

191 SA P SP - 241 SA P SP 241 Magica - 241 Magica Colore

Semi-automatic



CARPIGIANI **SOFT SERVE CONSULTING**

CARPIGIANI SOFT SERVE CONSULTING consultants transform your idea into a successful business!



Semi-automatic
single flavor
countertop and
floor machines





PERFORMANCE AND QUALITY

Produce Soft Serve Gelato, Ice Creams, Sorbets and Frozen Yogurt.



Creamy Soft Serve Gelato

Thanks to the H-O-T system and the product feed system it is possible to set the desired consistency for creamy Soft Serve, from a delicate vanilla up to a strong chocolate.



Soft Serve Sorbets

Choose the desired consistency of the Serve Sorbets to create modern fruit flavors or classics like lemon sorbet. Thanks to the H-O-T system and the product feed system.



Frozen Yogurt

Choose the desired consistency of the Frozen Yogurt, to produce a classic frozen yogurt or a unique soft serve gelato yogurt. Thanks to the H-O-T system.



Variegated Gelato

Thanks to the pressurized syrup system it is possible to automatically variegate the gelato, creating homogeneous lines of syrup only on the crests, thus having three different proposals.

Legend: ONLY Optional upon purchase Optional available even after purchase



PERFORMANCE AND QUALITY

Semi-automatic SA & Magica!

The technology that allows you to dispense predetermined portions of soft serve with the push of a button.

Hard-O-Tronic®

The electronic control system gives you the power to quickly choose the consistency of the Soft Serve in a simple manner and change it for a variety of styles of your choosing.

FOR SA MODELS (without coin mechanism)

1) place the cup



2) press the dispensing button



3) the ice cream is ready



FOR MAGICA MODELS (with coin mechanism)

1) insert the token



3) press the dispensing button

Only for the Magica Colore version you can choose between 3 options: single flavor ice cream & two ice creams with flavored syrup on the crests.



2) place the cup



4) the ice cream is ready



Legend: ONLY Optional upon purchase Optional available even after purchase



PERFORMANCE AND QUALITY

MIX FEEDING SYSTEM



Pump - Version P

Ideal for creating dry and compact Soft Serve. Pressurized steel pump with advanced thermoplastic polymer gears. Thanks to the holes in the pump regulator, it is possible to obtain 40-80% overrun. It is possible to adjust the overrun even when the tank is full!

BEATER



2E-RSI High Efficiency Beater

Ideal for soft and Creamy Soft Serve. Stainless steel beater with plastic scrapers and removable shaft.



Direct expansion cylinder

Optimized refrigeration process. Faster freezing times & more energy savings. Pre-loading operation is simple and safe, thanks to the new position of the feed hole.



CONVENIENCE

New solutions for maximum **convenience** during use

LCD display: guides the customer step by step in carrying out the four steps to dispense their ice cream.



Tank Agitator

Prevents product stratification during storage and improves heat exchange during pasteurization.



Coin Acceptor (Magica models only).

Allows the machine to be completely self-service. Dispensing the portion only after inserting a specific token.

The coin mechanism is customizable and can manage different types of tokens.

It is also possible to program by inserting 2 tokens the double dispensing of ice cream to have more sizes available.



Coin tray (only for Magica models) equipped

with a dedicated managers lock, located within the cabinet with a capacity of 1,000 tokens. 250 tokens supplied.



CONVENIENCE

New solutions for maximum **convenience** during use



Cup holder Arm, completely removable for complete cleaning thanks to the "bayonet" attachment.



Standard Cup holder with base diameter of 62 mm. As an Optional, certain shapes and sizes can be customized upon request.

Shortcut parameter helps manager make minor edits to the quantity of dispensed Soft Serve Ice Cream.



Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



Drip tray avoids overflowing from washing or spillage during production. Increasingly helpful for high production self-service machine.



CONVENIENCE

New solutions for maximum **convenience** during use

Optional Cabinet (only for 191 and 241 SA) to easily position the machine inside the shop. Thanks to the cabinet, it is possible to move the machine easily and safely. Cabinet includes internal chamber to house materials.



