

Pastomaster HE High Efficiency. Unique.

Gelato mixes
just like you want them.
And much more...



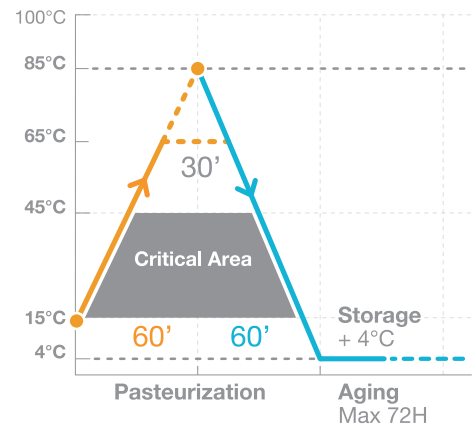

CARPIGANI

Pastomaster HE
High Efficiency.
Unique.



Pasteurization

Controlled heat treatment discovered in 1864 by French scientist Louis Pasteur to sanitize food by killing pathogenic microbes without causing the deterioration of vitamins and proteins. In other words, purifying while preserving the food's nutritional value, taste, and aroma.



GELATO MIXES

7 basic programs to produce all kinds of basic and complete gelato mixes



**High
Pasteurization
85°C**

The most frequently used, for maximum guarantee of food safety.



**Low
Pasteurization
65°C**

A more delicate cycle, to respect ingredient taste and texture.



**Intermediate
Pasteurization**

Choose any pasteurization temperatures between 65°C and 95°C.



**Chocolate
Pasteurization
90°C**

For chocolate mixes. This cycles melts chocolate perfectly while bringing out its aroma.



**Cooling
Aging**

Cooling at 4°C, storage, and aging, without heating.



**Sugar
Syrup**

To produce the syrup used in water-based mixes.

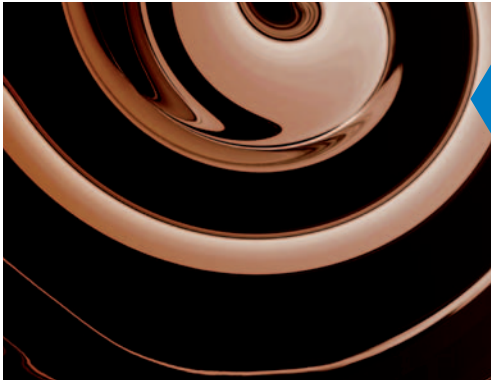


**Inverted
Sugar**

To produce the sweetener used to reduce solids without eliminating sweetness.



> SAUCES*



Programs to produce 7 sauces that together with the base mixes can be used to quickly produce classic gelato flavors:

- Cream Sauce
- Zabaione Sauce
- Cocoa Sauce
- Chocolate Sauce
- Fruit Sauce
- Citrus Sauce
- Lemon Sauce

*Pastomaster 60 HE models only



> SPECIALTIES*



Programs to produce 8 artisanal specialties to offer in your gelato shop:

- Pudding
- Panna Cotta 1
- Panna Cotta 2
- Bavarian cream
- Semifreddo base
- Liquid Yogurt
- Dense Yogurt
- Italian Meringue

*Pastomaster 60 HE models only



> FREE PROGRAMS



There are 5 free programs so that the gelato artisan can personalize and memorize proprietary pasteurization cycles.



PERFORMANCE

Raw Milk

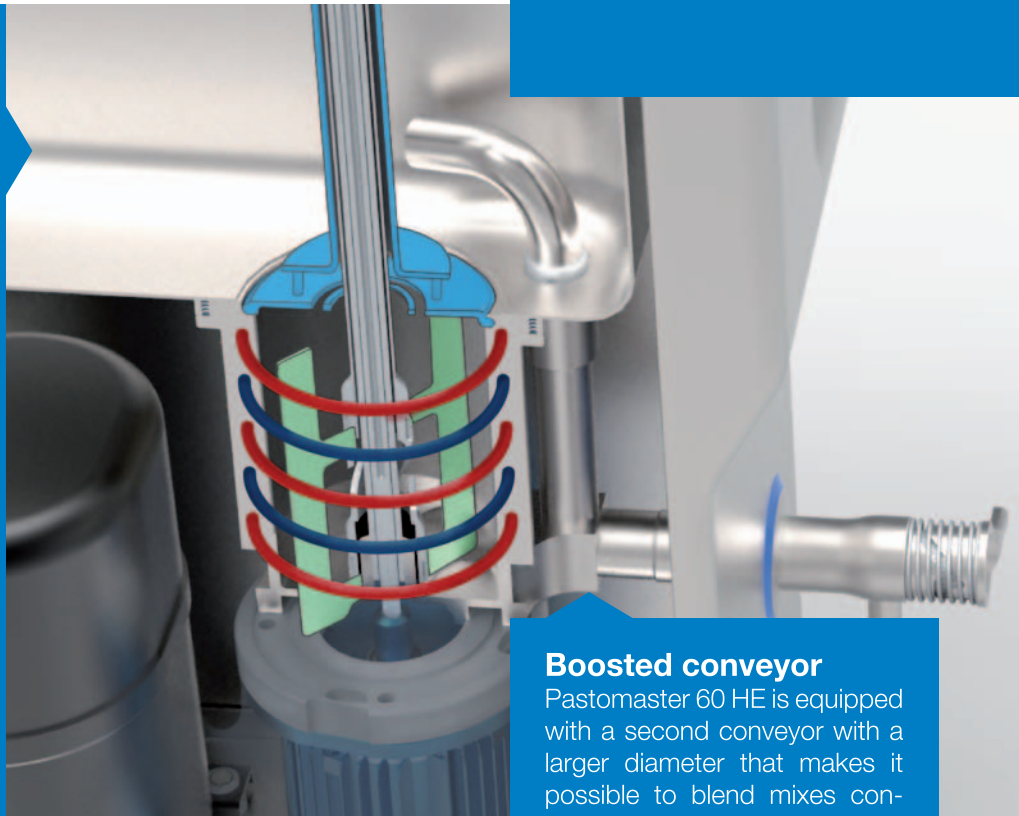
The one-piece exchange pump, the new spigot design, and the removable conveyor ensure the absolute safety of the mixes, even when using raw milk.

