



The self-serve gelato is Magic!



# The 191 Magica is fully independent!

With this Carpigiani floor model machine, soft gelato becomes self-service. The Magica is a fully independent, token operated machine. It produces one single flavor or variegated gelato. Its best location is in sites with many potential consumers, such as shopping centers, arcades, water parks, amusement parks, etc. It can also produce, with a quick change in programming, excellent coffee, whisky cream, lemon and all fruit liqueur "affogati". They are ideal for discos, night clubs, concerts etc., thus for a different way to consume gelato.



## Tank Lid

It is in plastic to prevent any loss of temperature, and for better preservation of the mix in the upper refrigerated tank. It is key locked, to ensure that just the operator of the machine manages the mix, to prevent any contamination of the product.



## Gear Pump

It pressurizes the mix with air and feeds the production cylinder, for a creamier gelato with a high volume increase.

## Mixer in tank

To move the mix and keep it fluid.

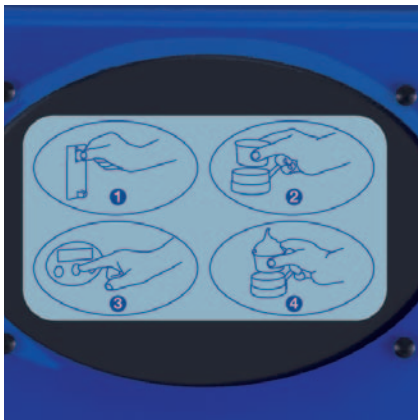


## Self-scraping beater

The unique beater ensures the perfect scraping of the production cylinder and the freezing of every type of gelato.

## Self-pasteurising

This system, during the night break, sanitizes the mix and all parts in contact with the gelato, with a complete cycle of pasteurization, to ensure always a perfect product.



### Instructions panel

The panel shows graphically the 4 simple steps to self-service the gelato.

### Personalised video

The same panel is also a 7" video screen on which you can play promotional videos of your shop or animated messages.



### LCD Display

The self-service sequence is displayed on the LCD display panel, guiding the operator through the operations. If the operations are not carried out properly, the machine does not dispense gelato. It shows the error and the operation to be repeated.

### Gelato choice

The touch panel allows a quick selection of gelato, among the three flavors available: one single flavor and two variegated.



### Protected dispensing

After placing the cup on the cup holder and having selected the flavor, the gelato is dispensed, always in a protected area. Protection can be removed for cleaning, only using a tool, because the piece is not removable.



### 1. Introduce the token

The machine is provided with 250 tokens and has an inner tray capable of holding 1,000 tokens.



### 3. Choose the flavor

The gelato will be dispensed in a few seconds.



### 2. Position the cup

The machine has a 62 mm base cup holder; for cones, wafers and other types of cups, compatible with the machine, you must apply for a ring adapter, which can be done on request.



### 4. Remove the cup

## Technical features

MODEL	191 P/SP MAGICA COLORE	191 P/SP MAGICA
Hourly production* / 75 g portions	250	250
Bowl capacity / litres	12	12
Traditional Gelato	1	1
Variegated flavours Gelato	2	no
Flavours	3	1
Electrical specifications / Volt / Hz / Ph	400 / 50 / 3	400 / 50 / 3
Nominal Power / kW	2,6	2,4
Fuse	10A	10A
Cooling	Air / Water	Air / Water
Dimensions to the base L x D / cm	50,5 x 67,5	50,5 x 67,5
Height cm	152	152
Weight / kg	210	170

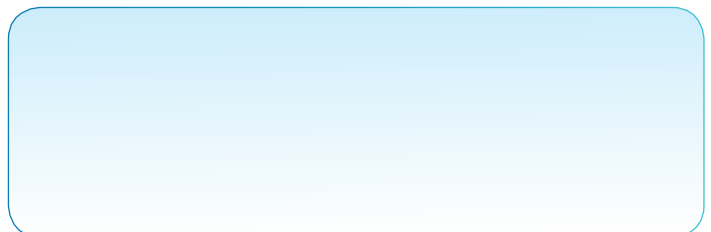


\* Hourly production can vary depending on the mix used and the working conditions. Data has been collected at an ambient temperature of 25°C.

Magica are produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

All specifications mentioned must be considered approximate;  
Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

Dealer



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