Pressurized system (Magica Colore only) for dispensing syrups, the machine feeds two containers in the lower part for specific syrups with the desired flavor. The third container is supplied for the daily washing of the syrup lines.



Optional Only You (only for SA models). Customize the front panel of the machine by choosing from the array of colors found in the dedicated catalog.



Optional Total Only You (only for SA models). The machine can be completely colored for a consistent look representative of the style of the product, location or brand. Choosing from the array of colors found in the dedicated catalog.





SAVINGS

New **high-performance** electric gearmotors and condensers

Independent pump transmission

Extends the life of the pump and gears. Ensures flexibility with high performance.



Choice of **COOLING**

Water Cooled machine

Refrigeration system is cooled thanks to the inlet and outlet water circuit, conveniently located at the rear of the machine.

Air cooled machine

241 SA, 241 Magica and Magica Colore - Thanks to the rear chimney, it is possible to optimize the installation space and to place the machines side by side.

191 SA - More installation space is required for this type of condenser.



Legend: ONLY Optional upon purchase Optional available even after purchase



SAFETY

More operational safety
and **more control** during
production

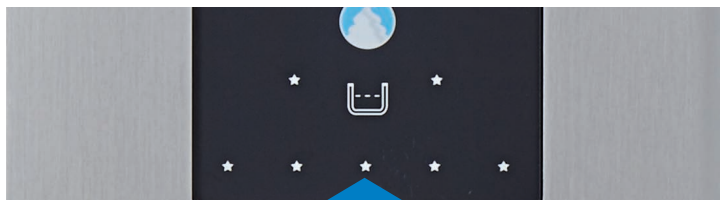


Ergonomic design

Reduced risk of injury, with corners even rounder where the operator works.

Black-out and water outage

After a power or water failure, if the temperature-time parameters guarantee that the mixture has not undergone any alteration, the machine resumes the program in progress. Otherwise, if the machine is self-pasteurizing, a pasteurization cycle is automatically started, warning the operator with a message on the display. In the case of the non self-pasteurizing version, the machine requires washing.



Key lock in order to avoid interference from the public user, the machine automatically disables the functional keys, leaving only the sales keys active.



Optional Teorema

Guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are.



Column light (only for models 241 Magica and 241 Magica Colore) to warn the operator if the machine has alarms or if the mixture is running out.





HYGIENE

Easy cleaning,
guaranteed hygiene

Scheduled start. Set the pasteurization, storage programs to automatically run at a convenient time for you, such as overnight and be fully functional the next day.



Multifunctional Cleaning Button. Possibility to activate or deactivate the pump and the agitator individually or together according to cleaning needs. One of the functions is hot cleaning. By simultaneously activating the stirrer and the heating of the cylinder surface, the production grease residues are quickly dissolved.



Secure dispensing. Once the cup approaches the ice cream dispensing door, the extraction always takes place in a protected area thanks to the shaped protection plexiglass. For thorough cleaning, the protection can be removed.



Optional Wash kit
Water Tap is added over the tank to facilitate cleaning.



Carpi Care kit



Custom kits, designed to always keep your machine hygienically perfect.



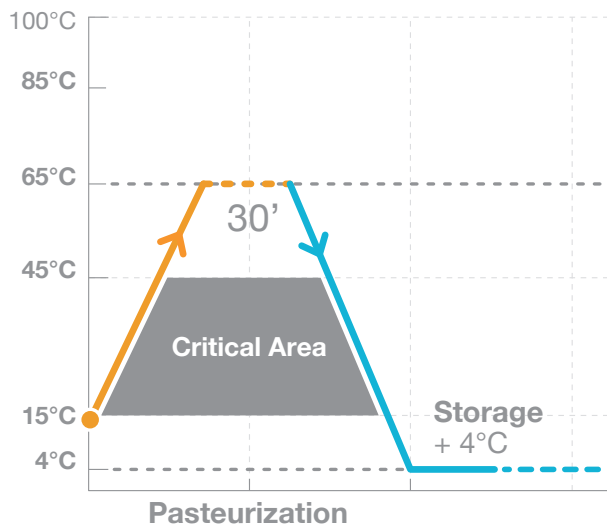
Carpi Clean kit





HYGIENE

Easy cleaning,
guaranteed hygiene



Standard. With the automatic **self-pasteurization** system you can choose when to wash the machine up to a maximum interval of 42 days. As a further guarantee of hygienic safety, if the operator does not perform the complete cleaning at the end of the set days, the machine goes into automatic block.