Exchange Pump

The ingredients are mixed and pasteurized inside the exchange pump cup, which is located on the tank bottom. This exclusive, patented Carpigiani technology guarantees:

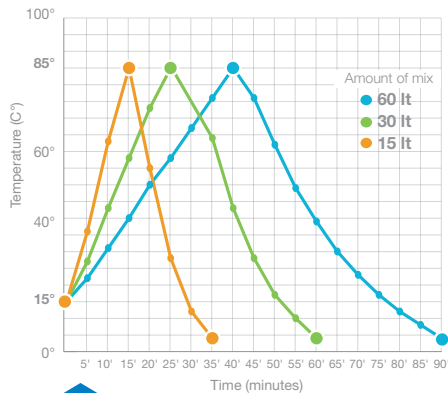
Low Homogenization because the millimetric coupling of the beater cup and the different mixing speeds produce high osmotic pressure in the fat globules to produce a finer, creamier gelato.

Superior Efficiency because it is possible to work with minimum batches without the risk of burning the mix. Furthermore, the original dry bain-marie system avoids product buildup.



Boosted conveyor

Pastomaster 60 HE is equipped with a second conveyor with a larger diameter that makes it possible to blend mixes containing ingredients that are particularly dense and viscous, and to produce mixes rich in solids. Also perfect for the production of sauces.



Pastomaster 120 HE

The cooling system is divided into three parts, operating according to the quantity of mix being processed:

- Min 30 – 60 liters
- Med 60 – 90 liters
- Max 90 – 120 liters



Cycle times

The thermal exchange per liter of mixture, heating to 85°C and cooling to 4°C, is extremely rapid: less than 2 minutes on the 60 HE model and less than 1 minute on the HE 120. With this technology, the energy consumption and the pasteurization times are directly proportional to the amount of mix being produced.



High Power*

Optional feature that allows you to save up to 20%** on heating times without increasing total energy consumption.

* Available only on the Pastomaster 60 HE, must be ordered at time of purchase
** compared to the standard version



CONVENIENCE

New solutions for maximum **ease of use**

Lid and exchange pump

Thanks to the absence of a beater in the tank, when the lid is open it is possible to add ingredients while the mix continues to be blended, working in complete safety.



Bucket shelf

Optional extra made of steel. Removable for easy washing.



Hose bracket

Thanks to the bracket located on the back of the machine it is possible to situate the water hoses so that they remain raised from the ground, thus facilitating easy movement and cleaning of the floor.



Water Filling*

New optional extra to **dispense the precise quantity of water** required by the recipe and/or for cleaning, saving time and avoiding quantity errors.



*for all models. Must be ordered at time of purchase



SAFETY

More operational safety and **increased control** of production



Ergonomic design

Increased accident prevention with more rounded corners.

Lid

To avoid the spatter of boiling liquid, the beater stops moving if the lid is lifted when the mix is hotter than 50°C.

Blackout and Water supply cutoff

After an electrical blackout or interruption of the water supply, if the temperature-time parameters can guarantee that the mix has not suffered the pasteurizer resumes the current program.

Otherwise it automatically starts a new full pasteurization cycle, alerting the user with a message on the display.



With TEOREMA you can monitor the machine via internet, PC, tablet, and smartphone. Technical service is facilitated thanks to the ability to remotely perform controls and diagnostics.



