



Maestro High Efficiency. Magnificent.





MAESTRO IN THE GELATO SHOP

In **Maestro**, hot and cold temperatures are produced just by the refrigeration compressor and four integrated circuits, all managed by the **Hot-Cold-Dynamic®** system.

Maestro benefits from all **Carpigiani's** experience with **Labotronic**, the most popular artisanal gelato batch freezer in the world, featuring intelligent and dynamic management of the whole production process.

14

GELATO PROGRAMS

6

different production options for artisanal gelato

2

different production programs for Sicilian slush and cremolata

6

programs for sauces and toppings



Cooling and freezing

The **Hot-Cold-Dynamic®** system regulates the quantity and quality of the product being made, resulting in perfect gelato, slushes, and sorbets.





Gelato Excellent

Choosing this program, the gelato is well constructed, soft, and scoopable, ready to spend a lot of time in the display case, the most traditional way of presenting this frozen dessert.

Gelato Speed

Faster production, the gelato is consistent and creamy, ready for the blast freezer.



Gelato Hard

Using this program with standard mixes, the gelato will be very compact and dry, ideal for those who prefer using a gelato scoop for serving.



Gelato Simply

With this program, the operator uses one of the three preconfigured cycles, simplifying production: Cream gelato, Fruit gelato, Fruit sorbet.

Gelato Hot

The mix is produced directly in the batch freezer, where it is heated, pasteurized, and transformed into gelato.

Gelato Hot Age

The mix is produced, pasteurized, and aged. Then it is transformed into gelato.



Sicilian Slush

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.

Fruit Cremolata

Uniformly crystallizes this delicious, fresh, thirst-quenching fruit cream.



Sauces and Toppings

With these programs you can make flavoring sauces and toppings for your gelato.

Chocolate Sauce
Cream Sauce
Fruit Sauce
Chocolate Topping
Cream Topping
Fruit Topping



MAESTRO IN THE PASTRY AND CHOCOLATE SHOP

Maestro benefits from all **Carpigiani's** experience with **Pastochef**, the most popular pastry cream pasteurizers in artisanal production areas. It is indispensable for the automatic production of sweet specialties that require accurate production processes and great precision of temperatures and processing, especially when it comes to tempering chocolate.

18

PASTRY PROGRAMS

6

programs to produce six different types of creams

6

programs for working chocolate

6

special programs, useful for desserts and gelato



Heating and cooking

The **Hot-Cold-Dynamic®** system regulates **hot gas** with maximum precision, based on the product being made, avoiding burning and incrustations, for high-quality creams, sauces, and chocolate candies.



Semifreddo Base

Ideal for producing neutral bases for semifreddos to be flavored with poached fruit, liquor, chocolate, hazelnut, zabaione, orange paste, coffee, and so on.

Poached Fruit

The candied fruit sauce's freezing point drops, making it perfect for filling gelato cakes and semifreddos.

Yogurt

Starting with milk and yogurt, produce this healthy, natural food.

Infusion

To marinate special flowers and herbs, to prepare original sorbets.

Crêpe Mix

To make a pasteurized batter, perfect for making crêpes.

Rice

To cook and maintain rice structure. Good for desserts and gelato.



Pastry Cream

To produce classic pastry cream, pasteurized. Great for cream puffs, cannoli, cakes, and to create other specialties like chantilly cream.

Zabaione Cream

Delicious cream with marsala flavoring.

Fruit Cream

An alternative to pastry cream, with all the freshness of fruit.

Panna Cotta

The traditional dessert. Serve on its own or with sauces.

Gelatin for Desserts

To add a shine to cakes, treats, and desserts in general.

Tempered Dark, White, and Milk Chocolate

Three cycles for tempering chocolate, very precise and accurate. Make chocolates and all types of candy.

Tempered Chocolate Speed

To speed up tempering, optimizing production times.

Ganache Cream

To fill chocolates and desserts.

Spreadable Cream

To produce exquisite chocolate and hazelnut creams.



Bavarian Cream

To produce a basic, neutral cream that can be personalized with cream and fruit flavors, and then mixed with whipped cream for cakes and treats.



Maestro.
Discover
the value
of high
efficiency.





MAESTRO PERFORMANCE

32 complete gelato and pastry processes to make a wide variety of excellent specialties.



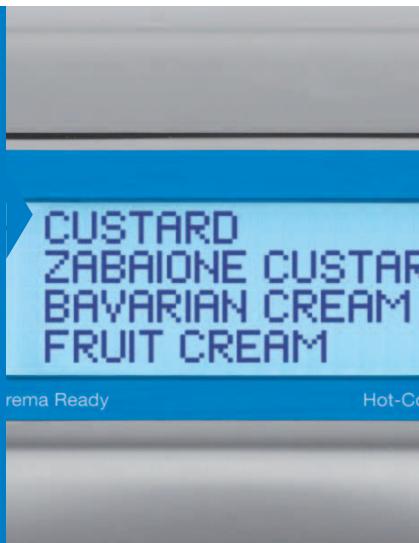
To maintain the consistency of the gelato during extraction, **the post cooling function injects cold into the gelato** as it comes out of the cylinder.



The beater's POM blades - impenetrable by the hot and cold - facilitate the **complete extraction of the gelato and creams**. It has self-adjusting scraper blades to maintain the cylinder clean and efficient.



To ensure the success of each program, the display guides the operator, showing the production phases, temperatures, and suggestions for adding ingredients.



For each product, the detailed Maestro Recipe Book

included with the machine helps to choose and measure ingredients.

The operations of adding mix and extracting gelato are done standing straight.



MAESTRO CONVENIENCE



All commands remain accessible when the hopper cover is open so that the operator can start production while adding mix.



To better variegate gelato coming out, the extraction speed can be reduced and varied as desired, allowing the easy distribution of toppings. The shelf mat is designed to firmly hold trays and tubs in position while gelato is being worked on.

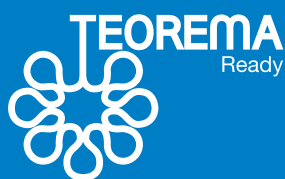
The sprayer is located on the front of the machine for easy cleaning of the cylinder and the chute, and to avoid having to cross over the door. The sprayer can also be locked to facilitate handling during use.





MAESTRO SAFETY

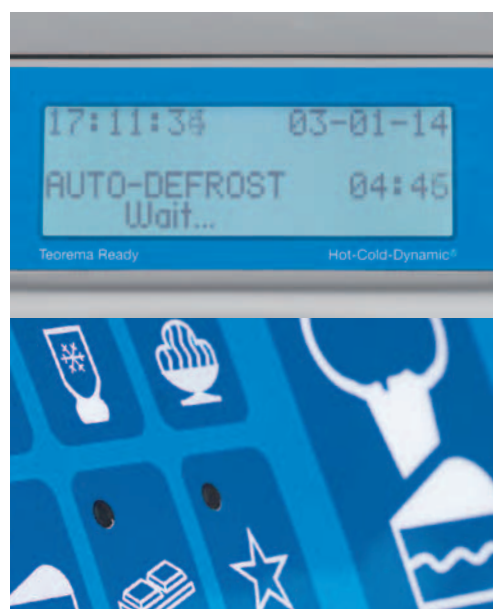
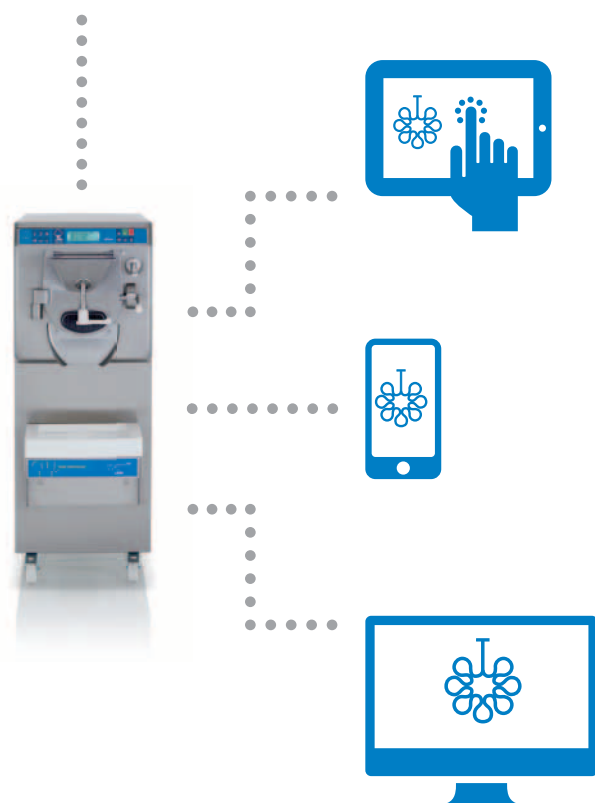
Reduced risk of injury, with corners even more rounded where the operator works.



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

Defrost

If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.





MAESTRO HYGIENE

With the “cold storage” program, **the safety of any residual gelato left inside the cylinder is guaranteed** even during prolonged pauses in production.

The extraction chute is removable

to facilitate the removal of all gelato, cream, or chocolate residue, for complete cleaning.



Washing of the cylinder can be sped up by heating the surface, **which rapidly detaches and melts any residual fat left over from production.**

Even cleaning the panels is a quick job because with **the Scotch-Brite treatment** the Scotch-Brite treatment.

The cylinder and front panel are a single piece for maximum cleanliness and hygiene. This design also eliminates all gaps behind the paneling, where condensation and ice could work to shorten the life of the machine.

