



Technology making your  
job easier



# Age XPL

## Electronic Maturation Tanks for Ice Cream Mixes



After pasteurization, the mix is transferred to the Ageing tanks, the Age XPL, which will store and mature the ice cream mixes at 4°C, protected against bacterial contamination.

The dry refrigeration system guarantees durability and efficiency. The beaters have been sized to move the whole mix either in a continuing cycle or at intervals.

### Age 60 XPL

Ageing tank for the medium sized ice cream manufacturer, which means a larger stock of mix.

### Age 60+60 XPL

Ageing tank with two hoppers for even greater storage and more types of mix. The two hoppers have separate refrigeration to allow independent use.

### Technical features

MODEL	Hopper capacity		Electric power*			Installed power kW	Condenser	Dimensions at the base cm			Net weight
	Min. litres	Max. litres	Volt	Hz	Ph			Width.	Depth.	Height.	Kg
Age 60 XPL	20	60	230	50/60	1	1,1	Air	39	85	103	100
Age 60+60 XPL	2x20	2x60	230	50	1	1,7	Air	70	85	103	187

\*Other voltages and cycles are available at extra cost.  
Performance refers to an ambient temperature of 25°C

Age XPL maturation tanks are made by Carpigiani, which has a UNI EN ISO 9001 and SA 8000 certified Quality System.

Dealer

Carpigiani  
helps you smile!



Via Emilia, 45 - 40011 Anzola dell'Emilia BOLOGNA, Italy Tel. +39 051 6505111 [carpigiani.com](http://carpigiani.com)

