



Super Tre AV

EVO

Twin twist floor standing machine.
Perfect for customers looking for a high performance machine.
Flavour the Evolution



Carpigiani innovative EVO technology guarantees versatility and flexibility with excellent production performances

New EVO technology

Innovative refrigeration system allows to obtain a perfect structure result even if the mixes in the two cylinders have different recipes

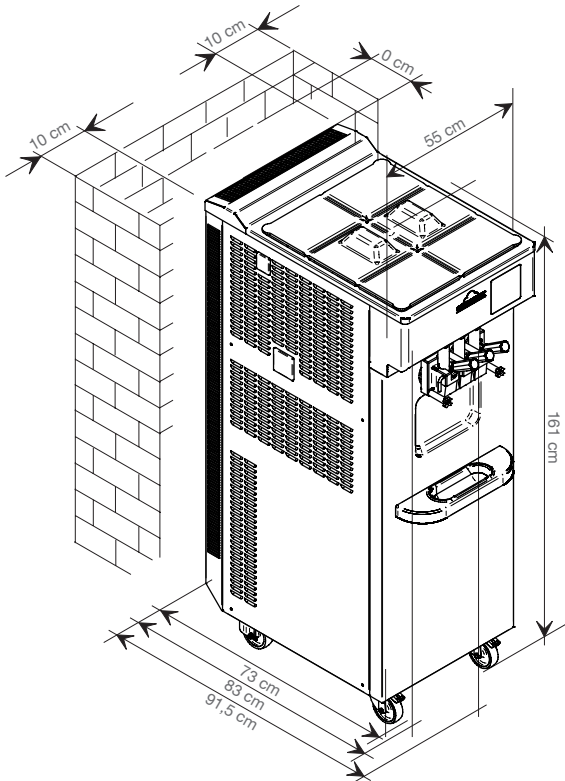
Minimum residual mix in the tank (0,2 l)

Less product waste during cleaning procedure

Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun





Optional configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
Super Tre AV EVO P G	2 + 1	Pump Gravity	650* 580*	11 + 11 16 + 16	1,75	5	16	400/50/3**	Air/Water	R404	280

* production capacity depends on the mix used and the room temperature

** other voltages and cycles available upon request

Features

Independent refrigeration system

Stainless steel pressurized gear pumps (version P)

Gravity fed system (G model)

Interactive display

Removable pump shaft

Tank agitators

High efficiency beaters

Adjustable ice cream flow

Direct expansion cooling cylinders

Defrost system

Benefits

The innovative EVO technology allows to work with different products in the two cylinders

Ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%

Communicates with the operator delivering instructions and data regarding machine performance

For easier cleaning procedures, maximum hygiene and Reliability

Prevent product stratification and helps to reduce foam by maintaining a fluid consistency

Pom beaters for the Gravity version and stainless steel beaters with double spirals and idler for the Pump version

Adjustable product flow to meet your specific dispensing speed and volume requirements

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Possibility to heat the cylinders to simplify the cleaning procedure

Super Tre AV EVO is produced by Carpigiani with 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.