

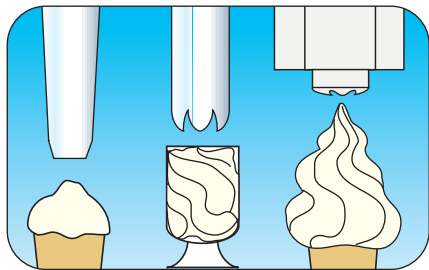
# 191/FP “Frozen Pastry”



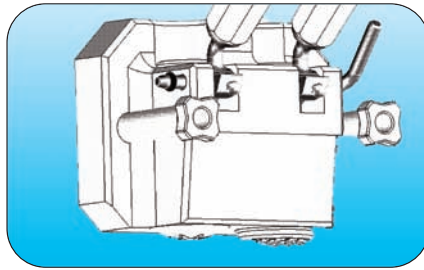
Frozen pastries and desserts, semifreddo, soft serve, ice-cream, sorbet, gelato and more

# 191/FP "Frozen Pastry"

The CARPIGIANI 191/FP is a counter-top machine for making frozen pastry desserts. It comes with a pump and two spigots with five different nozzles to easily and quickly produce delicious single portions and tasty desserts as well as classic ice cream, sorbet and gelato.



**Single Portion Spigot** Three interchangeable nozzles to quickly create single portions that will fit in wide or narrow cups and classic cones



**Spaghetti Ice Cream Spigot** Two nozzles for serving fun spaghetti ice cream and/or your typical soft-serve cups and cones



**Bowl of Spaghetti**



**Tartufi**



**Cones and Charlottes**



**Single Portions**



**Cannoli**



**Cups**



**Rocher**

191/FP	Tank capacity Quarts	Pump	Nozzles	Volt	Hz	Ph	Amps	Condenser	Dimensions at base			Net Weight lbs.	Gross Weight lbs.
									Width	Depth	Height		
Variable Portions	13	YES	FIVE	230	50/60	1	17 A	air or water	20"	26.5"	28"	242	286.5

The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative.



**Two Spigot Kit** complete with five nozzles. With these special spigots mounted on the Carpigiani 191/FP, you can produce frozen pastries, desserts, ice cream, sorbet, gelato cones and cups.

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