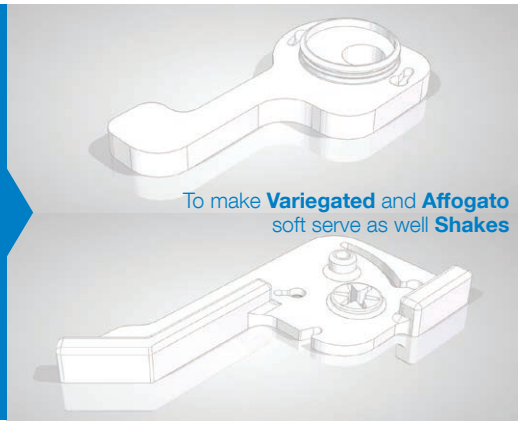
Cup level sensor. Automatic dispensing takes place in safety as the sensor detects the quantity of product to be dispensed based on the type of cup.



Protective casing of the actuator dedicated for automatic production. Prevents any interference from the operator.



Regulator Nozzle: allows user to quickly switch between serving classic soft serve, variegated soft serve and shakes.



Ergonomic design. Reduced risk of injury, with corners even rounder where the operator works.



Black-out and water outage
After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.

TEOREMA

Teorema
Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.

Button lock
For added security, the display buttons can be locked to prevent accidental errors.

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

HYGIENE

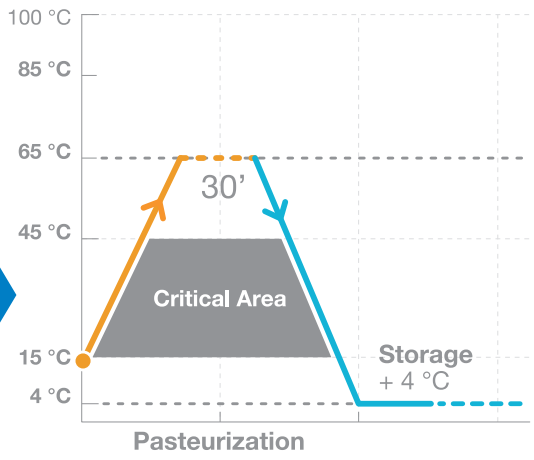
Easy cleaning, **guaranteed hygiene**

Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.



Multifunctional Cleaning Button. Possibility to activate or deactivate the pump and the beater individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.

Standard. With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



Removable pump shaft. Simplifies cleaning procedures, guaranteeing maximum hygiene and reliability.



Carpi Care kit

Custom kits, designed to always keep your machine hygienically perfect.

CARPIGIANI services

Carpi Clean kit

Ergonomic lid

Ergonomic transparent tub lid for easy inspection of the tub.



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

MACHINE CONFIGURITATION

TANK CONFIGURATION

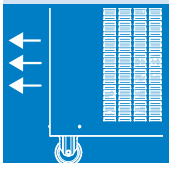
CHOOSE THE PRODUCT FEED SYSTEM



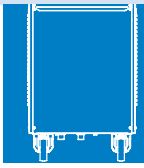
Pump

TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION



Air Cooled machine



Water Cooled machine

CHOOSE THE TYPE OF POWER SUPPLY



Power supply
Single-phase / Three-phase

ACCESSORIES CONFIGURATION

Optional



Blender

Optional

TEOREMA **Teorema**

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

CARPIGIANI SERVICE

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 500 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.

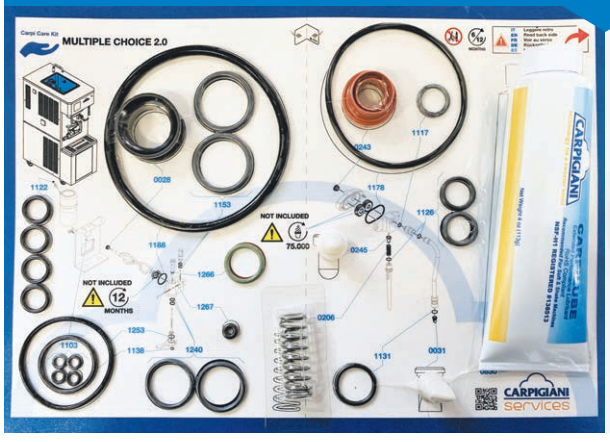


Carpi Care kit

6 MONTHS

Carpi Clean kit

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.





