



Mister Art

Technology that fills your business with life. Ideal for filling cakes, sticks and many other molds.



Performance and Quality Mister Art is designed for Ice Cream cake, pastry & premium Ice Cream pop molds. Machine can accommodate and heat-treat most mixtures ranging from dairy, fruit, powdered and water-based ingredients.



Convenience Fill molds with the utmost freedom of movement using the hose and portioning pistol. Mister Art manual includes 58 unique recipes with min & max yields. Broaden your product offering by adding frozen cakes and pastries. Functions as Single serving soft serve model.



Savings Greatly reduce labor-intensive production times. Maintain the utmost quality with high overrun desserts.



Safety Heated cleaning of the cylinder simplifies cleaning operations. Dispensing assembly is made from insulated, anti-condensation material. Optional Teorema: monitoring and diagnosis via the internet for easier assistance.

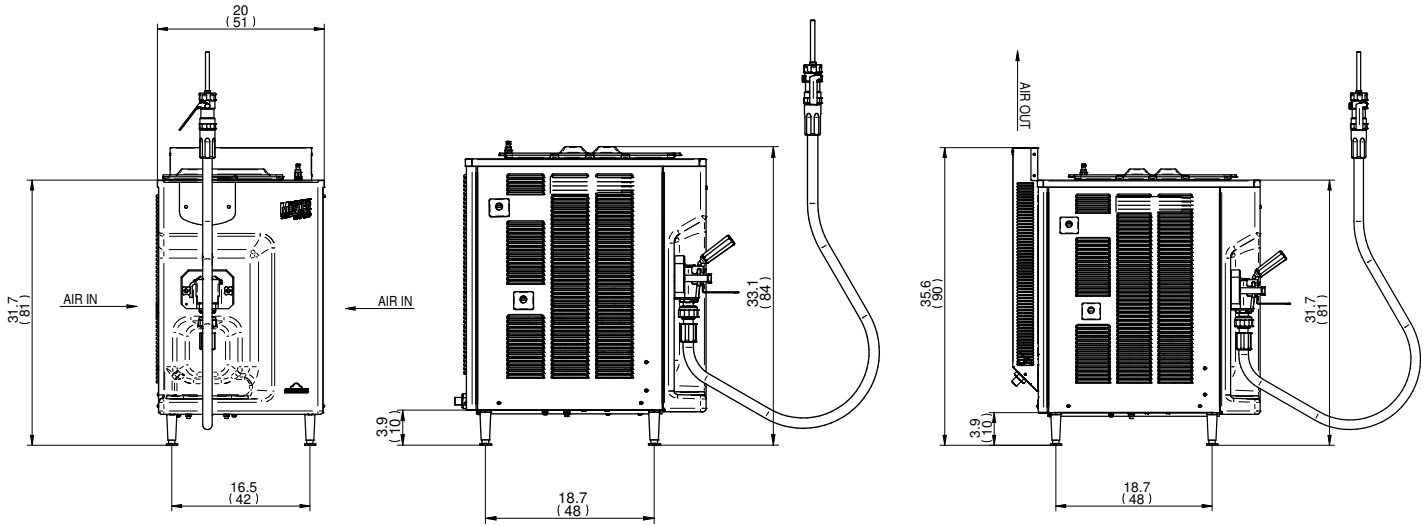


Hygiene Automatic heat treatment system sanitizes all parts of the machine that come into contact with the product. Entire production process from heat treatment to freezing is done inside the same machine. Optional quick attach water sprayer to wash machine.



*request the kits from your distributor to maintain your machine hygienically clean.

carpigiani.com/us



	WATER		AIR	
Weights	lbs.	kgs.	lbs.	kgs.
Net	309	140	309	140
Crated	352	160	363	165
Volume	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	20.13	0.57	30.37	0.86
Dimensions	in.	cm.	in.	cm.
Width	20	51	20	51
Depth	27.8	71	29.7	75
Height	33.1	84	35.6	90
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/1 Air	30A	25A	1P, 1W	
208-230/60/3 W / A	25A	15A	3P, 3W	

Specifications

Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Beater Motor

1,2 HP

Refrigeration System

R449A

Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

Air Cooled *

Minimum clearance: 2" (5 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

Cylinder Capacity

12 quarts (11,36 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. * Room temperature 68 °F (20 °C).

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral Yes No Cooling Air Water

Options _____



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