

# Carpigiani electronic batch freezer for homemade ice-cream



LABOTRONIC RTX

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The LABOTRONIC RTX is the *third generation* of CARPIGIANI electronic batch freezers incorporating all of Carpigiani's expert knowledge. Carpigiani provides the ice-cream maker an even more flexible machine to meet all his professional needs.

The LABOTRONIC RTX transforms, meeting the needs of each ice-cream maker, all types of mix into ice-cream. This robust and reliable Carpigiani batch freezer is now even more:

- *innovative*, because it produces an excellent soft and creamy ice-cream, as well as a more compact and drier ice-cream in a shorter cycle
- *flexible*, because its production minimum has been significantly reduced
- *versatile*, because it produces ice-cream, fruit cream (cremolata di frutta) and Sicilian slush
- *Efficient*, because the H.O.D. optimises the freezing process for every kind of mix
- *Evolved*, because the RTX allows long distance technical diagnosis



Labotronic 10 30 RTX  
Labotronic 15 45 RTX

Labotronic 20 60 RTX  
Labotronic 30 100 RTX

MODEL	ICE-CREAM								Cremo- lata	Optional sicilian slush	Beater motor speed n°	Electric power			Installed power	Conden- ser**	Dimensions cm			Net weight				
	Quantity per batch				Quantity per hour							Quantity per cycle kg	Quantity per cycle kg	Volt			Hz	Ph	kW		at the base		height	Kg
	Mix used kg		Ice-cream produced litres		Mix used kg		Ice-cream produced litres														width	depth		
	Min	Max	Min	Max	Min	Max	Min	Max																
Labotronic 10 30 RTX	1,5	5	2	7	10	30	12	42	4	4	2	400	50	3	3,2	Water	50	65	140	230				
Labotronic 15 45 RTX	2,5	7,5	3,5	10,5	15	45	21	63	6,5	6,5	2	400	50	3	5,2	Water	50	65	140	270				
Labotronic 20 60 RTX	3	10,5	4	15	20	60	28	90	9	-	2	400	50	3	6	Water	60	85	140	370				
Labotronic 30 100 RTX	5	16,5	7	23	30	100	42	138	12	-	2	400	50	3	9	Water	60	85	140	415				

\* Different electric specifications upon request and with price surcharge. - \*\* Also available air-cooled at an additional cost. - The hourly output may vary depending on the mix used.

The LABOTRONIC RTX is a CARPIGIANI product in compliance with the UNI-EN-ISO 9001:2000 Quality System Certificate.

# Technical Evolution

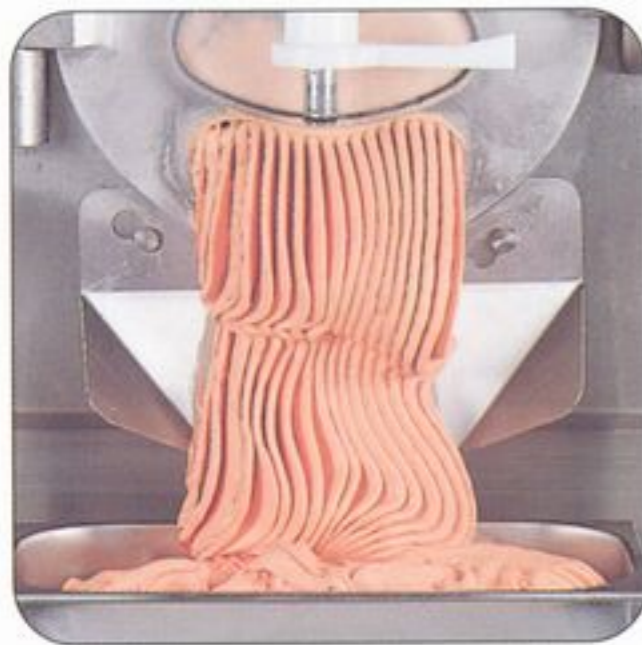


## MONOLITHIC CYLINDER

The cylinder of the batch freezer and the front panel are now made from a single monolithic piece of steel to ensure maximum cleanness and hygiene.

## P.O.M. AGITATOR

Without a central shaft and with cold resistant blades for the complete expulsion of the ice-cream. Stiff but light, it has new self regulating leaf spring dasher blades to guarantee the constant cleaning and high output of the cylinder.