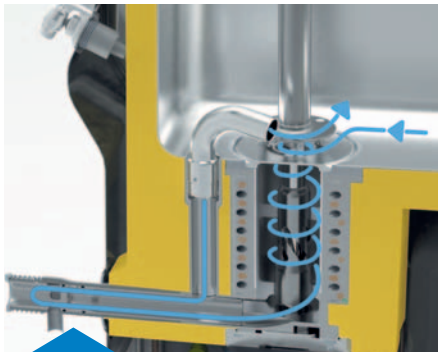
During processing, when the temperature exceeds 50°C the display turns red to alert the operator that inside the machine there are heated products. This visual cue helps prevent improper operations with hot products.



> HYGIENE Facilitated cleaning, guaranteed hygiene

Spigot always clean

The new shape makes it possible to wash the mix spigot at any time, during any stage of production.



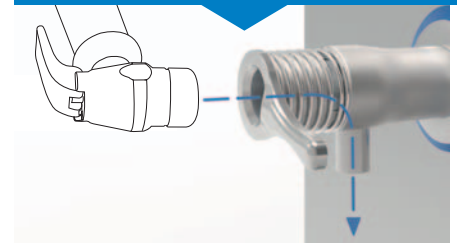
Temperature-controlled spigot

The mixture circulates continuously inside the spigot ensuring its correct operating temperature both during pasteurization and in the storage/aging phase.



Total cleaning

The new spigot, the removable conveyor, and the one-piece cup allow for complete and easy cleaning of the machine.



The sprayer, situated on the front of the machine, extends to the spigot for easy cleaning. It also has a hose lock mechanism that facilitates handling during use.



The **new wheels** in stainless steel can withstand frequent washing with detergents.

Even the cleaning of the surfaces is quick because the **Scotch-Brite treatment** of the stainless steel makes it resistant to stains and fat residues.



> SAVINGS

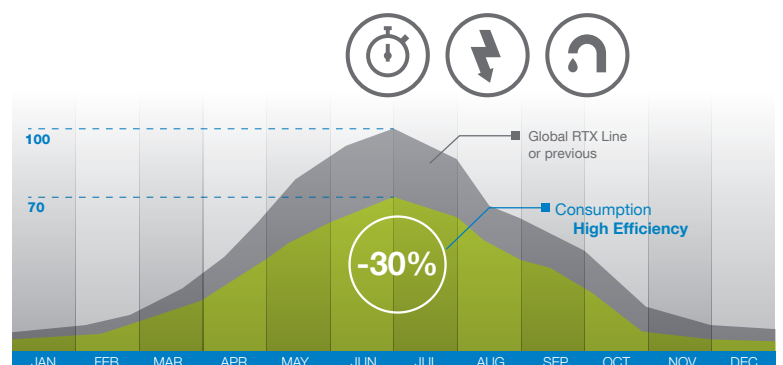
Reduced consumption of water

high efficiency



Carpigiani HIGH EFFICIENCY technology, equipped with high-efficiency motors and high-performance condensers, providing maximum efficiency during pasteurization of the mixes.

Pastomaster HE ensures generous savings in water consumption, up to 30% compared to RTX pasteurizers.



Pastomaster 60 HE



Pastomaster 120 HE



Production specifications



Model	Production cycle*	Tank Capacity		Sauce Production**		Specialty Production	
		liters / minutes	Min liters	Max liters	Min kg	Max kg	Min kg
Pastomaster 60 HE	60 / 120	15	60	15	45	15	45
Pastomaster 60 HE P	60 / 110	15	60	15	45	15	45
Pastomaster 120 HE	120 / 120	30	120	-	-	-	-

* Hourly production rates vary according to the ingredients used.

** For the cocoa sauce the maximum quantity allowed is 15 kg.

Production rates refer to a room temperature of 25°C and a water temperature of 20°C in the condenser.

Technical Specifications



Model	Speed Mix	Electrical supply*			Nominal power	Fuse	Condenser	Size cm (width and height at the base)			Net weight
		Volts	Hz	Ph				Width W	Depth D	Height H	
Pastomaster 60 HE	7	400	50	3	7	16	Water	35	90	105	165
Pastomaster 60 HE P	7	400	50	3	11,2	20	Water	35	90	105	165
Pastomaster 120 HE	7	400	50	3	11,2	20	Water	65	90	105	269

* Other voltages and cycles are available with surcharge.

The Pastomaster HE machines are made by Carpigiani according to a Certified Quality System UNI EN ISO 9001.

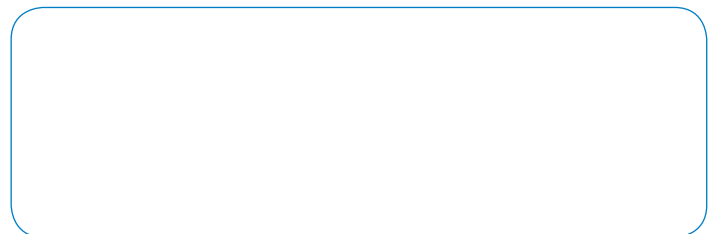
All specifications mentioned must be considered approximate.

Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

CARPIGANI



Dealer



carpigiani.com

an Ali Group Company



The Spirit of Excellence