



Artisan-made ice cream,
just as you like it.
And much, much more...



Labotronic RTL

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Different types of batch freezing for the Perfect Ice Cream.

Labotronic RTL machines are the latest, most complete electronic batch freezers; they are able to make the work of all artisan ice cream makers much easier, because they offer different types of batch freezing to satisfy different requirements, which can change according to season, to the amount of ice cream to be produced or to specific needs.



One key for
a wealth
of different
programmes.



Gelato Excellent

This is a well-constructed ice cream, easy to serve with a spatula and soft and creamy. Perfect for lengthy display in a showcase. This programme is particularly flexible and can even be used to make very small amounts.



Gelato Speed

The production cycle is faster and the ice cream itself is perfect, with a good consistency and dry, as well as ready for blast freezing, if necessary. This programme is ideal at the height of the season, when production capacity is at a maximum.

Cold control.
The best way
to get the ice cream
you want.



Hard-O-Dynamic®

H.O.D., Dynamic Control of Ice Cream Consistency.

Once the preferred batch freeze cycle has been started (Excellent, Speed, Hard, etc...) and the final consistency has been chosen for the ice cream, our exclusive, patented H.O.D. system controls and automatically manages all heat exchanges, with dynamic modulation for hot and cold gas for all of the following possible combinations:

1. **amount of mix**, i.e. minimum, medium or maximum load.
2. **type of mix**, i.e. a rich dairy ice cream or a delicate fruit sorbet.
3. **ice cream quality**, i.e. the end product required.

With Hard-O-Dynamic®, there is no change in the time, temperature or beater speed for each different ice cream, but the amount of cold needed is varied as necessary.

LCD Display

During dynamic batch freezing, the display will read:

1. the name of the selected programme
2. the actual consistency, which changes as the mix thickens
3. a bar chart, which increases along with the consistency of the ice cream
4. the final consistency, which can be easily changed throughout the cycle.



Post Cooling

This is a very useful feature on the larger models and serves to re-activate cooling while the ice cream is being extracted, which helps to maintain consistency, even for the ice cream that leaves the machine last.



Monolithic Cylinder

The batch freezer cylinder and the front panel are a monolithic piece for maximum cleanliness and hygiene.



POM Beater

No central shaft and paddles that cannot be penetrated by cold for total ice cream removal; this light, rigid part has self-regulating scrapers to keep the cylinder perfectly clean and maximize performance.

Defrost.
For perfect
operation,
even after an
unexpected
stoppage.



“Intelligent” Hot Gas

The new-generation RTL machines have raised their quality standards in terms of production and reliability, throughout the ice cream production stages.

Labotronic RTL is a tireless machine that is safe to use. In fact, even when there is no power to the machine or an accidental stoppage, the machine starts an automatic DEFROST process to allow production to be started up again quickly, while allowing the ice cream to be extracted.

LCD Display

When the dedicated button is pressed, it is possible to choose the following from the display:

1. traditional washing
2. washing with Defrost, faster
3. Defrost



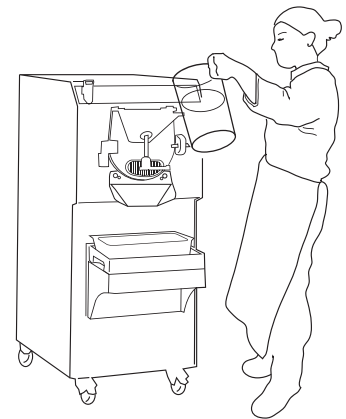
Ice Cream Chute

This can be taken off for easy cleaning and the removal of all ice cream residues by an attachment that is kept in direct contact with the product.



Tub Holder

The shelf cover is also shaped to hold 36x16 tubs, 36x25 large tubs and the traditional cylindrical containers in place to allow operators to variegate and add to the ice cream as it leaves the batch freezer.



