



V-AIR

Discover

Vertical Air Flow

And Welcome to the next level
of Slush Production.



Also available with
refrigerating gas **R290**





V-AIR

Vertical Air Flow



Featuring **Vertical** Air Flow

Discover an easy way to boost slush sales using **minimal countertop space**, ensuring ease of use and enhancing customer experience. It features a new concept: **Vertical Air Flow**, the best slush production in the smallest possible space.

Fresh air is absorbed under the machine and rises to exit via the rear vents. V-Air is equipped with 4 internal fans, ensuring good cooling airflow and **silent ventilation** without heat accumulation under the machine.

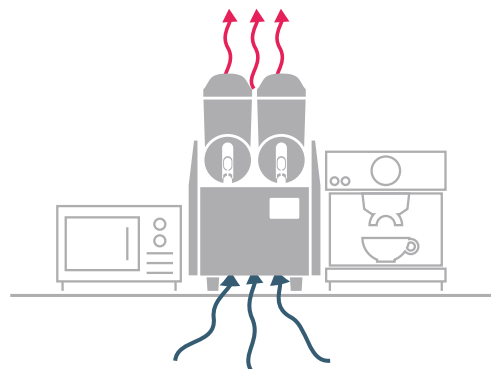
Why Vertical Air Flow?



Save Space, Save Money

We know that you consider countertop space as your gold mine. Thanks to vertical air flow, V-Air allows space optimization. Install machines one next to each other without clearance space.

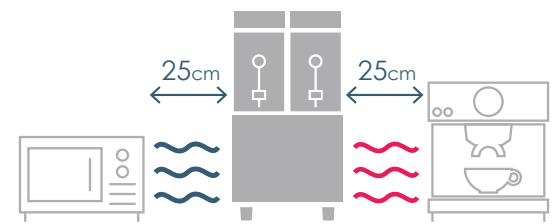
V-AIR



Zero Clearance Space.

More space on your countertop means a greater number of equipment and products to offer your customers, it implies a significant increase in the number of clients you can satisfy.

Other Slush Machines



Lateral Air Flow.

Most slush machines use lateral Air flow Sytem, it means that you must leave clearance space, about 25cm at sides and 30cm at rear for air circulation.

V-AIR

CAN WORK WITH:

Concentrated liquid
Concentrated powder
Alcohol
Filtered fruit based product

PRODUCTION:

Slush
Sherbet
Cocktails
Cold Drinks

AUMOUNT OF SUGAR

The sugar level of the mix must be between 12% - 17%.

SLUSH IN:

60-90' From product at 25°C.

V-AIR ENTIRE RANGE:

V-AIR 2 BASIC



V-AIR 2 FULL ELECTRONIC



V-AIR 3 BASIC





	V-Air 2		V-Air 3
	Basic Version	Full Electronic Version	Basic Version
BOWL CAPACITY	12L / 3.17Gal	12L / 3.17Gal	12L / 3.17Gal
N° OF BOWLS	2	2	3
CONTROL	Touchpad	Touchscreen	Touchpad
OPERATION MODES	5 MODES: Slush - Stand by - Mix - Defrost - Stop	6 MODES: Slush - Stand by - Mix - Defrost&Slush - Defrost&Mix - Stop	5 MODES: Slush - Stand by - Mix - Defrost - Stop
DISPLAY INFORMATION DURING OPERATION	<ul style="list-style-type: none">· Mode of each bowl· Temperature of each bowl		<ul style="list-style-type: none">· Mode of each bowl· Temperature of each bowl
LANGUAGE	English, Italian, Spanish, French, German	English, Italian, Spanish, French, German	English, Italian, Spanish, French, German
AUTOMATIC MODES	Yes	Yes	Yes
REMOTE CONTROL	No	Yes	No
SLUSH CONSISTENCY	Through Display	Through Display	Through Display
STANDARD VOLTAGE	230V/50Hz	230V/50Hz	230V/50Hz
POWER	800W	800W	1200W
REFRIGERATING GAS	R 404 / R 290	R 404	R 290
NET WEIGHT	56 Kg	56 Kg	70 Kg
ROOM TEMPERATURE	Max 43°C - 109.4°F	Max 43°C - 109.4°F	Max 43°C - 109.4°F
DIMENSIONS (cm) (WxDxH)	45x62x90	45x62x90	67x62x90

Easy Filling Lid

Hinged front section, fill the bowl without remove the lid.

