Tre B - Super Tre
AV EVO





CARPIGIANI

CARPIGIANI **SOFT SERVE & SHAKE CONSULTING**

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





Taste
the Evolution





PERFORMANCE AND QUALITY

Produce Soft Serve Gelato, Ice Creams, Sorbets and Frozen Yogurt. Thanks to the EVO technology, it is possible to simultaneously mix products of different consistencies.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and to the type of feed (gravity or pump) it is possible to set the desired consistency for creamy ice creams, from a delicate Vanilla to a robust chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Soft Serve Sorbets, thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system and to the type of feed system used (gravity or pump).



Custom shape Gelato

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

PERFORMANCE AND QUALITY



Star Door
Allows the use of the new nozzles and the single-portion kit.



Monoportion kit
Kit of nozzles suitable for filling small cups, cannoli's and other frozen dessert monoportions.





Nozzles
Create a unique Soft Serve style by choosing and customizing the shape.

Legend: ✓ Optional ONLY 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 Soft Serve in a simple and fast way.

The innovative EVO technology guarantees versatility and flexibility with excellent production results. The innovative refrigeration system guarantees perfect freezing of the soft serve even if the blends used in the two cylinders are different from each other.



1.35 L direct expansion cylinder for the Tre B AV EVO and 1.75 L version for the Super Tre AV EVO. Optimizes the refrigeration process, speeding up freezing times and eliminating energy waste.

Pre-loading operation is simple and safe, thanks to the new position of the feed hole **(only for Super Tre AV EVO models).**



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

PERFORMANCE AND QUALITY

Choice of **MIX FEEDING SYSTEM**

Pump - Version P. Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermoplastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!



Gravity - Version G (only for Super Tre AV EVO models). Ideal for a dry and compact Soft Serve with up to 40% overrun. The different diameters of the feeding tube holes naturally dose the mixture with air. It is possible to adjust the overrun even when the tank is full, using the overrun adjuster, thanks to the feeding tube holes, which are above and below the mix.



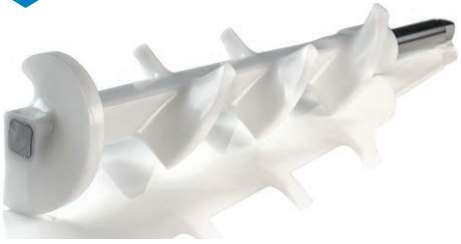
BEATER (Only for Tre B AV EVO)

2E-RSI High Efficiency Beater (only for Tre B AV EVO models). Stainless steel structure with plastic scrapers and removable shaft for a creamy Soft Serve.



BEATER (Only for Super Tre AV EVO)

High Efficiency POM Beater (only for G version). Single piece beater, for a dry and compact ice cream.



3X High Efficiency Beater (only for P version). Interchangeable plastic scrapers for a creamy soft serve.



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

CONVENIENCE

New solutions for maximum **convenience during use**

Tank Agitator

Prevents stratification during storage and improves heat exchange during pasteurization.



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.

Self Closing

Automatic lever closing system is easy to assemble & disassemble. The taps are equipped with an automatic closing system to stop the flow of product being dispensed, eliminating any waste.





Adjustable dispensing speed

Adjustable delivery flow to meet different volume and speed needs.



Dry Filling system (only for Super Tre AV EVO models)

Automatic dry filling system in the tanks, to mix the powders directly in the tank, saving time and reducing the possibility of dosing errors.

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

SAVINGS

New **high-performance** electric gearmotors and condensers

Minimum mixture residue in the tank (0.2 liters). Only for Super Tre AV EVO models - Waste of mixture is minimal. Hopper design leaves minimal product residue.

Choice of **COOLING**



Water-cooled machine.
The refrigeration system is cooled thanks to the inlet and outlet water circuit accessible at the rear of the machine.

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



SAFETY

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



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

HYGIENE

Easy cleaning, **guaranteed hygiene**

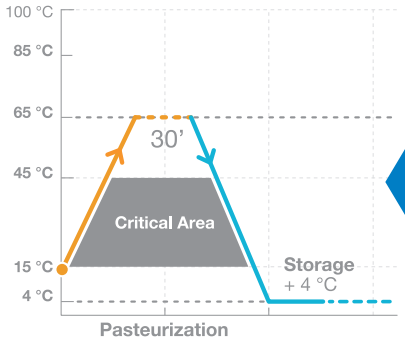
Scheduled start. Set the production, pasteurization, and storage programs to automatically run at a convenient time for you, such as overnight, to be fully operational the next day.



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 beater and the heating of the cylinder surface, the production grease residues are quickly dissolved.

Wash kit
Water Tap is added over the tank to facilitate cleaning.





With the automatic **self-pasteurization (only for Super Tre AV EVO models)** 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 and guarantees maximum hygiene and reliability.

