

# Labotronic HE High Efficiency Indispensable.

Artisanal gelato  
just like you want it.  
**And much more...**



Labotronic HE  
High Efficiency.  
Indispensable.





## > QUALITY

Just one button for  
**many programs.**



### Gelato Excellent

The gelato is well constructed, scoopable, soft, and creamy, able to remain in the display case for an extended amount of time. This program is particularly elastic, allowing for greatly reduced production quantities.



### Gelato Speed

This production program is fast. The gelato is perfect - consistent and dry, ready for the blast freezer. It is the ideal solution for high season, when the batch freezer is being used at maximum production capacity.



### Gelato Hard

The gelato is more compact, dense, and stable, ideal for those who prefer to use a scoop to serve gelato. The gelato can go straight into the display case if there isn't time for the blast freezer.



### Gelato Simply

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

With this program, the operator chooses one of the three preconfigured cycles, simplifying the job. Production can be handled by an employee who is not an expert because the batch freezer will produce the gelato according to the chosen program: **Gelato Cream, Gelato Fruit, Fruit Ice.**



### Gelato Crystal

With this program we produce the special milk- and fruit-based Gelato Crystal.\*

\***Crystal:** semi-dense gelato ideal for quickly creating desserts of any shape thanks to its easily shaped consistency. When frozen, the Crystal turns into an innovative gelato.



### Fruit Cremolata

The program uniformly and perfectly crystallizes water, fruit, and sugar into a fresh, delicious, thirst-quenching treat.

# Labotronic HE-I



The high-range batch freezers are also available with an **inverter**. This option allows you to increase the number of production programs (Garnish Gelato, Manual Gelato and Sicilian Slush) available to the gelato artisan and comfort (variegation).



## Gelato Garnish

This program makes it easier to produce trays of layered gelato. You can freeze the gelato, extract a part into the tray, and keep the rest in the cylinder to maintain its consistency. After having added filling and allowed to harden the first layer, the rest of the gelato is ready for extraction for another layer or to finish the tray.



## Gelato Manual

With this program the operator can vary the speed of the beater throughout the gelato production cycle, manually managing the freezing process.



## Sicilian Slush

The beater spins at low speed to produce perfect coffee, lemon, and fruit slushes without any emulsions, just like the traditional recipe.



## Comfort: variegation

Thanks to the inverter it is possible to variegate the gelato in the tray without stopping the machine or closing the door: the beater speed can be reduced to the point of stopping the output of gelato allowing for easy spreading of the topping, then by increasing the speed the flow of gelato will resume.





## > PERFORMANCE

Many functions  
**at your service.**

Hard-O-Dynamic®  
**Controlling the cold.**  
The key to making the  
gelato you want.

### H-O-D Dynamic Control of Gelato Consistency.

Once the preferred freezing program has been started (Excellent, Speed, Hard, and so on) and the final consistency has been chosen, the exclusive and patented H.O.D. system automatically controls and manages all thermal exchanges, dynamically modulating cold gas and hot gas for all the following possible combinations:

1. **Mix quantity**, minimum, medium, or maximum load.
2. **Mix type**, a rich cream gelato or a delicate fruit sorbet.
3. **Gelato quality**, the desired finished product.

### LCD Display

During the dynamic freezing of the gelato, the display shows:

1. The name of the chosen program
2. The current consistency, updating as the mix hardens
3. A bar chart that reflects the increasing consistency of the gelato
4. The final consistency, which can be easily changed throughout the program

With Hard-O-Dynamic® there is no change in timing, temperature, or beater speed for each type of gelato. The only thing that changes is how the cold temperature is used.



The beater has no central shaft. Its **POM blades** - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.

To maintain the consistency of the gelato during extraction, the **post cooling** function injects cold into the gelato as it comes out of the cylinder.



### Labotronic HE High Efficiency.





# CONVENIENCE

New solutions for maximum **convenience during use.**



The operations of adding mix and extracting gelato are done **standing straight.**



Thanks to the **spacer**, which can be mounted at any time, it is possible to reduce the door opening, thus facilitating the extraction of the Crystal product and the washing of the machine.

The **sprayer** is located on the front panel of the machine for easy **cleaning of the cylinder and the chute.** The sprayer can also be locked to facilitate handling during use.

**Customizable Menu** to show **ONLY** the most used cycles.



All commands remain accessible when the hopper cover is open so that the operator can start production while adding mix.



The shelf mat is **designed to firmly hold trays and tubs** in position while gelato is being worked on.



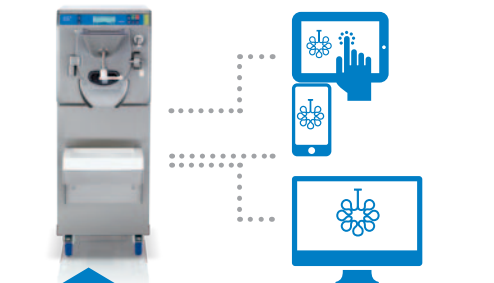
With the new **Water Filling\*** function you can **deliver the precise amount of water** required in the recipes and or in cleaning, saving time and avoiding dosage errors.

