



# 241 Magica

Single flavor counter top machine, with pump, self service

The Magica machine is a fully independent, token operated machine

### High efficiency components

Achieve top performances and non-stop production

### High performance machine

Its best location is in sites with many potential consumers, such as shopping centers, arcades, water parks, amusement parks, etc

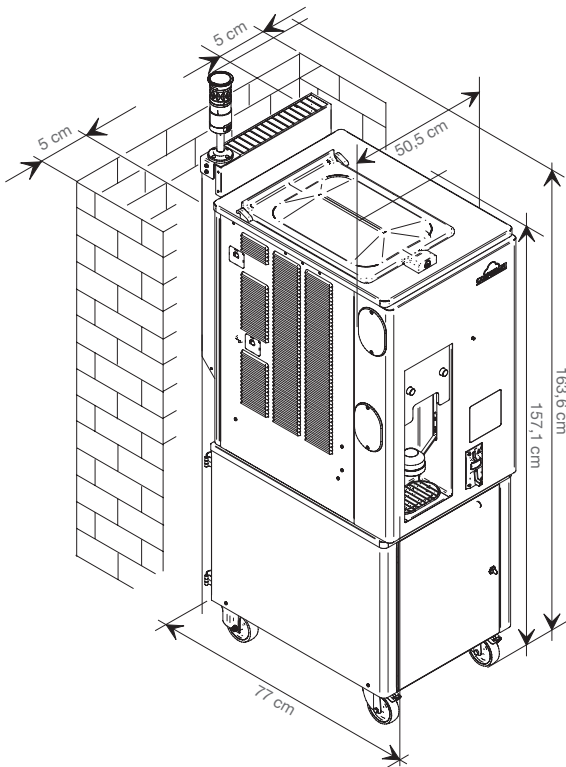
### Overrun and consistency control

Different consistency control settings for various mix types and easy adjustable overrun



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

[carpigiani.com](http://carpigiani.com)



## Optional configurations



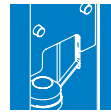
### Self-pasteurization

With our self-pasteurizing system the machine can be cleaned and disassembled 9 times per year



### Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



### Protected dispensing

After placing the cup on the cup holder and having selected the flavour, the gelato is dispensed, always in a protected area

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Rated Power Input kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
<b>241 Magica</b>	1	Pump	320*	13	1,75	2,9	10	400/50/3**	Air	R452***	170

\* production capacity depends on the mix used and the room temperature \*\* other voltages and cycles available upon request \*\*\* alternative solutions available

## Features

## Benefits

Direct expansion cooling cylinder	Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
Rear chimney and reduced footprint	Space optimization and machine installation next to each other
Interactive display	Communicates with the user giving him instructions and data regarding the performance of the machine
Gear pump	It pressurizes the mix with air and feeds the production cylinder for a creamier gelato with a high volume increase
Easy to use	4 simple and intuitive steps to dispense the gelato: 1) introduce the token, 2) position the cup/cone, 3) choose the flavour, 4) remove the cup/cone
High capacity cylinder	Perfect for all dispensing circumstances, including the moments of greater production pressure
Product protection	The upper refrigerated tank lid is key locked to prevent product contamination
Simplified cleaning	Cleaning is facilitated thanks to the possibility of heating the cylinder and to the easy disassembly of the dispensing unit