

# V-AIR

Vertical Air Flow



**V-AIR THE SLUSH MACHINE  
FOR SPACE OPTIMIZATION  
AND EASY OPERATION**



## Vertical Air Flow

Cold air inlet located on the front of the machine and the **hot air is expelled from the rear upwards**





## No Clearance Space

Thanks to vertical air flow, can be installed one **next to each other**

## Fast & Easy Cleaning

V-Air has **less parts** to  
dismantle and clean than  
other slush machines.

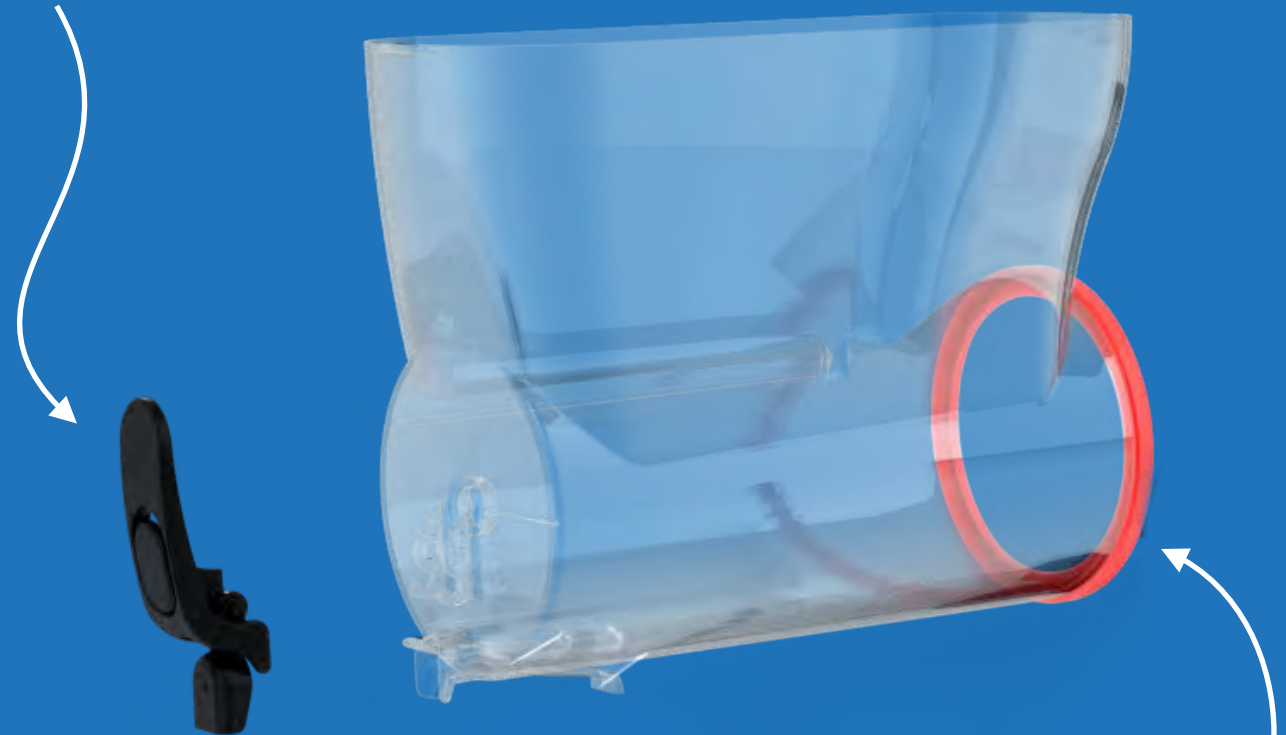
*Mixer seal remains on the  
machine when cleaning.  
Disassembly not required*



*Easy removable filter. Just slide it forward*

V-Air is designed to make cleaning and sanitizing procedures easier, **faster and more efficient**

*Clean the tap in 1 piece.  
No disassembly required*



*Seal easily fitted on the bowl  
before mounting on the machine*

*V-Air features a easy  
filling lid with hinged  
front section.*

## Minimized Handling when filling

No need to remove the lid to fill  
the machine, with only one hand  
you can lift the front part to  
**Access the bowl minimizing the  
contact with the machine.**





*V-Air is equipped with a defrost system, melting the slush 75% faster than other machines.*

## Full control thanks to **Defrost Technology**

You can control your product quality daily, melting ice crystals to get a fresh and homogenous product.

*It is possible to program up to 3 independent defrost and refreeze cycles.*



## **AUTOMATIC MODES:**

You can set the unit to go automatically into **STANDBY** mode overnight and **refreeze just before opening.**

## Leaking Protection

**Maximum security**  
against failures about wet  
electrical components.

*If slush leaks through  
the evaporator, it is  
carried to the drip tray*



*Forget about refilling manually the machine.  
Our Autofill systems does it for you automatically.*

## **AUTOMATIC REFILLING:**

With our Autofill systems  
**handling is reduced to  
zero.**



## Easy to Set up

Turn your standard  
machine into autofill  
machine by **simply**  
**replacing the covers.**





## 2 AUTOFILL SOLUTIONS

**AUTOFILL PREMIX**

**AUTOFILL POSTMIX**

## AUTOFILL PREMIX

Takes ready-to-use slush products directly from a container.



