

Optional **Crystal Dispensing Door**



Easily fill Gelato take-away containers
and create Gelato Cakes



Optional
Crystal
Dispensing
Door.
Indispensable.





> PERFORMANCE

The ideal system for filling containers and molds with high overrun Gelato and Sorbet. Create take-away Gelato solutions using Gelato Crystal enabled Carpigiani batch freezers. Can accommodate existing Gelato mixtures for takeaway creations and gelato cakes.



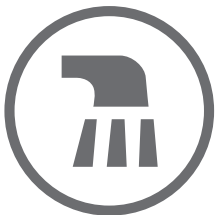
> CONVENIENCE

Use existing Gelato & Sorbet recipes or try new recipes. Dispensing Door is compatible with the following Gelato Crystal-enabled models: Labo 14 20 XPL P, Ready 14 20 counter top, ReadyChef 14 20, Ready WF, Labotronic HE-H & Maestro HE.



> SAVINGS

Add takeaway, delivery and retail products to your business. Save time by quickly making cakes, filling monoportion containers and gelato jars. Dispensing Door is an optional that may be ordered with a new machine or at a later date from spare parts.



> HYGIENE

Can be dismantled entirely for thorough cleaning. Dispensing door should only be used with cold cycles.



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It may be ordered with a new machine or at a later date from spare parts.



Carpi Care kit: request it from your dealer to always keep your machine hygienically perfect.



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