



# UF 920

SP P

High Capacity  
Pump Fed  
Dual Flavor  
Soft Serve  
Twist Model



**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. Available in Gravity Version.



**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.



**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.



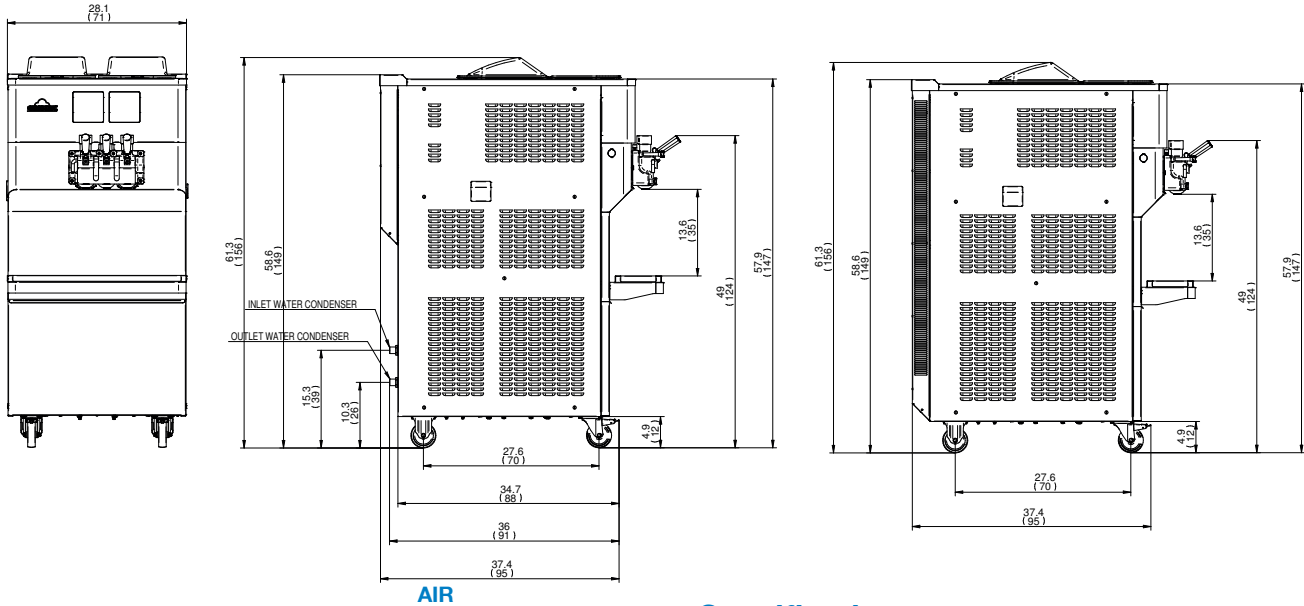
**Safety** Heat treatment ensures the utmost hygiene. Built-in memory provides pinpoint diagnosis. Standby mode maintains food safe product temperatures in the freezing cylinder. Heat-treatment ensures shelf life of liquid mix.



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

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

# UF 920 SP P



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

## 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

### 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 \_\_\_\_\_



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