

# Carpigiani Electronic Mixing Equipment for Ice Cream and Gelato Base



**MASTER TRONIC RTX**

# PASTOMASTER RTX

Welcome to the third generation of Carpigiani Mix Treatment machines! This new generation is a result of extensive performance improvements on their world-famous predecessors, and offers gourmet ice cream and gelato makers the highest level of quality and flexibility, fulfilling all their production demands.

PASTOMASTER RTX machines mix, heat, age, and transfer frozen dessert mixes, keeping record of every step throughout each cycle.

These machines feature a DRY HEATING AND COOLING system, which prevents scaling and maintains thermal efficiency, guaranteeing a perfectly consistent mix treatment. The beater features 5 speed settings, making it capable of amalgamating virtually any type of mix; advanced ELECTRONICS control and record all preparation steps, either by direct control or through the LED display; the recorded information can be uploaded to a computer, or printed using a dedicated printer. These new RTX models also come ready for remote diagnostics and adjustments.

## PASTOMASTER 60 RTX

Our standard unit is the top selling professional mix treatment machine within the gourmet gelato industry; this is due to its effectiveness in treating virtually any kind of mix, and to its outstanding production flexibility. It features a refrigerated extraction spigot for maximum hygiene, and an exchange pump for low homogenization\*. This new model is equipped with 16 exclusive programs, making it ideal for the production of many gourmet specialties in addition to ice cream and gelato. It is capable of mixing up to 60 liters (16 gallons) of mix per cycle.

## PASTOMASTER 120 RTX

The 120 RTX is the perfect large mix treatment solution for major gelaterie and large frozen dessert wholesale operations, that furnish multiple points-of-sale. It features low homogenization\*, 7 mix treatment programs, and a refrigerated extraction spigot. It is capable of mixing up to 120 liters (32 gallons) of mix per cycle.



Operator-friendly, low voltage control panel • Intuitive command buttons • Engraved mix quantity indicator • Electrical system, refrigeration system, and sound deadening all in compliance with NSF standards • Impact resistant, rustproof steel frame • Brushed stainless steel panels.

Model	Production (2 hours) Gal	Tank Capacity		Beater Speeds	Electrical Specifications			Breaker Size (Amp)	Cooling	Dimensions (inches)			Net Weight (lbs)
		MIN Gal	MAX Gal		Volts	Cycles	Phases			W	D	H	
Pastomaster 60 RTX	16	4	16	5	220	60	3	20	Water**	13.8	33.9	40.6	360
Pastomaster 120 RTX	32	8	32	5	220	60	3	30	Water	25.6	33.9	40.6	595

\* Optional electrical and cycle configurations available. \*\* Also available with optional Air cooling unit.

All specifications based on operation at room temperature of 77°F, and with condenser water temperature at 68°F.

Pastomaster RTX machines are all NSF listed and approved. 

# Base Mixes...and Gourmet Specialties

Carpigiani's new PASTOMASTER RTX line is a result of the wealth of experience and suggestions many gelato and ice cream artisans who have been using these machines for years, have shared with us. Today's new, highly reliable Carpigiani Mix Treatment machines are:

- More versatile, because we have added new production cycles
- More precise, with programmed temperature and actual product temperature appearing constantly on the display
- Easier to use - during every product cycle, gradual information appears in real time on the display, instructing what ingredient to add next
- Safer - during the entire mix refrigeration phase, the display shows the product's temperature and the amount of time lapsed, allowing constant monitoring of the mix, even during the critical aging process
- More advanced - RTX machines are ready for remote diagnostics and adjustments



## Six Gelato Mix Programs

The unit's memory contains 6 essential programs for the production of all types of gelato mixes, from base to finished product.

### HIGH HEAT TREATMENT - 185°F

The mix is heated to 185°F, then rapidly cooled down to 39°F, and aged; this is the most widely used cycle, as it guarantees maximum hygiene.

### LOW HEAT TREATMENT - 149°F

The mix is heated to 149°F, held at temperature for 30 minutes, then rapidly cooled down to 39°F, and aged; this is a more delicate cycle, that better retains the nutritional and savory qualities of the ingredients.

### PERSONALIZED TREATMENT

This cycle allows you to select a temperature between 149°F - 203°F; the Pastomaster reaches the selected temperature, determines the amount of time necessary to maintain temperature, and then rapidly cools the mix to 39°F, proceeding to the aging phase.

### CHOCOLATE HEAT TREATMENT

The ingredients are heated to 194°F, then rapidly cooled down to 39°F, and aged. This program is designed specifically for making chocolate base; it ensures perfect fusion of the cocoa, thus guaranteeing a finished product that yields maximum flavor.

### COOLING AND AGING

This program skips the heating phase, chilling the mix at 39°F, and then proceeds to the aging phase.