\*Optional for all models. It can only be ordered when purchasing the machine



# SAFETY

**More operational safety and more control** during production.

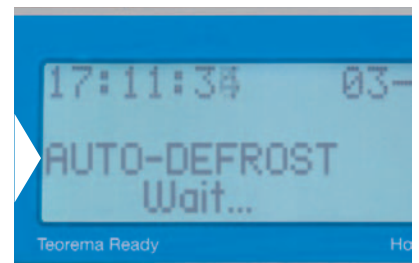


With TEOREMA, production continuity is guaranteed thanks to facilitated assistance through monitoring and diagnosis over the internet, using PCs, tablets, and smartphones.

**Reduced risk of injury**, with corners even more rounded where the operator works.



If power is lost during production or the machine is accidentally stopped, an automatic defrost procedure is triggered, allowing for a rapid restart of production.





## > HYGIENE

Easy cleaning,  
**guaranteed hygiene.**



The **extraction chute is removable** to facilitate the removal of all gelato residue, for complete cleaning.



The **new stainless steel wheels** can withstand frequent washing even with the most aggressive detergents.



The **cylinder and front panel are a single piece** for maximum cleanliness and hygiene. This design also eliminates all gaps behind the paneling, where condensation and ice could work to shorten the life of the machine.

With the “cold storage” program, the **hygiene of any residual gelato left inside the cylinder is guaranteed** even during prolonged pauses in production.

Washing of the cylinder can be sped up by heating the surface, which **rapidly detaches and melts** any residual fat left over from production.

Even cleaning the panels is a quick job because with the **Scotch-Brite treatment** the steel does not stain and is resistant to fat residues.

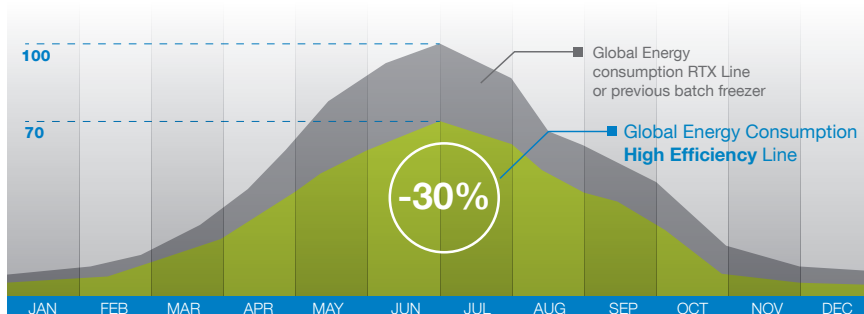


## > SAVINGS

**Reduction of production times and consumption of electricity and water.**



**HE**  
**high efficiency**



**Carpigiani's HIGH EFFICIENCY technology**, featuring an exclusive algorithm that electronically controls thermostatic valves, high-efficiency electric motors, and new high-performance condensers, determines the maximum efficiency for the freezing of the gelato, with **significant savings of production time and consumption of electricity and water.**

Compared to efficient gelato machines that are about 10 years old, **the total energy savings for gelato production is around 30%.**

# Labotronic HE

## High Efficiency.

### Indispensable.



#### Production characteristics



	Gelato								Crystal	Cremolata	Slush*
	Qty per Batch				Qty per Hour				Qty per Cycle	Qty per Cycle	Qty per Cycle
	Mix Used		Gelato Produced		Mix Used		Gelato Produced		Min - Max	kg	kg
	Min	Max	Min	Max	Min	Max	Min	Max	Min - Max		
	kg		liters		kg		liters		kg		kg
<b>Labotronic</b> 10 45 HE and HE-I	1,5	7,5	2	10,5	10	45	12	63	3,5 7,5	7,5	7,5
<b>Labotronic</b> 15 60 HE and HE-I	2,5	10,5	3,5	15	15	60	21	84	5,0 10,5	10,5	10,5
<b>Labotronic</b> 20 90 HE and HE-I	3,5	13	5	19	20	90	28	135	6,0 13,0	13	13
<b>Labotronic</b> 25 110 HE and HE-I	4,5	17	6,5	24	25	110	35	152	7,0 17,0	16	16

#### Technical Specifications



	Electrical Supply**			Nominal Power		Fuse		Condenser***	Dimension cm at Base			Net Weight
	Volts	Hz	Ph	HE	HE-I	HE	HE-I		W	D	H	kg
				kW		A						
<b>Labotronic</b> 10 45 HE and HE-I	400	50	3	6,4	6,4	16	16	Water	52	65	140	270
<b>Labotronic</b> 15 60 HE and HE-I	400	50	3	7,6	7	20	20	Water	52	65	140	320
<b>Labotronic</b> 20 90 HE and HE-I	400	50	3	9	8,3	25	20	Water	52	65	140	345
<b>Labotronic</b> 25 110 HE and HE-I	400	50	3	11	10	32	25	Water	52	85	140	420

The quantity per cycle and production time vary based on mixes used. The "Max" values refer to classic Italian artisanal gelato. Performance values refer to 25°C room temperature and 20°C water temperature in the condenser.

\* HE-I models only \*\* Other voltages and cycles available with surcharge. \*\*\* Air condenser available with surcharge.

The above dimensions and weight refer to the water cooled version.

Labotronics are manufactured by Carpigiani using a 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.



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The Spirit of Excellence