CARPIGIANI

Ready
302 G TRU-2

Dynamic Carpigiani Technology allows you to heat and batch freeze mixtures to produce the best Ice Cream, Gelato, Sorbet, Sherbet, Frozen Custard, Water Ice and more...

Performance and Quality Mix, heat and freeze in the same cylinder. Hard-O-Tronic technology: automatic consistency control to determine when the product is complete. POM Beater resists extreme hot and cold temperatures and includes auto-adjusting scrapers for complete extraction. Post Cooling ensures frozen dessert is cold upon extraction. Includes two separate beaters for Ice Cream and Gelato production.

Convenience Water filling capability delivers the precise amount of water required for mixtures and cleaning functions, saving time and avoiding measuring errors. Intuitive control panel is accessible even while adding mix. Operations are done standing up for user comfort. Shelf mat is designed to hold both trays and tubs during extraction. Crystal setting can be used to create frozen pastries, mono portions and packaged servings with optional dispensing door.

Savings
Ready technology makes it possible to complete the entire Frozen Dessert production process in just one machine.

Safety TEOREMA guarantees facilitated assistance by providing on-line monitoring and diagnosis on a tablet, phone or PC wherever you are. Automatic defrost starts during power outages to avoid damage to the beater. Rounded corners reduce risk of injury to operator.

Hygiene Cleaning is easier thanks to the high temperature cleaning cycle and removable extraction chute. The cylinder and front panel is continuous stainless steel for maximum cleanliness and hygiene. Scoth-Brite treated steel is resistant to stains and fat residues. “Post-poned cleaning” program guarantees hygienic safety even during pro-longed production stand-by due to washing out remaining product re-siduals left at the end of the batch freezing cycle. Ask your Carpigiani dealer for the “Carpi Care Kit” to best maintain your Ready model.

c UL US LISTED | QR CODE | Carpi Care kit | Carpi Clean kit *

*request the kits from your distributor to maintain your machine hygienically clean.

carpigiani.com/us

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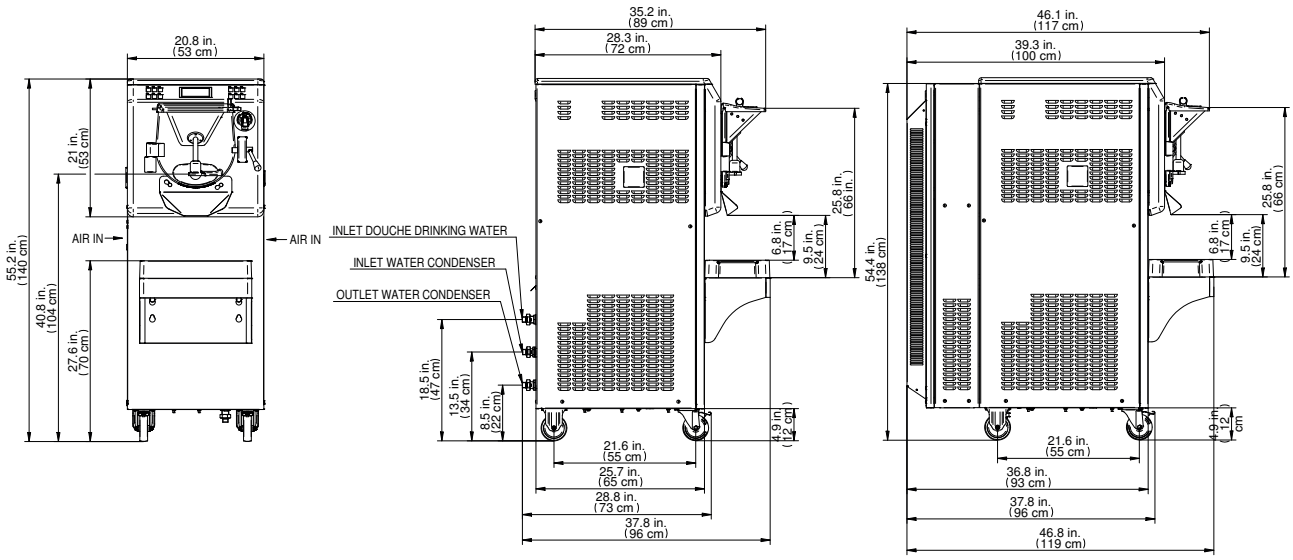

	WATER		AIR	
Weights	**lbs.**	**kgs.**	**lbs.**	**kgs.**
Net	705	320	772	350
Crated	760	345	831	377
	cu. ft.	**cu. m.**	**cu. ft.**	**cu. m.**
Volume	44.5	1.26	50.85	1.44
Dimensions	**in.**	**cm.**	**in.**	**cm.**
Width	20.8	53	20.8	53
Depth	37.8	96	46.8	119
Height	55.2	140	55.2	140

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 W / A	55A	55A	3P, 3W

Specifications

Electrical
A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Beater Motor
4,6 HP

Refrigeration System
R449A

Water Cooled
Water inlets and drain connections in the rear 1/2" MPT

Air Cooled *
Minimum clearance: 6" (15 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

Cylinder Capacity
15 quarts (14 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.
This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. * Room temperature 68 °F (20 °C).

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral ❑ Yes ❑ No Cooling ❑ Air ❑ Water

Options _____

CARPIGIANI
carpigiani.com/us

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GELATO UNIVERSITY CARPIGIANI · FROZEN DESSERT UNIVERSITY CARPIGIANI · FOODSERVICE Professionals CARPIGIANI · CARPIGIANI services · GELATO WORLD TOUR

Dealer

Cool King Refrigeration Ltd.

WELBILT an Ali Group Company