CARPIGIANI  
HORECA

Water  
tap

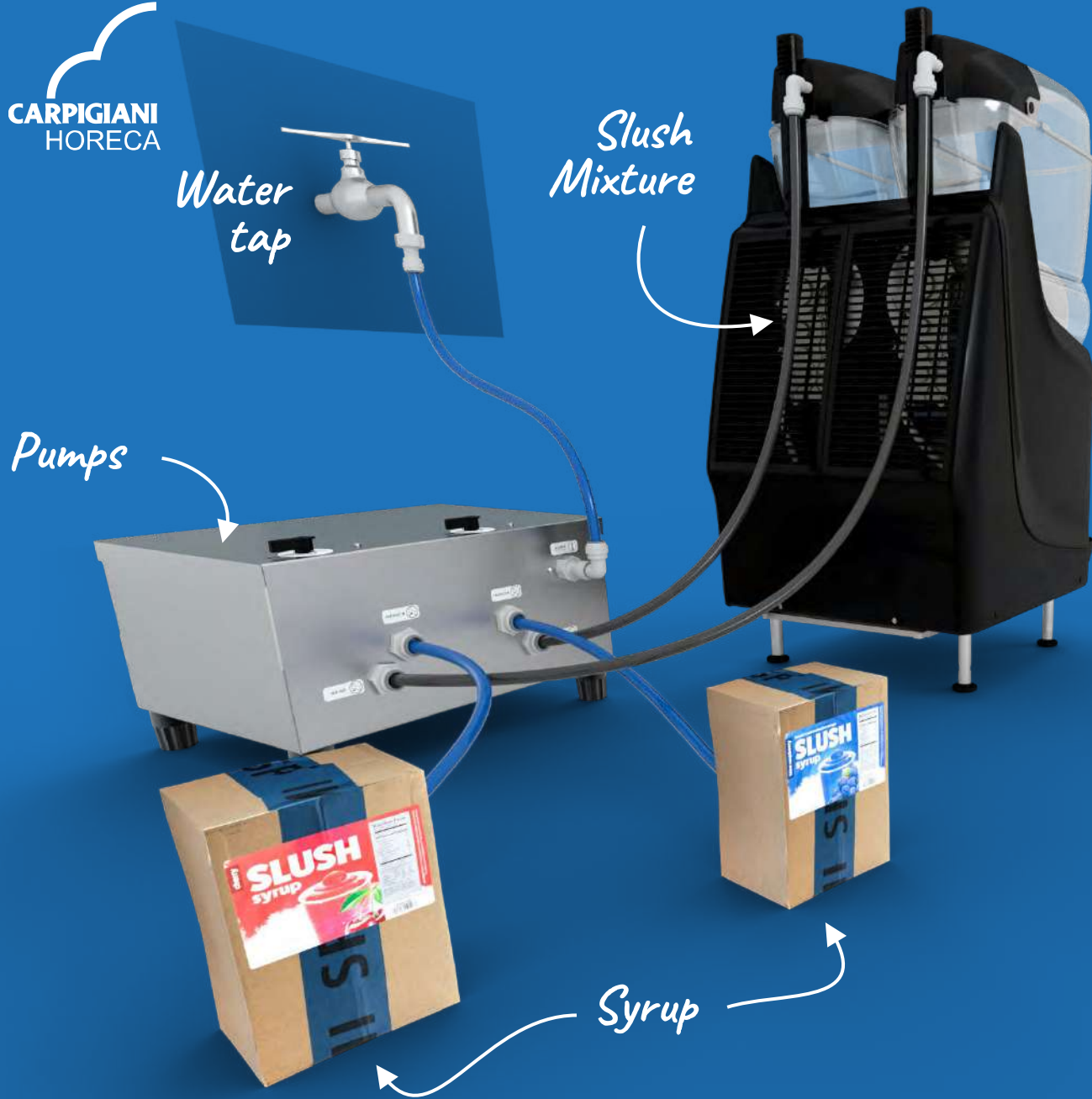
Slush  
Mixture

Pumps

Syrup

## AUTOFILL POSTMIX

Takes water and syrup separately and makes automatically the mixture according to the ratio needed (4:1 or 5:1).



## Customize all sides

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



## Quick & Easy Repairs

**Removable front panel**  
allows your service  
manager to access **easily**  
**inside our machine.**

*Your technician does not  
need to move the machine  
from the shop to get an  
easy access to the  
internal parts of  
the V-Air.*