Carpi Care kit

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

CARPIGIANI services

Carpi Clean kit



Ergonomic lid (Tre AV EVO). Ergonomic transparent tub lid for easy inspection of the tub.

Rubber tank lid (Super Tre AV EVO). The lid can be opened to allow tank filling without having to remove it.



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

MACHINE CONFIGURITATION

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



Pump



Gravity
(only for Super Tre AV EVO models)

Optional



Wash kit

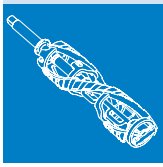
Optional



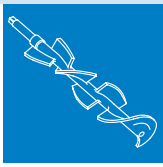
Dry Filling System
(only for Super Tre AV EVO models)

BEATER & DOOR CONFIGURATION

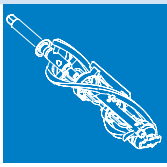
CHOOSE THE TYPE OF BEATER



2E-RSI Beater
(only for pump models of TRE B AV EVO)

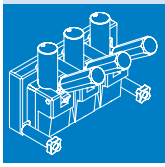


POM Beater
(only for gravity models of Super Tre AV EVO)

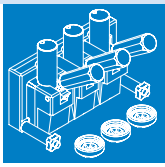


3X Beater
(only for pump models of Super Tre AV EVO)

CHOOSE DOOR TYPE

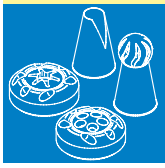


Standard Door



Star Door

Optional



Nozzles

Optional



Self Closing Door

Optional



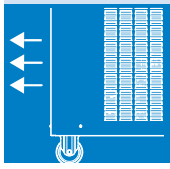
Monoportion kit

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

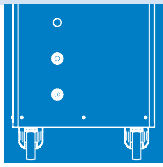
MACHINE CONFIGURITATION

TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION

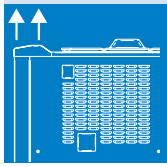


Air Cooled machine
(only for Tre B AV EVO models)

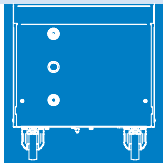


Water Cooled machine
(only for Tre B AV EVO models)

CHOOSE THE TYPE OF CONDENSATION

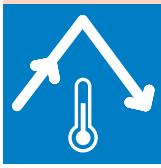


Air Cooled machine
(only for Super Tre AV EVO models)



Water Cooled machine
(only for Super Tre AV EVO models)

Optional



Self-Pasteurization
(only for Super Tre AV EVO models)

CHOOSE THE TYPE OF POWER SUPPLY



Power supply
Single-phase / Three-phase

ACCESSORIES CONFIGURATION

Optional

Teorema

Legend: ✓ Optional ONLY 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.



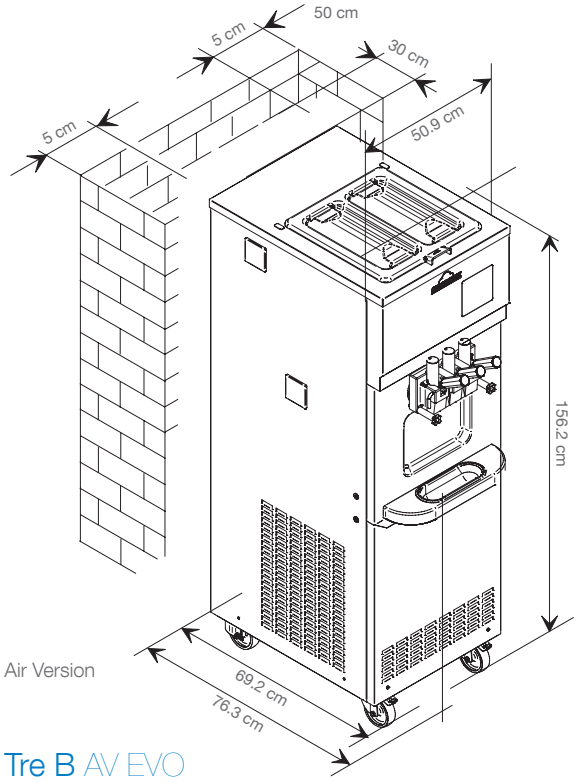
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



