



Ergonomic Versatile Dynamic

A New Technology

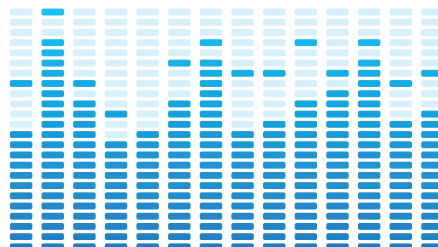


Carpigiani EVD is a breakthrough soft serve ice cream machine designed according to a new philosophy that takes into account **all the ergonomic, qualitative, and aesthetic needs** of professional operators looking for modern equipment.

EVD is a floor model with an innovative, revolutionary design: **the dispensing head moves** and can be set to the height that the operator finds most useful. In addition, the working space has been increased significantly to facilitate ease of operation.

EVD has tanks, pumps and cylinders with **independent motors and refrigerator circuits**, to optimize the production of different kinds of ice cream at the same time.

EVD has a low-noise refrigeration apparatus featuring an air-channelling system that guarantees **silent functioning**. The noise level achieved corresponds to somewhere between that of a home setting and a normal conversation.



55db

Ergonomic

Because it has been designed to provide optimal user satisfaction.
Our first consideration for all functions is the interaction between the user and the machine.

COMFORTABLE WORKING POSITION

The moveable dispensing head can be raised, lowered, and set in any position. This allows the operator to choose the best working position according to his/her height.



EASY TO FILL

The dispensing head can be lowered down to worktop level, to 130 cm. At this height it is very easy for the operator both to see what he/she is doing and to add mix to the hopper.



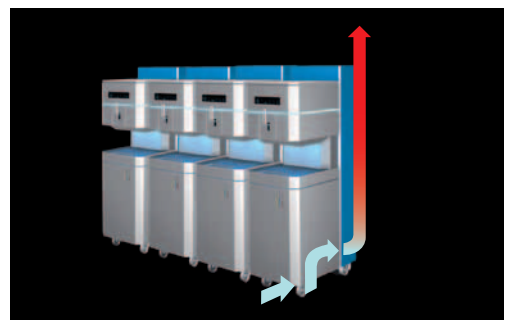
EASY TO CLEAN

Cleaning and disassembly of spigots, beaters and so on is easy since the lowered dispensing head makes all parts reachable and completely visible.



SPACE OPTIMIZATION

Air for cooling the refrigeration apparatus is drawn from under the machine and channelled to flow up and out. This means there are no installation limitations in areas open to the public, or in areas closed off by furnishings, or in the vicinity of other machines.




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Dynamic

Because soft serve production can be quickly adapted to meet consumer demand.

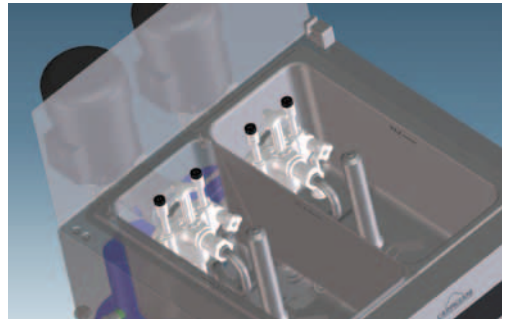
MIX BEATERS

Specially designed beaters continually churn the mix in refrigerated hoppers. This constant movement prevents stratification and guarantees the flow into the cylinders.



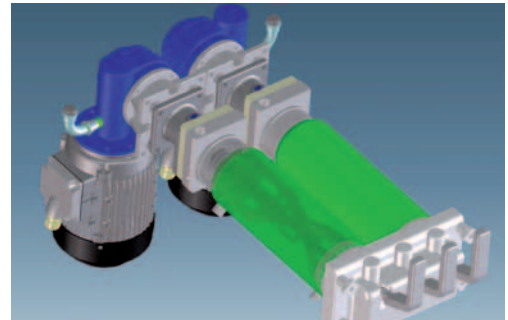
INDEPENDENT PUMPS

Each production cylinder is fed mix by a gear pump. Each pump has its own motor which is activated only when its corresponding cylinder shifts into production. This independence, found in two-cylinder EVD machines, increases both efficiency with different mixes and pump lifetime.