## ECO FRIENDLY

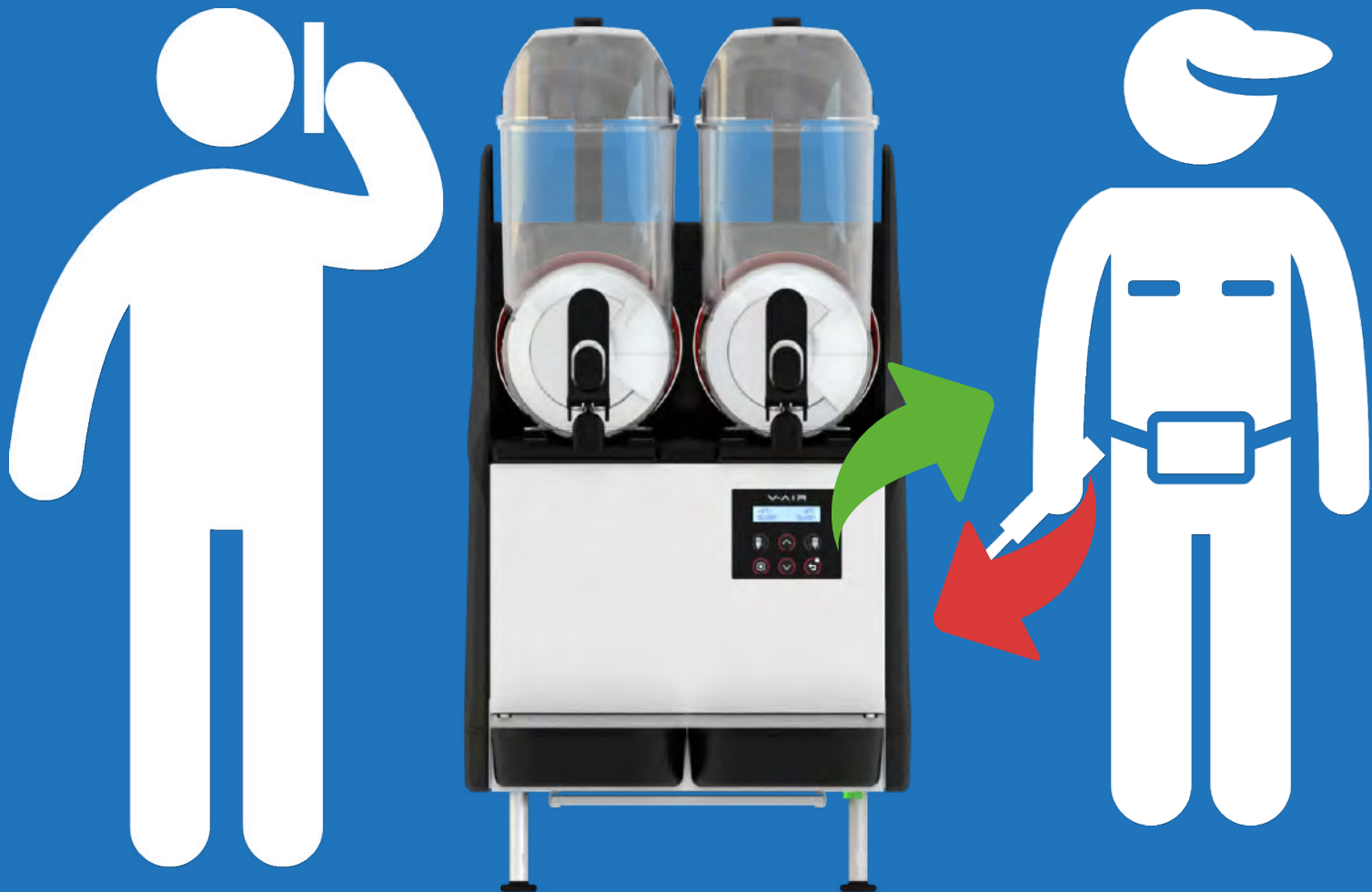
Gas R290 as  
Refrigerant.





## USER MENU, THROUGH DISPLAY SET:

- Automatic functions
- Language
- Slush thickness
- Temperature Units
- Lid Light
- LCD Backlight
- Date and Time



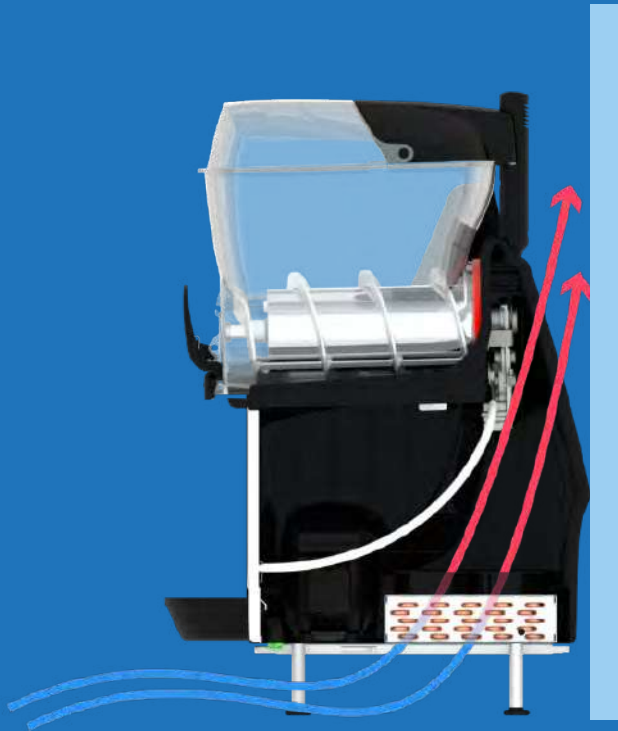
## PREVENTIVE MAINTENANCE ALARM

Appears on the  
display every 6  
months.

# V-AIR & COMPETITORS

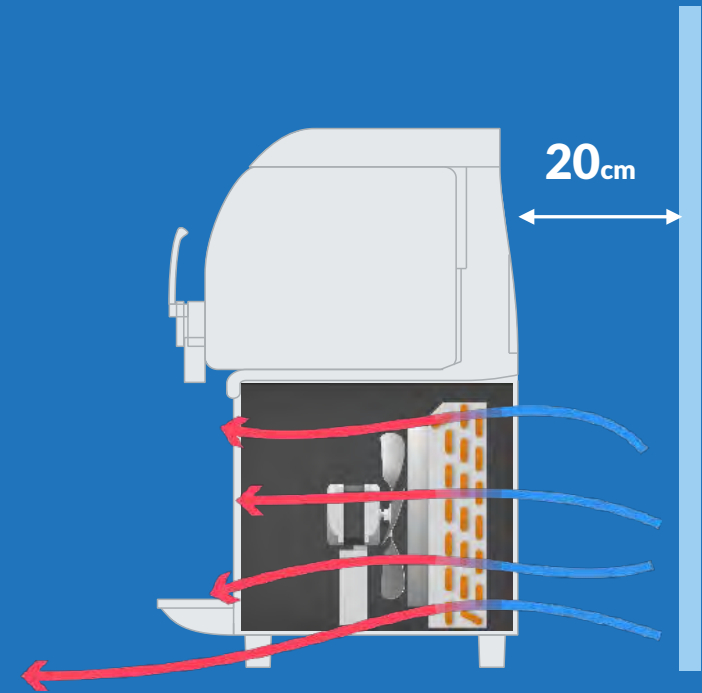
# 1.AIR FLOW

## V-AIR



*Vertical: Front to Rear  
No clearance Space*

## SPM



*Rear to Front  
(Hot Air to the operator)*

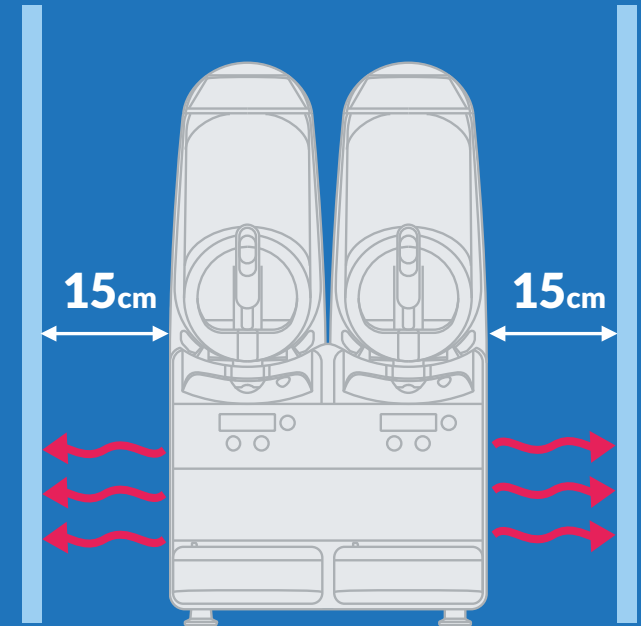
## 2.CLEARANCE SPACE

# V-AIR



*Zero Clearance Space*

# SPM



*15cm of Clearance space on each side*

# 3.BOWL FILLING

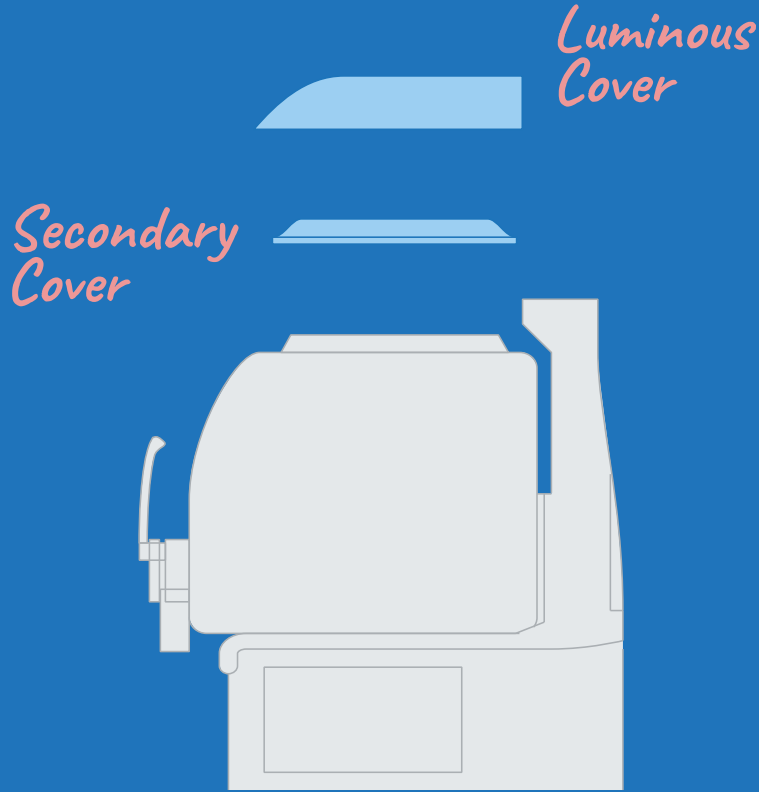
## V-AIR



*Hinged Lid*

*Do not remove the lid.  
Fast and easy filling*

## SPM



*Luminous Cover*

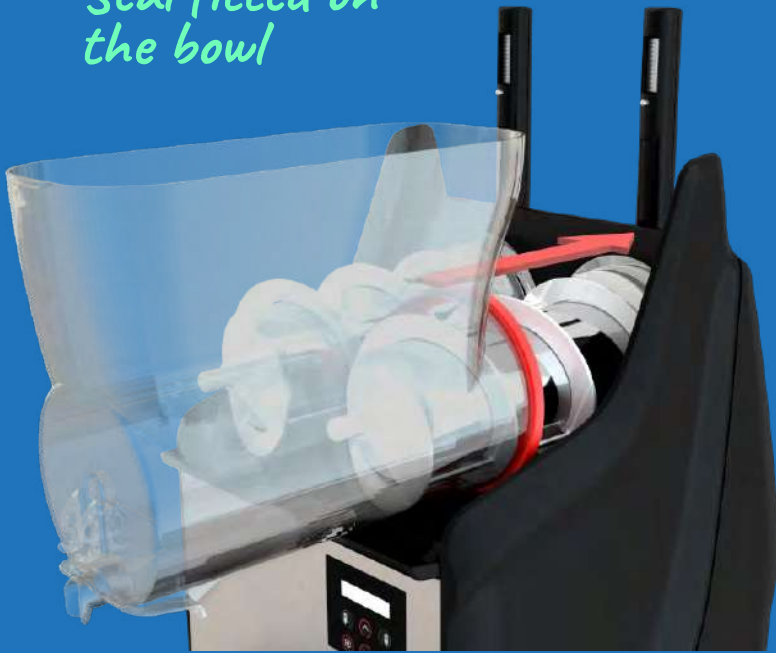
*Secondary Cover*

