

# Pastomaster



The classic Carpigiani heat treatment equipment. Prepare base mixtures for Ice Cream, Gelato & Custard as well as prepare create gourmet specialties & syrups like pudding, chocolate syrup & more



Performance and Quality The 120 RTX is the perfect large mix treatment solution for major gelaterie and large frozen dessert whole sale 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. 16 programs for base mixtures and syrups and other liquid pastry products. 6 Frozen Dessert mixture programs. 3 Syrup Programs: Chocolate, Fruit & Zabaione. 5 Gourmet programs: Invert Sugar, Cream Syrup, Pudding, Panna Cotta & Bavarian Cream. 2 Yogurt programs: Liquid Yogurt, Thick Yogurt. 9 Personalized Programs.



Convenience Simple easy to read control panel. Transparent lid can be opened during production process since pump is located below.



Savings Prepare your own base mixtures and syrups from your choice of ingredients.



Safety Internal temperature is shown on screen. Exchange Pump uniformly heats or cools mixture for homogenization without burning any of the mixture. Memory retention during temporary power blackout. Ergonomic design includes rounded corners to avoid injury. Optional stainless-steel drip tray is available.

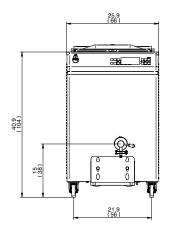


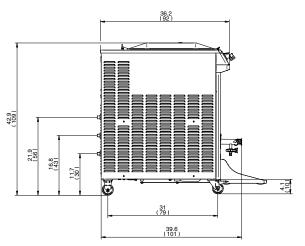
Hygiene Built-in faucet with flex hose makes cleaning fast and easy. Optional Transfer mix set is available, ideal for transferring mixture equipment quickly and sanitarily with tube.

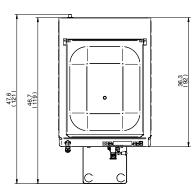


# Pastomaster 120 RTX









١	N	A	T	Ε	F

		VVAILIN				
Weights	lbs.		kgs.			
Net	595		270			
Crated	650		295			
	cu.ft.		cu. m.			
Volume	34.97		0.99			
Dimensions	in.		cm.			
Width	25.9		66			
Depth	47.6		121			
Height	42.9		109			
	Maximum	Minimum	Poles (P)			

Electrical		Maximum	Minimum	Poles (P)
		Fuse Size	Circuit Ampacity	Wires (W)
	208-230/60/3 Water	70A	40A	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

#### **Refrigeration System**

R404A

#### Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

#### **Tank Capacity**

126.8 quarts / 31.7 gallons (120 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.

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





## Distributed by:

GTI Designs 35 Trade Zone Court Ronkonkoma, NY 11779 Tel: 800-896-4484 631-981-2100 CustomerService@gtidesigns.com www.gtidesigns.com