Removable pump shaft

Simplifies cleaning procedures, guaranteeing maximum hygiene and reliability.

Ergonomic plastic tank lid with key lock. Ensure the hygienic safety of the machine by preventing accidental opening by the public.



MACHINE CONFIGURATION

SALES CONFIGURATION

CHOOSE THE VERSION



Standard version



Color version

only 241 Magica Colore

CHOOSE TYPE AND SIZE



Cup



Cone

CHOOSE PORTION QUANTITY



**adjustable portion
from 65 gr to 120 gr**

WITH COIN OPERATION

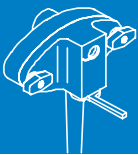


Version with coin acceptor

only on 241 Magica & Magica Colore

TANK CONFIGURATION

CHOOSE THE PRODUCT FEED SYSTEM



Pump

Optional



Wash kit

BEATER & DOOR CONFIGURATION

TYPE OF BEATER

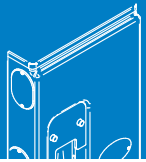


2E-RSI Beater

MACHINE CONFIGURATION

VISUAL CONFIGURATION

CUSTOMIZE THE FRONT PANEL



Classic Plastic Front Panel

only for 191 SA



Stainless Steel Front Panel

for 241 SA & Magica models

Optional

Optional



Only You Personalization

only for SA models

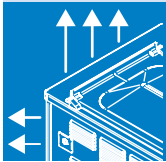


Total Only You Personalization

only for SA models

TECHNICAL CONFIGURATION

CHOOSE THE TYPE OF CONDENSATION 191 SA

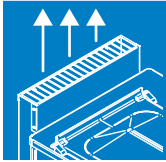


Air Cooled machine

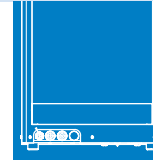


Water Cooled machine

CHOOSE THE TYPE OF CONDENSATION 241 SA, 241 MAGICA, MAGICA COLORE



Air Cooled machine



Water Cooled machine

CHOOSE THE TYPE OF POWER SUPPLY



Power supply Single-phase / Three-phase

ACCESSORIES CONFIGURATION

Optional

Optional



Cabinet

only on 191 SA and 241 SA



Teorema

Legend: ONLY Optional upon purchase Optional available even after purchase

WHO WE ARE

Carpigiani Services. Always by your side! The extensive Carpigiani service network is at your disposal with a widespread assistance network that guarantees a wide coverage of the territory with over 480 authorized service centers and 1500 specialized technicians around the world, for over 70 years guaranteeing a widespread, global presence. Carpigiani Services ensures rapid and professional assistance.



WHAT WE OFFER

Original spare parts. Carpigiani original spare parts, manufactured in compliance with national and international food safety regulations, ensure the durability of the components and extend the life of the machine. They are the only ones able to guarantee efficiency and safety. Carpigiani original spare parts are guaranteed for 1 year.