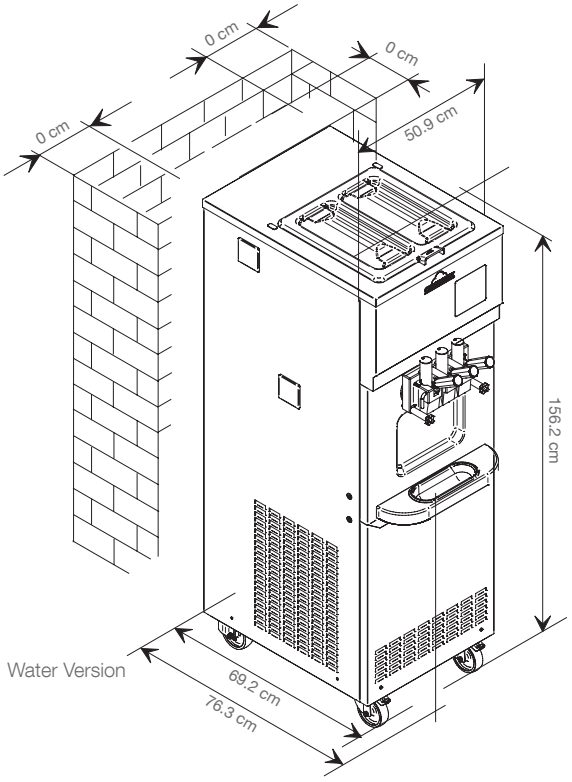


Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation.
The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration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

technical data - dimensions

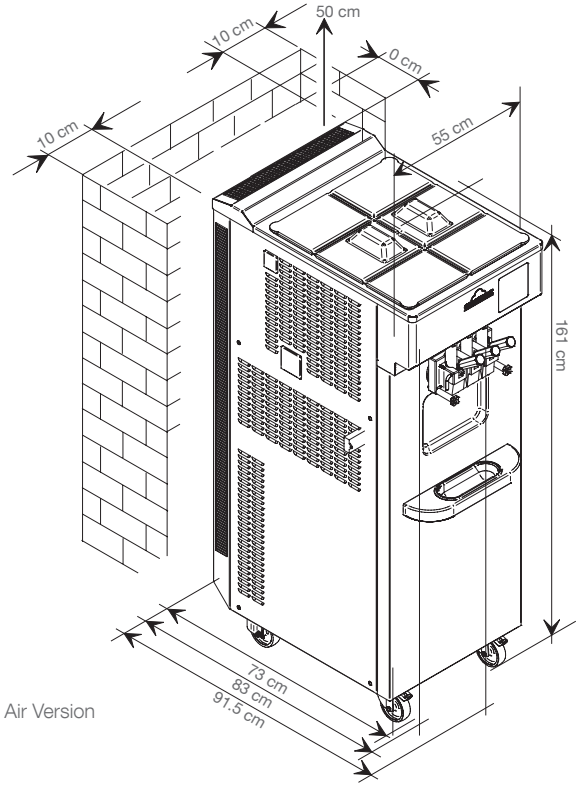


Air Version

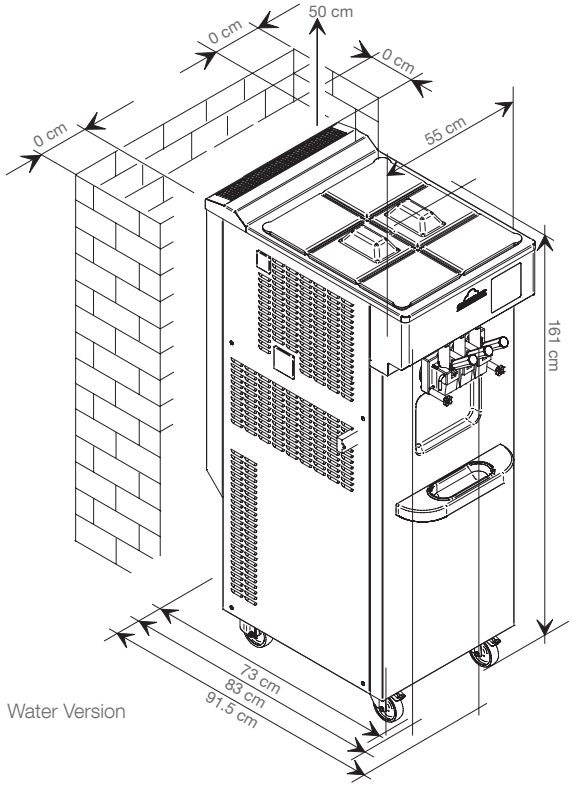


Water Version

Tre B AV EVO



Air Version



Water Version

Super Tre AV EVO

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Tre B - Super Tre
AV EVO



	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply Volt Hz Ph	Cooling System	Refrigerant	Net Weight kg
Tre B AV EVO P	2+1	Pump	480*	10+10	1.35	2.7	10	400/50/3**	Air, water optional	R455A or R454C	250
Super Tre AV EVO P	2+1	Pump	650*	11+11	1.75	5	16	400/50/3**	Air, water optional	R455A or R454C	280
Super Tre AV EVO G		Gravity	580*	16+16							

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

Tre B AV EVO and Super Tre B AV EVO are produced by Carpigiani with UNI EN ISO 9001 Certified Quality System.

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

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

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