



Pastomaster HE

High Efficiency.

Unique.



> GELATO MIXTURES

7 fundamental programs for all mixture types

- High pasteurization 85°C
- Low pasteurization 65°C
- Intermediate pasteurization
- Chocolate pasteurization 90°C
- Cooling Aging
- Sugar syrup
- Inverted sugar



> FREE PROGRAMS

Programs where artisans can save treatment cycles for their own specialties.



> SAUCES

Programs to create flavors like cream, chocolate, fruit, and so on.



> SPECIALTIES

Programs to produce yogurt, panna cotta, pudding, and so on.



Model	Mixture Production* in 2 hours	Tank Capacity		Sauce Production	Specialty Production
	liters	Min liters	Max liters	kg	kg
Pastomaster 60 HE	60	15	60	45	45
Pastomaster 120 HE	120	30	120	-	-

Model	Mix Speed	Electrical supply*			Nominal power	Fuse	Condenser	Size cm (width and height at the base)			Net Weight
	Num	Volts	Hz	Ph	kW	A	**	Width W	Depth D	Height H	kg
Pastomaster 60 HE	7	400	50	3	7,0	16	Water	35	86	103	162
Pastomaster 120 HE	7	400	50	3	11,2	20*	Water	65	86	103	269

* Other voltages and cycles are available with surcharge ** Air also available with surcharge

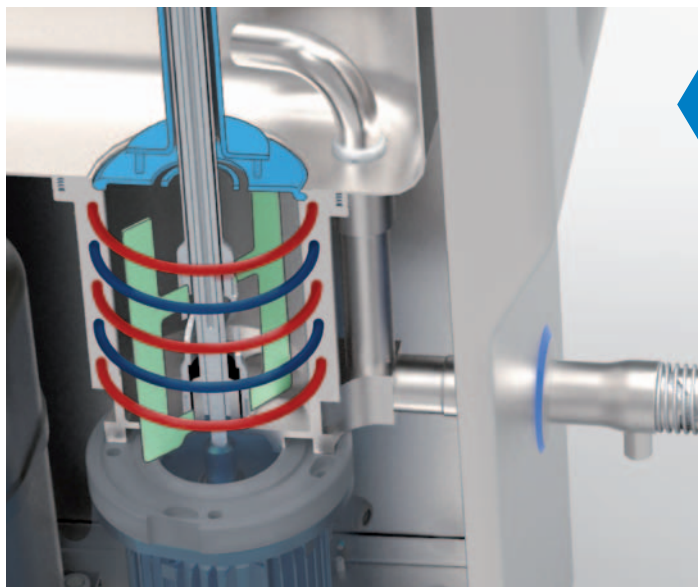
Performance based on 25°C room temperature and 20°C condenser water.

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



PERFORMANCE

Many functions
at your service.



ONE-PIECE EXCHANGE PUMP

The tank and pump are one single steel piece so hygiene is absolute even when using raw milk.

LOW HOMOGENIZATION

The coupling of the bowl-beater and the seven mixing speeds produce high osmotic pressure in the fat globules, for refined, creamy gelato.

VISCOUS MIXTURES

The new bowl and larger conveyor make it possible to blend mixtures with particularly dense and viscous ingredients, resulting in mixtures that are rich in solids.



CONVENIENCE



COVER

Even when open the mixture continues to be blended. When dry ingredients are poured in they are dispersed without lumping.



SAFETY

DISPLAY

During production, when 50°C is exceeded the display turns red, warning the operator to be careful.

BLACKOUT

If an energy or water blackout affects the mixture, a new pasteurization cycle will automatically start.



HYGIENE



COMPLETE CLEANLINESS

The tap and conveyor can be disassembled to allow for complete cleaning of the bowl.

SPRAYER

Makes it possible to reach the tap, to rinse it even with a full tank.



SAVINGS

HIGH EFFICIENCY

Pastomaster HE and Labotronic HE guarantee ample savings in production time, electricity, and water usage.

