

A sleek, modern stainless steel machine with a digital touchscreen at the top displaying various icons. A vertical rod extends from the screen down to a white spherical component. To the right, a black control panel features a red indicator light and the 'Capristo' brand name in a stylized font. Below the main unit is a stainless steel tray with a fine grid pattern. The entire device is set against a dark, reflective background.

The revolution for every ice-kitchen

HSP 5

High Speed Pasteurizer

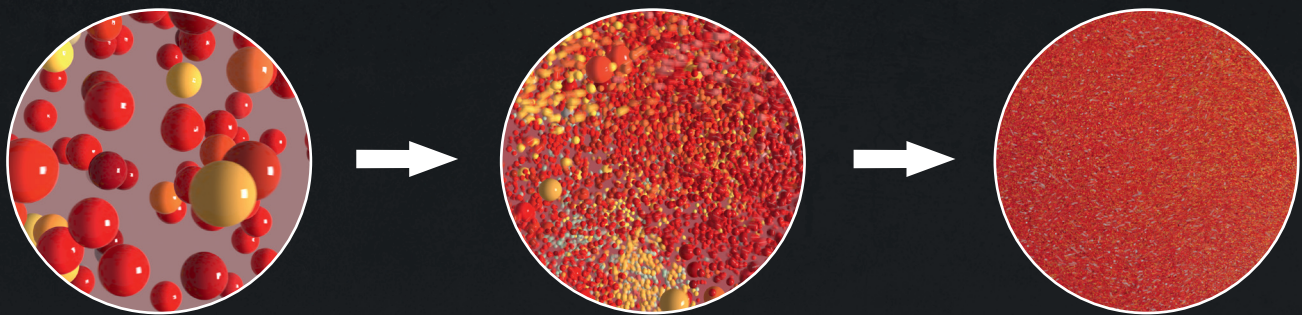
Capristo

The unique ice mass cooking with steam

Our Ice Steam system **HSP 5** is the only one in the world that uses the steam cooking principle with dried steam.

The ice mass is gently heated with approx. 350°C hot steam in a fraction of the time of previous cooking methods.

The high-pressure steam breaks up the molecules of the ingredients (microdispersion), which means that the aroma and flavor develop in a matter of seconds and the entire cooking process takes only minutes. The previously required hours of maturing of the mass are therefore no longer necessary.



A special all-round arrangement of the steam outlet nozzles causes the liquid to rotate, with the lifting table automatically moving up and down. This means that it is sufficient to cook only about a quarter of the ice cream mass and then simply mix in the remaining liquid. This achieves the homogeneity which is required for ice cream production.

The HSP 5 brings you new freedom - regardless of whether you want to cook 5 liters of fresh ice in the course of the day, or whether you want to cook a daily requirement of 500 liters, for example.

The times for intermediate storage and stocking of the ice cream are practically eliminated, as you can prepare even the smallest amounts that are precisely tailored to your daily needs. The motto here is "fast and fresh".

You get unprecedented logistical flexibility that saves energy, time and water and therefore your money.

The HSP 5 cleans itself in no time at all. Steam cleaning and cold rinsing are fully automated and take just a few moments.

Switching to preparing the next type of ice cream becomes pure pleasure. After 30 seconds fully automatic cleaning, you can change the type of ice cream to be produced - e.g. from chocolate to vanilla. And before switching off the pasteurizer, all you have to do is start the automatic cleaning. The unloved time-consuming cleaning by hand is no longer necessary.

The scope of delivery also includes a steam mop and a steam hand gun for cleaning rooms and equipment. 120°C hot steam not only cleans excellently, it also disinfects simultaneously. A big plus for hygiene in this sensitive production area.

HSP 5



Convenient operation via large touch screen, fully automatic quick programs, adjustable parameters

Freshwater pistol with metal hose

Omnidirectional steam nozzle, temperature sensor

Connection for steam mop or steam hand gun, 6m hose, on request also longer

Built-in scales with gram graduations in the lifting table



For decision-makers: advantages of the HSP 5

Ice cream of the highest quality according to Italian tradition for your guests.

And that for the benefit of the environment and your wallet.

Contact: Capristo-Steam-Technology.com



Save electricity

82%

- Power consumption reduced by 82% for 60 liters of ice cream at 4°C temperature

Save water

99% water saving*

- The HSP 5 consumes almost no water
- Only about 1.5 L for the automatic cleaning process
- A conventional water-cooled pasteurizer consumes up to 350 L water per 60 L of ice cream

Gain flexibility

- Any amount of ice cream can be produced, only determined by the capacity of the machine
- Complete freedom of choice in the type of ice cream
- Integrated recipe management
- Quick change of ice cream recipe
- Fast availability with no heating phases
- Froth milk, prepare syrups and other liquids quickly and easily

* compared to a conventional pasteurizer

Electricity

% electricity savings*

consumption only about 1.1 kW
ers of ice cream at 75°C cooking
ature

Enormous savings in time and personnel costs

- A heating cycle takes only about 60-90 seconds at 75°C
- No cooling and maturing times
- Fully automatic self-cleaning within 20 seconds
- Integrated scale
- Recipes can be saved (optional)

So many benefits!



