



# **MasterStick**

The ultimate Carpigiani technology for Ice Cream cakes, sticks, frozen dessert pastries, and premium shakes.



**Performance** MasterStick is specially designed for filling molds for Ice Cream cakes, pastry molds & premium Ice Cream pop molds as well as premium shakes. The specialized machine can accommodate and heat-treat most mixtures ranging from dairy, fruit, powdered and water-based ingredients.



**Convenience** Fill molds with the utmost freedom of movement using the hose and portioning pistol.



**Savings** Broaden the product offering by adding frozen cakes, pastries, and shakes. Greatly reduce labor intensive production times. Maintain the upmost quality with high-over run desserts and shakes.



**Safety** Heated cleaning of the cylinder to simplify cleaning operations. Dispensing assembly is made with insulated, anti-condensation material (explain benefit of this). Optional Teorema: monitoring and diagnosis via the internet for easier assistance.



**Hygiene** Automatic heat-treatment system to sanitize all parts of the machine that come in contact with the product. Entire production process from heat-treatment to freezing is done inside the same machine. Optional guick attach water sprayer to wash machine.

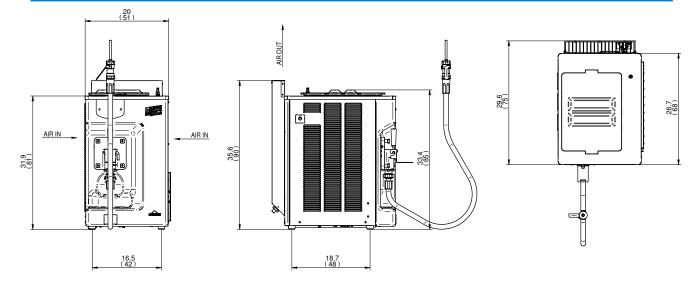






## **MasterStick**





	AIR			
Weights	lbs.		kgs.	
Net	319		145	
Crated	381		173	
	cu. ft.		cu. m.	
Volume	30.37		0.86	
Dimensions	in.		cm.	
Width	20	51		
Depth	29.6	75		
Height	35.6		90	
	Maximum	Minimum	Poles (P)	

Height	35	5.6	90	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/3 A	ir 20A	15A	3P, 3W	

#### **Specifications**

#### **Electrical**

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

#### **Beater Motor**

0,5 HP

#### **Refrigeration System**

R404A

#### Air Cooled \*

Minimum clearance: 2" (5 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

#### **Cylinder Capacity**

12 quarts (11,36 liters)

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

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. \* Room temperature 68°F (20°C).

Bidding Specs									
Electrical	Volt	Hz	Ph	Neutral	☐ Yes	□ No	Cooling	☐ Air	■ Water
Options									















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