



# UF 920

SP G

High Capacity  
Gravity Fed  
Dual Flavor  
Soft Serve  
Twist Model  
with heat treatment.



**Performance and Quality** Highest production in its class - Designed to meet the highest production demands, outperforming similar models. Unmatched product quality - Produce Creamy Soft Serve Ice Cream, Gelato, Sorbet and Plant Based recipes. Exclusive patented Hard-O-Tronic consistency control technology. The Optional Star Door allows you to use different nozzles to create unique shapes and monoportion products. Available in Pump Version. Monoportion kit: Kit of nozzles designed for filling cups, containers, jars, trays, or for producing mono portions.



**Convenience** User friendly display & controls allow users to adjust product structure. Audible Signal alerts when refill is needed. Mix is fed from rear of cylinder eliminating need to prime. Rubber Hopper lid allows user to easily add product into each hopper while avoiding spillover.



**Savings** Reduced labor cost with extended cleaning features. Standby mode conserves energy, reducing operation costs during idle periods. Self-monitoring system minimizes costly errors.



**Safety** TEOREMA guarantees facilitated assistance by providing online monitoring and diagnosis on a tablet, phone or PC wherever you are.



**Hygiene** Standby mode maintains safe product temperatures in the freezing cylinder and mix hopper utilizing minimal energy during idle periods. Our automatic heat treatment system makes it possible to set the automatic heat treatment at a maximum interval of 42 days.

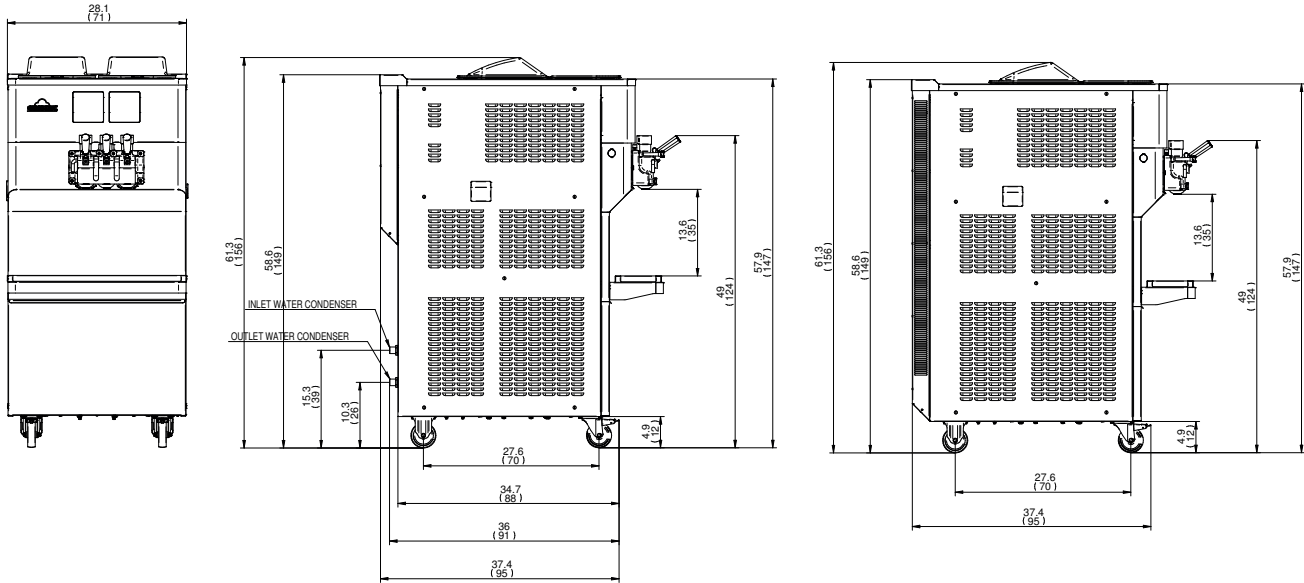
\*Always check with your Local Health inspector as cleaning requirements may vary.



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

[carpigiani.com/us](http://carpigiani.com/us)

# UF 920 SP G



**WATER**                      **AIR**

	WATER		AIR	
	lbs.	kgs.	lbs.	kgs.
<b>Weights</b>				
Net	929	426	1005	456
Crated	1009	458	1124	510
	<b>cu. ft.</b>	<b>cu. m.</b>	<b>cu. ft.</b>	<b>cu. m.</b>
Volume	77	35	77	35
<b>Dimensions</b>	<b>in.</b>	<b>cm.</b>	<b>in.</b>	<b>cm.</b>
Width	28.1	71	28.1	71
Depth	47.2	120	47.2	120
Height	61.3	156	61.3	156
<b>Electrical</b>	<b>Maximum Fuse Size</b>	<b>Minimum Circuit Ampacity</b>	<b>Poles (P) Wires (W)</b>	
208-230/60/1 W / A	30	30	1P, 1W	
208-230/60/1-3 W / A	30	30	3P, 3W	

Requires 2 dedicated electrical circuits.

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). If two UF 920 are placed beside each other, the minimum clearance is 10" (25 cm) on both side panels.

## 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

3 HP + 3 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.

### Hopper Capacity

Individual hopper capacity: 21.1 Liquid Quarts (20 liters)  
Total hopper capacity: 42.2 Liquid Quarts (40 liters)

### Bidding Specs

Electrical    Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_ Neutral     Yes     No                      Cooling     Air     Water

Options \_\_\_\_\_



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the spirit of excellence