



CARPIGANI
PATENT INSIDE

CONTINUOUS CHURNING, THE SECRET OF EVER FRESH GELATO



35 Trade Zone Court ■ Ronkonkoma, NY 11779 ■ www.gtidesigns.com
Phone 631.981.2100 ■ Fax 631.981.3509 ■ CustomerService@gtidesigns.com

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DESIGNS

CONTINUOUS
CHURNING
GELATO
MACHINES

The best taste...churned fresh.

Make Fresh

- Artisanal Ice Cream
- Gelato & Sorbetto
- Frozen Acai Bowls
- Frozen Yogurt

Very simple production of high-quality frozen desserts right in front of your customers. The product is as fresh as possible and customers see the product being churned and served from the same compact machine.



The background of the entire page is a close-up, slightly blurred photograph of several soft-serve ice cream cones. The cones are light-colored, likely vanilla, and are arranged in a way that creates a sense of depth and texture. The lighting is soft, highlighting the creamy surface of the ice cream.

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DESIGNS

CONTINUOUS
CHURNING
GELATO
MACHINES

- Our machines have been specially designed for constant churning
- The electric power required is extremely low (0.75 kW / cylinder) with considerable reduction in energy consumption
- All functions of each cylinder are completely independent
- It is possible to top up each cylinder with fresh liquid mix or add other ingredients (fruit, chocolate, nuts) any time
- The churning process is visible to the customer, all the time
- The machine works perfectly with a small amount of ice cream thus reducing wastage to the minimum
- The consistency of the ice cream can be adjusted to taste by simply varying the mixer speed
- The mixer speed is driven by a geared motor and inverter, a solution that guarantees higher reliability and the best mixing of the freshly-added liquid mix with the ice cream already present in the cylinder
- The optimal cooling power level is guaranteed by the use of a thermostatic valve
- Both body and frame are made from AISI 304 stainless steel
- Water-cooled models can be supplied with an energy meter to monitor the water flow and working temperature

Continuous Churning Gelato Machine



CC 100



CC 200



CC 300



CC 400



CC 400 DW



CC 101



CC 201



CC 301



CC 401



CC 600 DW

Technical Specifications

Model	Number of Cylinders	Width	Depth	Height	Electrical Requirements
CC 100	1 Cylinder/ Table top	27.6" (700mm)	22.3" (565mm)	16.3" (414mm)	220V/ 60Hz/ 9Amps 120V/ 60Hz/ 20Amps
CC 101	1 Cylinder	17.2" (435mm)	23.7" (600mm)	37.6" (955mm)	220V/ 60Hz/ 9Amps 120V/ 60Hz/ 20Amps
CC 200	2 Cylinder	28.2" (715mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps 120V/ 60Hz/ 40Amps
CC 201	2 Cylinder	28.2" (715mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps 120V/ 60Hz/ 40Amps
CC 300	3 Cylinder	43.2" (1098mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16+9Amps* 120V/ 60Hz/ 40+20Amps*
CC 301	3 Cylinder	43.2" (1098mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16+9Amps* 120V/ 60Hz/ 40+20Amps*
CC 400	4 Cylinder	55.4" (1405mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps* 120V/ 60Hz/ 40Amps*
CC 401	4 Cylinder	55.4" (1405mm)	24.4" (620mm)	37.6" (955mm)	220V/ 60Hz/ 16Amps* 120V/ 60Hz/ 40Amps*
CC 400 DW	4 Cylinder	33.9" (860mm)	33.5" (850mm)	37.(955mm)	220V/ 60Hz/ 16+16Amps*
CC 600 DW	6 Cylinder	50" (1250mm)	33.5" (850mm)	37.(955mm)	220V/ 60Hz/ 16+16+16Amps*

* 3 and 4 cylinder machines have 2 power outlets

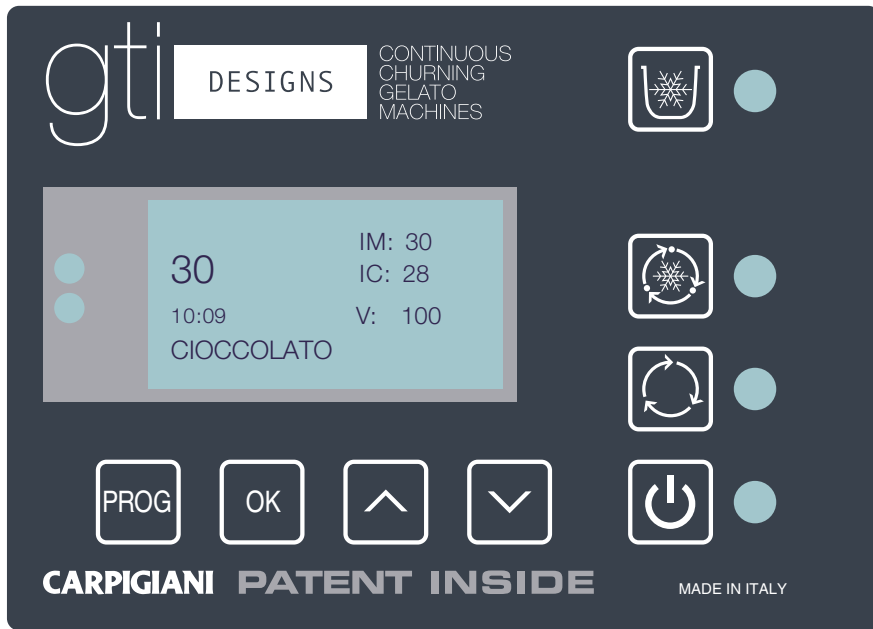
* 6 cylinder machines have 3 power outlets

***DW units are water cooled ONLY**

All technical data, pictures and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine, in part or in whole.



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FC FRIENDLY CONTROLLER

The FC electronic control panel is intuitive, easy to use and enables each individual cylinder to be managed separately. It is possible to program up to 59 processing cycles (recipes), one for each flavor, there is also night-time operation program. Assisted self-learning makes recipe programming fast and easy.

SAS SMART APP SYSTEM

A useful web-based app enables simultaneous programming and remote monitoring of all cylinders, it can be used on smart phones, tablets or PCs.



MADE-TO-MEASURE PERSONALIZATION

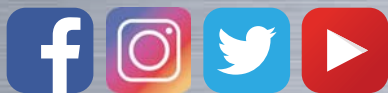
Your BGI machine can be supplied with your company logo and colors to perfectly fit into your stores. Labels are also available for the sides of the machines visible to the public.







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