

maestro™
THE GELATO AND PASTRY MACHINE

Surprise customers 365 days a year.



The logo for Carpigiani, featuring a stylized blue cloud shape above the word "CARPIGIANI" in a bold, blue, sans-serif font.



With Maestro you can increase productivity while saving energy.



-  Transform your ice cream parlour into a **“Top-quality Gelato and Patisserie Establishment.”**
-  Broaden the range of your products and expand your clientele.
-  Increase profits with just one machine.



The current Horizontal Display Cases work both at negative temperatures to display gelato and positive temperatures to display pastries.

Maestro technology is covered by patents and guaranteed by Carpigiani, which has been using it on its automatic pasteurizers for more than 30 years.

This technology offers extremely versatile sweet and pastry production as well as significant energy savings compared to other heating sources. In fact, on Maestro, both hot and cold are produced using the refrigerating system compressor and four fully integrated circuits controlled by the **Hot-Cold-Dynamic**[®] system.

Cooling and batch freezing



The **Hot-Cold-Dynamic**[®] system adjusts the cold based on the quantity and quality of the product in progress, for gelato, granitas and sorbets, prepared to perfection.

Heating and cooking



The **Hot-Cold-Dynamic**[®] system modulates the **hot gas** with the utmost precision and according to the product being made; this means that there is no burning or sticking for custards, sauces and chocolate pralines of the highest quality.

Buttons and display

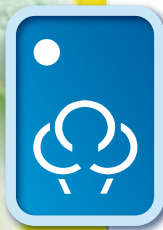


Buttons with simple and intuitive icons. Display that shows production data and suggestions regarding the ingredients.



The **Maestro** line takes all the experience gained from the **Carpigiani Labotronic**, the Electronic Batch Freezers used to make artisan gelato famous throughout the world, with intelligent, dynamic control of the whole gelato making cycle.

The **Maestro** machines offer:
Six different options to produce artisan gelato.
Two different production programs for Sicilian granitas and cremolate.
Six cycles to produce sauces and toppings.



6 special programs for a **Master** gelato.

Gelato Hard

With this type of freezing, using standard mixes, **the gelato produced is very compact and dry**, ideal for those who prefer to use a scoop to serve ice cream.

Gelato Simply

With this program, the user takes advantage of one of three cycles, simplifying his work:

- 1 Cream Gelato (Dairy Ice Cream)
- 2 Fruit Gelato (Fruit Ice Cream)
- 3 Fruit Ice (Sorbet)

Gelato Hot

Produced directly in the batch freezer, where it gets warmed, pasteurized and transformed into gelato.

Gelato Hot Age

The mix gets produced, pasteurized then chilled, before being transformed into gelato.

Gelato Excellent

Choosing this program, the gelato is well constructed, soft, consistent and smooth, capable of remaining at length in the display case, the most traditional way to present cold desserts.

Gelato Speed

The fastest production, the gelato is compact and ready to be placed into a blast freezer.

Gelateria



Granita Siciliana

The beater turns at a low speed, to produce perfect coffee, lemon and fruit granitas, without white emulsions, in line with the traditional recipe.

Fruit Cremolata

Homogenously crystallizes the delicious, fresh and thirst-quenching fruit cream.



Sauces and Toppings

With these programs you obtain distinctive sauces and toppings to garnish ice cream.

Chocolate sauce

Cream Paste (Cream Sauce)

Fruit sauce

Chocolate topping

Cream topping

Fruit topping



The **Maestro** line takes all the experience gained from the **Carpigiani Pastochef**, the Pasteurizers that make the creams and sauces most used in artisan ice cream parlours. It is indispensable in automating those preparations that require a great deal of time and energy.

The **Maestro** machines are able to offer:
Six programs to produce six different types of creams.
Six programs for chocolate.
Six special programs for desserts, pastries and ice cream.



From custard to pralines: Maestro introduces you to a world of High Quality.



Custard (Confectioner's Cream)

With this cycle it's possible to produce classic, pasteurized pastry cream; it's ideal for filling cream puffs, cannolis and cakes, and for creating creamy desserts like Chantilly cream.

Bavarian Cream

To produce a neutral base cream to personalize with cream and fruit flavors and to add to whipped cream for cakes and tartlets.

Zabaione Custard (Zabaglione)

Exquisite cream availing of the characteristic flavor of marsala.

Fruit Cream

An alternative to pastry cream, with all the freshness of fresh fruit.

Panna Cotta

The most traditional of desserts, natural or accompanied with sauces.

