

CARPIGIANI

UC-191 G/P

Counter Model Soft-Serve Freezer



SOFT-SERVE FREEZERS

UC-191 G/P

COMPACT Quality and CREAMY Results from a COUNTERTOP

The Carpigiani reputation for the smoothest, creamiest soft serve in the market is proven with this powerful, customizable model. UC-191 machines will outperform any comparable soft serve dispenser. Lowest power consumption and the least amount of components to clean. Unique cylinder construction delivers better results using less electricity.

Flexibility: Soft Serve ice cream, frozen yogurt, custard, or sorbet. Pump version saves prep time – just pour ingredients into hopper.

Flexibility: Customizable front panel. Upgrade from stickers to a fully personalizable cover. This unique option – only from Carpigiani – enhances your store image and won't scratch off because it's printed on the inside of the cover.

Flexibility: Gravity fed or pump models. Air or water cooled. Heat treatment option.

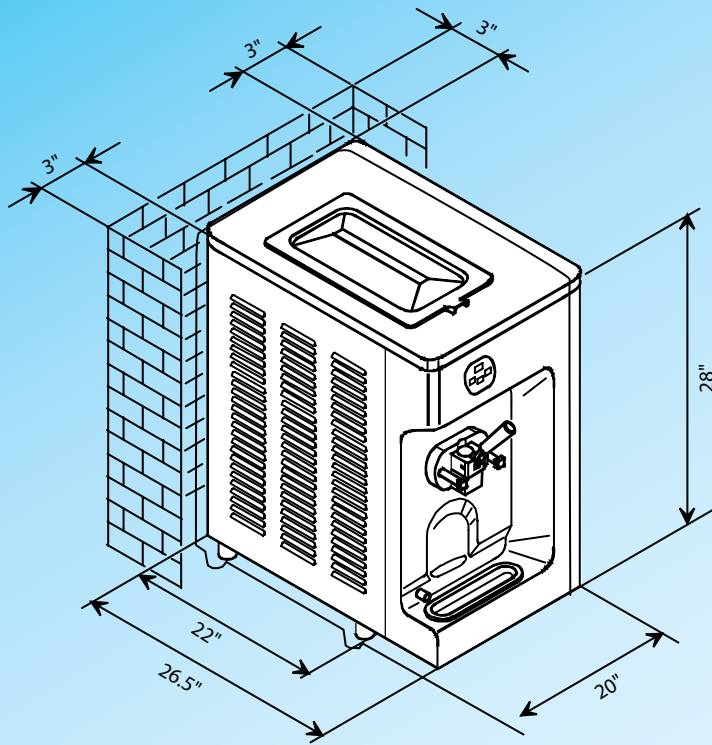
Features & Benefits

- Enclosed exhaust chimney needs minimal side and rear clearance – just 3inches!
- Large hoppers rival floor-standing models
 - Increased production time
 - Less hopper refilling
- Large-capacity cylinder
 - Advanced design – fixed overrun
 - Rear feed eliminates need to prime during opening procedures – less waste
- Easy cleaning saves time
 - Fewer parts to clean
 - Gravity model features 1 piece auger
 - Full cleaning required only every 14 days in heat treatment models
- Superior engineering
 - Hot gas technology reduces stress on components
 - Independent pump transmissions help extend pump and gear life

CARPIGIANI

800-648-4389 • Fax: 336-661-9895 • P.O. Box 4069 • Winston-Salem, NC 27115
www.carpigiani-usa.com

Learn from the Pros at Carpigiani's hands-on classes
www.frozendessertuniversity.com



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SPECIFICATIONS

MODELS UC-191 G/P



Model UC-191 G/P Description

Overrun Range – Gravity Model	20% to 40%
Overrun Range – Pump Model	40% to 80%
Mix Tank Capacity – Gravity	18 qt
Mix Tank Capacity – Pump	13 qt
Mix Tank Refrigeration Control	Electronic
Cylinder Refrigeration Control	Hard-O-Tronic with Hot Gas Technology
Cylinder Type	Helicoidal Path
Gravity Model Beater Construction	Plastic
Pump Model Beater Construction	Stainless Steel
Beater Drive Motor	1.2 Hp
Compressor Motor	1.3 Hp
Water Connections	1/2" M.P.T.
Condenser Cooling	Air or Water

Model UC-191 G/P Description

Air Condenser Clearance	3"
Refrigerant Type	R-404A
Frame Type	Heavy duty welded steel
Outer Panels	Customizable molded composite front; Painted Aluminum sides and rear

Dimensions

Width	Depth	Height
20"	26.5" [737mm]	28" [711mm]

Weight - Lbs (excluding accessories)

Gross 286.5	Net 242.5
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Electrical Requirements

Voltage	Phase	Cycle	Fuse/Breaker Size
208-220	1	60 Hz	30 Amps

Specifications for SP (Heat Treatment) models may vary from listed models.

Carpigiani's full product line includes:

Soft Serve Freezers

- Batch Freezers • Blast Freezers/Hardeners
- Yogurt Freezers • Slush/Granita Machines
- Whipped Topping and Mousse Dispensers
- Frozen Custard Freezers • Milkshake Machines
 - Pastry and Chocolate Processors
 - Hot Mix Processors • Display Cabinets
 - Drinking Chocolate Dispensers

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