Ergonomics

Labotronic RTL batch freezers are easy to use and have been studied to adapt to the needs of the user. In fact, the process of placing the mix in the hopper and also of removing it, are always carried out standing up straight and the controls are the same intuitive ones used on all Labotronic machines.



Gelato Hard

The ice cream is more compact, thicker and more stable; it is ideal for those who prefer to use a scoop to serve gelato in balls; it is also perfect for immediate ice cream display in a showcase, when there is not enough time for blast freezing.



Gelato Simply

With this programme, the operator uses one of the three specific cycles to simplify production; this way even relatively inexperienced staff can use it, since the batch freezer will produce the ice cream following the correct settings, entered previously:

- 1 Cream Gelato (Dairy Gelato)
- 2 Fruit Gelato
- 3 Fruit Ice (Fruit Sorbet)



Fruit Cremolata

This programme crystallizes the delicious fruit cream evenly and perfectly, turning water, fruit and sugar into a fresh, flavoursome and thirst-quenching slush with a characteristic flavour.



Carpigiani Systems for Artisan Ice Cream to HACCP Standards



All Carpigiani machines are designed and built to comply fully with the international laws regulating safety and hygiene. Therefore, it is easier for the professional Ice Cream Maker to use the correct procedures when it comes to checking and overseeing the critical points in the production of artisan-made ice cream (Hazard Analysis and Critical Control Point). In fact, pasteurization/storage data on the Pastomaster RTL and the batch freezing details on the Labotronic RTL are always stored to the machines' memory and can also be downloaded. If the machines have an active "Teorema", the data can be downloaded from the internet or if not, by using the dedicated Easyloader program and your own computer, which can be connected to the machine.

Technical Features

MODEL	Gelato								Cremolata	Motor speed for beater no.	Electric power*			Rated power	Condenser **	Dimensions (cm)			Net weight		
	Amount per freeze				Hourly amount						Amount per cycle (kg)	Volt	Hz			Ph	kW	at the base		Height H	
	Mix added (kg)		Ice cream produced (litres)		Mix added (kg)		Ice cream produced (litres)											Width. W			Depth. D
	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.													
Labotronic 10 30 RTL	1,5	5	2	7	10	30	12	42	4	2	400	50	3	3,8	Water	50	65	140	230		
Labotronic 15 45 RTL	2,5	7,5	3,5	10,5	15	45	21	63	6,5	2	400	50	3	5,2	Water	50	65	140	270		
Labotronic 20 60 RTL	3	10,5	4	15	20	60	28	90	9	2	400	50	3	7,2	Water	50	65	140	320		
Labotronic 20 60 RTL-A	3	10,5	4	15	20	60	28	90	9	2	400	50	3	7,2	Air	60	85	140	380		
Labotronic 30 100 RTL	5	16,5	7	23	30	100	42	138	12	2	400	50	3	10,8	Water	60	85	140	415		

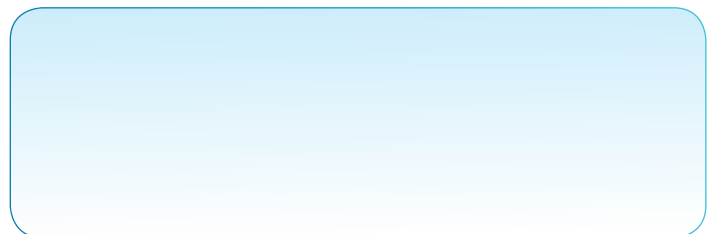
* Other voltages and cycles are available with additional charge. ** Air-cooled versions available with additional charge.

The amount per freeze and the hourly production rate vary according to the mixes used; the "Max." values refer to the classic Italian gelato that can be served with a spatula.

Production rates refer to an ambient temperature of 25°C and a water temperature of 20°C in the condenser.

The Labotronic RTL machines are made by Carpigiani according to a Certified Quality System UNI EN ISO 9001.

Dealer



Carpigiani helps you smile!



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