

# CARPIGIANI

## UF-820E

### Double Flavor Twist Floor Model



### **The Highest Volume Soft Serve Machine in North America!**

The Carpigiani UF-820E is designed to meet the highest production demands, outperforming all other machines including earlier UF-820 models. State-of-the-art technology makes this soft serve freezer simple and efficient to operate, giving it great flexibility. Designed to prevent many operational errors, the built-in memory provides pinpoint diagnosis.

#### **Features Include:**

- Separate touchpad controls for each cylinder let you make combination twists of differing products
- Patented mix injection system produces unmatched quality and consistency
- Unique freezing cylinder optimizes refrigeration efficiency
- Standby / energy conservation mode reduces cost of operation during idle periods
- Low mix light with audible signal
- Self-monitoring system minimizes costly errors
- Built-in memory stores information to facilitate repairs

# CARPIGIANI

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Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.

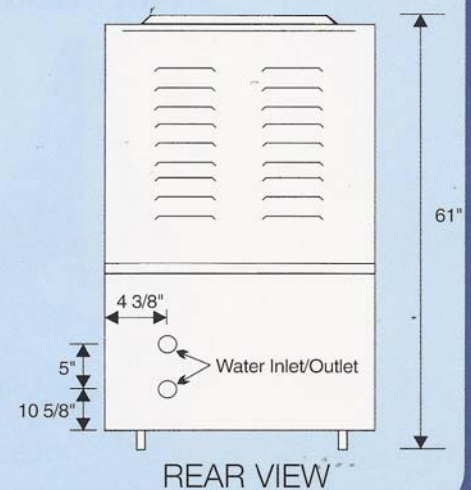
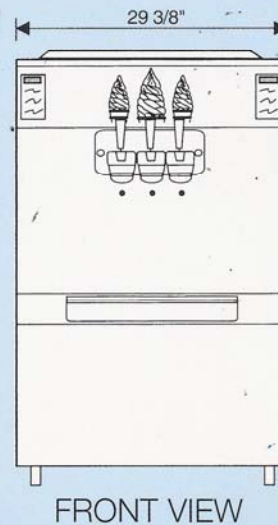
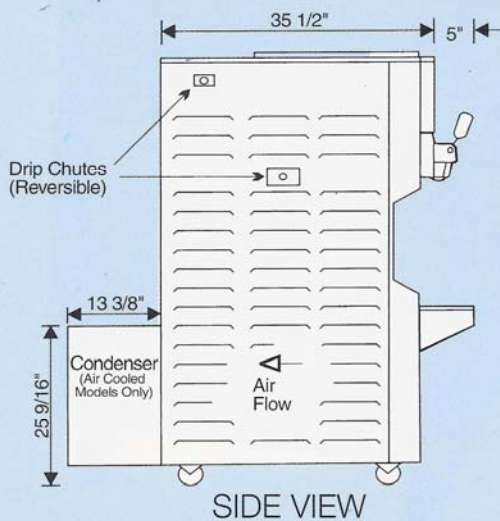
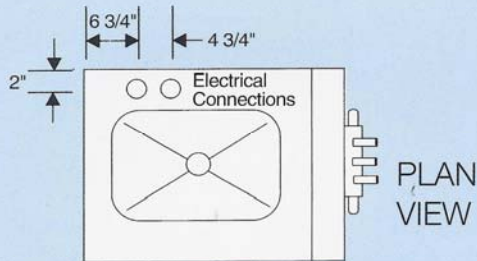
Find out more at [www.frozendessertuniversity.com](http://www.frozendessertuniversity.com)

# SPECIFICATIONS

## MODEL UF-820E



Two flavor "twist" floor model for the highest volume requirements. Pump only.



### Model UF-820E Description:

Overrun Range \_\_\_\_\_ Up to 80%  
 Mix Tank Capacity \_\_\_\_\_ 40 qts. each  
 Mix Tank Refrigeration Control \_\_\_\_\_ Electronic  
 Cylinder Refrigeration Control \_\_\_\_\_ Hard-O-Tronic  
 Cylinder Type \_\_\_\_\_ Helicoidal Path  
 Beater Construction \_\_\_\_\_ Stainless Steel  
 Beater Drive Motors \_\_\_\_\_ Two 2 H.P.  
 Compressor Motors \_\_\_\_\_ Two High output 3 H.P.  
 Water Connections (water cooled only) \_\_\_\_\_ 1/2" M.P.T.  
 Condenser Cooling \_\_\_\_\_ Water (Air Optional)  
 Refrigerant Type \_\_\_\_\_ R-404A  
 Frame Type \_\_\_\_\_ Floor Model  
 Frame Construction \_\_\_\_\_ Welded Steel  
 Outer Panels \_\_\_\_\_ Stainless Steel  
 Width \_\_\_\_\_ 29.4 inches (747 mm)  
 Depth \_\_\_\_\_ 40.5 inches (1029 mm)\*  
 Height (w/o legs or casters) \_\_\_\_\_ 56 inches (1422 mm)

\* Water Cooled

Caster (swivel type) Height \_\_\_\_\_ 5 inches (127 mm)  
 Net Weight (w/o accessories) \_\_\_\_\_ 970 lbs. (441 kg)  
 Gross Weight (w/o accessories) \_\_\_\_\_ 1050 lbs. (447 kg)

### Electrical Requirements (Copeland)

Single Phase, 60 Hz \_\_\_\_\_ 208 - 230 V  
 Max Breaker / Fuse size \_\_\_\_\_ 40 Amps  
 Running Amps \_\_\_\_\_ 30 Amps (Water Cooled)  
 Three Phase, 60 Hz \_\_\_\_\_ 208 - 230 V  
 Max Breaker / Fuse size \_\_\_\_\_ 30 Amps  
 Running Amps \_\_\_\_\_ 26 Amps (Water Cooled)  
 Number of Feeders \_\_\_\_\_ 2

### Optional Accessories

- Mix Tank Wash Kit
- Adjustable legs

Carpigiani-USA manufactures a complete line of frozen dessert production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Granita Machines, Whipped Topping Dispensers, Frozen Custard Freezers, Specialty and Mix Processing Equipment, Display Cabinets...

**Something for everyone!**

### Distributed by:

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