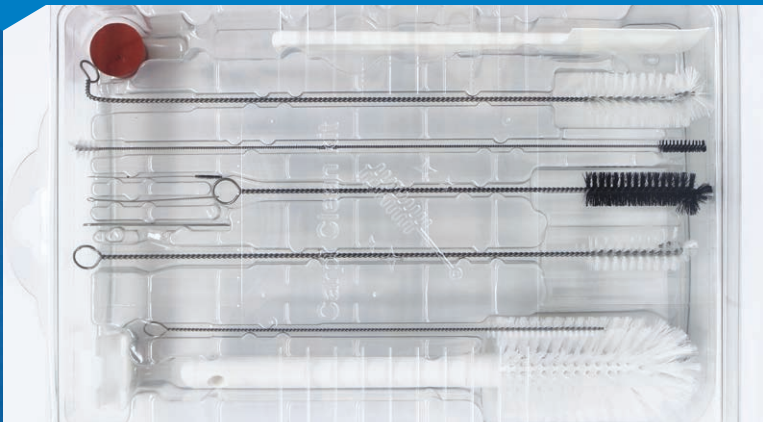
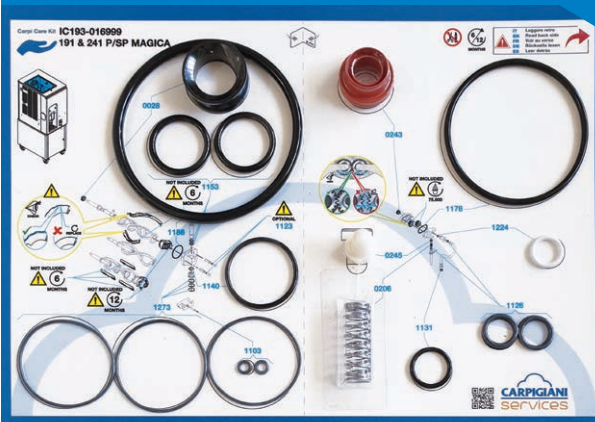
Carpi Care kit



6 MONTHS

Periodically ask your dealer **Carpi Care kit and Carpi Clean kit.** Dedicated kit of gaskets and brushes to keep each machine hygienic & clean.

Carpi Clean kit



WHAT WE OFFER

Specialized technicians. Carpigiani technicians are professionals who are always up-to-date thanks to solid and constant training courses that guarantee high levels of competence for any inspection, maintenance, cleaning and repair intervention.



Preventive maintenance. Thanks to periodic checks, entrusted to certified technicians, the machine can always work in optimal conditions, preventing any downtime.

Extended Warranty. Operate machine in complete tranquility, thanks to the Carpigiani extended warranty. In case of needs, in fact, Carpigiani technicians are able to restore machine operation with original spare parts.



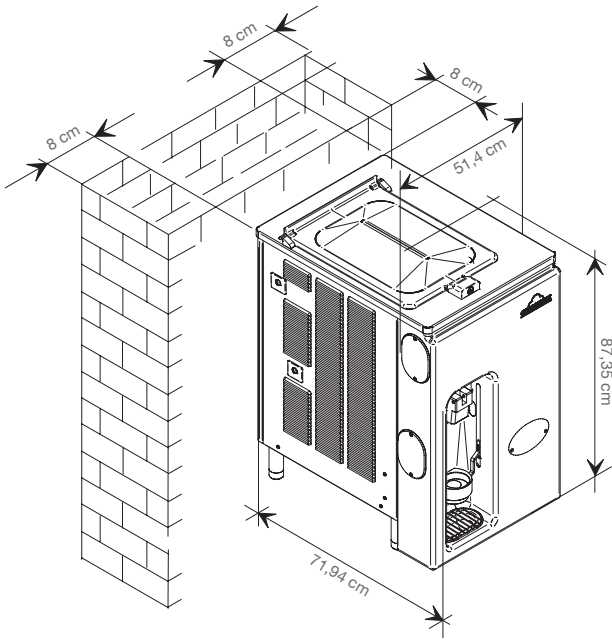
Scheduled Cleaning. Possibility of entrusting the periodic cleaning of the machine to expert technicians.



