



Multiple Choice

2.0



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

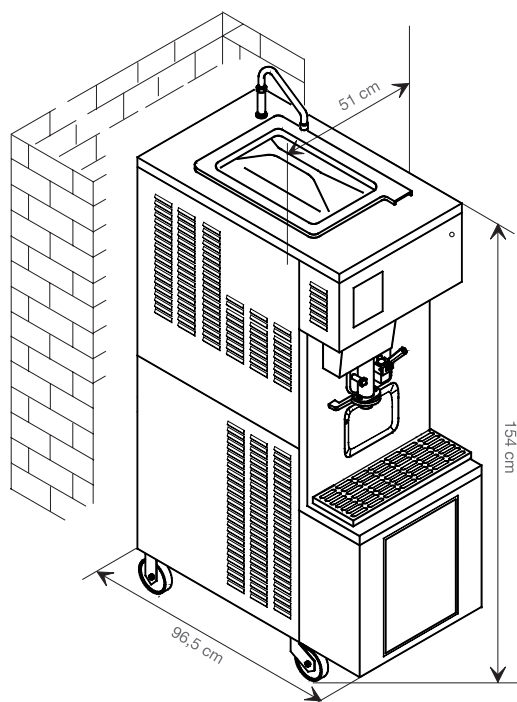
- traditional soft ice cream and 3 different types of variegato
- 4 different flavors of milk shake

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

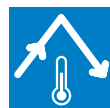
It takes only half a square meter to generate a terrific new business opportunity with traditional and new frozen dessert specialties.

The return on investment is very fast. The machine is equipped with the self-pasteurizing technology that guarantees maximum hygiene and reduces labor.





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	Cooling System	Refrigerant	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

Charatteristics

Production of traditional soft ice cream, milk shake and variegato

Stainless steel pressurized gear pump

Variable overrun setting (from 40 to 80%)

Electronic consistency control

Interactive control panel

Pressurized syrups system with 3 flavors

Automatic cleaning day count down

Mix level indicator and mix temperature indicator