Illumination without cables and several possibilities of customization.



Leaking Protection

If slush leaks through the evaporator, it is carried to the drip tray by an internal tube.

Maximum security against failures about wet electrical components.

Touch & Slush

Intuitive and **multilanguage** touchscreen providing: **6 Modes of operation** at the touch of a button and quick and easy access to notifications, settings and **automatic functions**.



Fast Slush Quick Defrost

Special cooling system for cutting down preparation times.

It also allows **defrost all the slush 75% faster** to avoid long defrosting times when cleaning process



Perfect Bowl Sealing

Rear seal is **easily fitted** on the bowl before mounting it on the machine, it not only **save time** during assembling process but also ensures better sealing and **avoids leaking**.



Dust-Free Filter

Is located under the machine to maintain cleanliness, allowing for **higher productivity** and **savings on electricity**. Easily removable for clean, just slide it forward.

Easy to Serve, Easy to Clean

The **ergonomic** Push&Pull tap ensures easy dispensing in two different ways. Remove it with just one hand and **save time** by avoiding disassemble all components for cleaning.

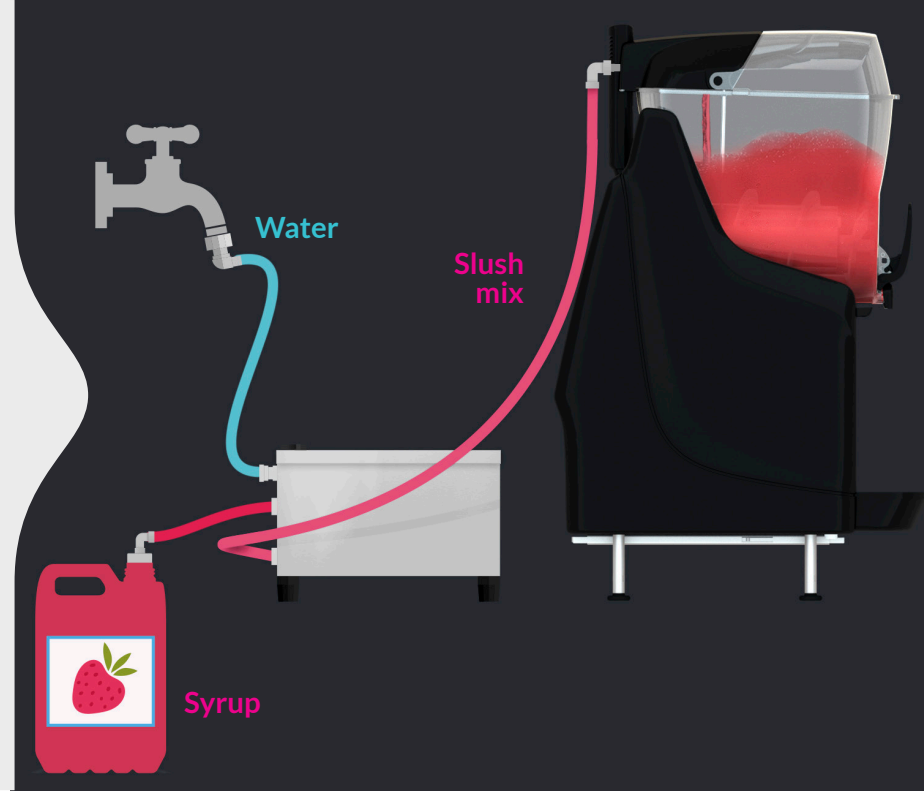


Perfect Mix

Asymmetric bowls, two different areas to ensure a **better mixing** and avoid the formation of ice crystals generating an ideal consistency.

Autofill Ready

Turn your standard machine into **autofill machine by simply changing the lid**. Forget about preparing the mix and refilling the machine, the system **does it for you automatically**.



Teorema Remote Control

Monitor **from your smartphone or laptop**: Location of the machine, Operation mode in real time, Issues, If cleaning process is carried out, Product level, etc.

