MISTER Art plus

The new technology that fills* your business with life

* **fillings** in cakes, stick treats and many other ideas.

CARPIGIANI

Mister Art:

The laboratory of ideas built on your creativity

The innovative Carpigiani machine that produces Gelato and other attractive gelato and pastry specialties.

Mister Art is a continuous artisanal Gelato production machine

In a single machine, Mister Art incorporates the typical gelato production area: mixture is pasteurized in the upper tank, gelato is frozen in the lower cylinder.

The artisanal mix is made with natural ingredients: milk, cream, sugar, fruit pulp, and so on. They are poured into the tank, following the instructions on the display.

The shape and speed of the beater mixes the ingredients, and pasteurization at 65°C sanitizes them. This mix passes through the patented Carpigiani pump into the freezing cylinder.

The machine produces continuously. Each time product is extracted, an equal amount of mix passes from the pasteurization tank into the cylinder, which, continuing to freeze, always has product ready.

Mister Art is **Gelato** Specialties

Produces the semi-dense “crystal” gelato to rapidly fill small molds for gelato on a stick, and large molds for gelato cakes.

Mister Art is **Pastry** Specialties

It produces frozen pastries, like gelato and semifreddo treats, and fresh pastry, like mousse and creams.

All in one **Recipe Book**

The 58 Mister Art recipes are published with minimum, medium, and maximum yields, and the display provides instructions for adding ingredients. *The recipes for semifreddo desserts can be made without eggs.

Gelato
Sorbets

Gelato pastry
Single-serving treats

Gelato on a stick
Sorbets on a stick
Gelato cakes

Semifreddos*
Mousse
Creams

A portion of gelato is dispensed by lowering the dispensing lever. At the same time, mix is fed into the freezing cylinder by the pressure pump, which increases its overrun for a creamy gelato that is warmer on the palate and rich with flavor.

Performance

Each specialty made by Mister Art has a precise process of heating/pasteurization, cooling/freezing to obtain perfect gelato and sorbets, cream and fruit crystal, gelato pastry, semifreddos, mouse, and creams.

Convenience

Terminals are connected to the door for filling: 2 for gelato pastry, 2 for fresh pastry, 1 hose with portioning pistol to rapidly fill molds with gelato crystal to make cakes and sticks.

Hygiene

Dispensing assembly made of insulated, anti-condensation material. Optional nocturnal pasteurization to sanitize all parts of the machine in contact with the gelato. Brush to clean the hose. Optional sprayer with spiral hose and quick attachment to wash the machine.

Savings

Reduced quantity of flavoring ingredients because overrun reduces the sense of coldness in the mouth, accenting flavors. **Less gelato by weight** to fill molds compared to traditional gelato because crystal has more volume. **Less time for serial production runs** because Mister Art is an “infinite pastry bag.”

Mister Art **Plus:**

The new technology that fills* your business with life.

* **fillings** in cakes, stick treats and many other ideas.

Mister Art Plus is two artisanal Gelato production machines in one

Mister Art is a double production machine because it has two side-by-side pasteurization tanks, two motors, and two independent freezing cylinders. This way it can produce separately but at the same time two mixes that are very different from each other.

A highly flexible, versatile, three-lever machine with which operators can manage gelato production and create elaborate, rich specialties of various flavors, satisfying every type of customer.

Mister Art Plus is a machine with three levers. Lowering the left and right levers dispenses single flavors, the central lever dispenses a mix of the two.

The innovative Carpigiani machine that produces three Gelatos and other assorted gelato and pastry specialties.

Mister Art Plus is **Gelato** Specialties

Produces two types of semi-dense gelato crystal. It is equipped with two portioning pistols (like two infinite pastry bags) to quickly make multilayered cakes and enticing filled gelato.

Mister Art Plus is **Pastry** Specialties

Produces two varieties of frozen pastry at the same time, like gelato and semifreddo treats, and fresh pastry, like mousse and creams.

All in One **Recipe Book**

The recipe book has 58 recipes: 30 for gelato, cakes, and sticks; 18 for gelato pastry; and 10 for semifreddos, mousse, and creams.
**The recipes for semifreddo desserts can be made without eggs.

Gelato
Sorbets

Gelato pastry
Single-serving treats

Gelato on a stick
Sorbet on a stick
Gelato cakes

Semifreddos**
Mousse
Creams

With two dispensing pistols, it is fast and easy to produce great gelato on a stick having a different colored and flavored center.

The software adjusts the cylinder temperature to produce crystal with two different densities, so that one product slides on top of the other without mixing. This way the gelato filling remains uniform and distinct from the external layer.

It is even easy to make multilayered gelato cakes. By alternating the two pistols you get layers of different colors and flavors.

MasterStick:
Boost your productivity and increase your business

With MasterStick add an important range of gelato-based products to your business.

MasterStick is great milkshakes

In the upper 12-liter tank, the mix is safely stored at 4°C and remains uniform thanks to the movement of the vertical beater.

The mix, pressurized with air by the patented Carpigiani pump, thereby increasing its overrun, is fed into the production cylinder.

The cylinder has a large capacity for longer production autonomy. The special beater mixes and scrapes the crystals that form on the cylinder wall, producing a fine, uniform milkshake.

