



# 193

BAR G SP

The ultimate gravity fed counter top model for high volume production with a self-pasteurizing system.



**Performance** The Carpigiani reputation for the smoothest, creamiest soft serve in the market is proven with this powerful, customizable model for two flavors and twist flavor. Hard-O-Tronic consistency control technology Exclusive patented system that regulates refrigeration by measuring product viscosity to maintain consistent quality control. Gravity fed model allows product with high fiber content or small pieces such as fruit seeds. Mix is fed from the rear of cylinder eliminating need to prime and allowing more controllable overrun.



**Convenience** With self-pasteurizing, no cleaning is required for up to 14 days. Hopper agitator prevents mixture separation and maintains consistent refrigerated temperature.



**Savings** Lowest power consumption and the least number of components to clean. Unique cylinder construction delivers better results using less electricity.



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



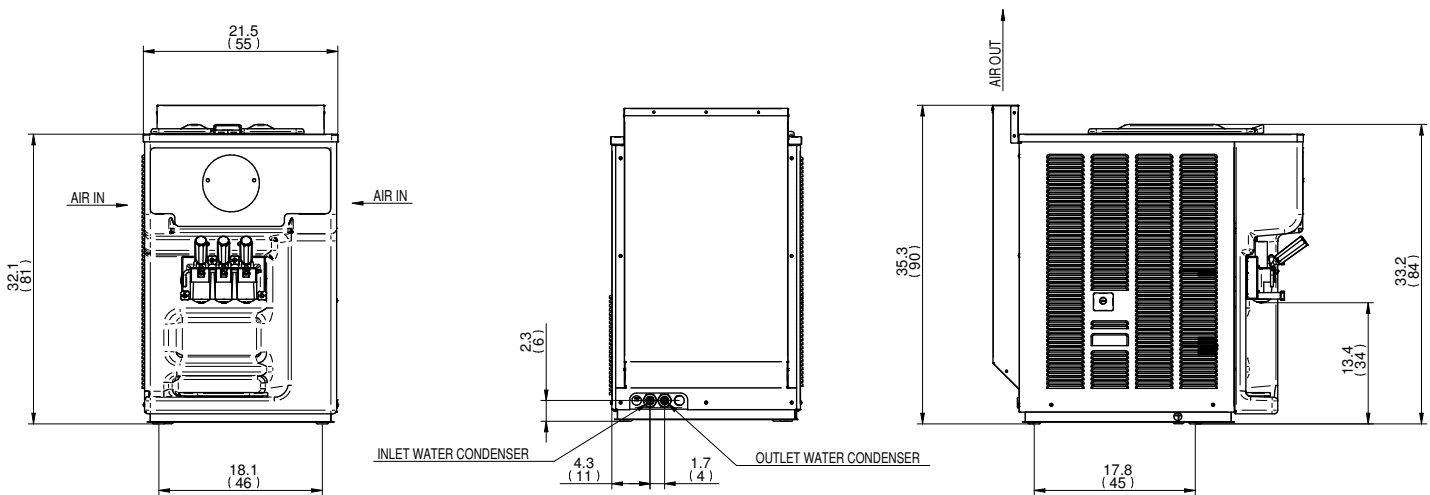
**Hygiene** Standby mode maintains safe product temperatures in the freezing cylinder and mix hopper utilizing minimal energy during long no-use periods. Audible Signal alerts when refill is needed.



\*Carp Care kit: request it from your dealer to always keep your machine hygienically perfect.

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	WATER		AIR	
	lbs.	kgs.	lbs.	kgs.
<b>Weights</b>				
Net	418	190	440	200
Crated	511	232	507	230
	cu. ft.	cu. m.	cu. ft.	cu. m.
<b>Volume</b>	30.37	0.86	29.31	0.83
<b>Dimensions</b>	in.	cm.	in.	cm.
Width	21.5	55	21.5	55
Depth	34.4	88	34.4	87
Height	35.3	90	35.3	90
<b>Electrical</b>	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P)	Wires (W)
208-230/60/1 W / A	50A	40A	1P, 1W	
208-230/60/3 W / A	30A	30A	3P, 3W	

## 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 + 1,2 HP

### Refrigeration System

R404A

### Water Cooled

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

### Air Cooled \*

Minimum clearance: 0" (0 cm) on both side panels and 3" (8 cm) from the rear panel for proper air circulation.

### Tank Capacity

18 quarts (17 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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