



Multiple Choice

2.0



With Carpigiani's Multiple Choice you can have a selection of:

- traditional soft ice cream and 3 different types of variegato
- 4 different flavors of milk shake

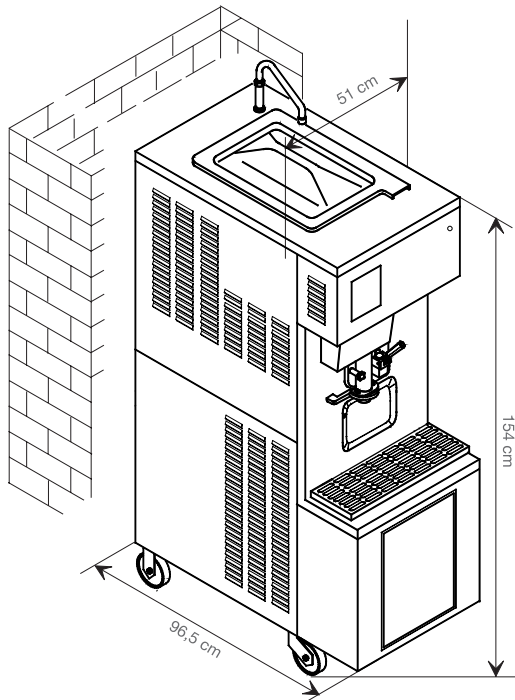
Maximum versatility

Multiple Choice will enlarge dramatically the range of selling products and enhance the sales of your shop

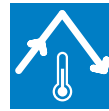
A great business opportunity

It takes only half a square meter to generate a terrific new business opportunity with traditional and new frozen dessert specialties. The return on investment is very fast





Standard configurations



Self-pasteurization

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Mixer

Optional mixer with disposable spoons to swirl toppings into the ice cream

	Mix Delivery System	Hourly production Soft ice cream (75gr portions)	Hourly production Milk shake (250cc portions)	Hourly production Variegato (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Power Supply 400/50/3**	Cooling System Air/Water	Refrigerant R404	Net Weight kg
Multiple Choice 2.0	Pump	400*	250*	400*	18	1,75	400/50/3**	Air/Water	R404	270

* production capacity refers to one product production at a time, NOT simultaneous production

** other voltages and cycles available upon request production

Features

One single cylinder

Stainless steel pressurized gear pump

Variable overrun setting

Electronic consistency control

Stainless steel beater

Direct expansion cooling cylinder

Pressurized syrups system with 3 flavours

Interactive control panel

Benefits

Production of traditional soft ice cream, milk shake and variegato from a single cylinder soft machine

Ensure the best ice cream texture, quality and high overrun

With a simple operation, the overrun is adjustable from 40% to 80%

To constantly control the ice cream consistency to obtain always the desired result

High efficiency beater with double spirals and idler for a soft and creamy product

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

To avoid the use of manual dispensers of syrups and deliver the right quantity of ingredients

With automatic cleaning day countdown, mix level indicator and mix temperature indicator