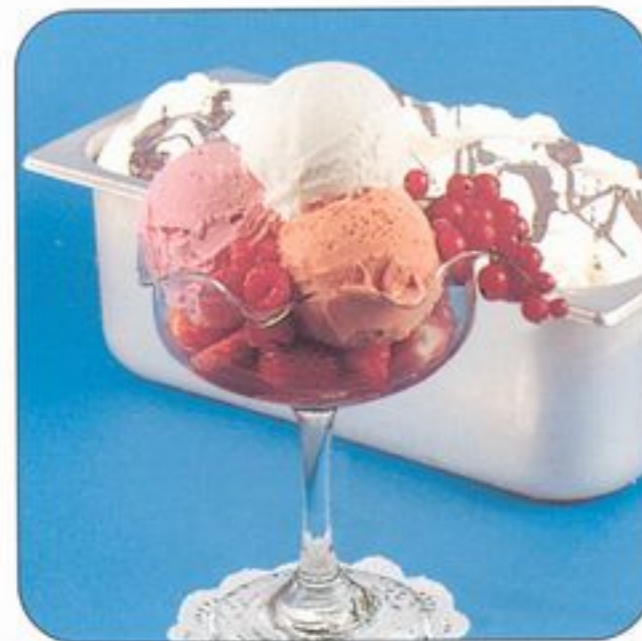


## ICE-CREAM DISPENSING OPENING

The new stainless steel cylinder door has a bigger opening from which the ice-cream can be extracted faster with less mechanical stress.

## PERSONALIZED H.O.D.

The final consistency of the ice-cream can always be modified according to personal needs, even during the freezing process. The H.O.D. will work automatically with the new imposed parameters.



## EXCELLENT ICE-CREAM

The EC production program creates an ice-cream with excellent characteristics, soft and creamy, ideal for extended display in your cabinet. This is in line with the more traditional presentation of this frozen dessert.

## SPEEDY ICE-CREAM

The SP program speeds up the production cycle. The ice-cream becomes compact and dry, ready to be placed in the rapid freezer according to the new production trends.



## CREMOLATA DI FRUTTA (FRUIT CREAM)

The CF program alternates production and breaks so that the delicious fruit cream is crystallised in a perfectly homogenous manner.

## SICILIAN SLUSH

The GS program on the 1030 G and 1545 G models makes the AGITATOR turn at a low speed producing perfect coffee or fresh fruit slush without developing a white emulsion.



# Functional Evolution



## AFTER COOLING CYCLE

Particularly useful for higher production capacity models. During the extraction of the ice-cream it is possible to reactivate the refrigeration system to continue freezing. This keeps the ice-cream at a perfect consistency, even the last batch.

## MAT FOR RECTANGULAR CONTAINERS

The hard rubber mat on the shelf holds the common 36x16cm containers. It therefore enables the operator to have one hand free for mixing and enriching the ice-cream while it is extracted from the batch freezer.



## MAT FOR LARGE RECTANGULAR CONTAINERS

The same mat as above can also be used for the new, bigger, 36x25cm containers, preferred by the new ice-cream exhibition trends.

## MAT FOR CYLINDRICAL CONTAINER

The same mat as above, also has a round seat made for the traditional cylindrical containers, which are still used in some refrigerated holding cabinets.



## CLEANING

The machine comes with a practical built in water hose to clean the machine. It also has an independent water connection for a hot water supply allowing for easier and faster cleaning.

## ICE-CREAM EXTRACTION SLIDE

A device, which is always in direct contact with the product and can be dismantled in order to make cleaning easier.



## RTX

The LABOTRONIC RTX can receive and send data to the customer service centre for technical diagnosis and long distance interventions via modem.

