



Gelato&Go

The new compact machines
easy to use, for creamy,
soft gelato and yogurt



Soft&Go p

Finally, soft gelato enters small spaces and wins over your customers.

Soft&Go P is a functional and innovative express gelato machine with gear pump, featuring original patents used on Carpigiani's top soft-serve machines.

It produces an excellent express gelato using all types of mix, from milk based to fruit based. It's a classic gelato, to be served in a cone, a cup, with toppings and nuts.

Soft&Go P is the ideal machine for all those businesses that want to win over new customers with great, fresh gelato.



Steel Beater

with double helix and idler, highly efficient and productive.



Gear Pump

Pressurizes mix with air and feeds the cylinder for a soft express gelato having an overrun of up to 70%.

Yo&Go

The fastest way to make a creamy, consistent yogurt gelato

Yo&Go is a yogurt gelato machine with gear pump, robust and efficient. All the parts that produce gelato are made using materials that are resistant to yogurt's acidity.

Prepare an exquisite, creamy yogurt using the best mixes made with natural ingredients. Yogurt gelato is usually presented in cups with sauces and fresh fruit.

Yo&Go is designed for gelato shops, pastry shops, and bars that want to offer their customers the most healthy gelato, made with yogurt.



POM Beater

Spiral, one-piece beater for every kind of yogurt, producing a creamy, consistent gelato.



Gear Pump

Pressurizes mix with air and feeds the cylinder for a soft express gelato having an overrun of up to 70%.



Soft&Go

Add new, fresh ideas to your menu

Soft&Go is a practical and simple express gelato machine with a peristaltic pump. It is easy to use can be quickly disassembled and cleaned.

It produces great milk-based gelato and delicious fresh fruit sorbets. Gelato and sorbets can be served in cones, cups, and on plates.

Soft&Go is perfect for restaurants, bars, sandwich shops, and pizzerias that want to offer their customers a fresh dessert to their menus.



Peristaltic Pump

To constantly feed the cylinder and to produce a gelato having up to 50% overrun.

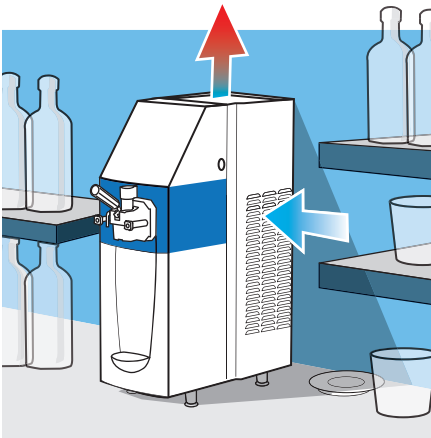


Steel Beater

with double helix and idler, highly efficient and productive.



Compact, complete, and easy to use



SMALL FOOTPRINT

The machine can be placed against the wall on any back counter because air for cooling the refrigeration system feeds through side intakes and is forced vertically out the top.



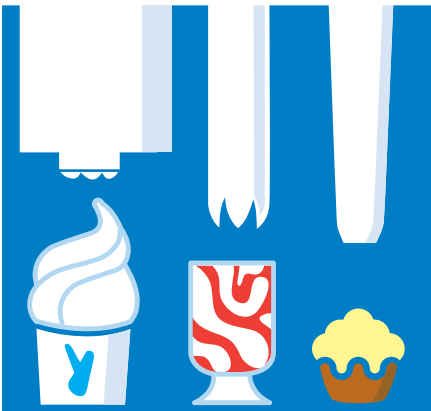
EASY FILLING

The machine is filled from the front, opening the refrigerated cabinet and pouring the mix into the stainless steel tank held in the removable tray.



STEADY AND CONSTANT DISTRIBUTION

Every time the production lever is lowered to distribute gelato, the pump feeds the same amount of mix into the freezing cylinder. The gelato flow remains constant, notwithstanding the amount of mix in the tank.

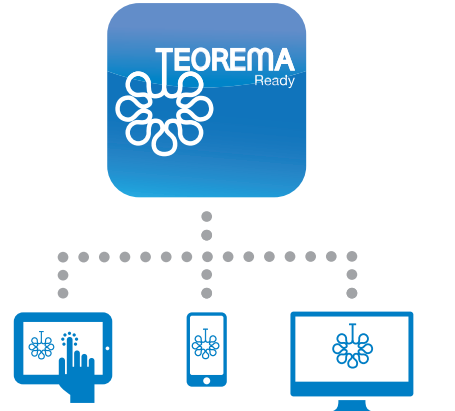


VERSATILE, FOR CREATING MANY NEW IDEAS

The optional nozzles – straight and starred – are easily screwed onto the distribution spigot. They are ideal for filling cups, cannoli, and pastry tarts, for making gelato pastries and treats.



These compact Carpigiani counter machines are designed for easy use even by those who don't have much space to dedicate to gelato.



INTERNET MONITORING

Compatible with the Carpigiani TEOREMA system, this **optional functionality** makes it possible to monitor the machine remotely over the web using PCs, tablets, and smart phones. Teorema facilitates the servicing and monitoring of machines installed in different shops.

Functional Characteristics



Multifunction display

Operation parameters

- Mix temperature
- Gelato consistency
- Ready for dispensing
- No dispensing due to low mix

Illuminated warnings

- Tank filling
- Mix blending
- Cabinet door open
- Incorrect mix filling
- Cabinet defrost required
- Machine wash required



Refrigeration system

Front cabinet for mix tank

- Refrigerated and ventilated
- Automatic defrost

Air cooling

- Vertical venting with lateral air intakes
- Side air filters, easily removed and cleaned

Technical Specifications

MODELS	Production	70 g Portions / Hour	Tank Capacity	Flavors	Pump	Electrical characteristics				Size W x D x H	Net Weight
	kg / h	Num	lt			Volts	Hz	Ph	kW	cm	kg
Soft&Go P	14	200	5	1	Gears	230	50	1	1,6	31 x 58 x 87	90
Yo&Go	13	185	5	1	Gears	230	50	1	1,6	31 x 58 x 87	89
Soft&Go	12	170	5	1	Peristaltic	230	50	1	1,6	31 x 58 x 87	88

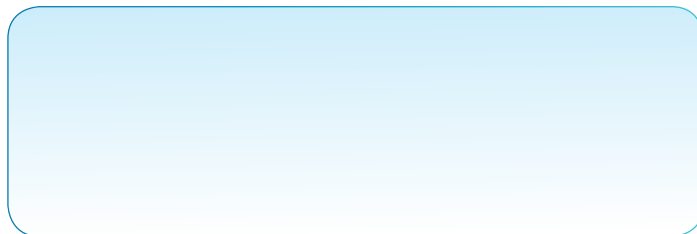
Other electrical configurations available with surcharge.

Hourly production rate refers to a room temperature of 25°C and can vary depending on the type of mix used.

Gelato&Go is produced by Carpigiani using a 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.

Dealer



Carpigiani
helps you smile!



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