

Ready

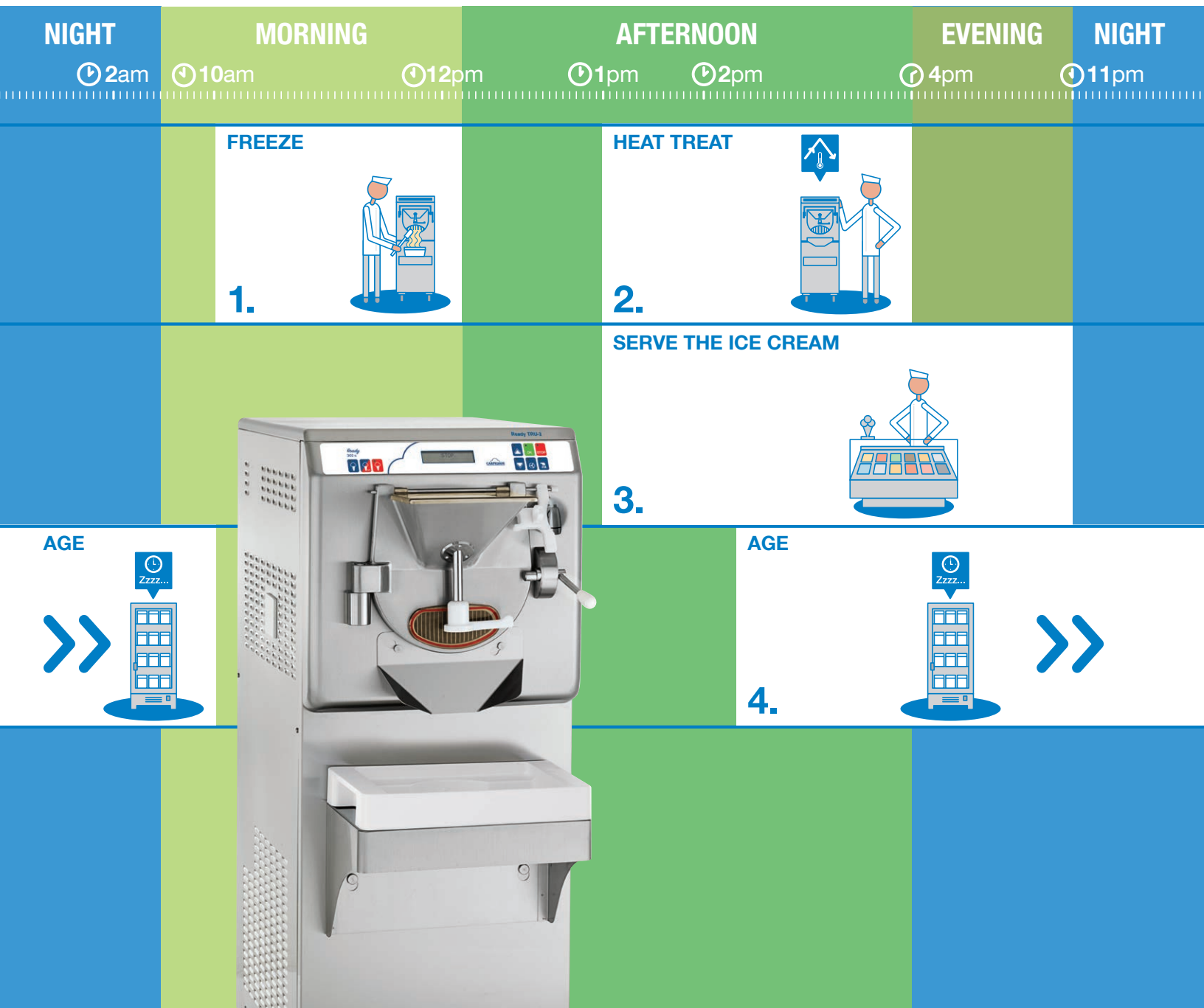
...much more than a machine

TRU-2



easy way!

THE ENTIRE FROZEN DESSERT PRODUCTION PROCESS IN ONE MACHINE: HEAT TREAT, AGING AND BATCH FREEZING



Ready



The synthesis of Carpigiani technology to process hot and cold mixtures and produce Ice Cream, Gelato & more!





> Are you Ready?

Make fresh Gelato made with:



SIX automatic programs, two to produce delicious milk-based gelato and fresh fruit sorbets; one to produce perfect fruit slushes; two to produce a special milk- or fruit-based CRYSTAL gelato; one to produce Ice Cream* with the special beater.



*3E beater optional for all models. Also available as a spare part.



