



UC-191 Series

Counter Model Soft-Serve Freezer

**191 G /191 G SP/191P/191
P-AV/191 P SP**

**G = Gravity P = Pump SP = Heat Treat
AV = Hopper Agitator**

The Carpigiani reputation for the smoothest, creamiest soft serve in the market is proven with this powerful, customizable model. UC-191 machines will outperform any comparable soft serve dispenser. Lowest power consumption and the least amount of components to clean. Unique cylinder construction delivers better results using less electricity.



Features

- 1x18 quarts hopper (gravity model) / 1x13 quarts hopper (pump model)
- Mixer in the hopper. (AV/SP model only)
- Rear top air discharge
- One piece beater (Gravity model only)
- Semi-hermetic compressor
- Heat treatment available
- Standby/conservation mode
- Hard O' Tronic consistency control technology
- Powerful beater motor and compressor
- Independent pump transmissions
- Feeds from the rear of the cylinder
- Patented* mix injection system
- Patented* unique freezing cylinder
- Mix low light with audible signal
- Mix out feature
- Self-monitoring system
- Standard variable overrun setting (40 -80%, depending on mix)
- TEOREMA – Remote assistance & monitoring (optional)
- Spigot flow adjustment screw

Benefits

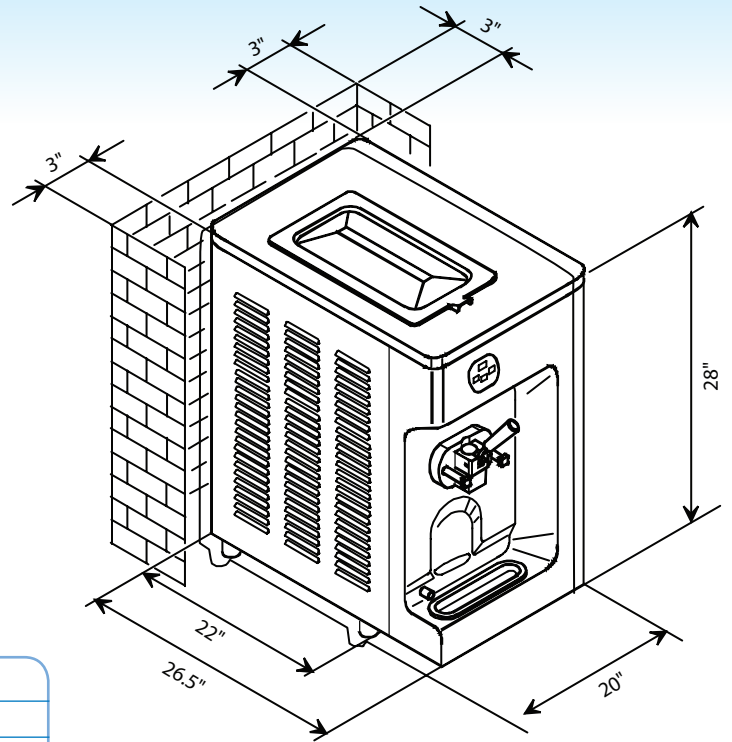
- Floor model hopper size, greater production in less time and less re-filling
- No mix separation – hopper foaming – cross contamination
- Minimum 3" side clearance air cooled
- One part to clean
- Heavy duty, long-lasting more efficient
- No cleaning requirement up to 14 days
- During long no-use periods, the control storage feature maintains safe product temperatures in the freezing cylinder and mix hopper utilizing minimal energy
- Exclusive patent system that regulates refrigeration by measuring product viscosity to maintain consistent quality control a must feature when freezing yogurt, gelato and all natural products
- High volume production and high capacity
- Help to extend the pump and gear life
- Eliminates need to prime, and allows more controllable overrun – up to 50% on gravity models, up to 80% on pump models
- Produces unmatched quality and smoothest consistency
- Optimizes refrigeration efficiency for fast freeze downtime and smoother consistency
- Alert to refill
- No freeze up
- Minimize costly errors
- Adjustable for different mix bases
- Prevent service calls, automatic reporting on machine events
- Adjustable product flow for optimal

UC-191 Series

Flexibility: Soft Serve ice cream, frozen yogurt, custard, or sorbet.

Flexibility: Customizable front panel (minimum of 20 units required). Upgrade from stickers to a fully personalized cover. This unique option – only from Carpigiani – enhances your store image and won't scratch off because it's printed on the inside of the cover.

Flexibility: Gravity fed or pump models. Air or water cooled. Heat treatment option available.



Technical Features

MODEL	UC-191 SERIES
Overrun Range – Gravity Model	20% to 50%
Overrun Range – Pump Model	40% to 80%
Mix Tank Capacity – Gravity	18 quarts
Mix Tank Capacity – Pump	13 quarts
Mix Tank Refrigeration Control	Electronic
Cylinder Refrigeration Control	Hard-O-Tronic with Hot Gas Technology
Cylinder Type	Patented Helicoidal Path
Gravity Model Beater Construction	Plastic
Pump Model Beater Construction	Stainless Steel
Beater Drive Motor	1.2 Hp
Compressor Motor	1.3 Hp
Water Connections	1/2" M.P.T.
Condenser Cooling	Air or Water
Air Condenser Clearance	3"
Refrigerant Type	R-404A
Frame Type	Heavy duty welded steel
Outer Panels	Customizable molded composite front; Painted Aluminum sides and rear
Dimensions W x D x H inches [mm]	20 [508] x 26.5 [737] x 28 [711]
Weight lb [kg]	Gross 286.5 [266] Net 242.5 [110]
Electrical specifications Volt / Hz / Phase	208-220 / 1 / 60
Max fuse size Amps	30

UC-191 G/P is made by Carpigiani according to a Certified Quality System UNI ENI ISO 9001 is are cULus and NSF listed.



Carpigiani.
The Chef's
best friend.



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Dealer

