ReadyChef

CARPIGIANI

READYCHEF
IN THE
GELATO SHOP

16 GELATO PROGRAMS

8 different production options for artisanal gelato

2 different production programs for Sicilian slush and cremolata

6 programs for sauces and toppings

ReadyChef
14 20

* GELATO
SORBET
GELATO CRYSTAL
FRUIT CRYSTAL

OK   STOP

Teorema Ready   Hard-O-Tronic

CARPIGIANI

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 Slush
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 - Cream Sauce - Fruit Sauce - Chocolate Topping - Cream Topping - Fruit Topping

READYCHEF IN THE PASTRY AND CHOCOLATE SHOP

16   **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 cream (Custard)
To produce classic pastry cream, pasteurized. Great for cream puffs, cannoli, cakes, and to create other specialties like chantilly cream.

Fruit Cream
An alternative to pastry 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.

Tempered Dark, White, Milk Chocolate
Three precise programs for tempering chocolate to make chocolates and all types of candy.

Tempered Chocolate Speed
To speed up tempering, optimizing production times.

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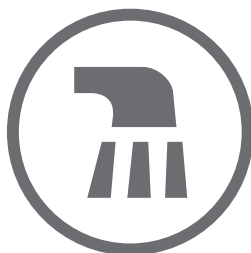
Inverted sugar
Program to autonomously produce the precious ingredient used to make pastry and chocolate.

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

ReadyChef

PERFORMANCE

32 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.

For each product, the detailed Recipe Book offers details on the selection and quantities of ingredients.

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

CUSTARD
Thickner+Milk OK?
SET 085°C Temp 042°C

Optional **3E beater**. Ideal for producing Ice Cream. Also available as a spare part.

Optional **Crystal Dispenser Door**. Ideal with the Crystal program for filling containers and jars directly from the machine.

Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.

Versatile shelf that can be mounted in three different positions depending on the use: Position 1 for traditional trays, Position 2 for round tubs, and Position 3 saves space when not in use. Easily removable during cleaning operations.

Optional: Sprayer with quick coupling for easy connection and disconnection. The sprayer is also equipped with a support to hold it in place.

Thanks to the inverter 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.

Moreover, the shelf mat is designed to hold trays in place during gelato extraction.

easy way!

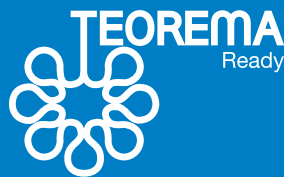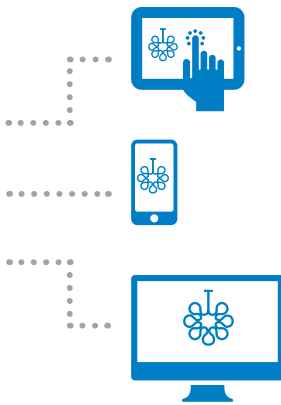**easy way**: prepare and pasteurize the mix with your batch freezer.

€ SAVINGS

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

SAFETY

TEOREMA Ready

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.

CUSTARD
WARNING HOT!
Heat
SET 085°C Temp 052°C

Teorema Ready   Hard-O-Tronic

17:11:34   26-09-19
AUTO-DEFROST 04:46
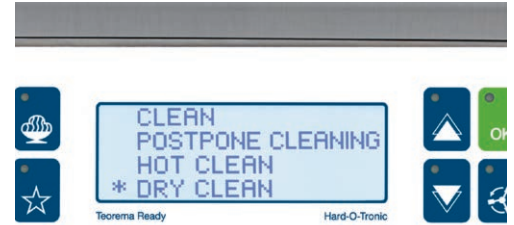Wait...

Teorema Ready   Hard-O-Tronic

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 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.

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

Carpi Care kit: request one from your dealer to always keep your machine hygienically perfect.

The cylinder and front panel are a single piece for maximum cleanliness and hygiene. This design also eliminates all gaps behind the paneling, where condensation and ice could work to shorten the life of the machine.

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

ReadyChef

Production specifications

	Mix used		Gelato product		Crystal		Slush		Topping		Cream		Tempered 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	
	min - max kg		min - max liters		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg		min - max kg	
ReadyChef	2,0	4,0	3,0	5,5	2,0	4,0	2,0	4,0	2,0	4,5	1,5	4,5	2,0	4,5	1,5	4,5

Technical Specifications

	Electrical Supply			Rated Power Input	Fuse	Condenser	Size cm at the base			Weight
	Volts	Hz	Ph	kW	A		Width	Depth	Height	kg
ReadyChef	230	50	1	3	25	Air	45,5	58	76,5	142

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.

ReadyChef is produced by Carpigiani according to Certified Quality System UNI EN ISO 9001.
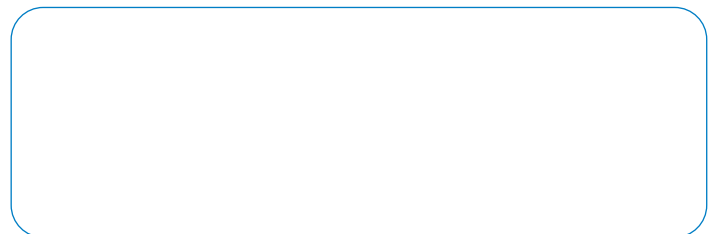
All specifications mentioned must be considered approximate.
Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

Dealer

carpigiani.com

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