SIX automatic programs, three hot and three cold. With Water Filling, hydration and mixing are carried out inside the machine, saving time and avoiding measuring errors.



SIX automatic Heat treatment programs. **THREE** for Gelato and **THREE** for Ice Cream: 1 to pasteurize the mixture and batch freeze it into Gelato or Ice Cream, 1 to pasteurize, age and then batch freeze into Gelato or Ice Cream, and 1 to heat, cool and conserve the mixture until you choose to batch freeze it into Gelato or Ice Cream.

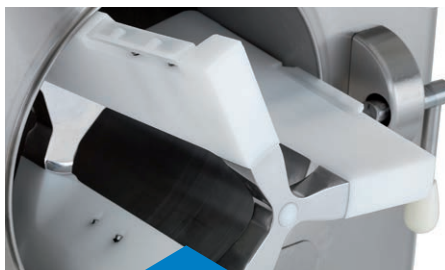


> PERFORMANCE



Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



POM Beater

The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.



3E beater is ideal for Traditional ice Cream recipes and high overrun frozen desserts.



> CONVENIENCE



Post Cooling

To maintain the consistency of the gelato during extraction, the post cooling function injects cold into the gelato as it comes out of the cylinder.



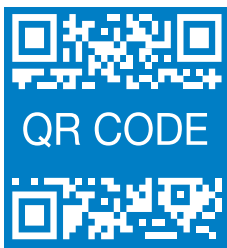
Optional Dispensing Door.

Ideal for filling pints and take-aways containers as well as for filling molds and creating Artisan ice Cream cakes.



Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.

Shelf mat designed to hold the trays and tubs in place during Ice Cream extraction.



QR CODE

Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.

Water Filling function to dispense the precise amount of water required in recipes and for cleaning, saving time, and avoiding measurement errors.



The operator can use the machine while standing upright, and the simple and clear controls are also accessible while the mix is being poured in.



> SAVINGS

Ready technology makes it possible to complete the full Frozen dessert production process in just one machine.



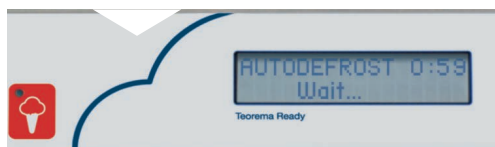
> SAFETY

If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.



With **TEOREMA**, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.

Reduced risk of injury, with corners even more rounded where the operator works.



> HYGIENE

Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.

Carpi Clean kit



The **delayed cleaning program** guarantees hygiene by controlling the temperature of the cylinder once the gelato has been extracted. So immediate washing of the machine is not necessary in the event of prolonged work stoppages.



The cylinder and front panel are a single piece for maximum cleanliness and hygiene.

With the **hot-cleaning** of the cylinder and the removable gelato chute, cleaning is easier.

Even cleaning the panels is a quick job because with **the Scotch-Brite treatment** the steel does not stain and is resistant to fat residues.



Ready

TRU-2



Technical specifications

	Qty mixture per batch <i>US liquid Quart (Liters)</i>	Electrical supply*			Max fuse size <i>Amps</i>	Minumun Circuit Ampacity	Condenser	Base dimensions <i>W x D x H in (cm)</i>	Net weight <i>lb (kg)</i>
		Volts	Hz	Ph					
Ready 302 G TRU-2	14.7936 (14)	208-230	60	3	55	55	Air / Water	20.8 x 46.8 x 55.2 (53 x 119 x 140)	772 (350)
								20.8 x 37.8 x 55.2 (53 x 96 x 140)	705 (320)
Ready 502 G TRU-2	20.0771 (19)	208-230	60	3	55	55	Air / Water	20.8 x 43.9 x 55.2 (53 x 111 x 140)	860 (390)
								20.8 x 37.8 x 55.2 (53 x 96 x 140)	805 (365)
Ready 802 G TRU-2	27.4739 (26)	208-230	60	3	55	55	Air / Water	20.8 x 51.8 x 55.2 (53 x 131 x 140)	926 (420)
								20.8 x 45.6 x 55.2 (53 x 116 x 140)	860 (390)

The quantity per batch varies depending on the mixtures used. The hourly production refers to the use of readymade mixtures.

The maximum values refer to traditional Italian gelato.

Performance measured at 77° (25°C) room temperature and condenser cooling water at 68°F (20°C).

* Other voltages available with surcharge

The above dimensions and weight refer to the water cooled version.

Ready is produced by Carpigiani according to UNI EN ISO 9001 Certified Quality System, cULus Safety and EPH Sanitation.



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



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The Spirit of Excellence