



# Mister Art Plus

Technology that fills your business with life. Ideal for filling cakes, sticks and many other molds.



**Performance** Mister Art Plus is designed for filling Ice Cream cake, pastry & premium Ice Cream pop molds, using two flavors simultaneously. Machine can accommodate and heat-treat most mixtures ranging from dairy, fruit, powdered and water-based ingredients.



**Convenience** Fill molds with two flavors at the same time with using the duel hoses and portioning pistol. Mister Art manual includes 58 unique recipes with min & max yields. Also functions as a twist soft serve machine. Can even run soft serve in cylinder while creating mono-portionings in other! Broaden your product offering by adding frozen cakes and pastries.



**Savings** Greatly reduce labor-intensive production times. Maintain the utmost quality with high over run desserts.



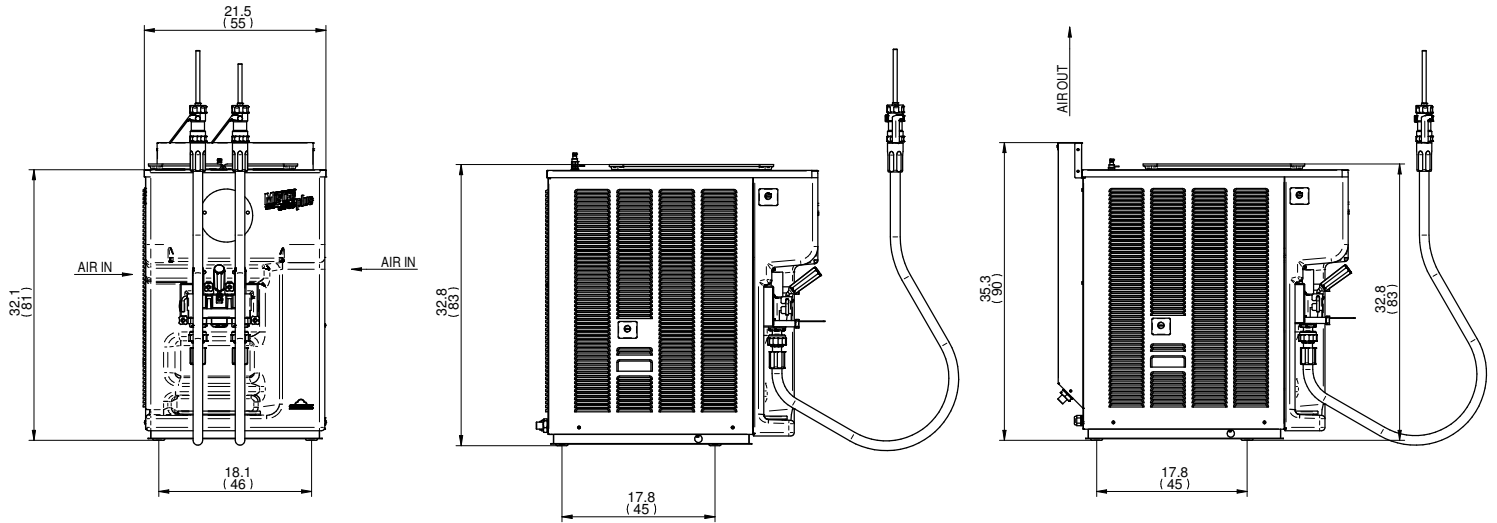
**Safety** Heated cleaning of the cylinder to simplify cleaning operations. Dispensing assembly is made from insulated, anti-condensation material. Optional Teorema: monitoring and diagnosis via the internet for easier assistance.



**Hygiene** Automatic heat treatment system sanitizes all parts of the machine that come into contact with the product. Entire production process from heat treatment to freezing is done inside the same machine. Optional quick attach water sprayer to wash machine.



# Mister Art Plus



	WATER		AIR	
<b>Weights</b>	<b>lbs.</b>	<b>kgs.</b>	<b>lbs.</b>	<b>kgs.</b>
Net	463	210	463	210
Crated	513	233	540	245
	<b>cu. ft.</b>	<b>cu. m.</b>	<b>cu. ft.</b>	<b>cu. m.</b>
Volume	30.37	0.86	30.37	0.86
<b>Dimensions</b>	<b>in.</b>	<b>cm.</b>	<b>in.</b>	<b>cm.</b>
Width	21.5	55	21.5	55
Depth	32.8	83	34.4	87
Height	32.8	83	35.3	90
<b>Electrical</b>	<b>Maximum Fuse Size</b>	<b>Minimum Circuit Ampacity</b>	<b>Poles (P) Wires (W)</b>	
208-230/60/3 Water	30A	30A	3P, 3W	
208-230/60/3 Air	30A	30A	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.

### Beater Motor

1,2 HP + 1,2 HP

### Refrigeration System

R404A

### Water Cooled

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

### Air Cooled \*

Minimum clearance: 2" (5 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

### Cylinder Capacity

12 + 12 quarts (11,36 + 11,36 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. \* Room temperature 68°F (20°C).

### Bidding Specs

Electrical Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_ Neutral  Yes  No Cooling  Air  Water

Options \_\_\_\_\_



738 Gallimore Dairy Road, Suite 113  
High Point, NC - 27265  
Toll free (800) 648 4389

Dealer



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