### SUGAR SYRUP

This cycle automatically produces the syrup base that is so essential for the production of water-based sorbets.

## 9 Open Programs

With frozen dessert artisans' creativity in mind, we've added 9 open slots of memory for personalization. Through a series of simple steps, you can program complete treatment cycles of your own, by manually inserting the heating and cooling temperatures, beater speed, and duration of each phase. The unit's memory records each step of the personalized treatment cycle as a complete process, and inserts it into the unit's options menu as a new, fully automatic cycle. It is also possible to modify any of these personalized cycles, by simply recording over the existing information; the old cycle is automatically erased and replaced by the newly programmed cycle.

## New Gourmet Specialties

The success of gourmet ice cream, gelato, sorbets and the like is determined by the professional capabilities of their crafters, who constantly strive to create outstanding classic flavors and fun new flavors, by using only the best ingredients and the most efficient equipment. In order to better serve the creativity of these professional artisans, Carpigiani has increased the production capacities of its best selling unit.

## 10 Special Programs

The PASTOMASTER 60 RTX has ten new automatic programs, giving the professional artisan added value in terms of production options. These new programs, which also include new specialties, are designed to enhance the quality of your standard ice creams, gelatos, and the like, as well as to attract new customers and enhance the experience of your regulars, by offering them new specialties.

### A Higher Quality Gelato

These five automatic programs are designed for the production of the most widely used flavoring syrups for gelato, using fresh, all-natural ingredients.

#### INVERT SUGAR

This cycle makes a sugar alternative that is characterized by a high sweetening power; use it to diminish total solids in your base mix, without compromising sweetness. This cycle is also present on the Pastomaster 120 RTX unit.

#### CREAM SYRUP

This cycle includes the use of eggs, and has distinctive character; it is used primarily in the production of classic cream gelato, ice cream or frozen custard.

#### ZABAIONE SYRUP

This syrup is made using eggs, Marsala wine, and sugar; added to your base mix, it makes an excellent Zabaione gelato.

#### CHOCOLATE SYRUP

Made by using pure cocoa powder; add it to your base mix, to quickly make traditional chocolate gelato or ice cream.

#### FRUIT SYRUP

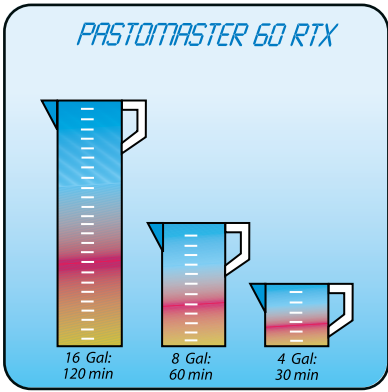
Perfect for making fruit sorbets. Mix any fruit puree, water and the invert sugar, batch freeze, and you're ready to impress your customers!

### Ice Cream and So Much More

Five additional automatic programs are designed for using fresh, all-natural ingredients to make specialty desserts that will enhance your selection of gourmet treats:

**PUDDING • PANNA COTTA PUDDING • BAVARIAN CREAM • LIQUID YOGURT • THICK YOGURT**

# RTX: The Evolution of Technology and Functionality

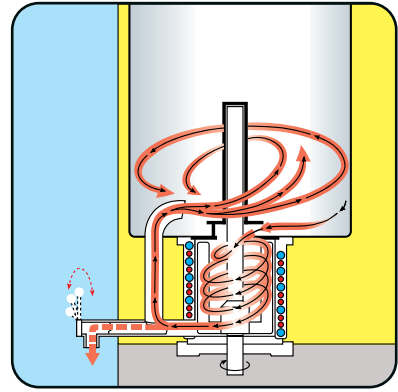


## EXCHANGE PUMP

The thermal (hot-cold) exchange occurs inside the bucket-shaped pump, for effective and rapid heat treatment of any quantity of mix, at a rate of less than 8 minutes per gallon.

## LOW HOMOGENIZATION\*

3cylinder and the exchange pump beater, along with the 5 beater speeds, exert high osmotic pressure on the fat cells, reaching levels of low homogenization.

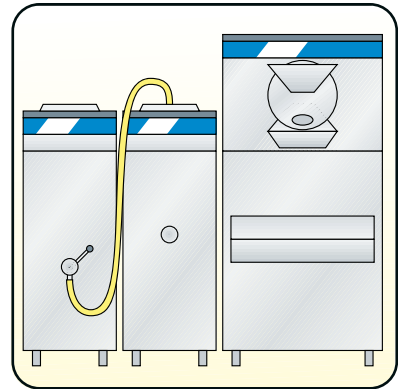


## LID

The transparent lid allows full viewing of the mixing process. Thanks to the non-hazardous location of the beater within the pump, it is possible to open the lid and add ingredients while the unit is working; the beater will continue to function, guaranteeing quick dispersion and absorption of the newly introduced dry ingredients, avoiding the formation of lumps.

