

Quartetto®



*Complete your menu
with four flavours*

*of genuine
Traditional Gelato!*


CARIPIGIANI

Quartetto®

*Four flavours, always ready
for serving fresh quality desserts.*

Convenient

Quartetto is the professional dasher for use by chefs to make excellent dairy gelato and fresh fruit sorbets.

The dessert made is creamy and easily scooped and it is comfortably stored in a compartment inside the machine, which is chilled to between -8°C and -15°C , for serving throughout the day.

Simple

Using **Quartetto** is both simple and intuitive: all you have to do is pour the mix into the top compartment, close the safety cover and start the production cycle.

An acoustic signal will sound when dessert is ready; the front hatch is opened and the gelato or sorbet is automatically poured into the steel tub on the shelf.

Practical

Quartetto is extremely efficient and practical: it loads from the top; the gelato or sorbet is removed quickly and easily; disassembly and cleaning are simple operations; the chilled compartment can store all 4 of the stainless steel tubs supplied as standard; it is air-condensed for easy positioning; it operates using single-phase power; lastly, it has castors for effortless movement around the kitchen.



15 minutes





We can help you to choose the best ingredients for making your gelato.

To make a good gelato, you need good ingredients, which have to be used in the right doses. We place all of our experience at your disposal, offering suggestions for recipes and combinations that will help you to make gelato and sorbets of the highest quality. Of course, your ideas, creativity and presentation will be responsible for the finished result.



Quartetto makes, stores and protects your gelato without taking up unnecessary space.

Every day, you will be able to use over 10 kilos of gelato and that means being able to serve 100-120 portions (100 cc) of gelato in four different flavours, thanks to the practical internal storage compartment that is chilled to a constant temperature (settings can be varied from -8°C to -15°C). This means you no longer need to use the large and cumbersome refrigerated display cases that take up useful space in your restaurant. **Quartetto** can do the job.

Quartetto, your very own expert gelato maker.



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.



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

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Production yield	2 - 3 kg gelato at every cycle
Chilled compartment	from -8°C to -15°C with 4 stainless steel tubs to hold 3 kg gelato each.
Power	230 volt - 50 hz - 1 ph - 2,3 kW
Dimensions	width: 54 cm - depth: 57 cm - height: 115 cm
	Air condensed - Braking castors - Net weight 130 kg



Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

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The Spirit of Excellence