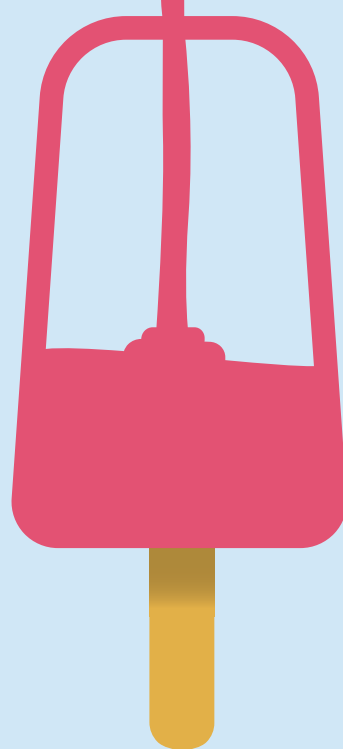


MASTERSTICK AND FANTASTICK



GELATO CHIC!

MasterStick.

Create gelato on a stick and gelato cakes with maximum simplicity

This innovative Carpigiani machine has a special program that only partially crystallizes gelato mix while adding high overrun.

This semi-dense mix, called “crystal,” runs through the hose and out the portioning pistol, easily filling large cake molds or small stick molds.

After blast freezing in Fantastick, the mix completes the crystallization phase, becoming gelato.

This gelato maintains its initial overrun so that cakes can be easily sliced and gelato on a stick easily bitten into while still at -18° C (0° F).

Milkshakes, Even in Portions

This highly capable machine can even produce great milkshakes.

To guarantee great performance, during rush hours Master Stick has a “Portions” program.

This program guarantees continuous production of portions – cups of milkshake are dispensed in adjustable exact portions.



Because of the precision adjustable air injection (due to the patented Carpigiani pump) **the finished product can be served immediately from frozen storage without compromise of the desired optimum consistency and mouth feel.**

Due to the adjustable added overrun it is possible to decrease food costs while still maintaining the highest quality product.



Gelato on a Stick and Gelato Cakes



Milkshake



Portioned milkshakes



In the upper tank, refrigerated to 4° C (39 F), fresh mix is stored.

By continuously moving the mix, the vertical beater guarantees perfect blending of ingredients, avoiding any risk of separation.

The Carpigiani pump injects user adjustable amounts of air into the production cylinder, providing high levels of overrun (more servings per gallon) plus minimal ice crystal formation.



> SIMPLE AND FAST TECHNOLOGY



Your gelato on stick can be served immediately from frozen storage without compromise of the desired optimum consistency and mouth feel.



The cylinder has a large diameter and ample capacity, boosting production capacity.

The specially designed beater both blends the mix and scrapes crystals off the cylinder wall.

The dedicated software manages the temperature of the refrigeration unit, making the perfect crystal for perfect gelato cakes, milkshakes, and gelato on a stick.



The dispensing door is designed for serving milkshakes directly and for connection to the pistol's extension hose.

Hygiene is guaranteed by the nightly self-sanitizing program that pasteurizes all parts of the machine that come in contact with the mix.



FantaStick. Your Coolest Assistant



Blast Freezer for Gelato Sticks and Cakes

With this innovative blast freezer from Carpigiani, the creation of gelato sticks and cakes is easy, fast, and fantastic.

Easy:

because molds are conveniently filled from above, in an ergonomic position and a cold environment.

Fast:

because while the molds are being filled through the door above, the cold temperature remains in the freezer, so freezing is more efficient and fast.

Fantastic:

Because with complete crystallization **the gelato maintains its overrun, remaining chewable at -18° C (0° F).**

FantaStick also offers professionals a choice of how to use it: from above for an innovative solution, and through the front door for traditional use.



FantaStick holds two mold racks for a total of 48 gelato sticks.

Each rack consists of:

- 4 rows of 6 silicone molds – total 24 molds
- 4 stainless steel cases to hold the molds
- 1 stainless steel frame, for holding the cases containing the molds
- 1 stick grip to correctly position 24 wood sticks



> RELIABLE AND ERGONOMIC



With the serving pistol it is easy and fast to fill stick molds.



After the mix hardens, the gelato comes out of the molds easily without playing with temperatures.



The strips of silicone molds are easy to wash in a dishwasher.



With MasterStick and the serving pistol, it is easy to fill cake molds with “crystal” mix directly inside the FantaStick.

Each stick gelato contains 85 cc
(2.87 fl oz) of product.

The rounded shape demonstrates the
product's professional quality.

Gelato can be eaten as is or personalized
with coating and toppings.



> QUALITY AND VARIETY ON A STICK



Gelato with coating and toppings



Adding value to stick treats



Variety of gelato on a stick



Take-away and home delivery.

Creating Gelato Cakes has never been so easy.

With the MasterStick portioning pistol, the semi-dense mix fully fills all molds, from the simplest to the most complex.

Every cake can become a masterpiece, with captivating decorations and colors.



> FROM NOW ON IT'S EASIER
TO MAKE GELATO CAKES



Extracting the cake from the mold



Personalization with food coloring



Decoration with fruit and chocolate curls



Take-away and home delivery.



technical data



Hourly Production/ Stick gelato portions

85 cc

2.87 fl oz

Hourly production/ Shake portions

300 cc

10.14 fl oz

Flavours

1

Gear pumps

Yes

Tank Capacity liters 12

gallons 3.17

Power supply Volt
Hz
Ph

208/220
50 - 60
1 / 3

Rated power kW

2.0

Condenser

Air (Water option)

Dimensions L x P cm
50,5 x 75,5

W x D Inches
20 x 29.72

Height cm
91

Inches
35.83

Weight kg
140

LB
308

Complete mold capacity

2

Each mold 24 Sticks
85 cc

24 Sticks
2.87 fl oz

Production cycle

48 Sticks

Production time min

30

Air temperature C° -35/-40

F -31/-40

Product temperature C° +3/-18

F 37/-0.4

Power supply Volt
Hz
Ph

208 / 220
50 - 60
1

Rated power kW

1,4

Condenser

Air

Dimensions LxP cm
79 x 70

W x D Inches
31 x 27.5

Height cm
85

Inches
33.46

Weight kg
130

LB
287

Specifications are approximate. Carpigiani reserves the right to make changes without notice.



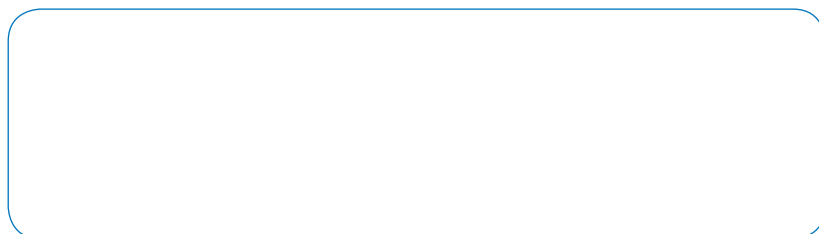
Masterstick and Fantastick are made by Carpigiani according to a Certified Quality System UNI ENI ISO 9001 and are cULus listed.

Masterstick and Fantastick
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