





Twin twist floor standing pump machine to produce soft ice cream and frozen yogurt.

Timeless



For 50 years soft ice cream has been known as Carpigiani

Legendary reliability

The best-selling of all time with non-stop high performances

Suitable for all locations and climate conditions

Wheel-mounted, it can be located almost everywhere and shifted easily, wherever convenient

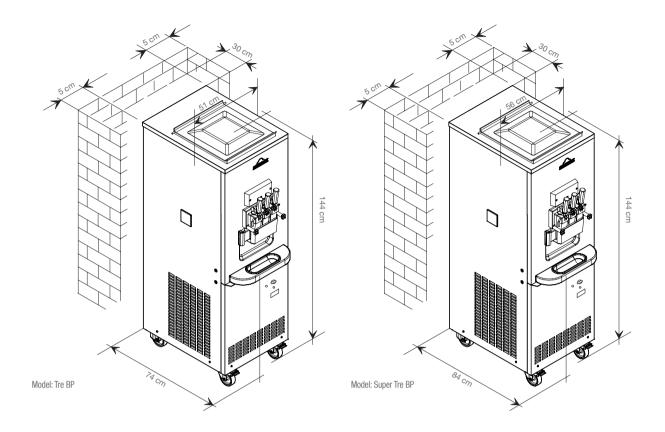
Easy to use and clean

Very easy procedure and simple and fast cleaning actions



Export Tre BP - Super Tre BP





	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight	
			(75gr portions)	lt .	lt .	kW	Α				kg	
Tre BP Super Tre BP	2 + 1	Pump	426* 666*	8 + 8 12 + 12	1,35 1,75	2,7 3,8	10 16	400/50/3**	Air/Water	R404	210 265	

^{*} production capacity depends on the mix used and the room temperature

^{**} other voltages and cycles available upon request

Features	Benefits			
Stainless steel pressurized gear pumps	Ensure the best ice cream texture, quality and high overrun			
Adjustable overrun	With a simple operation, the overrun is adjustable from 40% to 80%			
Authomatic HOM system	To constantly control the ice cream consistency			
Stainless steel beaters	High efficiency beaters with double spirals and idler for a soft and creamy product			
Direct expansion cooling cylinders	Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving			
Adjustable ice cream flow	Adjustable product flow to meet your specific dispensing speed and volume requirements			
Refrigerated tanks with thermostatic system	To store mix overnight at hygienically ideal temperature			