*2 Lids to remove*

## 4.BOWL SEAL

V-AIR

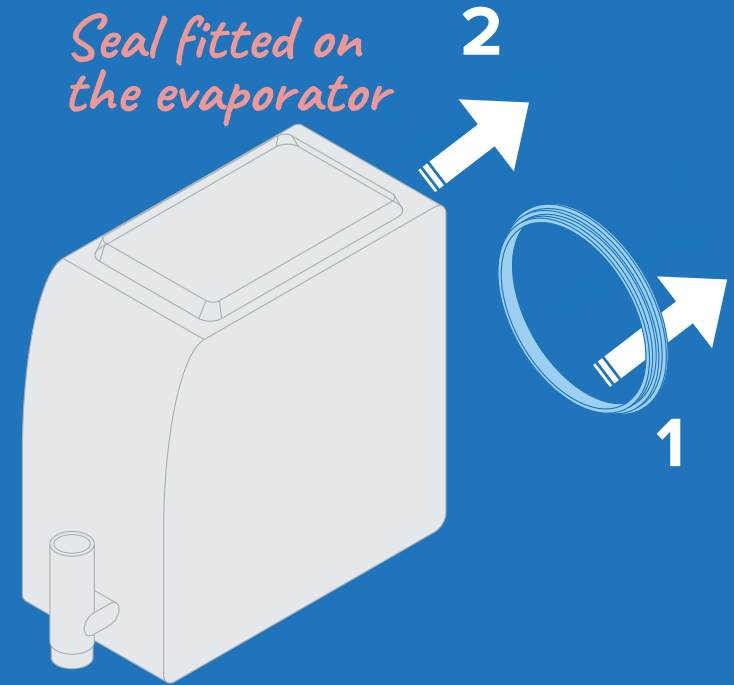
*Seal fitted on  
the bowl*



*Save time during assembling  
process and better sealing*

SPM

*Seal fitted on  
the evaporator*



*Higher risk of bad assembly and  
therefore higher risk of leakage*

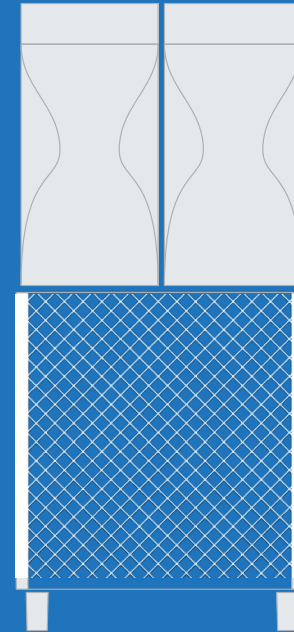
## 5. CLEANING FILTER

# V-AIR

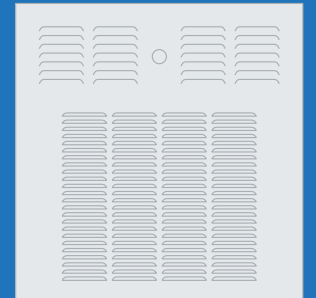


*Slide to remove*

# SPM



*Filter on the back covered by rear panel.*



*Difficult access: Rotate the machine to access the filter*

## 6. SECURITY SYSTEM

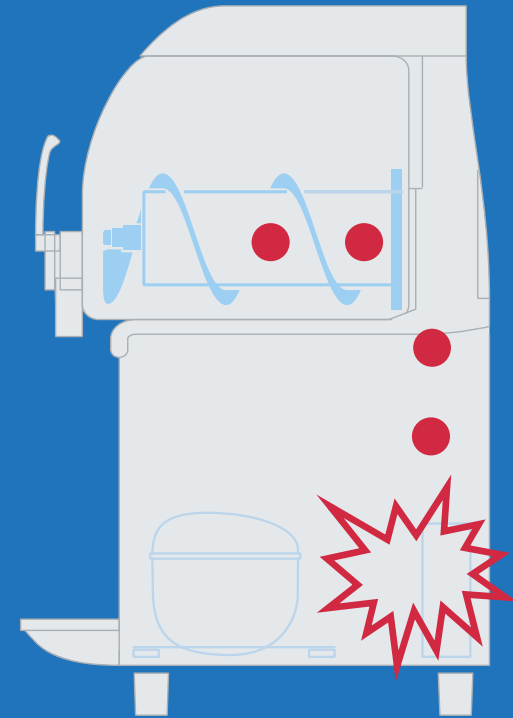
