



# 243 G - P

EVO

Twin twist counter top machine to produce soft ice cream and frozen yogurt.  
**Flavour the Evolution**



Pump or gravity fed, with Carpigiani innovative EVO technology the machine guarantees versatility and flexibility

### **New EVO technology**

Innovative refrigeration system allows to obtain a perfect structure result even if the mixes in the two cylinders have different recipes

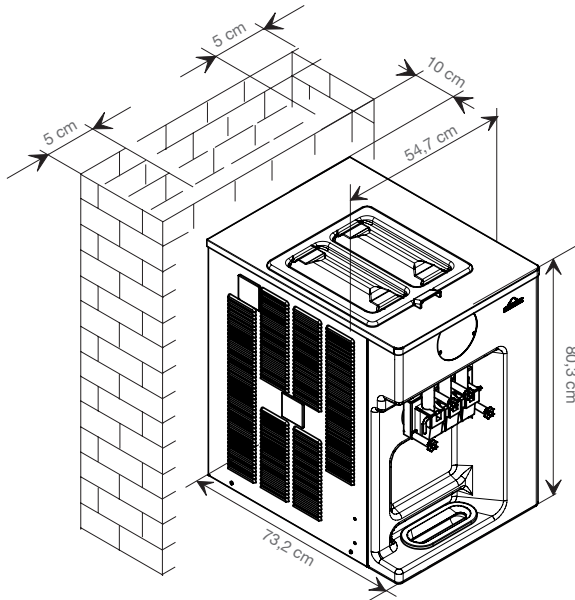
### **High versatility and flexibility**

Satisfy all customers tastes through the simultaneous production of both traditional soft ice cream and frozen yogurt

### **A cool look**

The machine can be adapted to all types of shop thanks to its new modern panel





## Optional configurations



### Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



### Only You

Customize your machine with your colours and logo

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity	Cylinder Capacity	Nominal Power	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
<b>243 EVO</b> P G	2 + 1	Pump Gravity	340 290	lt 8 + 8 12 + 12	lt 1,35	kW 2,7	A 10	400/50/3**	Air/Water	R404	kg 173

\* production capacity depends on the mix used and the room temperature

\*\* other voltages and cycles available upon request

## Features

Independent refrigeration system and new software

Stainless steel pressurized gear pumps (P model)

Gravity fed system (G model)

Interactive display

Stainless steel beaters (P model)

POM beaters (G model)

Adjustable ice cream flow

Direct expansion cooling cylinders

## Benefits

The innovative EVO technology allows to work with different products in the two cylinders

Ensure the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Control valves naturally add air to the mix producing a firm and dry ice cream having an overrun up to 40%

Communicates with the operator delivering instructions and data regarding machine performance

High efficiency beaters with double spirals and idler for a soft and creamy product

One piece POM beaters, easy to clean, for a firm and dry product. Ideal for frozen yogurt

Adjustable product flow to meet your specific dispensing speed and volume requirements

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving