CARPIGIANI

Technology making your job easier



Age XPL

Electronic Maturation Tanks for Ice Cream Mixes



After pasteurization, the mix is transferred to the Ageing tanks, the Age XPL, which will store and mature the ice cream mixes at 4°C, protected against bacterial contamination.
The dry refrigeration system guarantees durability and efficiency. The beaters have been sized to move the whole mix either in a continuing cycle or at intervals.

Age 60 XPL
Ageing tank for the medium sized ice cream manufacturer, which means a larger stock of mix.

Age 60+60 XPL
Ageing tank with two hoppers for even greater storage and more types of mix. The two hoppers have separate refrigeration to allow independent use.

Technical features

MODEL	Hopper capacity		Electric power*			Installed power	Condenser	Dimensions at the base cm			Net weight
	Min. litres	Max. litres	Volt	Hz	Ph	kW		Width.	Depth.	Height.	Kg
Age 60 XPL	20	60	230	50/60	1	1,1	Air	39	85	103	100
Age 60+60 XPL	2x20	2x60	230	50	1	1,7	Air	70	85	103	187

*Other voltages and cycles are available at extra cost.
Performance refers to an ambient temperature of 25°C.

Age XPL are produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.



Carpigiani
helps you smile!

Dealer

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