### V-AIR



*Internal  
Pipe*

*Product carried to the drip tray if  
it leaks through the evaporator*

### SPM

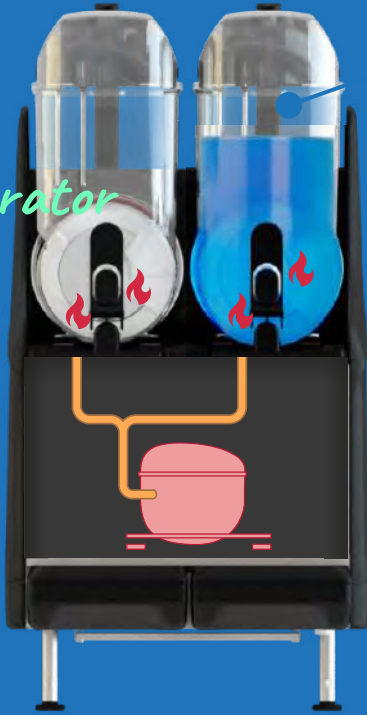


*If internal leaks, wet  
internal components*

# 7.DEFROST

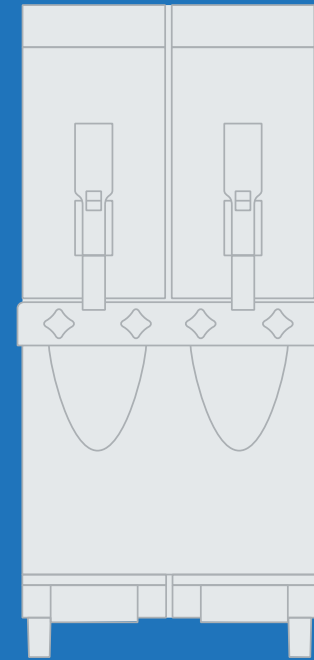
## V-AIR

*Hot Gas  
In evaporator*



*Defrost 75% Faster*

## SPM



*Defrost: Allow slush to  
melt at room temperature*

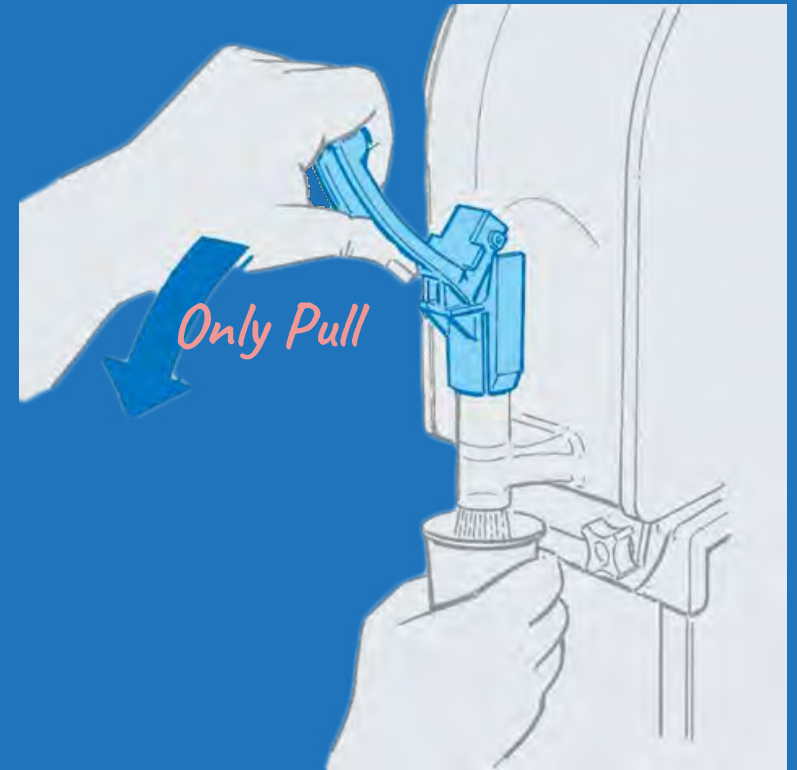
## 8.SLUSH DISPENSING

# V-AIR



*Ergonomic Push&Pull tap  
providing easy product  
dispensing in 2 different ways*