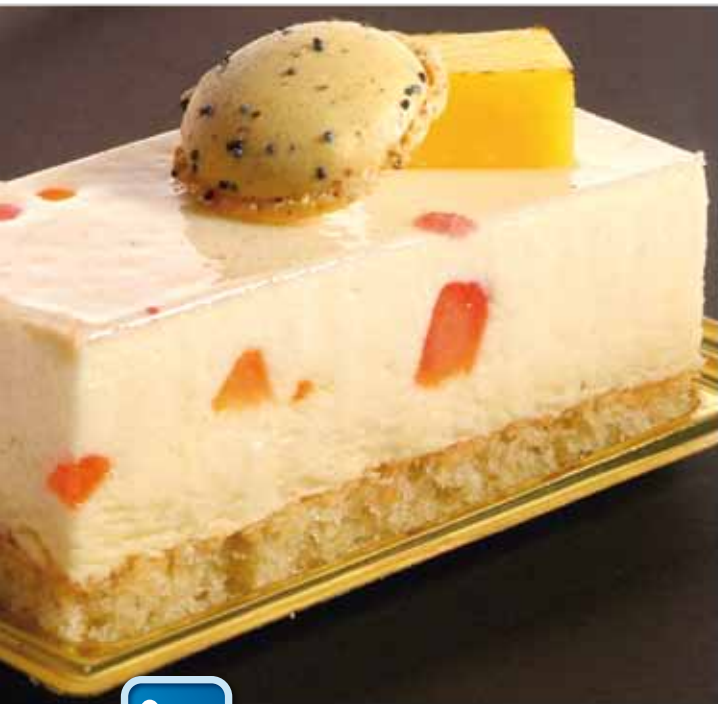
Gelatine for Desserts

To finish off cakes, tartlets and desserts in general.



Pastry

LARINA



Semifreddo Base (Base for Semi-Frozen Desserts)

Ideal for producing the neutral base used for semi-frozen desserts, to flavor with poached fruit, liquor, chocolate, hazelnut, eggnog, orange or chocolate paste, etc...

Pochée Fruit

The fruit becomes impossible to freeze, ideal for filling ice-cream cakes and semi-frozen desserts.

Yogurt

This healthy and natural food starts with milk and yogurt.

Infusions

To macerate special flowers and herbs, to prepare original sorbets.

Cooked Rice

To cook and conserve the structure of the rice; indicated for desserts and ice cream.

Crepe Mix

To obtain a pasteurized batter, ideal for producing crepes that can be filled.



Dark, White and Milk Chocolate Tempering

With these three very precise and accurate cycles for chocolate tempering, it is possible to produce optimal chocolate candies and the most creative pralines and chocolate figures.

Speed Chocolate Harden. (Chocolate Temper Speed)

To quicken the tempering process, when you want to shorten production time.

Ganache Custard (Ganache Cream)

To fill pralines and dessert fillings.

Chocolate Spread (Spreadable Chocolate Cream)

Exquisite chocolate and hazelnut cream, to be used on cookies or on its own.



Maestro works alongside the machines in your parlour,

to transform your exclusive pasteurized and mature mixes into excellent artisan gelato. Besides getting all the ice cream you could dream of, Maestro gives you all the pastries you desire, **without taking away space in your parlour.**



Production Data

		Maestro★		Maestro★★		Maestro★★★	
		Quantity per cycle		Quantity per cycle		Quantity per cycle	
		Min	Max	Min	Max	Min	Max
Mix added	kg	1,5*	5,0	2,5*	7,5	3,0*	10,5
Gelato made	L	2,0	7,0	3,5	10,0	4,0	15,0
Granitas	kg	2,0	4,0	3,5	6,5	5,0	10,0
Toppings	kg	3,0	6,0	4,5	9,0	6,0	10,0
Creams	kg	3,0	6,0	4,5	9,0	6,0	12,5
Chocolate tempering	kg	2,5	5,0	5,0	10,0	7,5	12,5
Yogurt	kg	2,5	6,0	3,0	10,0	5,0	12,0

Production varies according to the raw materials used
*Quantity is based on the "Excellent" cycle



The **freezing cylinder** and steel front is one monolithic piece, for utmost hygiene and hardwearing strength.

The extra deep **steel door** with a very wide exit hatch allows quick removal of all the products.

Teorema Ready; Maestro is ready to install the new Carpigiani system for remote technical diagnostics and interventions via the WEB.

Technical Data

Beater:	3 speeds		
Aliment. elettrica:	400 Volt	50 Hz	3Ph
Rated Power:	Maestro★ 3,8 kw	Maestro★★ 5,0 kw	Maestro★★★ 7,2 kw
Condenser:	Water, Air available upon surcharge Maestro★★★ (water only)		
Dimensions at the base cm:	L.50	D.65	H.140
Weight:	Maestro★ 240 kg	Maestro★★ 280 kg	Maestro★★★ 320 kg

Dealer

Carpigiani
helps you smile!