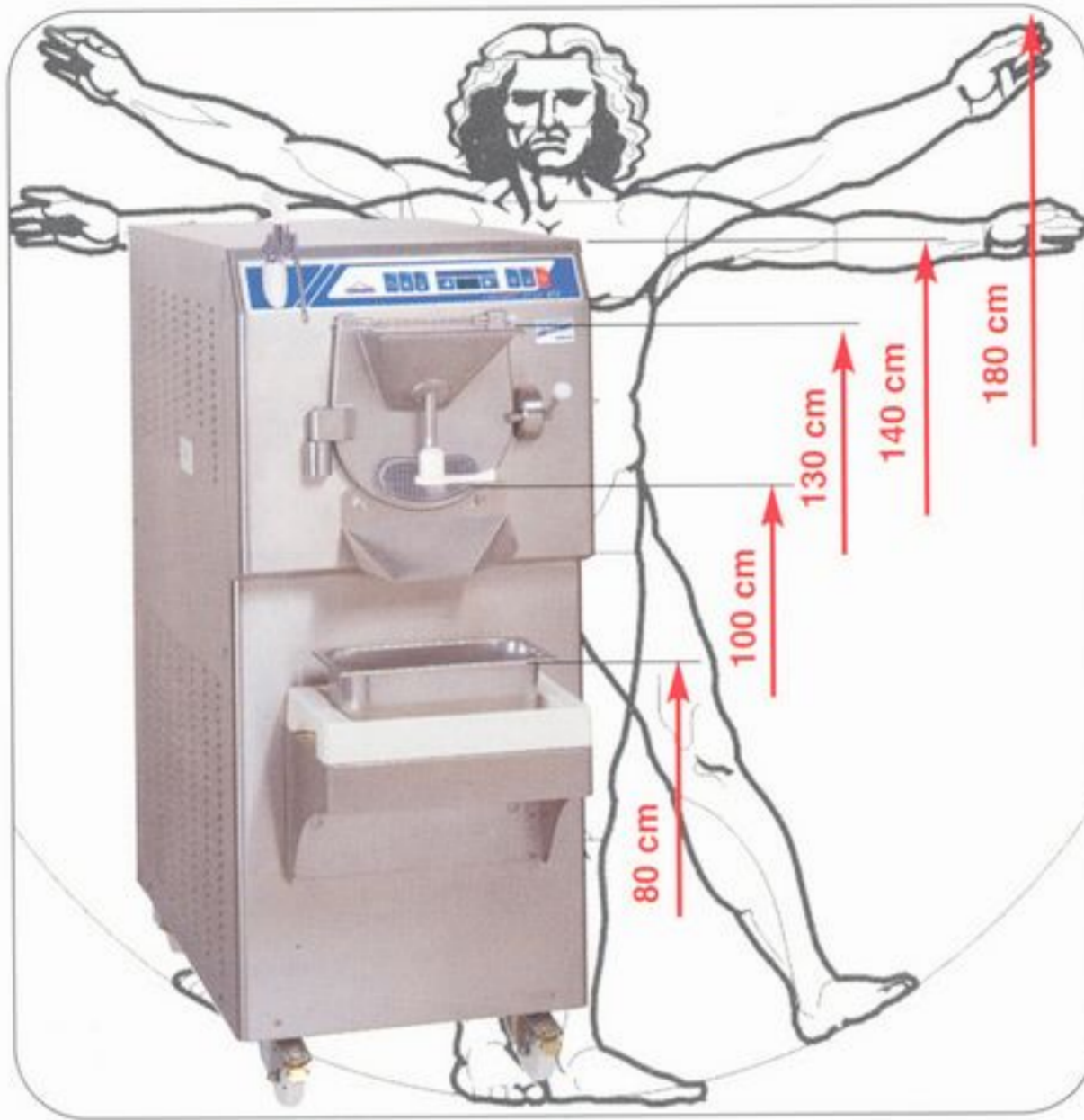
## DESIGN

The new round design favours a more ergonomic approach for the operator as well as improving accident prevention. The machine has an easy to understand control panel.



# The Characteristics

Many characteristics concerning design, structure and function distinguish the LABOTRONIC RTX from other batch freezers making it *exclusive*.



## ERGONOMICS

The LABOTRONIC RTX is an ergonomic machine, friend of the ice-cream maker, designed and built not to make one tired. The hopper at the front where the mix is added and the dispenser positioned high allow the operator to work in an upright position. The control panel is right in front of the operator, inclined towards his eyes and therefore easy to read and use. The built in water hose can be connected independently to a hot water supply, which allows an easier and simpler cleaning.

## HARD-O-DYNAMIC (H.O.D.) PATENTED

The new, *patented*, Carpigiani processor facilitates the work of the ice-cream maker. It controls and handles all phases of the production process from the start to the final, **perfect consistency** of the ice-cream in an intelligent and **dynamic** way.

The LABOTRONIC RTX automatically produces, using any quantity and type of mix, the best ice-cream desired - dry and never heavy, soft and never pressed - reducing the interventions of the operator to a minimum.

