



Control panel

Positive blast freezing for pastry products (+03°C).

Negative blast freezing for gelato products (-18°C).

Negative blast freezing for gelato on stick products (-35°C).

Probe

To read product core temperature; heatable for perfect removal after freezing.

Evaporator

With hinged stainless steel deflector, for perfect cleaning and inspection of all parts.

Technical features

Complete mold capacity	n. 2
Each mold	n. 24 Stick of 53 cc.
Production cycle	48 Sticks
Production time	25 min
Pan capacity 36x16x12	n. 6
Shelves 40x60	n. 2
Hourly output	kg 15
Air temperature	°C -35 / -40
Product temperature	°C +3 / -18
Power supply	Volt 230 / Hz 50 / Ph 1
Rated power	kW 1,4
Condenser	Air
Dimensions W x D x H	cm. 79 x 70 x 85
Weight	kg 130



* Production can vary depending on the mix used and the working conditions. Data has been collected at an ambient temperature of 25°C. The features are indicative.

Carpigiani can make changes without giving notice.

Fantastick is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001 and SA 8000.

Dealer

The creativity of a Gelato and Sorbet on Stick. And much more...



Carpigiani helps you smile!



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FantaStick!

With Carpigiani's machine for creating gelato and sorbets on stick, the production becomes easy, quick and fantastic....

Easy: because the mold filling is done in an ergonomic position and in an already cold environment.

Quick: because the freezing is done quickly and with the power of blast freezing temperatures.

Fantastic: because the microcrystals maintain the cellular structure intact guaranteeing perfect preservation in time.



Gelato Stick

For these gelato we use the classic gelato base mix, produced with the Pastomaster RTL, and the pastes for the different flavours.

The mix is pressurized with air, using the Miniwip G, machine with gear pumps (patent Carpigiani) but without the texturizer. This allows you, through the machines' pump, to obtain the overrun of artisan gelato in the milk based stick gelatos.



Sorbet Sticks

For these sorbets we use the best fruit, either fresh or frozen, in high percentage (60%) to obtain top quality products.

To produce the sorbet sticks with these large amounts of fruit, we need to emulsify the entire mix in the Turbomix, which is ideal for chopping fruit.

The passage through the emulsifier, that rotates at 12,000 rpm, breaks up the fibrous ingredients in the mix and the integral dispersion of the flavor and sugars. This ensures a better fragrance and a creamier, fruity flavour.



FantaStick is also a very effective blast freezer, to be used in ice cream parlours but also to obtain these advantages:

Display counter

The product hardens just on the surface and it stabilizes the height protecting it from thermal shock when it is put into the display counter.

Keeping the product in the Freezer

With the freezing process at -18°C, monitored by a product core probe, the product stored in the freezer, will keep perfectly.

Specialities

To expedite and organize the production of ice cream cakes, Bavarian cream, mousse, single-portion desserts, hard pieces, fruit-filled ice cream, etc. ...



1. Fill the molds with the mix, using a dosing funnel.



2. Insert the sticks in the "stick-tray".



3. Put the stick-tray into the molds.



4. Close the lid and program for 25 minutes.



5. Remove one mold at a time and dip in cold water for a few seconds.



FantaStick!