# SPM



*One way*

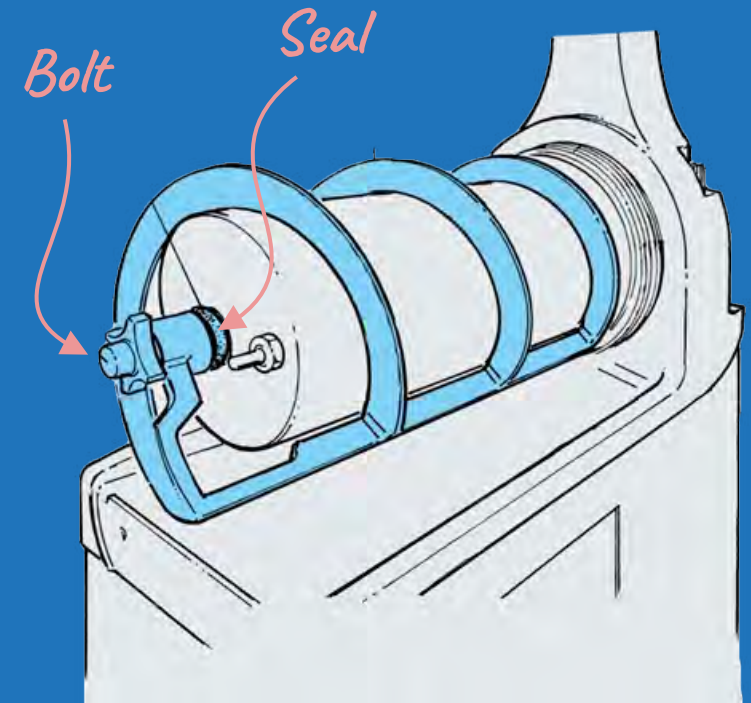
## 9.MIXER SEAL

V-AIR



*Disassembly not required*

SPM



*Disassembly required*

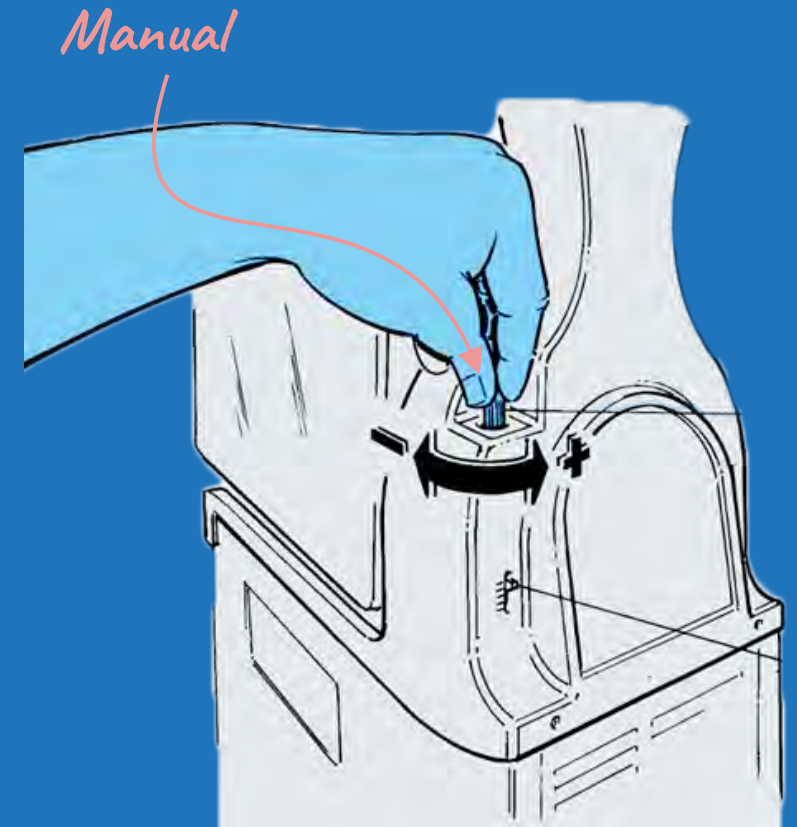
## 10. CONSISTENCY CONTROL

V-AIR



*Automatic: from Display*

SPM



*Manual: Turn rear part*

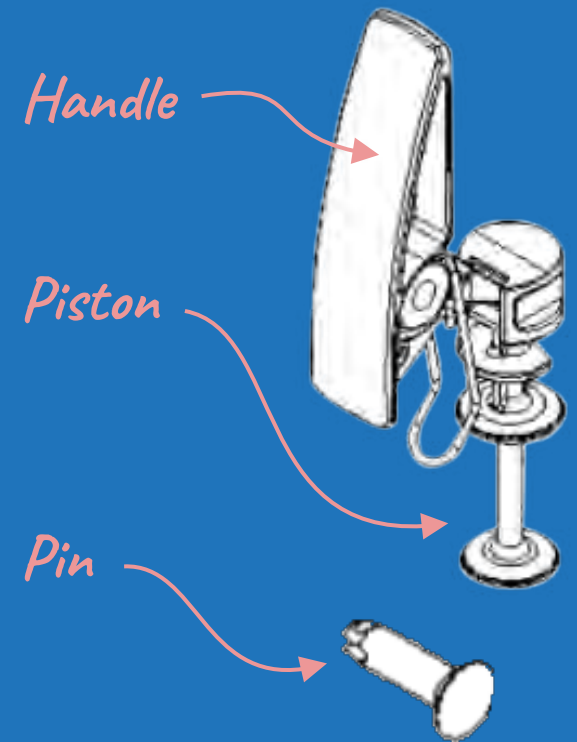
# PARTS TO CLEAN (Tap)

