

CARPIGIANI
tecnologia per un mondo più dolce

Floor Standing Soft Ice Cream Machines



"EXPORT" Series

Tre B/p and Super Tre B/p are wheel-mounted soft ice cream machines with top class features and functions. Fitted with three taps, they can supply large quantities of ice cream – Tre B/p 426 cones an hour, Super Tre B/p 666 cones an hour – with two separates flavours or mixed.

The famous Carpigiani pumps ensure a high ice cream overrun.

The exclusive patented Hard-O-Matic system guarantees an always-excellent consistency, regardless of the kind of mix used.

Wheel-mounted and water- or air-cooled, they can be located and shifted easily, wherever convenient.



- TP pump
- Single-piece beater for medium overrun



Tre B/p/E
Super Tre B/p/E

Tre B/p
Super Tre B/p

MODEL	Hourly output*			Tank capacity Litres	Pumps	Flavours	Electric power***				Condenser	Weight kg Net	Dimensions in mm		
	Kg	Litres**	75 gr. portions				Volt	Hz	Ph	kW			A	B	C
Tre B/p/E	28	50	373	8x2	YES	2+ mix	230/400	50	3	2,7	air or water	210	510	740	1440
Super Tre B/p/E	45	82	600	8x2	YES	2+ mix	230/400	50	3	3,8	air or water	265	560	840	1440
Tre B/p	32	54	426	8x2	YES	2+ mix	230/400	50	3	2,7	air or water	210	510	740	1440
Super Tre B/p	50	85	666	12x2	YES	2+ mix	230/400	50	3	3,8	air or water	265	560	840	1440

Technical Features

Removable self-balancing tub lid. • Thermostatic system to store mix overnight at hygienically ideal temperature. • Flashing light which tells you when to refill the tanks. • Carpigiani gear pump for a high ice cream overrun. • Thermometer to check the temperature of the mix in the tanks. • Stainless steel cylinders with direct expansion cooling. • High overrun beaters. • Automatic HOM system to constantly control the ice cream consistency. • Air or Water cooling (optional). • Front lid with a recess to prepare large diameter cups. • Electrical, refrigerating and acoustic insulation systems conforming to international standards.



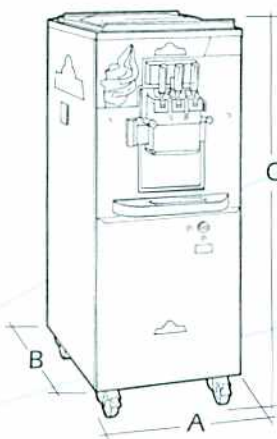
- R pump
- 2E beater for high overrun



- R pump
- 3X beater for high overrun



39 B/p
Super 39 B/p



MODEL	Hourly output*			Tank capacity Litres	Pumps	Flavours	Electric power***				Condenser	Weight kg Net	Dimensions in mm.		
	Kg	Litres**	75 gr. portions.				Volt	Hz	Ph	kw			A	B	C
39 B/p	32	54	426	8x2	YES	2+ mix	230/400	50	3	2,7	air	200	510	740	1440
Super 39 B/p	50	85	666	12x2	YES	2+ mix	230/400	50	3	3,8	air	265	560	840	1440

* Ambient temperature of 25°C. and with a water temperature in the condenser of 20°C.

Accessories and publicity supporter

The accessories and point of sale material are designed to attract customers and to promote the sale of Soft Ice Cream. Please use the code numbers when placing you orders for these articles.



Rotating Coneholder

No. 1 ROTATING CONE HOLDER

code 102260470 - has five plexiglass cylinders and can be fitted on either side of the machine.

No. 4 SOFT ICE CREAM MOBILES

code 757400043 - 350 mm x 500 mm (h) in wipeable PVC to hang from the ceiling.

No. 1 LUMINOUS DISPLAY FOR SOFT ICE-CREAM

code 757900085 + 757700038 - 500 mm x 600 mm (h) with aluminium frame which combines the delicious ice-cream with the luminous display.

No. 2 WINDOW STICKERS FOR SOFT ICE-CREAM

code 757900078 - 350 mm x 500 mm (h) in adhesive PVC to affix to the shop window to tempt passers-by to buy the product.



Double sided Roters
for the Soft Ice-Cream



Luminous Display
for Soft Ice-Cream

Glass Display
for the Soft Ice-Cream



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