## ❖ MIX TRANSFER

At the end of a cycle, the exchange pump will quickly and sanitarly transfer the mix to other equipment (Agemaster or Batch Freezer) for aging or immediate production.



## DRIP TRAY

This accessory is made of stainless steel and features a rubber mat; it serves to hold the bucket during extraction.

## FAUCET SPRAYER

The faucet sprayer has double controls, and is ready for connection to your hot water source. It features a control lever with a lock position for constant water flow, and a timed safety valve that interrupts the flow of water every 3 minutes.



## RTX

All Pastomaster RTX units are ready for remote transmission and reception of information, thus capable of remote diagnosis and adjustments.

## DESIGN

The new ergonomic design improves access to the machine and reduces the risk of injury; the keypad [console] is easy to read and comprehend.



## SAFETY FEATURES

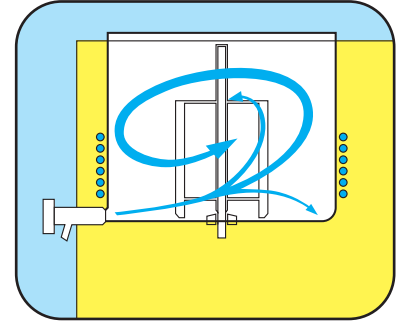
In case of electrical blackout or loss of water supply during the course of the heating cycle, the Pastomaster RTX's memory remains active. Once electricity or water have been restored, the memory causes the machine to resume operation from where it was interrupted, if the temperature parameters guarantee that the product has not been altered during the down time; otherwise, the machine begins a completely new heating cycle, and a message appears on the display, informing of the new cycle's beginning.

❖ *Transfer of the mix is made possible by the optional accessories kit, used to connect the hose to the spigot.*

# AGEMASTER RTX

Our third generation aging vats feature the same technological advances found in our industry leading Pastomaster RTX units. These new units preserve and age frozen dessert mixes, protecting them from any bacteriological contamination. Agemaster units may also be used to effectively prepare cold base mixes, a feature that greatly enhances their versatility.

The Agemaster RTX's dry cooling system guarantees perfect preservation and aging of previously chilled mix, extracted from the Pastomaster RTX; it also prevents scaling, and maintains thermal efficiency. The beater is specially designed to guarantee complete movement of all the mix inside the tank, through continuous or intermittent motion. The LED display gives a constant reading of actual product temperature inside the tank. The spigot features an automatic cleaning system, ensuring maximum hygiene. The optional drip tray features a rubber mat, and is ideal for holding a bucket during extraction.



## AGEMASTER 60 RTX

Aging vat designed to store heat-treated mix, and to prepare cold mix. Storage capacity is up to 60 liters (16 gallons) of mix.

## AGEMASTER 60+60 RTX

Aging vat featuring two separate tubs and independent refrigeration, to meet specific needs of cold mixing, mix aging, and mix preservation within gourmet shops. Storage capacity is up to 60 liters (16 gallons) of mix per tub.

## AGEMASTER 120 RTX

Aging vat designed for use in large quantity production settings, such as large parlors or wholesale operations. Capable of storing up to 120 liters (32 gallons) of mix.



Model	Tank Capacity		Electrical Specifications*			Breaker Size (Amp)	Cooling	Dimensions (inches)			Net Weight (lbs)
	MIN Gal	MAX Gal	Volts	Cycles	Phases			W	D	H	
Agemaster 60 RTX	6	16	220	60	1	10	Air	13.8	33.9	40.6	220
Agemaster 60+60 RTX	6+6	16+16	220	60	1	15	Air	25.6	33.9	40.6	412
Agemaster 120 RTX	12	32	220	60	1	15	Air	25.6	33.9	40.6	342

\* Optional electrical and cycle configurations available. All specifications based on operation at 77°F room temperature.

Operator-friendly, low voltage control panel • Intuitive command buttons • Engraved mix quantity indicator • Faucet sprayer with double safety control, ready for connection to your hot water source • Electrical system, refrigeration system, and sound deadening all in compliance with NSF standards • Impact resistant, rustproof steel frame • Brushed stainless steel panels.

**All Agemaster RTX units are manufactured in compliance with ISO 9001-2000 quality standards**

# HACCP Approved Artisanal Specialty Systems by Carpigiani

All Carpigiani equipment is engineered and produced in compliance with international safety and health standards. The frozen dessert professional is thus aided in the adoption of proper procedures for checking and monitoring the critical phases of his or her gourmet production activities (Hazard Analysis and Critical Control Point).



All information pertaining to the heat treatment, aging, and batch freezing of product, is memorized and may be exported to a spreadsheet program. It is even possible to connect the equipment to a computer and request a printout of the main production cycle information, or you may request an optional dedicated printer for paper printout. This information may also be transmitted remotely via modem.



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