

Synthesis 1 counter top

to produce and store
gelato in front of your customers



Synthesis 1 counter top



1. **Produce the highest quality Gelato right in front of customers.**
2. **Storage:** it allows you to store gelato directly in the cylinder because the machine maintains a constant, controllable temperature.
3. **Serve customers freshly made Gelato:** Your freshly made Gelato is ready to serve right away. There is no need to extract and blast freeze it, and there is no thermal shock thanks to **static storage**.





PERFORMANCE AND QUALITY

The simplest way to make the highest quality Gelato



Gelato and Sorbet

Pour the liquid directly into the cylinder, choose the dedicated program cycle and transform the mixture into Gelato or Sorbet. Upon completion, the Gelato or Sorbet will go into static storage at its optimal temperature.



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

The program uniformly and perfectly crystallizes water, fruit, and sugar into a fresh, delicious, thirst-quenching treat.



PERFORMANCE AND QUALITY

3 simple steps
to make your freshly
made artisan Gelato

Pour the chilled mix into the cylinder;



Press the Production button choosing the desired cycle;



Once the optimal consistency has been reached, the Gelato is ready to be served, you do not need to extract it because it is already stored inside the cylinder.



Beater

The unique beater design was created to easily allow serving of the Gelato. The beater with a lowered central shaft is equipped with 2 interchangeable self-adjusting scraping blades, ideal for constant cleaning and cylinder performance.



Advanced refill

When only a small quantity of Gelato is left in the cylinder the operator can refill the cylinder with a needed quantity of liquid mix and restart the batch freezing cycle.



Hard-O-Tronic®

The exclusive system for an excellent gelato. The status of the Batch freezing cycle is constantly displayed on the LCD display. The user can always change the gelato consistency using the arrow buttons to obtain the ideal Gelato or Sorbet.



PERFORMANCE AND QUALITY

Static Storage

At the end of the batch freezing cycle, the Gelato is automatically stored inside the cylinder and ready to be served. There is no need to extract into another container and blast freeze it since there is no thermal shock. The ideal storage temperature for each flavor can be independently set and adjusted at any time.

Dynamic Storage

With this program, once freezing is complete, the machine automatically enters storage mode, during which the beater is activated at regular intervals to keep the product moving.

Overnight Storage

With this program, the mix is kept at a positive temperature in the cylinder overnight, ensuring the hygienic safety of the product.



CONVENIENCE

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.

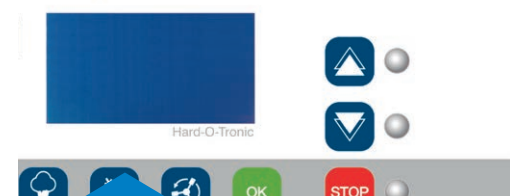


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The Thermoplastic Lid is ergonomic and light. Customers can see the Gelato through the lid during production and storage. While in the closed, the lid protects the refrigerated spatula.

The lid can be locked in the fully opened position in order to clear the space above the cylinder and ensure maximum efficiency for the operator.

Synthesis 1 counter



LCD display. It allows the operator to know the operating status of the cylinder at any time. In particular, during the gelato freezing cycle, the display shows: 1. the name of the selected program; 2. the progressive consistency; 3. the final consistency, which can be modified during freezing; 4. the modifiable storage temperature; 5. the speed of the beater that can be adjusted during the process.



SAVINGS

Synthesis provides for energy savings thanks to its high-efficiency **electric motor** and **high performance condenser**.



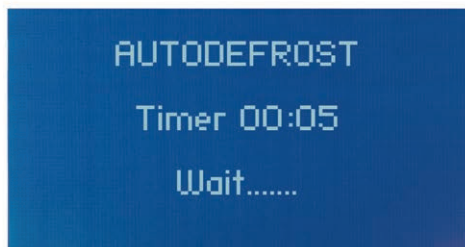
SAFETY

More operational safety and **more control** during production.



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

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Hard-O-Tronic



Autodefrost

The machine will automatically “defrost” when the production cycle is restarted after a **power failure** or **accidental stop** during Gelato production, allowing for a quick and safe restart of the motor.



> HYGIENE

Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit



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.

Synthesis 1 course



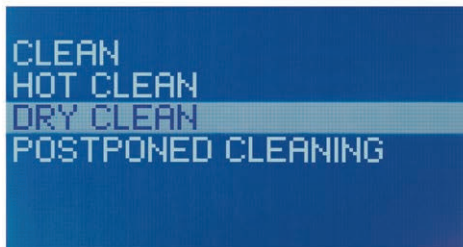
Hard-O-Tronic



Heated cleaning

Hot Wash function speeds up the cleaning process by heating the cylinder to dissolve any product residues.

Synthesis 1 course



Hard-O-Tronic



Dry Clean


Remove any residual wetness or humidity from the cylinder after cleaning.



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Technical Specifications

 Synthesis 1 counter top	Cylinder capacity	Electrical Supply			Rated Power Input	Fuse	Cooling System	Dimension	Net Weight
	<i>min - max</i> kg	Volts	Hz	Ph	kW	A		W x D x H cm	kg
	1.5 - 2	230	50	1	1.25	6	Air	52 x 55 x 53	55

Synthesis 1 counter top is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

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



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

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