

# Super Tre AV



Twin twist floor standing machine.

Perfect for customers looking for a high performance machine.

Flavour the Evolution



Carpigiani innovative EVO technology guarantees versatility and flexibility with excellent production performances

## **New EVO technology**

Innovative refrigeration system allows to obtain a perfect structure result even if the mixes in the two cylinders have different recipes

# Minimum residual mix in the tank (0,21)

Less product waste during cleaning procedure

## Overrun and consistency control

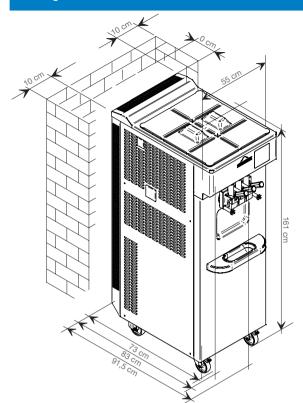
Different consistency control settings for various mix types and easy adjustable overrun





# Super Tre AV EVO





# **Optional configurations**



#### **Teorema Remote Control**

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



#### Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess



## **Dry Filling System**

Possibility of preparing the mix directly in the hopper by adding water and dry mix

		Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
	Super Tre AV EVO			(75gr portions)	lt .	lt .	kW	Α				kg
	P G	2 + 1	Pump Gravity	650* 580*	11 + 11 16 + 16	1,75	5	16	400/50/3**	Air/Water	R404	280

<sup>\*</sup> production capacity depends on the mix used and the room temperature

# Features Benefits

Independent refrigeration system	>	The innovative EVO technology allows to work with different products in the two cylinders			
Stainless steel pressurized gear pumps (version P)		Ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%			
Gravity fed system (G model)	)	Control valves naturally add air to the mix producing a firm an dry ice cream having an overrun up to 40%			
Interactive display	>	Communicates with the operator delivering instructions and data regarding machine performance			
Removable pump shaft		For easier cleaning procedures, maximum hygiene and Reliability			
Tank agitators	>	Prevent product stratification and helps to reduce foam by maintaining a fluid consistency			
High efficiency beaters		Pom beaters for the Gravity version and stainless steel beaters with double spirals and idler for the Pump version			
Adjustable ice cream flow		Adjustable product flow to meet your specific dispensing speed and volume requirements			
Direct expansion cooling cylinders	>	Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving			

procedure

Defrost system

Possibility to heat the cylinders to simplify the cleaning

 $<sup>\</sup>ensuremath{^{**}}$  other voltages and cycles available upon request