



# ReadyChef

Multifunction Batch freezer ideal for making Frozen Desserts and Pastry products & ingredients.



**Performance and Quality** Countertop machine brings all the technology needed for making artisan desserts and specialty pastry recipes into any location. 34 complete frozen dessert and pastry programs to make a wide variety of excellent specialties. Frozen Desserts: 18 Programs for Ice cream, Gelato, Sorbets, Granita & Slush, 8 Frozen Dessert production programs & 6 programs for sauces and toppings. Pastry: 18 Pastry Programs, 4 specialty creams programs, 8 chocolate programs, & 6 specialized dessert programs. Includes the Hard-O-Tronic exclusive system for excellent Ice Cream or Gelato. The status of the Batch freezing cycle is constantly displayed on the LCD display.



**Convenience** 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.



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



**Safety** The inverter allows the operator to variegate the gelato in the tray without stopping the machine or closing the door: the beater speed can be slowed down when adding toppings and sped up again once complete. Heated cleaning makes cleaning the cylinder fast and efficient. When the temperature exceeds 122 °F the display turns RED to alert the operator that inside the machine there are heated products.

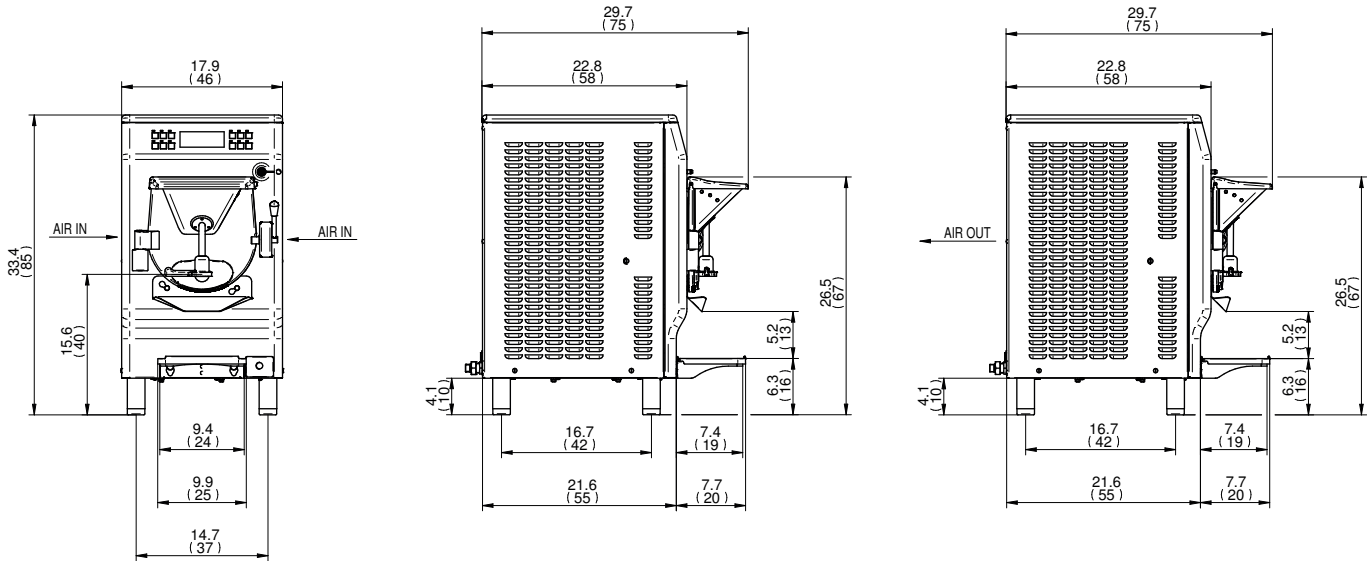


**Hygiene** The shelf mat is designed to hold trays, tubs or containers in place during Ice Cream extraction. The extraction chute is removable to facilitate the removal of all Ice Cream, Cream, or Chocolate residue, for complete cleaning.



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

[carpigiani.com/us](http://carpigiani.com/us)



### AIR

Weights	lbs.	kgs.	
Net	331	150	
Crated	368	167	
Volume	cu. ft.	cu. m.	
Volume	20.84	0.59	
Dimensions	in.	cm.	
Width	18	45.5	
Depth	23	58	
Height	33.4	85	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	25A	20A	1P, 1W

## 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

1,2 HP

### Refrigeration System

R449A

### Air Cooled \*

Minimum clearance: 8" (20 cm) on both side panels and 8" (20 cm) from the rear panel for proper air circulation.

### Cylinder Capacity

7.4 quarts (7 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 \_\_\_\_\_



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Dealer



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