The **Portions** program guarantees continuous production of milkshake cup portions during rush hours.

MasterStick is **Gelato** Specialties

With the special production program that adjusts the temperature and crystalizes the mix only partially, you can produce semi-dense gelato crystal.

This semi-dense gelato speeds the filling of small molds for gelato on a stick, and simplifies filling large molds for gelato cakes, activities that require much more effort with traditional gelato.

The high-capacity tank and cylinder make it possible to increase hourly production rates by 65% for specialties like gelato on a stick, gelato cakes and trunks, compared to Mister Art.

It is the right machine for preparing significant quantities of gelato specialties, for an interesting business.

Milkshakes

Portioned Milkshakes

Gelato on a stick
Sorbets on a stick
Gelato cakes

Yogurt

Pull the lever to dispense a portion of milkshake. At the same time, the machine adds more mix to the production cylinder, passing through the pressurizing pump which increases overrun, making a milkshake that is more creamy and pleasant.

Performance

The machine produces traditional milkshakes and crystal gelato for cakes and gelato on a stick having milk and fruit bases. With the yogurt program it is possible to produce these specialties using this healthy ingredient.

Convenience

The door has a fast connection to connect the practical hose and dispensing pistol, through which passes gelato crystal to easily fill gelato on a stick and cake molds.

Hygiene

Dispensing assembly made of insulated, anti-condensation material. Optional nocturnal pasteurization to sanitize all parts of the machine in contact with the gelato. Brush to clean the hose. Optional sprayer with spiral hose and quick attachment to wash the machine.

Savings

MasterStick's large-scale production of gelato crystal guarantees significant production autonomy, while the short time it takes to fill molds guarantees continuity and time savings during serial production.

Gelato Specialties

With its innovative freezing program, the mix crystalizes only partially and Carpigiani's patented pump creates high overrun. The demi-dense product, called crystal, flows into the molds through the dispensing pistol.

When put into the freezer the product completes its crystallization, transforming into gelato.

GELATO AND SORBET ON A STICK

Filling With the pistol it is easy to fill these tight molds for stick treats.

Extraction After freezing, the gelato comes out of the molds without having to play with the temperature.

Finishing Many possible solutions, from colored coatings to various crunches.

Filled gelato on a stick This is the beautiful result that is possible only with Mister Art Plus.

The gelato quality is high because the **adjustable added overrun** reduces the cold sensation on the palate during eating, enhancing the flavor without increasing the quantity and costs of flavoring ingredients.

At low storage temperatures of -18°C the gelato on a stick remains pleasant to bite and chew, while the gelato cake is easy to cut.

GELATO CAKES

Filling With the pistol it takes no time to fill large gelato cake molds.

Extraction After freezing, the cake comes easily out of the mold.

Finishing Decorations with fruit and chocolate curls transform the cake into a masterpiece.

Multilayered gelato cakes This is the beautiful result that is possible only with Mister Art Plus.

Pastry Specialties

Gelato pastry mix, pasteurized and stored in the upper tank at 4°C. The pump feeds the freezing cylinder, adding the elevated overrun.

The single-serving treats are placed in the blast freezer at -18°C. Stored in the freezer, they can be eaten at any time because the gelato maintains its softness and creaminess thanks to the overrun, which is higher than in traditional gelato.

GELATO PASTRY

Cups

Cannoli

Tarts

Mousse and creams - They have mixes with many thickeners. They are pasteurized and kept fluid at 20°C. Freezing is done at 0°C. After packaging, they can be displayed at 4°C, ready for eating. For storage, freeze at -18°C.

Semifreddos - Mixes are pasteurized and stored in the tank at 4°C, then frozen and extracted at temperatures below freezing. Semifreddos should be frozen and stored at -18°C.
*The recipes for semifreddo desserts can be made without eggs.

FRESH PASTRY

Mousse

Creams

Semifreddos*

Technical specifications

	Hourly production/portions Gelato 75 g	Hourly production/portions Stick treats 85 cc	Hourly production/portions Shake 300 cc
Mister Art	270	320	-
Mister Art Plus	485	580	-
MasterStick	-	530	150

	Pump Gears	Capacity Tank	Electrical supply			Nominal power	Condenser	Size Air	Size Water	Net weight
		Liters	*Volts*	*Hz*	*Ph*	*kW*		*W x D x H cm*	*W x D x H cm*	*kg*
Mister Art	Yes	12	400	50	3	2,4	Air or Water	50,5 x 75,5 x 83	50,5 x 67,5 x 74	140
Mister Art Plus	Yes	12+12	400	50	3	4,7	Air or Water	55 x 87,5 x 89	55 x 80,5 x 82	225
MasterStick	Yes	12	400	50	3	2,0	Air (Water optional)	50,5 x 75,5 x 91	-	140

Mister Art, Mister Art Plus, and MasterStick are produced by Carpigiani according to UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate;
Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

CARPIGIANI

Via Emilia, 45
40011 Anzola dell'Emilia
BOLOGNA, Italy
Tel. +39 051 6505111

GELATO UNIVERSITY CARPIGIANI · GELATO MUSEUM · my GELATO App · Gelato World Tour · GELATO PASTRY UNIVERSITY CARPIGIANI

Dealer

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