



Labo

6/9 XPL P - 8/12 XPL P

The solutions for
those looking for a
high-performance
countertop
batch freezer

Labo



Professional and reliable to expand your menu with new, surprising recipes. Ideal for foodservice and catering, they make it possible to freeze gelato and sorbets.



Five variable freezing programs, suited to different types of production.

Gelato



This program uses more cold to increase the body of milk-based gelato. Operators can change the hardness of the gelato to suit their preferences.

Sorbetto



This program uses less cold to produce intensely flavored fruit gelato and sorbets that are more delicate. This optimized management of cold temperatures reduces errors and energy waste.

Slush Fruit



This program perfectly crystallizes fresh fruit cremolata, making a product that is always uniform. The program can be personalized based on the quantity and density of the final product.

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.



Performance and Quality



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.



POM Beater

The beater has no central shaft and has removable POM blades – impenetrable by the cold – for the total extraction of the gelato.



Post Cooling

To maintain the consistency of the gelato during extraction, the post cooling function injects cold into the gelato as it comes out of the cylinder.



Convenience



When the hopper lid is open **all the command buttons are still fully accessible**, allowing you to start the production cycles even while adding the ingredients.

The **Optional Shelf Mat** is designed to hold trays in place during gelato extraction.

Versatile shelf, possibility of positioning the shelf at two different heights and in three different positions.

Drip tray in the front for easy cleaning even when installed in confined spaces.

Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.



Safety



Reduced risk of injury, with corners even more rounded where the operator works.

Optional: Teorema

With Teorema, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.



Hygiene



The **delayed cleaning program** guarantees hygiene 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.

Beater with removable blades for complete cleaning.

Scotch-Brite treatment of the sheet metal for quick cleaning.

The extraction chute can be removed to facilitate the complete removal of any residual gelato.

Carpi Care kit - Carpi Clean kit: request them from your dealer to always keep your machine hygienically perfect.





Production Characteristics

	Hourly production		Gelato Quantity per cycle		Crystal Quantity per cycle		Slush Fruit Quantity per cycle	
	Min. kg	Max. kg	Min. kg	Max. kg	Min. kg	Max. kg	Min. kg	Max. kg
Labo 6/9 XPL P	6	9	1	1,5	1	1,5	1	1,5
Labo 8/12 XPL P	8	12	1,5	2,5	1,5	2,5	1,5	2,5

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.

Technical Specifications

	Electrical Supply			Rated power input	Fuse	Condenser	Dimension at Base	Net weight
	Volts	Hz	Ph	kW	A		W x D x H cm	kg
Labo 6/9 XPL P	230	50	1	1,35	8	Air	36 x 55 x 74	85
Labo 8/12 XPL P	230	50	1	2,2	12	Air	36 x 55 x 74	90

Labo machines are manufactured by Carpigiani using a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate. Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



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