

maestro he

floor standing

Combining Carpigiani's experience with the Labotronic, Pastrochef and pasteuriser ranges, the Maestro features the latest state-of-the-art technology.

Managed by four integrated circuits using the Hot-Cold-Dynamic® system, operators can monitor the production of delicious gelato, high quality creams, semifreddo base mixes, pastry cream, panna cotta, melted chocolate sauces and even ganache precisely.

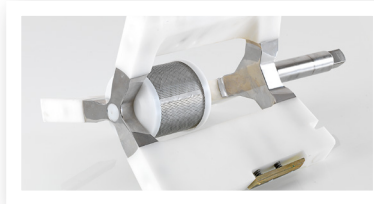
The Maestro HE features a unique algorithm which electronically controls thermostatic valves, high efficiency motors and performance condensers to determine the maximum efficiency for the individual mix. Combined with the latest components, this algorithm achieves a substantial efficiency saving of 30% compared to other leading appliances.



Infuser kit available



The Maestro is pre-set with 14 gelato programmes, 1 for Sicilian slush and 1 for cremolata as well as 18 unique pastry programmes.



Unique to Carpigiani, an infuser kit allows you to infuse flavours into the gelato during production.



Digital display guides users through each stage of production, allowing temperature, speed and timing adjustments.

	quantity per cycle							power volts/hz/ph/kW				condenser	air/water	w x d x h (cm)	net weight (kg)
	gelato made (ltr)	granita (kg)	3.5-6.5	topping (kg)	4.5-9	cream (kg)	4.5-9	tempered chocolate (kg)	5-10	yogurt (kg)	3-10				
Maestro HCD**	3.5-10	5-10	6-10	6-12.5	7.5-12.5	5-10	7.5-12.5	5-12	400	50	3	7.2	air/water	50 x 65 x 140	280
Maestro HCD***	4-15	5-10	6-10	6-12.5	7.5-12.5	5-10	7.5-12.5	5-12	400	50	3	7.2	water	50 x 65 x 140	320
Maestro HE**	2-10	3.5-6.5	4.5-9	4.5-9	5-10	3-10	3-10	400	50	3	6.4	air/water	52 x 65 x 140	280	
Maestro HE***	3.5-15	5-10	6-10	6-12.5	7.5-12.5	5-12	5-12	400	50	3	7.6	water	52 x 65 x 140	320	
Maestro HE****	5-19	6.5-13	7.5-12	7.5-15	10-15	7-14	7-14	400	50	3	9.0	water	52 x 65 x 140	350	