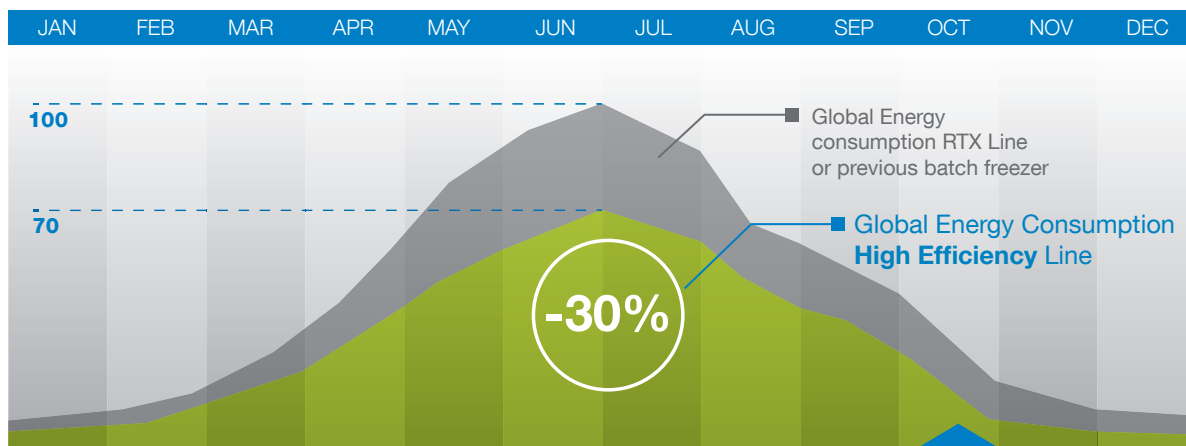


CLEAN
HOT CLEAN
* DRY CLEAN

Teorema Ready

Hot-Cold-Dynamic®

Once washing has been completed, all humidity can be eliminated from the cylinder with the drying program, essential before tempering chocolate.



ANNUAL
CONSUMPTION
ELECTRICITY
AND WATER



MAESTRO
SAVINGS

high efficiency

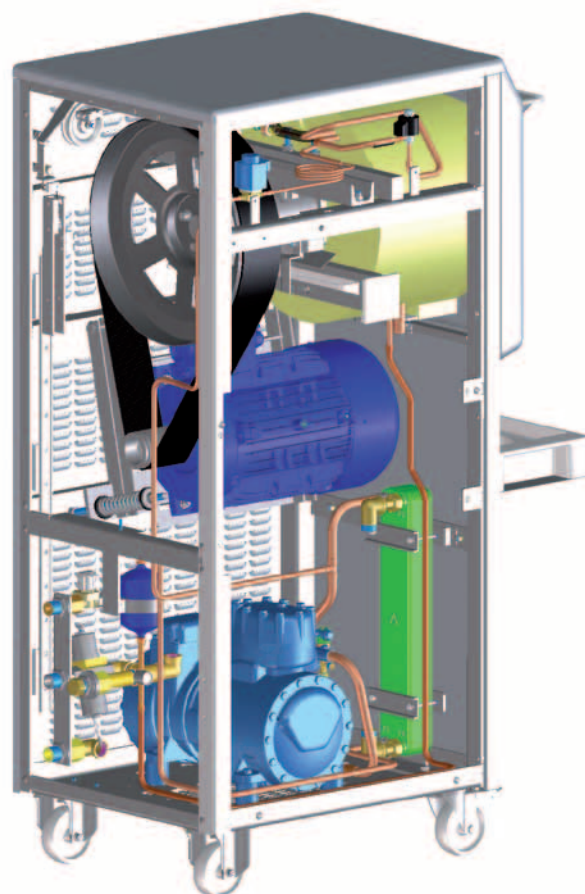


Carpigiani's HIGH EFFICIENCY technology, featuring an exclusive algorithm that electronically controls thermostatic valves, high-efficiency electric motors, and new high-performance condensers, determines the maximum efficiency for the freezing of the gelato, with **significant savings of production time and consumption of electricity and water**.

Compared to efficient gelato machines that are about 10 years old, **the total energy savings for gelato production is around 30%.**



The HOT GAS technology, exclusive to Carpigiani, allows for great versatility during production and an **important energy savings compared to other forms of heating**.





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Magnificent.

Technical Specifications



Maestro^{★★}
HE

Maestro^{★★★}
HE

Beater		Multispeed	Multispeed
Electrical Supply		400 Volts 50 Hz 3Ph	400 Volts 50 Hz 3Ph
Installed Power	<i>kW</i>	6,4	7,6
Fuse	<i>A</i>	16	20
Condenser		Water <i>Air available with surcharge</i>	Only water
Size at the base	<i>cm</i>	W 52 D 65 H 140	W 52 D 65 H 140
Weight	<i>kg</i>	280	320

Production Specifications



Maestro^{★★}
HE

Maestro^{★★★}
HE

		Qty per Cycle		Qty per Cycle	
		<i>min</i>	<i>max</i>	<i>min</i>	<i>max</i>
Mix Used	<i>kg</i>	1,5*	7,5	2,5*	10,5
Gelato Produced	<i>Liters</i>	2,0	10,0	3,5	15,0
Slush	<i>kg</i>	3,5	6,5	5,0	10,0
Topping	<i>kg</i>	4,5	9,0	6,0	10,0
Cream	<i>kg</i>	4,5	9,0	6,0	12,5
Tempered Chocolate	<i>kg</i>	5,0	10,0	7,5	12,5
Yogurt	<i>kg</i>	3,0	10,0	5,0	12,0

Production will vary depending on the ingredients used

*Quantity for "Excellent" program

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

Dealer

Carpigiani
helps you smile!



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