CARPIGIANI SERVICE

WHAT WE OFFER

Specialized technicians. Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.



Preventive maintenance. Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.





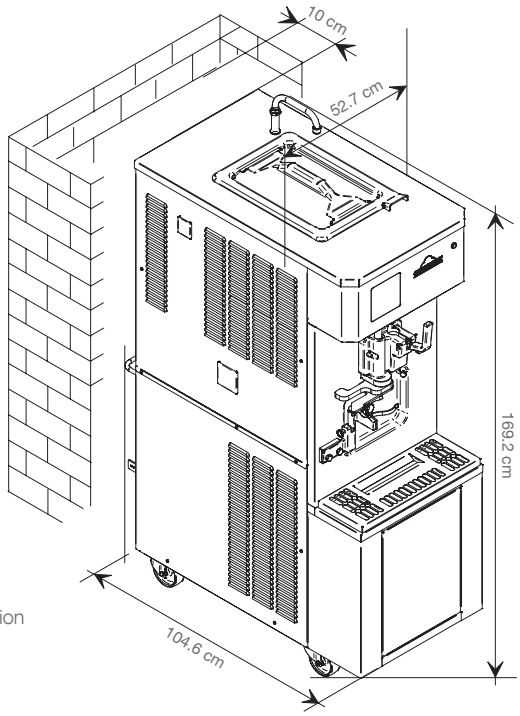
Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation.
The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.

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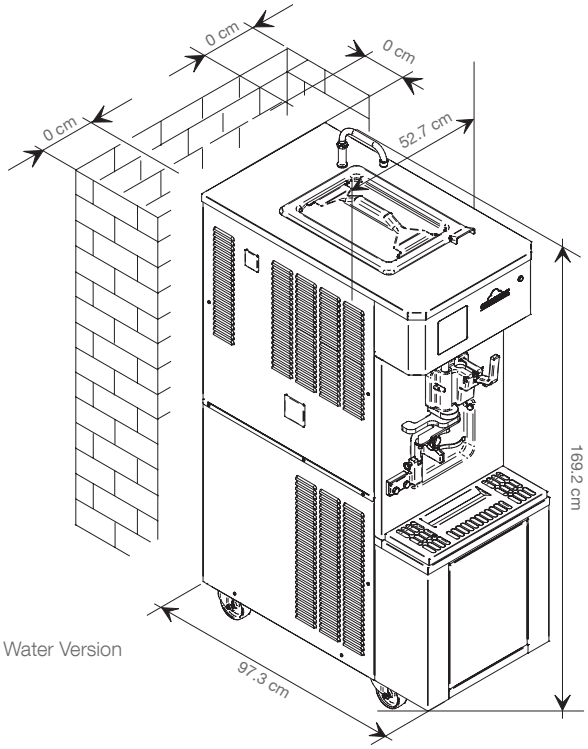
Technical Data - Dimensions



Air Version



Water Version



Multiple Choice 2.0 P SP

	Fla-vours	Mix Delivery System	Hourly production		Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refriger-ant	Net Weight
			Soft Serve Ice Cream / Variegated (75gr portions)	Milk shake (250cc portions)	lt	lt	kW	A	Volt Hz Ph			kg
Multiple Choice 2.0 P SP	Soft 1+3 Shake 1+3	Pump	400* / 400*	250*	18	1.75	6.5	10	400/50/3**	Water, air optional	R455A or R454C	270

*production capacity depends on the mix used and the room temperature **other voltages and cycles available upon request.

The Multiple Choice 2.0 P SP is produced by Carpigiani with 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
carpigiani.com

CARPIGIANI services
CARPIGIANI SOFT SERVE AND SHAKE CONSULTING
GELATO MUSEUM

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