



Pastochef

55 RTX

Create pastry, chocolate, savory specialties and frozen dessert mixtures all in one machine!



Performance Mix, heat, cook, cool, age & store within Pastochef. Perfect for classic pastry creams as well as providing the tools and freedom for creative recipes for the Pastry Chef and Chocolatier. Save time and effort when creating labor-intensive recipes such as Ganache Cream, Bechamel sauce, pastry recipes as well as savory dishes like Polenta and Ragu Bolognese and easily create in-house sauces, syrups and jams. Pastochef includes 20 pastry, 5 gourmet food, 9 open programs (temperatures can be modified).



Convenience Easily prepare traditionally labor-intensive recipes without reducing quality. Spigot accommodates very thick liquids and dense products. Includes full recipe book with minimum and maximum amounts for each recipe.



Safety Safety closure to protect liquid ingredients. Protective cover to avoid splashes.



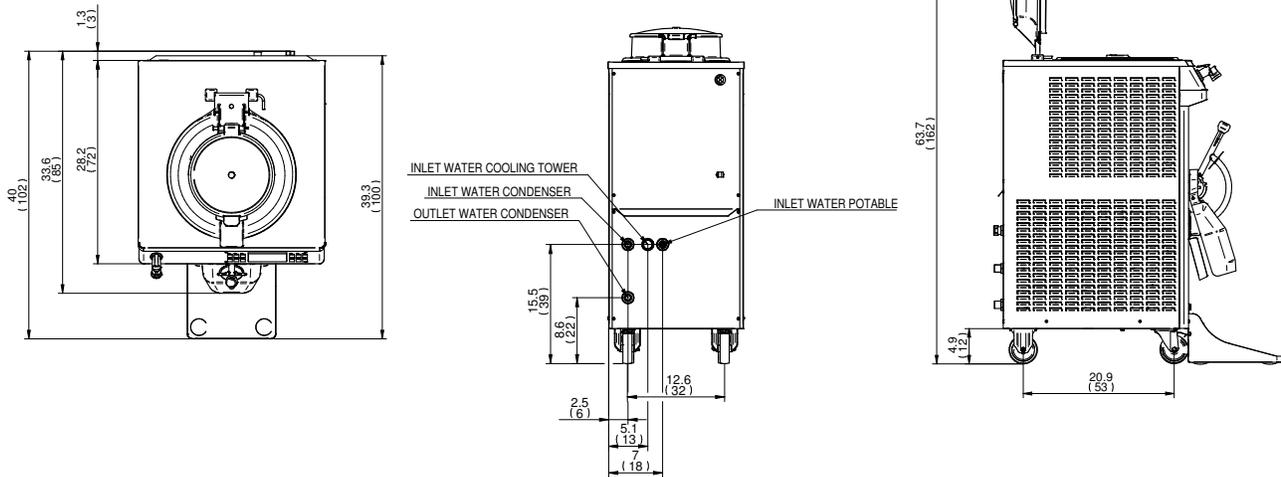
Hygiene Pastochef will guarantee product safety even during power or water outage by either completing cycle if possible or going into storage mode. Built-in faucet with flex hose makes cleaning fast and easy.



*Carpigiani Care kit: request it from your dealer to always keep your machine hygienically perfect.

carpigiani.com/us

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WATER

Weights	lbs.	kgs.	
Net	551	250	
Crated	606	275	
Volume	cu. ft.	cu. m.	
Volume	40.26	1.14	
Dimensions	in.	cm.	
Width	25.9	66	
Depth	40	102	
Height	46.85	119	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Water	25A	18A	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

1,2/1,1 HP

Refrigeration System

R134A

Water Cooled

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

Tank Capacity

52 quarts (49 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 _____



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Dealer



carpigiani.com/us

an Ali Group Company



The Spirit of Excellence