



# Pastomaster

## 60 RTX

The classic Carpigiani heat treatment equipment. Prepare base mixtures for Ice Cream, Gelato & Custard as well as prepare create gourmet specialties & syrups like pudding, chocolate syrup & more



**Performance and Quality** PASTOMASTER RTX machines mix, heat, age, and transfer frozen dessert mixes, keeping record of every step throughout each cycle. Create a uniform flavor profile in the entire liquid mix. It is capable of mixing up to 60 liters (16 gallons) of mix per cycle. 16 programs for base mixtures and syrups and other liquid pastry products. 6 Frozen Dessert mixture programs. 3 Syrup Programs: Chocolate, Fruit & Zabaione. 5 Gourmet programs: Invert Sugar, Cream Syrup, Pudding, Panna Cotta & Bavarian Cream. 2 Yogurt programs: Liquid Yogurt, Thick Yogurt. 9 Personalized Programs.



**Convenience** Simple easy to read control panel. Transparent lid can be opened during production process since pump is located below.



**Savings** Prepare your own base mixtures and syrups from your choice of ingredients.



**Safety** Internal temperature is shown on screen. Exchange Pump uniformly heats or cools mixture for homogenization without burning any of the mixture. Memory retention during temporary power black-out. Refrigerated extraction spigot for maximum hygiene, and an exchange pump for low homogenization. Ergonomic design includes rounded corners to avoid injury. Optional stainless-steel drip tray is available.



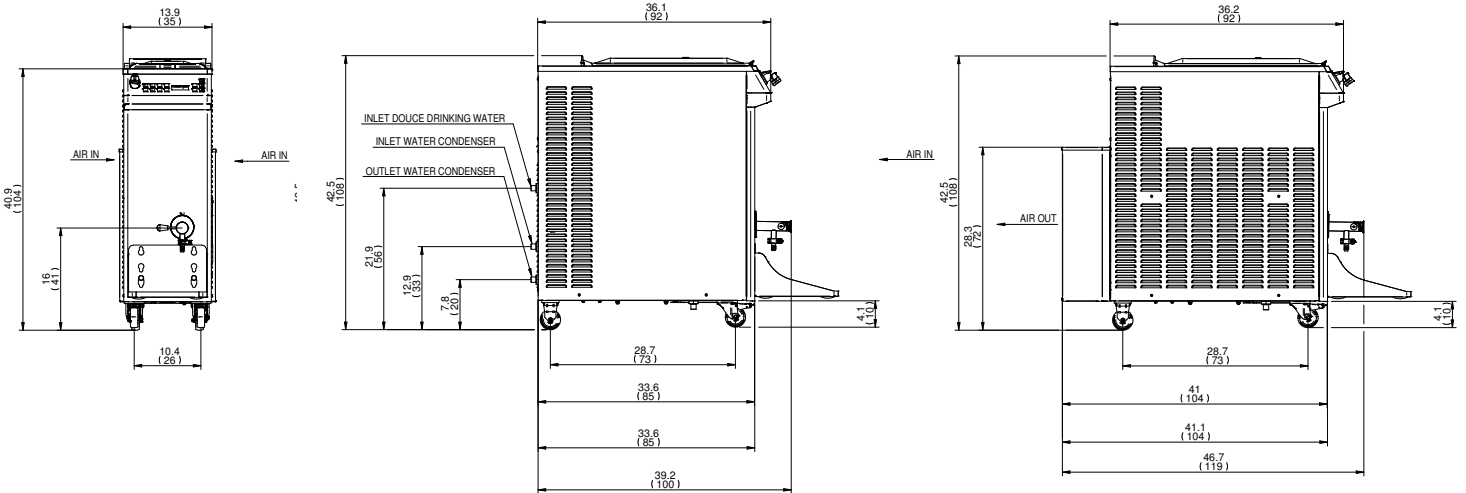
**Hygiene** Built-in faucet with flex hose makes cleaning fast and easy. Optional Transfer mix set is available, ideal for transferring mixture equipment quickly and sanitarly with tube.



\*request the kits from your distributor to maintain your machine hygienically clean.

[carpigiani.com/us](http://carpigiani.com/us)

# Pastomaster 60 RTX



## WATER AIR

Weights	WATER		AIR	
	lbs.	kgs.	lbs.	kgs.
Net	357	162	357	162
Crated	407	185	462	210
Volume	cu. ft.	cu. m.	cu. ft.	cu. m.
	23.7	0.67	22.96	0.65
Dimensions	in.	cm.	in.	cm.
	Width	13.9	35	15.2
Depth	47.6	121	54.1	137
Height	42.5	108	42.5	108
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
	208-230/60/3 Water	25A	22A	3P, 3W
208-230/60/3 Air	25A	22A	3P, 3W	

## Specifications

### Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

### Refrigeration System

R452A

### Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

### Air Cooled \*

Minimum clearance: 6" (15 cm) on both side panels and 24" (60 cm) from the rear panel for proper air circulation.

### Tank Capacity

63.4 quarts / 15.9 gallons (60 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data.

### Bidding Specs

Electrical Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_ Neutral  Yes  No Cooling  Air  Water

Options \_\_\_\_\_



738 Gallimore Dairy Road, Suite 113  
High Point, NC - 27265  
Toll free (800) 648 4389

Dealer



an Ali Group Company



The Spirit of Excellence