## V-AIR



1 Part

## SPM



3 Parts

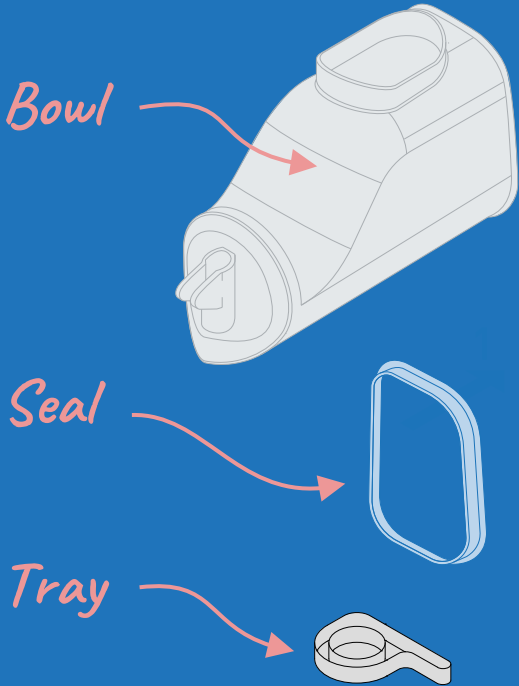
# PARTS TO CLEAN (Bowl)

## V-AIR



2 Parts

## SPM



3 Parts

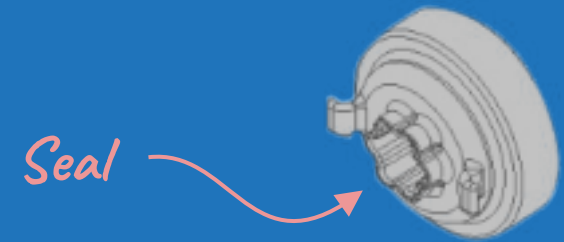
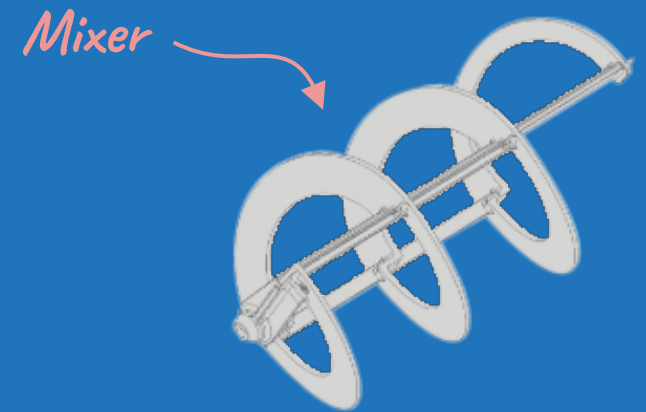
# PARTS TO CLEAN (Mixer)

## V-AIR



1 Parts

## SPM



2 Parts

## PARTS TO CLEAN (Per Bowl)

V-AIR

**4 PARTS  
TO CLEAN**

*Faster and easier, less time  
performing maintenance tasks*

SPM

**8 PARTS  
TO CLEAN**

# TECHNICAL DETAILS



# PRODUCTS V-AIR CAN WORK WITH



## PRODUCTS V-AIR CAN WORK WITH



### Concentrate + Water

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- To prepare traditional frozen beverage or Sorbet
- Follow the product instructions.
- Usually 1 Part of concentrate is mixed with 4 or 5 parts of water.
- Usually come with the right amount of sugar (13°Bx-22°Bx)

# PRODUCTS V-AIR CAN WORK WITH

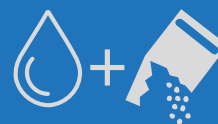


## Alcohol Based Mixes

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- To prepare Frozen Cocktails.
- Adding Alcohol can slow freeze time.
- It is necessary to add right amount of sugar (13°Bx-22°Bx)
- Another options is using neutral slush and add liquor in the glass.

## PRODUCTS V-AIR CAN WORK WITH



### Dairy based mixes

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- To prepare milkshake, frozen coffee or frozen yogurt for example
- Require a more involved cleaning routine.

# PRODUCTS V-AIR CAN WORK WITH



## Fruit Based Mixes

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- To prepare Smoothies for example
- It is advisable to filter the drink.
- It is necessary to add right amount of sugar (13°Bx-22°Bx).

## PRODUCTS V-AIR CAN WORK WITH



**IN ANY CASE: 13°Bx-22°Bx**

**IF < 13°Bx:**

*Will result in a coarser beverage because the ice crystals are larger*

**IF > 22°Bx:**

*Means a slower freeze time*



**Available with  
two or three  
tanks**



## V-Air 2

## V-Air 3

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### BOWLS

2 x 12 l

3 x 12 l

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### REFRIGERATING GAS

R290A

R290A

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### CONTROL

Touchpad

Touchpad

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### OPERATION MODES

5 Modes: Slush, Stand by,  
Mix, Defrost, Stop

5 Modes: Slush, Stand by,  
Mix, Defrost, Stop

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### DISPLAY INFORMATION DURING OPERATION

Mode of each bowl  
Temperature of each bowl

Mode of each bowl  
Temperature of each bowl

## V-Air 2

## V-Air 3

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### LANGUAGE

English, Italian, Spanish,  
French, German

English, Italian, Spanish,  
French, German

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### AUTOMATIC MODES

Yes

Yes

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### SLUSH CONSISTENCY

Through Display

Through Display

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### STANDARD VOLTAGE

230 / 50 Hz

230 / 50 Hz

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### POWER

600 W

1000 W

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### ROOM TEMPERATURE

Max 43°C

Max 43°C

56Kg



**70Kg**



**END**