



Gelato&Go

The new easy-to-use
compact machines for creamy
soft gelato and yogurt



Soft&Go p

Finally, soft gelato and yogurt gelato enter small spaces and win over your customers.

Soft&Go P is a functional, innovative, efficient and robust express gelato and yogurt gelato machine with a gear pump. All parts that produce gelato are made with materials resistant to the acidity of the yogurt.

It produces an excellent express gelato using all types of mix, from milk based to fruit based and a delicious yogurt. It's a classic gelato, to be served in a cone or cup with toppings and fresh fruit.

Soft&Go P is the ideal machine for gelato parlors, pastry shops, and cafes that want to win over new customers with the healthiest of gelatos - yogurt gelato - or with a great, fresh gelato.



Pom Beater

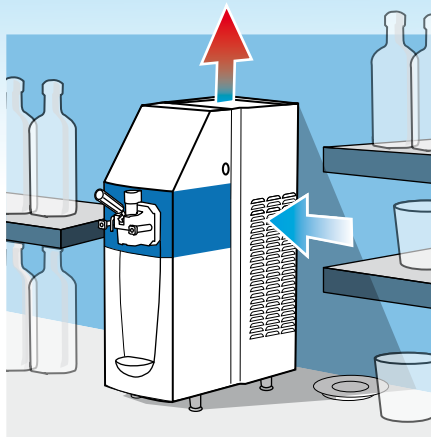
Spiral, one-piece beater for every kind of yogurt, producing a creamy, consistent gelato.



Gear Pump

Pressurizes mix with air and feeds the cylinder for a soft express gelato having an overrun of up to 70%.

Compact,
complete,
and easy
to use



SMALL FOOTPRINT

The machine can be placed against the wall on any back counter because air for cooling the refrigeration system feeds through side intakes and is forced vertically out the top.



Soft&Go

Add new, fresh ideas to your menu.

Soft&Go is a handy and simple express gelato and yogurt gelato machine with a peristaltic pump. It is easy to use and can be quickly disassembled and cleaned.

It produces a great milk-based gelato and delicious fresh fruit sorbets. Gelato and sorbets can be served in cones, cups, small glasses and on plates.

Soft&Go is perfect for restaurants, bars, sandwich shops, and pizzerias that want to offer their customers and add to their menus a fresh dessert.



Peristaltic Pump

To constantly feed the cylinder and to produce a gelato having up to 50% overrun.



POM Beater

Spiral, one-piece beater for use with every type of mix, to produce a dry, compact gelato.



EASY FILLING

The machine is filled from the front, opening the refrigerated cabinet and pouring the mix into the stainless steel tank held in the removable tray.



VERSATILE, FOR CREATING MANY NEW IDEAS

The optional nozzles - straight and starred - are easily screwed onto the distribution spigot. They are ideal for filling cups, cannoli, and pastry tarts, for making gelato pastries and treats.

Gelato&Go

Functional Characteristics



Multifunction display

Operation parameters

- Mix temperature
- Gelato consistency
- Ready for dispensing
- No dispensing due to low mix

Illuminated warnings

- Tank filling
- Mix blending
- Cabinet door open
- Incorrect mix filling
- Cabinet defrost required
- Machine wash required



Refrigeration system

Front cabinet for mix tank

- Refrigerated and ventilated
- Automatic defrost

Air cooling

- Vertical venting with lateral air intakes
- Side air filters, easily removed and cleaned

Technical Specifications

MODELS	Production	70 g Portions / Hour	Tank Capacity	Flavors	Pump	Electrical characteristics				Size W x D x H	Net Weight
	kg / h	Num	lt			Volts	Hz	Ph	kW	cm	
Soft&Go P	14	200	5	1	Gears	230	50	1	1,6	31 x 58 x 87	90
Soft&Go	12	170	5	1	Peristaltic	230	50	1	1,6	31 x 58 x 87	88

Other electrical configurations available with a price surcharge.

Hourly production rate refers to a room temperature of 25°C and can vary depending on the type of mix used.

TEOREMA: web monitoring of machine operations, optional.

Gelato&Go are produced by Carpigiani using a UNI EN ISO 9001 certified quality system.

All specifications mentioned must be considered approximate;

Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



Carpigiani
helps you smile!



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Dealer