Gain taste

- Molecular breakdown of the ingredients for a
- higher flavor intensity
- Less flavoring ingredients necessary
- Fresh ice cream at any time

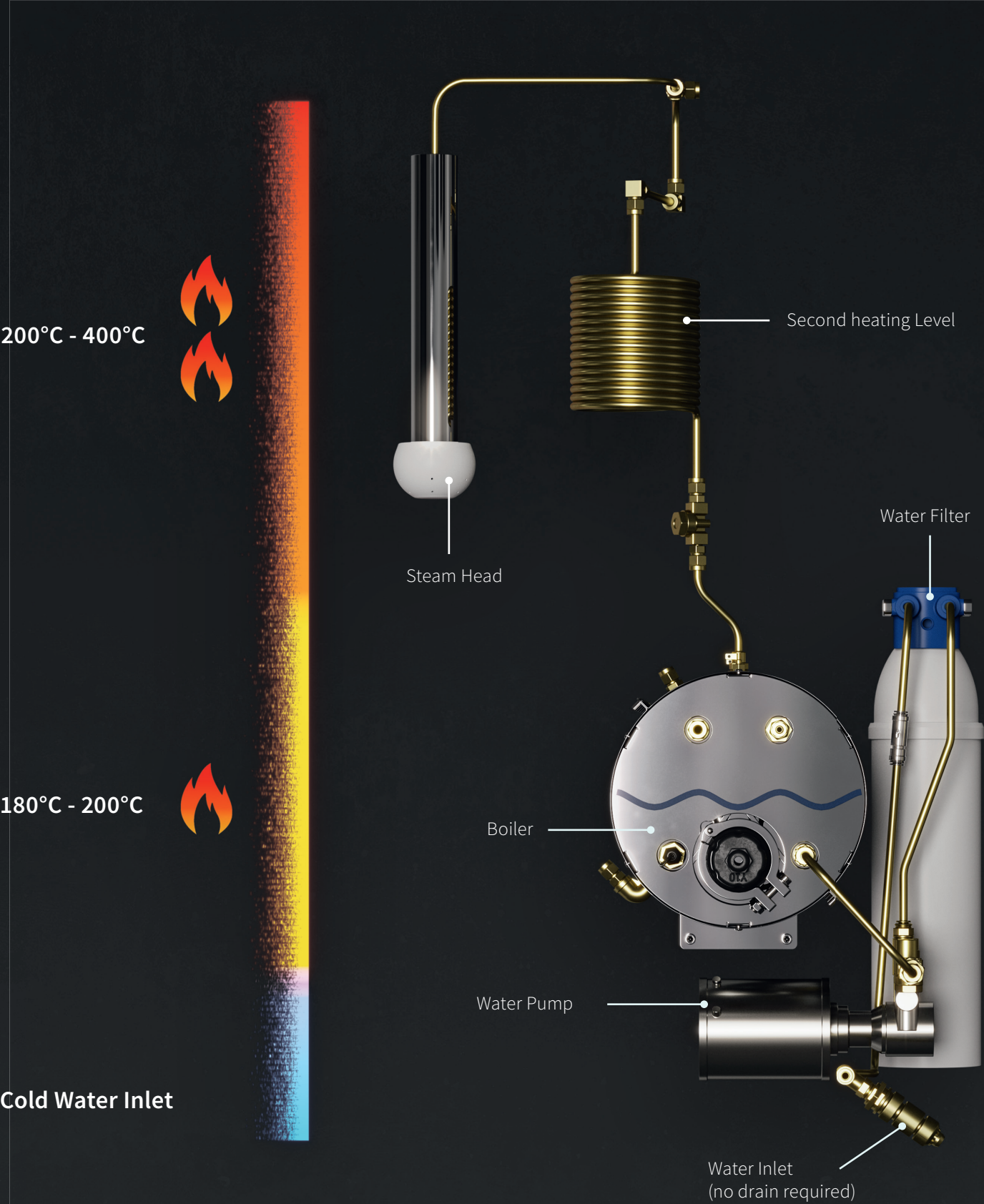
More sanitation

- High contamination avoidance through shorter processes
- Cleaning and disinfecting programs without chemical agents
- Automated, highly efficient intermediate and shut-down cleaning
- The scope of delivery includes steam mop and steam hand gun for cleaning the rooms and devices (e.g. the freezer or the ice cream counter)

Ability and freedom

f ice is possible, the amount of ice is
ed by the capacity of the freezer
edom of recipes with new creativity
ipe memory (optional)
of ice cream flavor
ty without long preparation or
s
epare sauces and heat/cook any
y and accurately

Two-stage steam generation







SCAN ME

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