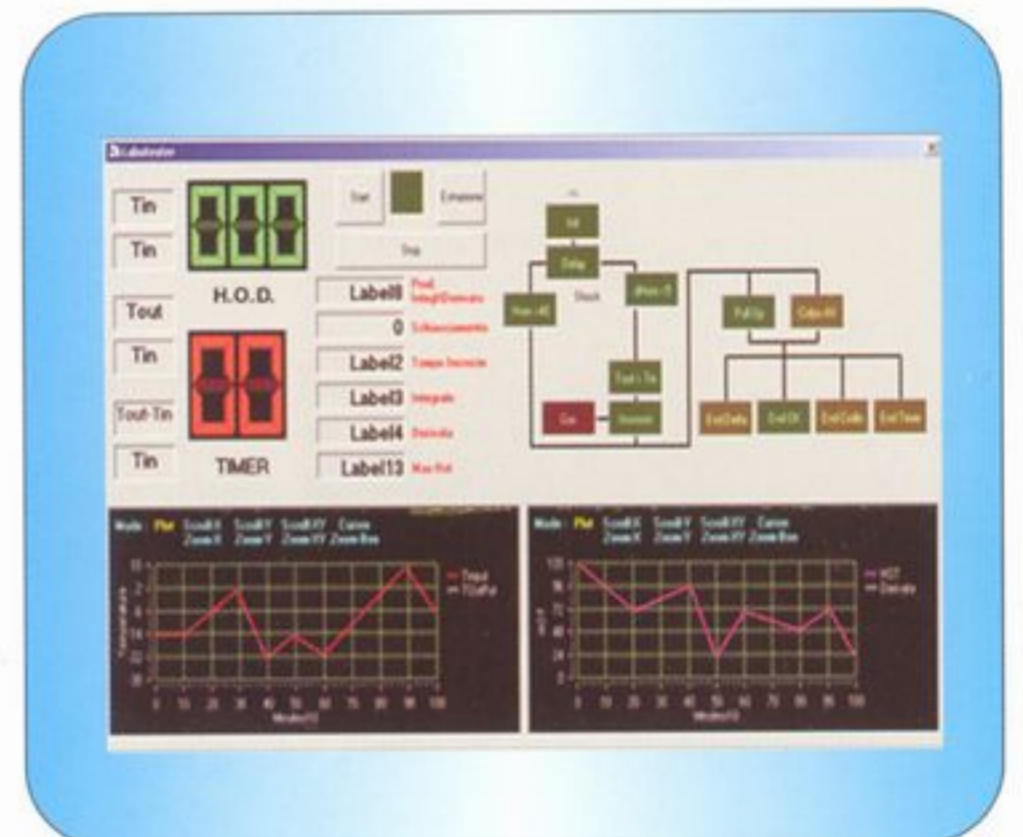
By pressing a single button, the one with the symbol of the ice-cream cone, and choosing the desired

**consistency**, the H.O.D. starts the production process. It constantly controls the development of the ice-cream and its density. It systematically analyses all electrical parameters and thermal changes of the machine. It evaluates the times of the modification of the mix from a liquid to a solid state and the performance of the freezer during the production.

All these parameters are, however, different for every  
– quantity of mix used, i.e. minimum, medium and maximum load of the cylinder  
– type of mix used, i.e. a rich cream ice-cream or a delicate fruit sorbet

– quality of the ice-cream chosen, i.e. the end product is as desired

The H.O.D. continuously analyzes all of the aforementioned variables and constantly optimizes the production cycle by **dynamically** modulating the temperature. With this new **patented** technology, the LABOTRONIC RTX always produce ice-cream with a **perfect consistency**, with both rich and delicate mixes, with full production loads as well as with loads reduced to one third of capacity. They are, therefore, the only batch freezers that adapt themselves to every ice-cream maker, to all his particular and personal mixes as well as to all his production needs during both the high and low season.



## THE LED BAR

During the freezing cycle the ice-cream maker can easily follow the production process, even from a distance.

As the mix gets denser and is transformed into ice-cream, the LED BAR will progressively light up thus letting the ice-cream maker know that the production cycle is coming to an end.

Once the product is ready the machine gives an acoustic and visual alarm. It is not necessary to extract the ice-cream immediately, as the Hard-o-Dynamic automatically reactivates the LABOTRONIC RTX in order to maintain the consistency of the product inside the machine.



## STRUCTURAL CHARACTERISTICS

Ergonomic control panel with low volt power supply. Buttons with immediately recognisable icons. Direct expansion cylinder. Stainless steel cylinder door conforming to accident prevention regulations. Quick functioning dispensing opening. Water-cooled machines are standard but air-cooled machines are available for an additional charge. Electrical, refrigeration and soundproofing systems in conformity with international standards. High resistance steel frame treated with anti-corrosion resins. Machine body in satin finished stainless steel.

## CARPIGIANI machines for the production of homemade ice-cream conform to HACCP standards

All CARPIGIANI machines are designed and built in complete respect of international health and safety standards. It is therefore easier for the professional ice-cream maker to adopt correct control and surveying procedures at the critical points of the homemade ice-cream production (Hazard Analysis and Critical Control Point).

The pasteurisation/ageing and batch freezer data are always memorised and can be transferred to spread sheets.

It is possible to connect the machines to a computer and print the important production data. A special printer (optional) can be connected directly to the machine should a computer not be available. The data can also be sent via modem.



Pastomaster RTX

Agemaster RTX

Labotronic RTX

**CARPIGIANI**  
tecnologia per un mondo più dolce

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