



UF 920

P SP



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



Performance and Quality

- **Pump feed** it is possible to obtain 40-80% 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

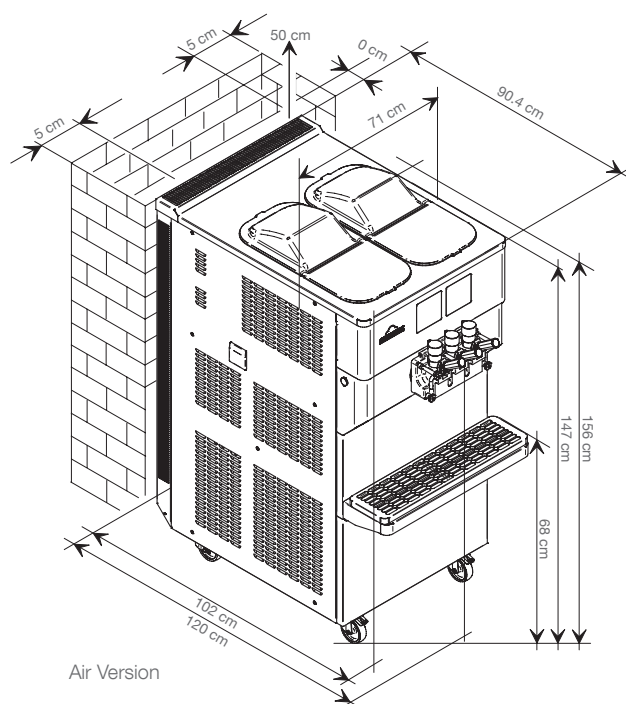
- **The Self-Pasteurization system** allows the wash cycle to be done up to a maximum 42-day interval

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.



Standard configurations

- Pump
- Removable High efficiency Beater in POM
- Dispensing door with three levers
- Stainless Steel front panel
- Air-cooled
- Self-pasteurization

Optional configurations

- Self Closing
- Water-cooled
- Teorema

Optional configurations

- Twin Twist Star Door
- Two Independent Doors
- Two Independent Star Doors
- Nozzle

	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
UF 920 P SP	2+1	Pump	533+533*	20+20	3.8	8.7	20	400/50/3**	Air	R452***	486

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

UF 920 P 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.

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.

MANDATORY



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.



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



MONTHS



MONTHS

WHY
IS IT NEEDED?

POM Beater




150.000
+
150.000

Convenient monobloc beater in food-grade plastic. A worn beater increases product dispensing time and recovery time.

~ 130
sec.



RECOVERY
TIME**
➔

~ 25
sec.



Set Gears



- 1 + 1*

Set of gears to keep the pump performing at its best. If the gears are worn out, the overrun will decrease and therefore the earnings on each cup.

<20%



OVERRUN
**
➔

≥50%



MANDATORY

Carpigiani recommends a preventive maintenance visit by Carpigiani approved service providers at least once a year. *1 year or 75.000 + 75.000 cones dispensed. For correct procedure, scan QR Code on your machine. **Reported values depend on the mix used and the room temperature.