



161

T G SP



Single flavor countertop machine to produce creamy Soft Serve Gelato, Ice Cream, Sorbets & Frozen Yogurt



Performance and Quality

- **Gravity feed** up to obtain 40% overrun. Easy to adjust even when the tank is full!
- **Hard-O-Tronic®** electronic control system to choose the consistency of the soft serve in a simple manner and change it for a variety of styles of your choosing

Operations

- **The Self-Pasteurization system** allows the wash cycle to be done up to a maximum 42-day interval

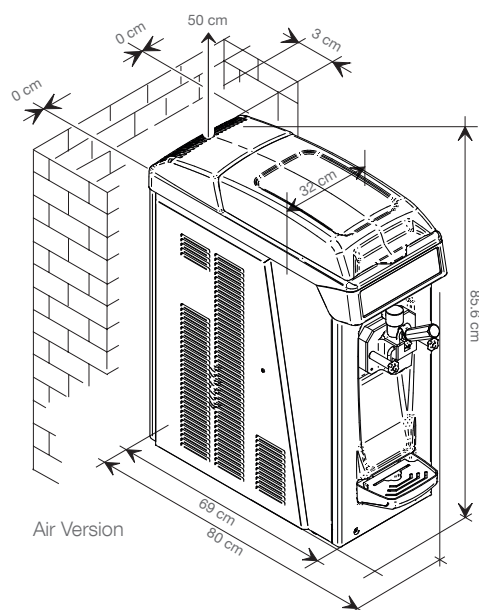
Smart tools

- User-Friendly **LCD Control panel**
- Remote assistance with **Teorema** Connectivity
- **QR code** ensures updated access to the latest machine information



*optional **request them from your dealer to always keep your machine hygienically perfect.

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Standard configurations



Gravity



Removable High efficiency beater in POM



Star Door



Self Closing



Stainless Steel front panel



Air-cooled



Self-pasteurization

Optional configurations



Nozzle



Teorema

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
161 T G SP	1	Gravity	200*	5	1.35	2.3	16	230/50/1**	Air	R452***	95

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

161 T G SP 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.

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an Ali Group Company



The Spirit of Excellence

Ordinary Maintenance Schedule



MONTHS



MONTHS

WHY
IS IT NEEDED?

SUPPLIED WITH
THE MACHINE



Carpi Care kit

Kit of consumable parts to keep your machine's hygiene level at the top.

Carpi Clean kit

Set of brushes of the correct size to thoroughly clean every component of the machine.

RECOMMENDED



Brushes kit

1

1

Set of brushes of the correct size to thoroughly clean every component of the machine. Replacement is necessary to ensure the best cleaning and hygiene.



Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year.

Ordinary Maintenance Schedule

6

MONTHS

12

MONTHS

WHY
IS IT NEEDED?

Carpi Care kit



1

1

Kit of consumable parts to keep your machine's hygiene level at the top. It avoids machine downtime by keeping accessible parts that can be lost or damaged during cleaning procedures handy.



Kit of scrapers to ensure the best cooling efficiency and quality of the product. Worn scrapers increase product dispensing time and recovery time. Replacement is required every 6 months.

Beater Body+Idler



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1

Beater Body+Idler to ensure the correct functioning of the scrapers and reduce recovery time.

RECOVERY
TIME*

MANDATORY

Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year. *Reported values depend on the mix used and the room temperature.