



161

G SP

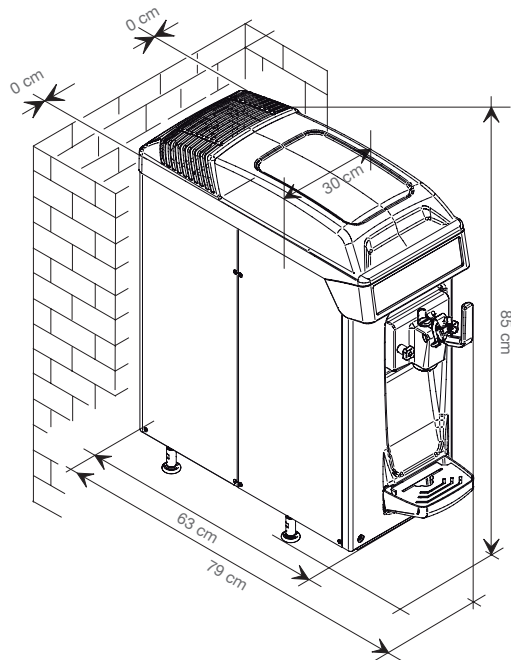
The only compact,
self-pasteurizing
soft gelato machine
in the world.
Unique

Quick and easy
to maintain
thanks to the gravity fed
cylinder system

Compact

Now even cafés, restaurants,
pastry shops, and gelato soft shops
with limited space can delight
customers with an excellent gelato
or a delicious frozen yogurt,
or even a fantastic sorbetto,
all thanks to the greatly reduced
dimensions of the machine





Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Self closing device

The dispenser closes automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Single portions dispensing head

With interchangeable nozzles to make single portions and delights

	Flavours	Mix Delivery System	Hourly production (kg/h)	Tank Capacity (lt)	Nominal Power (kW)	Fuse Size (A)	Power Supply	Cooling System	Refrigerant	Net Weight (kg)
161 G SP	1	Gravity	15*	5	1,8	16	230/50/1**	Air	R404A	98

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Benefits

Auto pasteurization	Wash cycles reach up to 42 days
Mixing in tank	Standard, to avoid separation of the mix
Tank	5 liter capacity
Air cooled	Air flow transfers vertically through fresh air suction from the base and hot air exiting to the top
Easy to position	Thanks to the innovative solution the machine can be placed next to other equipment reducing wasted space
Heated cleaning of the cylinder	Possibility of heating the cylinder to simplify cleaning
Extremely reduced dimensions	W. 30 x D. 63 x H. 85 cm
Multifunction display	The machine displays operational parameters: mix temperature, gelato consistency, dispenser ready, and insufficient mix, etc.
Control panel	Multilanguage display

The 161 G SP is 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.