Total Control

Through display: Set automatic functions, language, slush thickness, password, temperature units, etc. You can also easily **follow the cleaning process** thanks the illustrated guide.

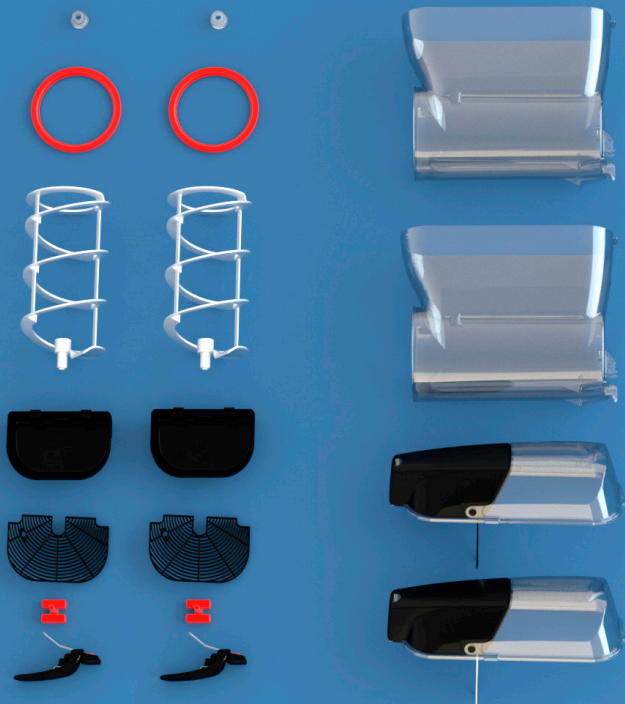


Customize

Customize all sides of V-Air, increase customer awareness and **make your company know to the public.**

Up to **30%** Saving

Advanced electronic controls, connected to an **efficient refrigeration system** to offer a machine with optimal performance and low energy consumption (which means lower utility bills). V-Air **consumes 30% less energy** than others slush machines



Enhanced Cleaning

Save time and money with the easy and fast cleaning system:

- Disassembly/Assembly without tools
- Clean the tap in one piece
- **Few components to clean**



ECO COOLING SYSTEM

Available version with propane for refrigeration, which reduces the carbon emissions to zero while increasing refrigeration yield by 8%.

This means that V-Air provides greater cooling power while reduces the energy consumption by between 12 and 15%.

V-Air demonstrates our commitment to sustainability providing value solutions to the horeca industry through innovation and, of course, with the sustainable development of our business and that of our customers, taking care of our environment.





V-AIR



We are



Innovation, quality, creativity and courage have always been an integral part of Carpigiani Horeca corporate identity. Top level products is always the result of a team effort and that is why we keep improving every day in the manufacturing process, in engineering, and client relationships. We strive hard in order to make Carpigiani Horeca the ideal partner for the development of projects.



Every machine from Carpigiani Horeca is produced in the factory in Rafelcofer (Valencia-Spain), 3.600 square meters of facilities. 3 production lines with a production of 20.000 machines per year. Warehouses adapted to offer the best service. 500 square meters of offices with highly qualified professionals.



All equipment made by Carpigiani Horeca are conform to the CE mark that proves that our products has been assessed and meets EU safety, health and environmental protection requirements.



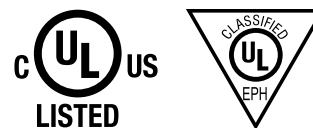
All equipment made by Carpigiani Horeca are conform to the Quality Management System, on **ISO 9001:2015** standard.



Carpigiani Horeca, a member of the ECO-RAEE's foundation, collaborates in the correct environmental management of waste electrical and electronic equipment.



When required by the market, Carpigiani Horeca equipment have been declared compliant to US and Canada Electrical and Food Safety Standards by E.T.L.



When required by the market, Carpigiani Horeca equipment have been declared compliant to US and Canada Electrical and Food Safety Standards by U.L.



Our representatives are available to advise you on the V-Air machine to suit your company's needs. For additional information, please contact us:

CARPIGIANI HORECA Headquarters:

Polígono Ind. Rafelcofer

C/ Tramuntana, 10 46716 Rafelcofer, Valencia, Spain

Tel. +34 962 801 112

www.carpigianihoreca.com