100% CREATIVITY

MISTER Art

CARPIGIANI

Mister Art: more than a machine, it's a laboratory of ideas.

The continuous artisanal production machine

This innovative Carpigiani machine produces gelato and frozen pastry specialties, trendy treats that attract demanding customers.

Gelato
Sorbets

Gelato pastry
Gelato treats

Semifreddos
Mousse
Creams

Gelato on a stick
Gelato cakes
Zuccottos

Production

A gelato shop production space has two fundamental machines:
• the Pasteurizer, to prepare mixes
• the Batch Freezer, to produce gelato
Mister Art has an upper tank for pasteurizing mixes, and a cylinder below to freeze gelato, combining a complete gelato production system in just one machine.

Artisanal

Artisanal mixes are prepared in Mister Art's pasteurizing tank using natural ingredients: fresh milk, cream, sugar, eggs, fruit pulp, and so on. The display shows production progress and suggests when to add ingredients.

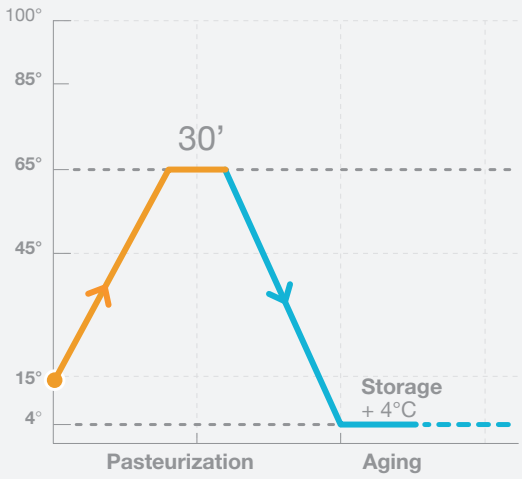
Continuous

Mister Art's freezing cylinder produces gelato continuously. Every time gelato is extracted, an equal amount of fresh mix is transferred from the pasteurizer into the cylinder, which, continuing the freezing cycle, is always ready with more product.

In the upper tank, the fresh ingredients are mixed and pasteurized at 65°C.

At the end of the cycle, the pasteurized mix is stored and aged at 4°C, ready to be transformed into gelato.

Hot or cold ready-made mixes and UHT mixes can also be produced in the upper tank.



GELATO AND SORBETS

The beater has the right shape and rotation speed to perfectly dissolve sugars and stabilizers into milk and cream, for smooth, uniform mixes.
Each specialty has a precise production process and the display guides the addition of ingredients.

The **Mister Art Recipe Book** lists the suggested ingredients and quantities for 10 classic gelato flavors and 5 fresh sorbets. It also features useful information for producing frozen pastries.

Lowering the serving lever produces a portion of gelato for a cup or cone. At the same time, new mix is transferred into the freezing cylinder, passing through a pressure pump that increases the mix’s **overrun** for a creamier, warmer, flavor-filled gelato.

With Mister Art it is simple and fast to make gelato pastry. These precious treats are filled with high-overrun gelato, protected by wafers, coverings, and crunch. As soon as they are made they need to be blast frozen to -18°C.

Even stored in a common home freezer, they can be eaten at any time because the gelato maintains its softness and creaminess, thanks to a higher level of air content than classic gelato for cones and cups.

GELATO PASTRY

Equipped with various nozzles in different shapes and sizes, it is easy to fill cannoli, cups, tarts, and various other sweets.

Precise portions, made with the lever and the freezer's continuous production, make it possible to fill treats nonstop, producing a large quantity of gelato pastries in a short time.

In the pasteurizer, the production and storage temperatures vary according to the product chosen.

For mousses and creams, which contain significant quantities of thickeners, the mix is pasteurized and maintained in liquid state in the tank at 20°C.

Semifreddo mixes, on the other hand, are stored in the tank at 4°C.

FROZEN PASTRY

The production program for frozen pastry serves product at a temperature just below 0°C. This way, mousses and creams thicken during cooling, and, once extracted, they are ready to be placed on display at a temperature of 4°C, which is also the right temperature for eating.
If you want to store them in freezers, mousses and creams can be frozen to -18°C.

Gelato is often a pleasant reason for spending time with others. Gelato cakes are a great way to celebrate special occasions!

But filling molds to produce cakes, zuccottos, or making gelato on a stick with frozen gelato is often a long, difficult, and stressful task.

With Mister Art this process becomes quick and easy, thanks to the specific freezing program and specially designed accessory.

GELATO ON A STICK, GELATO CAKES, ZUCCOTTOS, AND MANY OTHER IDEAS.

Mister Art has a special freezing program designed for producing partially crystalized gelato with a high overrun.

The gelato flows through the hose and portioning pistol to easily fill wide cake forms or small stick molds.

The gelato maintains its overrun even after blast freezing, making the cake easy to cut and the sticks easy to chew.

Mister Art
100% Creativity

Technical specifications

Pasteurizer capacity	*Liters*	8 - 10
Freezing capacity	*Kg x hour*	10 - 20
Power supply	*Volts* *Hz* *Ph*	400 50 3
Nominal Power	*kW*	2,4
Condenser		Air or Water
Dimensions Air	*W x D x H cm*	50,5 x 75,5 x 83
Dimensions Water	*W x D x H cm*	50,5 x 67,5 x 74
Weight	*kg*	140

Optional accessories

Sprayer with spiral hose

To simplify machine cleaning when production is finished.
Attaches to the rapid coupling on the machine.
Functions if the machine is connected to the plumbing system.

Hygiene characteristics

Mix tank with controlled storage temperature of 4°C.
Semi-mobile cover to limit opening when adding ingredients.
Dispensing unit made of insulated anti-condensation material.
Nightly self-sanification for gelato, with a pasteurization cycle including all parts of the machine in contact with the product.

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

Mister Art powered by

CARPIGIANI

Via Emilia, 45
40011 Anzola dell'Emilia
BOLOGNA, Italy
Tel. +39 051 6505111

GELATO MUSEUM · GELATO UNIVERSITY CARPIGIANI · My GELATO App · Gelato World Tour

Dealer

majors GROUP
A world of ice-cream

1800 625 677
www.majorsgroup.com.au

carpigiani.com

www.bipiuci.it | printed 01/2015