



UF 920

SP G

High Capacity
Gravity Fed
Dual Flavor
Soft Serve
Twist Model
with heat treatment.



Performance and Quality Highest production in its class - Designed to meet the highest production demands, outperforming similar models. Unmatched product quality - Produce Creamy Soft Serve Ice Cream, Gelato, Sorbet and Plant Based recipes. Exclusive patented Hard-O-Tronic consistency control technology. The Optional Star Door allows you to use different nozzles to create unique shapes and monoportion products. Available in Pump Version. Monoportion kit: Kit of nozzles designed for filling cups, containers, jars, trays, or for producing mono portions.



Convenience User friendly display & controls allow users to adjust product structure. Audible Signal alerts when refill is needed. Mix is fed from rear of cylinder eliminating need to prime. Rubber Hopper lid allows user to easily add product into each hopper while avoiding spillover. Standard Self Closing: User-friendly Self Closing levers automatically close to stop the flow of product, eliminating any waste.



Savings Reduced labor cost with extended cleaning features. Stand-by mode conserves energy, reducing operation costs during idle periods. Self-monitoring system minimizes costly errors.



Safety TEOREMA guarantees facilitated assistance by providing online monitoring and diagnosis on a tablet, phone or PC wherever you are.



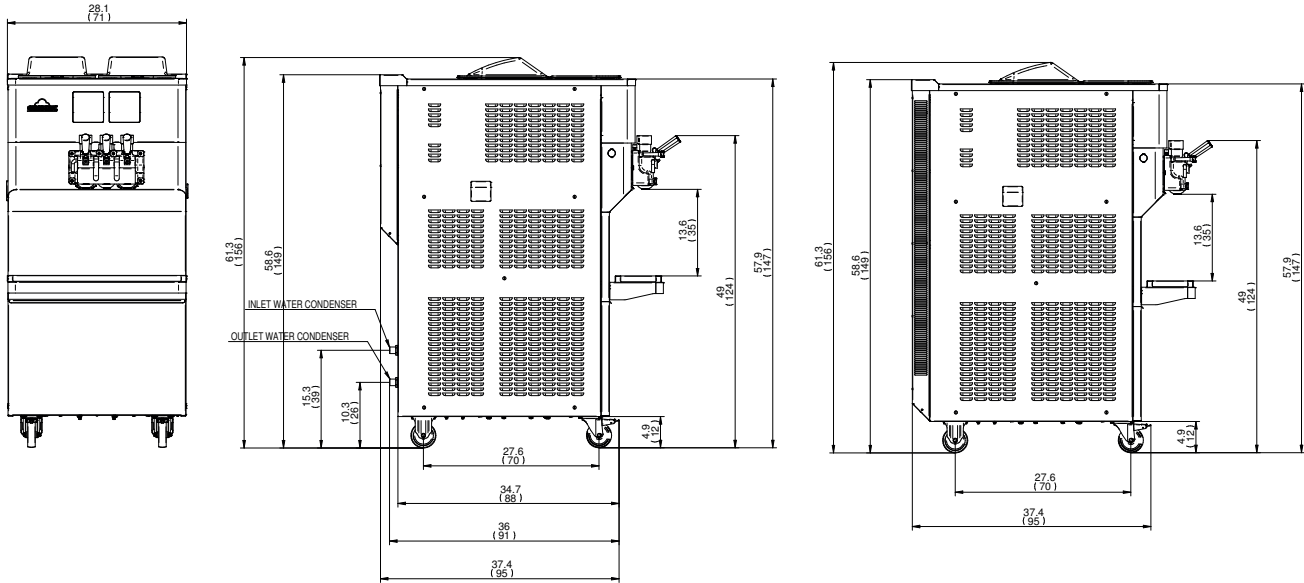
Hygiene Standby mode maintains safe product temperatures in the freezing cylinder and mix hopper utilizing minimal energy during idle periods. Our automatic heat treatment system makes it possible to set the automatic heat treatment at a maximum interval of 42 days. *Always check with your Local Health inspector as cleaning requirements may vary.



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

carpigiani.com/us

UF 920 SP G



WATER **AIR**

| | WATER | | AIR | |
|----------------------|--------------------------|---------------------------------|----------------------------|---------------|
| | lbs. | kgs. | lbs. | kgs. |
| Weights | | | | |
| Net | 929 | 426 | 1005 | 456 |
| Crated | 1009 | 458 | 1124 | 510 |
| | cu. ft. | cu. m. | cu. ft. | cu. m. |
| Volume | 77 | 35 | 77 | 35 |
| Dimensions | in. | cm. | in. | cm. |
| Width | 28.1 | 71 | 28.1 | 71 |
| Depth | 47.2 | 120 | 47.2 | 120 |
| Height | 61.3 | 156 | 61.3 | 156 |
| Electrical | Maximum Fuse Size | Minimum Circuit Ampacity | Poles (P) Wires (W) | |
| 208-230/60/1 W / A | 30 | 30 | 1P, 1W | |
| 208-230/60/1-3 W / A | 30 | 30 | 3P, 3W | |

Requires 2 dedicated electrical circuits.

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). If two UF 920 are placed beside each other, the minimum clearance is 10" (25 cm) on both side panels.

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

3 HP + 3 HP

Refrigeration System

R449A

Water Cooled

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

Air Cooled **

Minimum clearance: 2" (5 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

Hopper Capacity

Individual hopper capacity: 21.1 Liquid Quarts (20 liters)
Total hopper capacity: 42.2 Liquid Quarts (40 liters)

Bidding Specs

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

Options _____



738 Gallimore Dairy Road, Suite 113
High Point, NC - 27265
Toll free (800) 648 4389



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the spirit of excellence