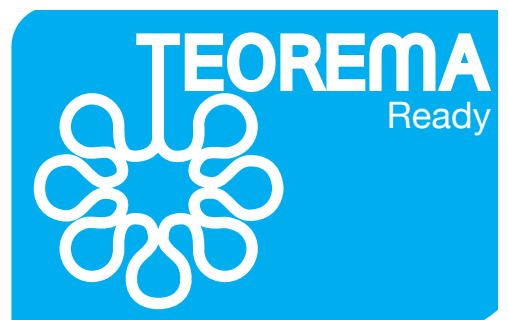
INDEPENDENT CYLINDERS

Each cylinder has an independent refrigeration system and each beater has its own motor. This independence, found in two-cylinder EVD machines, makes it possible to produce very different kinds of products, such as milk-based soft serve, fruit-based sorbets, or frozen yogurt.



REMOTE MONITORING

EVD machines can be connected through the internet to the TEOREMA remote monitoring and diagnostic system. This exclusive system designed by Carpigiani makes technical assistance easier.



Versatile



The EVD can be configured to satisfy diverse soft serve production methods. The user can therefore have the model that best suits his working needs.

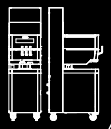


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STOP [Icons: lightning bolt, speech bubble] [LCD Display] [OK] [Icons: flame, flame, double arrows]





EVD. OPTIONS, TOOLS, AND SOLUTIONS FOR CREATING AND PRODUCING WITH THE UTMOST EASE.



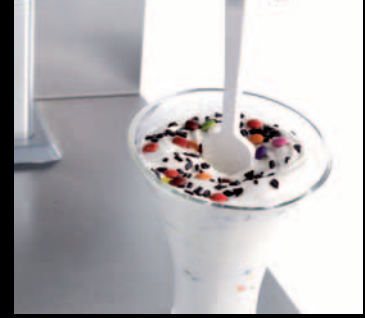
SINGLE AND DOUBLE FLAVOUR

Dispense single-flavour soft serve in triple-lever machines by lowering the lever on the right or on the left. The central lever dispenses two-flavour soft serve.



VARIEGATED SOFT SERVE

Select the flavour/colour you want for variegate, lower the spigot lever and soft serve is dispensed and swirled with syrup that flows up from the containers located in the cabinet.



SOFT SERVE SWIRL

After filling a cup with soft serve and adding sprinkles, smarties or chocolate shavings, everything is blended together with a mixer located near the spigot.



SOFT SERVE MONOPORTIONS AND ICE CREAM CAKES

Using the straight or star dispensers which can be easily screwed onto the spigots, you can rapidly fill cannoli, tarts, cookies, cups, and moulds. It is extremely easy to produce an attractive assortment of monoportion desserts and ice cream cakes.



Dry Filling

System that allows for mixing water and powdered product directly in the hopper.

