



Whipped cream and much more...















> PERFORMANCE AND QUALITY

The **pump**'s ample air regulation ensures excellent overrun control and superior quality. The built-in **inverter** makes the machine extremely versatile, and capable of adapting to different production volumes and product types, such as cream, mousse, semifreddi, or other creamy preparations.



Thanks to the newly designed all-stainless steel **paddle pump** and the innovative compact and high-performance texturizer, the Nuvia is able to guarantee perfect product whipping.



The **compact, high-performance texturizer** increases the collisions between the fat globules, resulting in perfect whipping for cream and other products.







Scan the **QR Code** on the front of the machine to access the most up to date equipment information: Instruction Manual, Carpi Care kit & Carpi Clean kit.

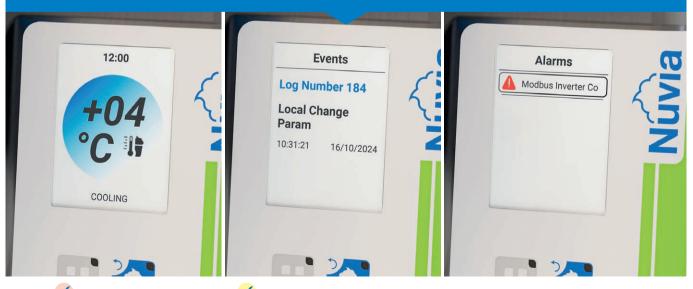


Easy to use

In addition to manual dispensing, it is also possible to preset three different portions via the display, for perfect dosing every time: small, medium and large dispensing, thus optimizing service operations.



The **2.4**" **LCD display** effectively allows all the necessary information to be clearly seen, including the product temperature, the machine's status, and any alarms that may be present.



Legend: 🗸 ONLY Optional upon purchase 🗸 Optional available even after purchase





Easy to fill The lid's side opening makes filling the tray quick, safe, and convenient.

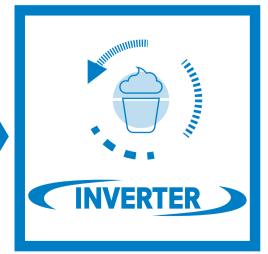




The Nuvia provides for energy savings thanks to its high-efficiency electric motors and high-yield condenser.

Advanced temperature control

The electronic control and inverter on the compressor optimize energy consumption, ensuring the product is properly maintained under all working conditions.





SAFETY



Standard.

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

SUSTAINABILITY Eco-friendly C02 refrigerant.





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







Refrigerated dispenser Maintains the correct product temperature up to the outlet point, for maximum product safety.



Removable nozzle

The quick-connect system allows the nozzle to be rapidly removed and re-assembled during cleaning procedures.



HYGIENE

Cleaning in place (CIP) in just 3 steps

Daily cleaning is made even easier thanks to the Cleaning in Place (CIP) system, which consists of just three quick and intuitive steps, guided by the display. This system eliminates need to completely disassemble the machine's components every day, resulting in significant time savings.





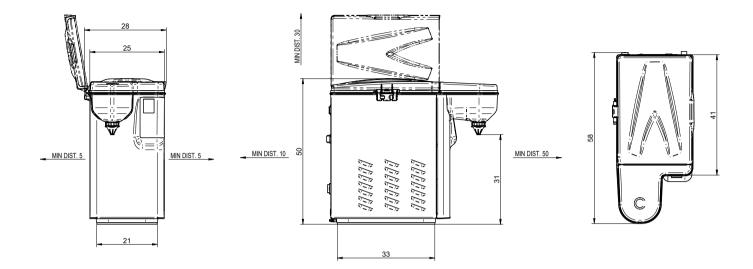
Carpi Care kit



request them from your dealer to always keep your machine hygienically perfect.







Technical Specifications

	\frown	Hopper capacity	Power Supply			Rated Power Input	Fuse Size	Cooling System	Installation space		Weight
		liters	Volts	Hz	Ph	kW	A		Lateral cm	Rear cm	kg
	Nuvia	6	220-240	50-60	1	1	8	Air	5	10	52

Nuvia is produced by Carpigiani according to Certified Quality System UNI EN ISO 9001.

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





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