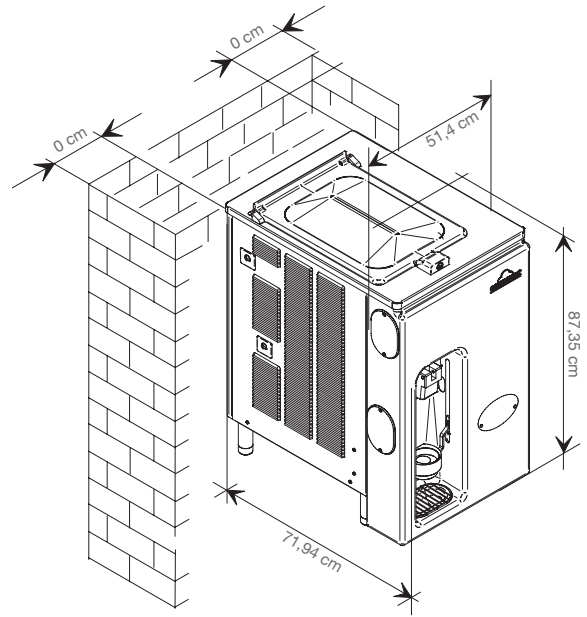
Teorema. Teorema Remote Control and diagnosis system for remote monitoring of machine operation. The customer can access the machine via computer, tablet or mobile device to remotely monitor operations. Teorema also facilitates the assistance service: Carpigiani technicians are alerted on the configuration parameters as if they were operating directly on the machine.



Technical Data - Dimensions

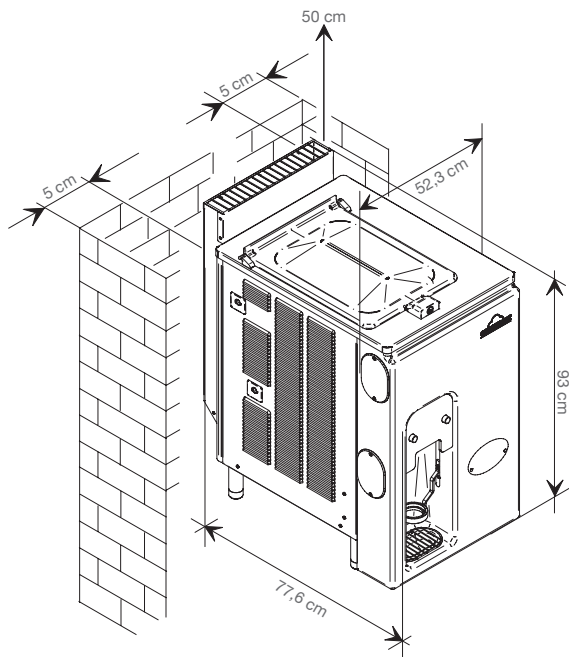


Air Version



Water Version

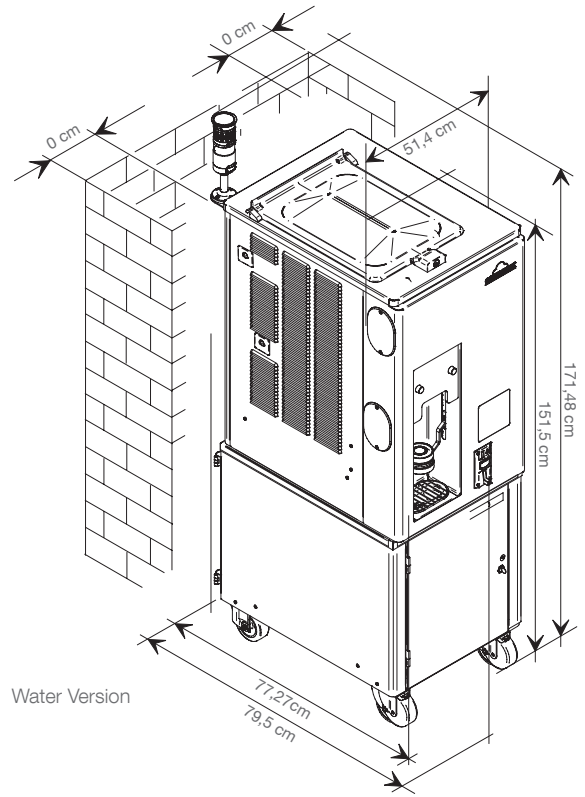
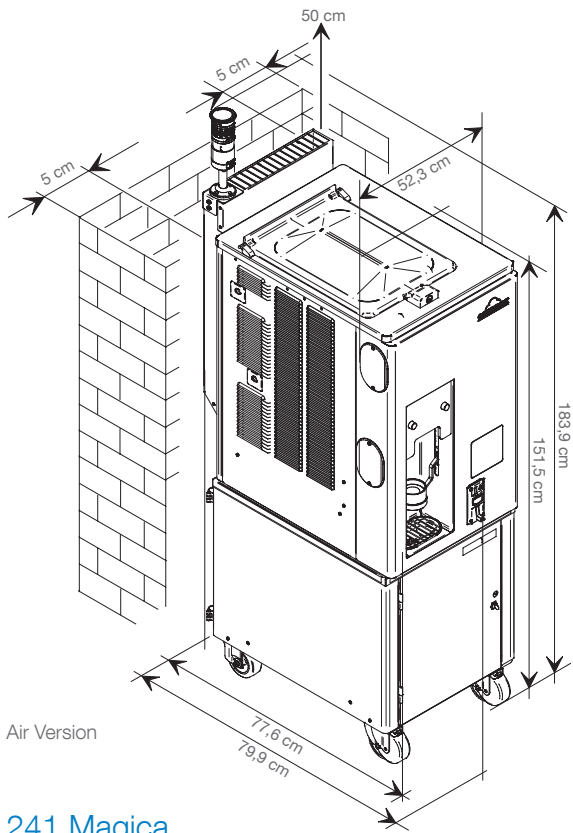
191 SA P SP



