Ready

...much more than a machine



CARPIGIANI

easy way!

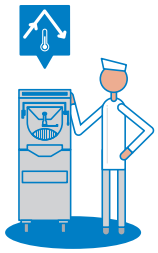
THE ENTIRE GELATO PRODUCTION PROCESS IN ONE MACHINE: PASTEURIZATION, AGING AND FREEZING

NIGHT 2am | MORNING 10am 12pm | AFTERNOON 1pm 2pm | EVENING 4pm | NIGHT 11pm

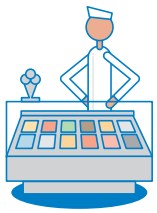
1. FREEZE



2. PASTEURIZE

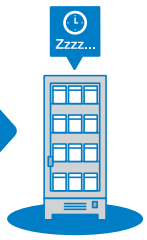


3. SERVE THE GELATO

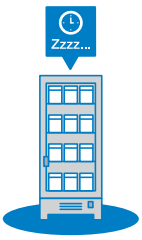




AGE



4. AGE



Ready

The synthesis of Carpigiani technology to process hot and cold mixtures and produce good, fresh gelato.



Are you Ready?

Make fresh Gelato made with:

SIX automatic programs, two to produce delicious milk-based gelato and fresh fruit sorbets; one to produce perfect fruit slushes; two to produce a special milk- or fruit-e-based CRYSTAL gelato; one to produce Ice Cream with the special beater.



SIX automatic programs, three hot and three cold. With Water Filling, hydration and mixing are carried out inside the machine, saving time and avoiding measuring errors.



SIX automatic Heat treatment programs. **THREE** for Gelato and **THREE** for Ice Cream: 1 to pasteurize the mixture and batch freeze it into Gelato or Ice Cream, 1 to pasteurize, age and then batch freeze into Gelato or Ice Cream, and 1 to heat, cool and conserve the mixture until you choose to batch freeze it into Gelato or Ice Cream.



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.

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

CONVENIENCE



3E beater for all models, ideal for producing Ice Cream. Also available as a spare part.



Crystal Dispensing Door. Ideal with the Crystal program for filling containers and jars directly from the machine.



Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.

Shelf mat designed to hold the trays and tubs in place during gelato extraction.





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.

Water Filling function to dispense the precise amount of water required in recipes and for cleaning, saving time, and avoiding measurement errors.



The operator can use the machine while standing upright, and the simple and clear controls are also accessible while the mix is being poured in.

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

SAVINGS

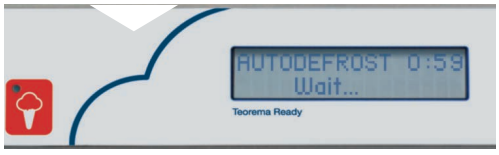
Ready technology makes it possible to complete the full gelato production process in just one machine.

SAFETY



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

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



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.

Carpi Care kit

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

Carpi Clean kit



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

With the **hot-cleaning** of the cylinder and the removable gelato chute, cleaning is easier.

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.



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

Ready



Production characteristics

	Hourly production		Gelato Quantity per cycle		Crystal Quantity per cycle		Cremolata Quantity per cycle		Ice Cream Quantity per cycle	
	kg	*Liters*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*	*Min. kg*	*Max. kg*
Ready 20 30 WF	20/30	28/40	3	5	3	5	3	5	3	5
Ready 30 45 WF	30/45	42/60	3.5	7.5	3.5	7.5	3.5	7.5	3.5	7.5
Ready 40 60 WF	40/60	56/84	5	10.5	5	10.5	5	10.5	5	10.5

The quantity per batch varies depending on the mixtures used. The hourly production refers to the use of readymade mixtures.
The maximum values refer to traditional Italian gelato.
Performance measured at 25 °C room temperature and condenser cooling water at 20 °C.

Technical specifications

	Power Supply*			Rated Power Input	Fuse	Cooling System**	Dimensions *at the base*	Net Weight
	Volts	*Hz*	*Ph*	*kW*	*A*		*W x D x H cm*	*kg*
Ready 20 30 WF	400	50	3	4	12	Water	52 x 65 x 140	250
Ready 30 45 WF	400	50	3	5.2	16	Water	52 x 65 x 140	290
Ready 40 60 WF	400	50	3	6.6	16	Water	52 x 65 x 140	330

* Other voltages available with surcharge ** Also available in air version with surcharge.
The above dimensions and weight refer to the water cooled version.

Ready 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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CARPIGIANI

carpigiani.com

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Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

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