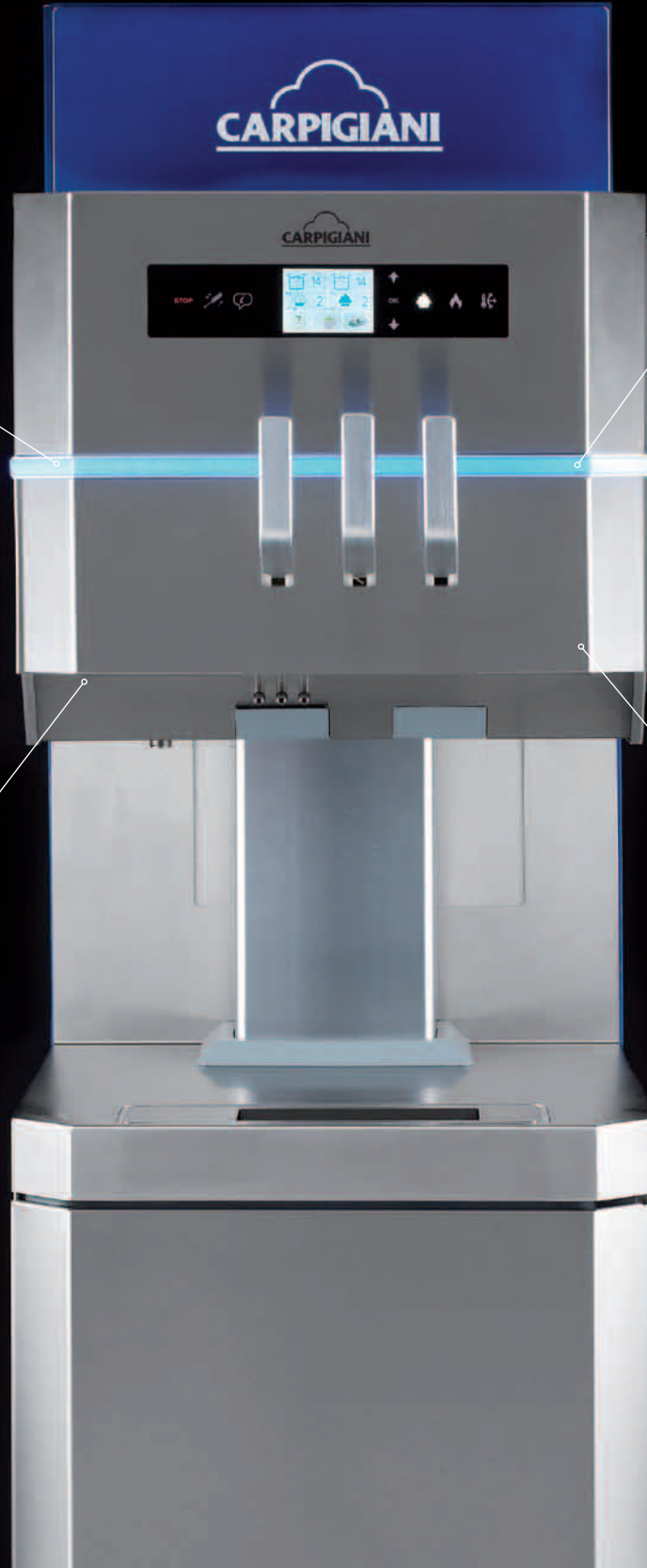
Empty Hopper Alarm

Illuminated alarm signals when there are only 0.2 litres of mix left in the hopper.



Gravity Feed

Production cylinders are fed by valves that automatically blend air and mix. Maximum 40% overrun. Single-piece beater in POM produces dry, compact ice cream.



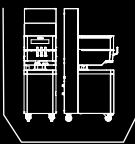
Self-Pasteurizing

Allows for the sanitization of the mix and all components in contact with the ice cream.



Pump Feed

Production cylinders are fed by gear pump that injects air into the mix. Maximum 80% overrun. Double helix steel beater with idler produces a soft, creamy ice cream.



Promotional Panel

Surface area reserved for customer personalisation such as promotional images and messages.

Touchpad

The control panel is on the front of the machine at eye level to allow speedy choice of programmes. Intuitive icons make the commands easy to use.



Illuminated LED

Illuminated LED surrounding the dispensing head to monitor machine status from a distance. Flashing LED: preparation phase. Fixed LED: ready for serving. It is possible to change LED color to coordinate with locale.



Protected Area

The dispensing head and blender are hidden behind panelling which can be removed when cleaning is required.

Soft Serve Dispenser

The flow adjustment is protected and separate from the levers. After dispensing, the levers automatically return to position and shut off the flow. Particularly important for machines used directly by customers.

Ice Cream Cake Work Area

Cake moulds can be easily filled in the roomy working space. Even complex silicone moulds can be filled quickly with outstanding quality results.

Convenient Worktop

The large worktop provides room for bowls, trays, toppings, and so on. No other areas are needed for these accessories, making work more efficient.

Cabinet

In the lower part of the machine there is a closed cabinet holding variegating syrup containers. Also convenient for storing spare bowls, cones, spoons, topping, napkins and so on.



Exclusive Accessories

To improve service, choose from exclusively designed cone dispensers and sprinkle cups that can be attached to the right or left of the EVD.



Dimensions	EVD1	EVD3
Width cm.	45	50
Depth cm.	86 Water	80 Water
	86 Air	86 Air
Height cm.	178	178

Air-condensed machines do not need extra installation space.
Version with gravity feed and syrups not available.

Configure EVD according to your needs

EVD 3	<input type="checkbox"/> Pump	<input type="checkbox"/> Gravity	Moving Head	Self-Pasteurising	Syrups	Monoportions		Dry Filling	<input type="checkbox"/> Air	<input type="checkbox"/> Water
EVD 1	<input type="checkbox"/> Pump	<input type="checkbox"/> Gravity	Moving Head	Self-Pasteurising	Syrups	Monoportions	Mixer	Dry Filling	<input type="checkbox"/> Air	<input type="checkbox"/> Water

Model	Levers	Flavours	Production Kg / hour	Cones 75g / hour	Hopper Capacity (lt)	Volts	Hz	Ph	kW	Cooling	Weight Kg
EVD 3	3	2+1	50	670	13	400	50	3	5,5	Air	320
EVD 1	1	1	40	530	13	400	50	3	3	Air	245

Dealer

Carpigiani
helps you smile!



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