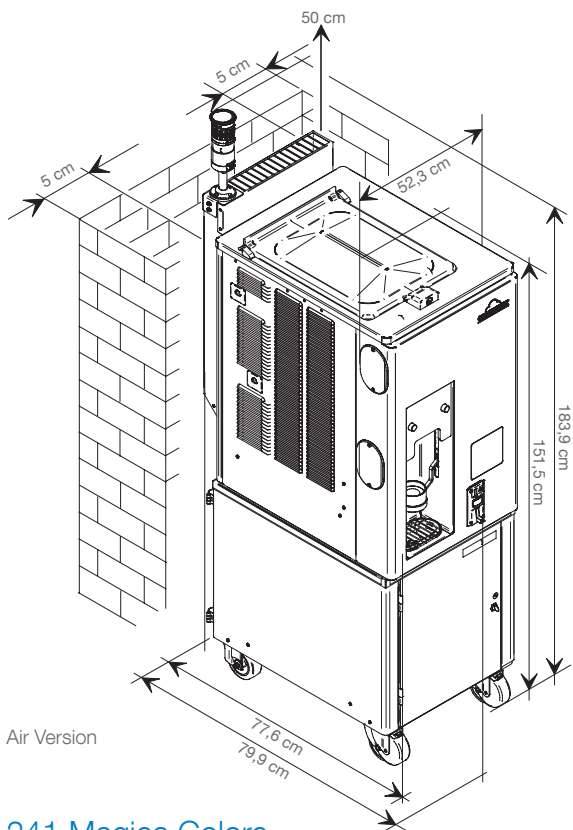
Air Version

241 SA P SP

Technical Data - Dimensions



241 Magica




241 Magica Colore

191 SA P SP 241 SA P SP 241 Magica 241 Magica Colore

Semi-automatic



	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply Volt Hz Ph	Cooling System	Refrigerant	Net Weight kg
	1	Pump	250*	13	1,75	2,9	10	400/50/3**	Air, water optional	R452***	188
191 SA P SP	1	Pump	250*	13	1,75	2,9	10	400/50/3**	Air, water optional	R452***	188
241 SA P SP	1	Pump	320*	13	1,75	2,9	10	400/50/3**	Air, water optional	R452***	176
241 Magica	1	Pump	320*	13	1,75	2,9	10	400/50/3**	Air, water optional	R452***	220
241 Magica Colore	1+2 variegates	Pump	320*	13	1,75	2,9	10	400/50/3**	Air, water optional	R452***	250

*production capacity depends on the mix used and the room temperature **other voltages and cycles available upon request
***alternative solutions available.

191 SA P SP, 241 SA P SP, 241 Magica, 241 Magica Colore are produced by Carpigiani with Quality System UNI EN ISO 9001.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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