



ideatre

“**gelato
live**”

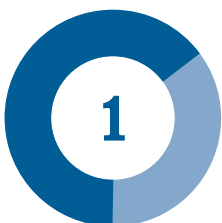
Make gelato
and more delicious things
right in front of your customers
Let the show begin!

**CARPIGIANI**

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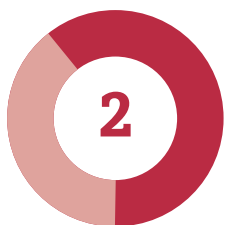
Three simple ideas for winning over your current and future customers.

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Gelato

Make a few flavors always fresh using exclusive recipes, fruit in season, and high-quality ingredients.



Aroma

Fill your gelato shop with the aroma of chocolate or fruit jam made at the same time as the gelato, stimulating the senses of your customers.



Show

Why hide your art in the production area? Showing how artisanal gelato is made is a spectacle that intrigues and tempts! Is the most popular flavor about to finish? **Add some mix right in front of your customers,** and they can watch while you make fresh gelato.



GELATERIA



CREATIVE
CUISINE



PASTRY



Ideatre changes the way you make and present gelato. The flavors will be served and combined with different aromas and consistencies, hot or cold, that your customers can mix as they desire!



GELATO ARTIGIANALE
con FRUTTA FRESCA
DI STAGIONE

Oggi puoi aggiungere
al tuo gusto preferito:
Mirtilli & Fragoline di
Sciroppo ai Lamponi

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**Ideatre. The modular technology
that adapts to the shop's design and
to your selection.**

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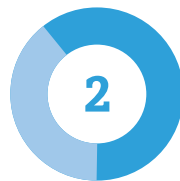
**The complete system for inventing,
producing, and storing your products.**

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Produce

At the same time you make gelato you can also prepare toppings, jams, pastry cream, poached fruit, tempered chocolate, and other savory recipes to enrich your selection. **With Ideatre you can extend your production range from - 15°C to + 105°C (5° F to 221° F).**



Store

Ideatre allows you to store gelato directly in the tubs because the machine maintains a constant, controlled temperature for any type of product and recipe.



Immediately serve your customer with maximum freshness

The fresh gelato you just made is ready to serve. **You don't need to extract it, put it in the blast freezer, and then in the display case.** These steps cause thermal stress that threaten product freshness and quality. With Ideatre everything is quicker and simpler.





Ideatre is an "operational console" for making everything you want to offer your customers. While you make your gelato, the poached fruit and the tempered chocolate are already ready to be served.



A new concept and a new way to produce gelato, without any steps that stress product freshness. With Ideatre you produce and store the product in the same tub.



Interactive

Equipped with a 7" touchscreen display, Ideatre has a home page and an interactive system between operator and machine that is extremely easy and intuitive based on colors and icons to manage the functions.

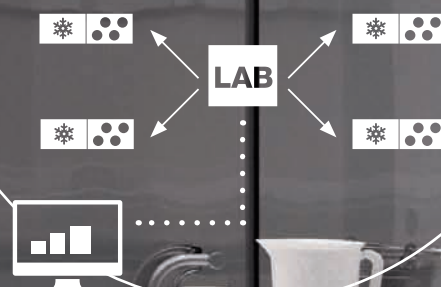
There is a rich variety of recipes that can be customized: gelato, pastry, and gastronomy.

Immediate display of recipe parameters, with the possibility to change settings even during production.





The production area can be next door or detached, able to supply multiple shops equipped with Ideatre.



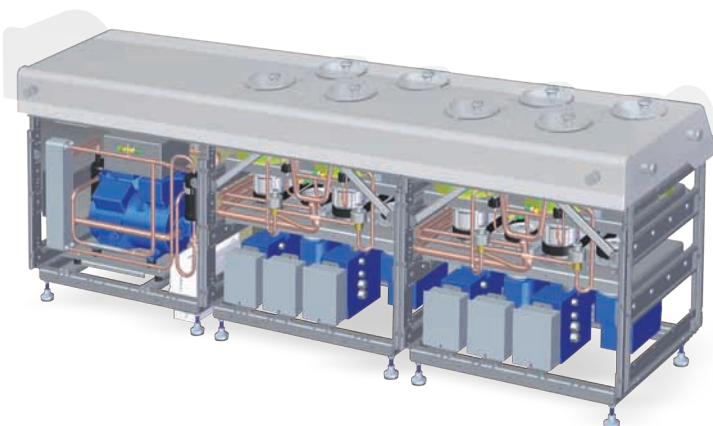
Ideatre is the maximum expression of modularity in the production area and in the refrigeration system. Each production module consists of four cylinders managed by a refrigeration unit. Each refrigeration module has a condensing unit.



Each refrigeration module can have one or more production modules.



The refrigeration system can be detached and placed up to 10 meters away.



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Ideatre. Discover all the advantages.

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Performance

- The variable-speed compressor manages the refrigeration load required by each evaporator.
- The electronic control of the valves of each cylinder and the compressor determines the maximum efficiency of the production cycles and manages multiple processes at the same time.
- Automatic management of four or more different processes (freezing, cooling, heating and/or cooking) at the same time using a single refrigeration unit.
- Variable-speed beater.



Quality

- The product is stored in the same cylinder where it is made. No thermal shock or stress during extraction.
- Steel beater and idler for better product quality.
- The same cycle can be activated with different settings on each cylinder.
- Hard-O-Dynamic®: customizable throughout the cycle.



Safety

- Immediate interruption of the beater when the cover is opened.
- Monitoring of the refrigeration system and the entire machine directly from the display.
- Emergency button to stop the machine.
- Automatic defrost included in all production cycles.
- Static storage of the product even during serving.



Convenience

- The idler doubles as the spatula for serving the gelato.
- 7" touchscreen with simple, intuitive icons and display of production information.
- Possibility of detaching and moving condenser unit.



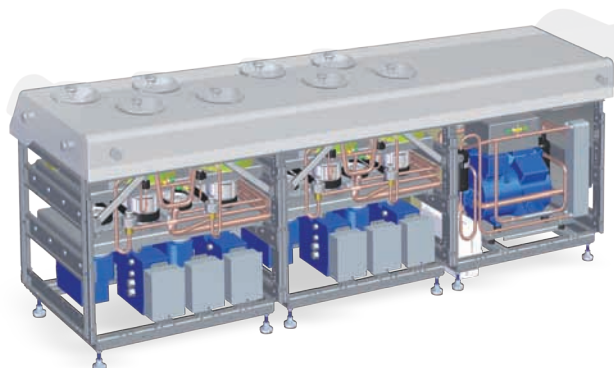
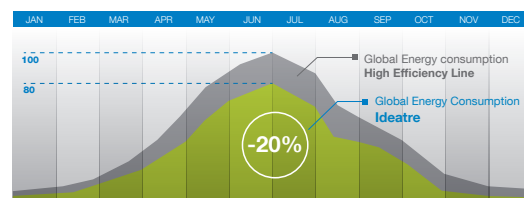
Hygiene

- Direct draining of washing and rinsing water.
- Heated cleaning cycle for facilitating the elimination of residues.
- Sprayer for washing the cylinders.



Savings

- Ideatre technology makes it possible to save 20% more energy compared to High Efficiency motors.



ATO ARTIGIANALE
FRUTTA FRESCA
STAGIONE

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al tuo gusto preferito:
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Sciroppo ai Lamponi



