


ReadyChef 8/12





READYCHEF IN THE GELATO SHOP

16

GELATO PROGRAMS

8

different production options for artisanal gelato

2

different production programs for Sicilian Granita and cremolata

6

programs for sauces and toppings





GELATO SHOP



Gelato

This program uses more cold to increase the body of milk-based gelato.



Sorbet

This program uses less cold to produce fruit gelato and sorbets.



Gelato Hot

The mix is prepared directly in the batch freezer, where it is heated, pasteurized and transformed into gelato.

Gelato Hot Age

The mix is produced, pasteurized, and aged. Then it is transformed into gelato.

Gelato Hot&Cold

To heat and cool the mix and then turn it into gelato.



Gelato Crystal - Fruit Crystal

Two programs to produce the special milk- or fruit-based CRYSTAL* gelato. *Semi-dense gelato ideal for quickly creating desserts of any form thanks to its easily shaped consistency. When placed in the blast freezer the Crystal is transformed into an innovative gelato.



Ice Cream

This program and the special beater** allow the production of Ice Cream.

**Optional. Also available as a spare part.



Sicilian Granita

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.



Fruit Cremolata

Uniformly crystallizes this delicious, fresh, thirst-quenching fruit cream.



Sauces and Toppings

With these programs you can make flavoring sauces for the white base and toppings for the gelato produced. Chocolate Sauce - Egg Yolk Sauce - Fruit Sauce - Chocolate Topping - Cream Topping - Fruit Topping



READYCHEF IN THE PASTRY AND CHOCOLATE SHOP

18

PASTRY PROGRAMS

4

programs to produce four
different types of creams

8

programs for working
chocolate

6

special programs, useful
for desserts and gelato





PASTRY AND CHOCOLATE



Custard Cream

To produce classic custard cream, pasteurized. Great for cream puffs, cannoli, cakes, and to create other specialties like chantilly cream.

Fruit Cream

An alternative to custard cream, with all the freshness of fruit.

Panna Cotta

The traditional dessert. Serve on its own or with sauces.

Bavarian Cream

To produce a basic, neutral cream that can be personalized with cream and fruit flavors, and then mixed with whipped cream for cakes and treats.



Tempering Dark, White, Milk Chocolate

Three precise programs for tempering chocolate to make chocolates and all types of candy.

Tempering Chocolate Speed

To speed up tempering, optimizing production times.

Tempering Cocoa Butter

Innovative program to crystallize cocoa butter, ideal for tempering chocolate, ganache, and chocolate candies.

Ganache Cream

To fill chocolates and desserts.

Spreadable Cream

To produce exquisite chocolate and hazelnut creams.

Melting Chocolate

A program for the temperature-controlled melting of chocolate, coatings, and anhydrous-based fillings.



Semifreddo Base

Ideal for producing neutral bases for semifreddos to be flavored with poached fruit, liquor, chocolate, hazelnut, zabaione, orange paste, coffee, and so on.

Poached Fruit

The candied fruit sauce's freezing point drops, making it perfect for filling gelato cakes and semifreddos.

Yogurt

With milk and milk probiotics, you can produce healthy and natural food.

Cooking

Program for cooking and cooling, customizable according to your needs.

Inverted Sugar

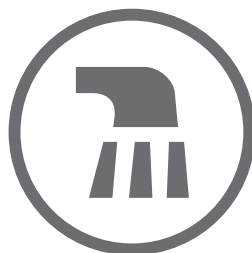
Program to autonomously produce the precious ingredient used to make pastry and chocolate.

Eggs Pasteurization

Program for the correct pasteurization of eggs, egg yolks, and egg whites that can then be used for cooking sweet and savory foods.




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PERFORMANCE AND QUALITY

34 complete gelato and pastry processes to make a wide variety of excellent specialties.

Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



The beater's POM blades – impenetrable by the hot and cold – facilitate the **complete extraction of the gelato and creams**. It has self-adjusting scraper blades to maintain the cylinder clean and efficient.



To maintain the consistency of the gelato that is extracted last, **post-cooling reactivates the cold temperature** even during extraction.



The machine includes **a recipe book with detailed recipes and information** that can be downloaded by scanning the QR Code on the front of the machine.



To ensure the success of each program, the display guides the operator, showing the production phases, temperatures, and suggestions for adding ingredients.



CONVENIENCE

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.



When the hopper lid is open all the **command buttons are still fully accessible**, allowing you to start the production cycles even while adding the ingredients.

The **Shelf Mat** is designed to hold trays in place during gelato extraction.



Versatile shelf, possibility of positioning the shelf at two different heights and in three different positions.



It is possible to **variegate the gelato** in the tray without stopping the machine or closing the door: the beater speed can be reduced to the point of stopping the output of gelato allowing for easy spreading of the topping, then by increasing the speed the flow of gelato will resume.

easy way: prepare and pasteurize the mix with your batch freezer.

Legend: ONLY Optional upon purchase Optional available even after purchase



SAVINGS

ReadyChef technology carries out the entire production process for gelato, pastry, and chocolate using just one machine.



SAFETY



TEOREMA

With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



Accident prevention thanks to even more rounded corners throughout the part of the machine closest to the operator.



During processing, when the temperature exceeds 50 °C the **display turns RED** to alert the operator that inside the machine there are heated products. This visual cue prevents improper operations with hot products.

Defrost. If power is lost during production or the machine is accidentally stopped, upon restarting an automatic defrost procedure is triggered, allowing for a rapid resumption of production.





> HYGIENE

The **delayed cleaning program** guarantees hygienic by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.

Beater with removable blades for complete cleaning.



Washing of the cylinder can be sped up by heating the surface, **which rapidly detaches and melts any residual fat left over from production.**

Even the cleaning of the surfaces is quick because **the Scotch-Brite treatment** of the stainless steel makes it resistant to stains and fat residues.

The extraction chute is removable to facilitate the removal of all gelato, cream, or chocolate residue, for complete cleaning.



Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit



Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.




Removable Plastic Door. The new door ensures easier cleaning with the opening to add ingredients and a larger extraction door to speed product extraction.


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Production Specifications

	Mix used		Gelato product		Crystal		Cremolata		Slush		Ice Cream		Topping		Cream		Tempering Chocolate		Yogurt	
	Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle		Quantity per cycle	
	min - max kg		min - max liters		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg	
ReadyChef 8/12	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5	1.5	2.5

Technical Specifications

	Electrical Supply*			Rated Power Input	Fuse	Cooling System**	Size cm at the base			Weight
	Volts	Hz	Ph	kW	A		Width	Depth	Height	kg
ReadyChef 8/12	230-240	50	1	2.2	16	Air	36	55	74	93

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25 °C room temperature.

* Other voltages and cycles are available with surcharge. ** Also available with water cooling with surcharge

ReadyChef 8/12 is produced by Carpigiani according to Certified 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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