

BE THE DIFFERENCE



PRINCIPESSA<sup>3</sup>

**THE  
GELATO WORLD  
LIKE NEVER  
SEEN BEFORE!**

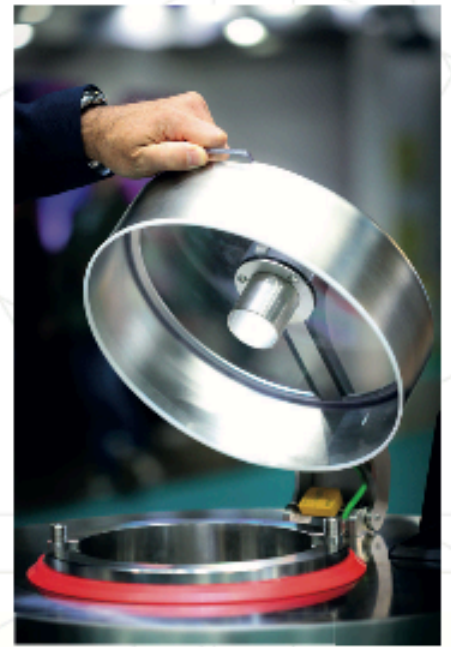




PRINCIPESSA<sup>3</sup>

# NO GELATO EXTRACTION: DIRECT DRIVE TECHNOLOGY ELEVATE YOUR EXPERIENCE

Innovation that enhances  
the artisan expertise.





**Principessa<sup>3</sup>** is an advanced batch freezing machine designed to produce exceptional gelato and refreshing granita. Its innovative technology ensures seamless processing directly in a standard carapina, optimizing your gelato-making process for precision and efficiency



The adjustable and controllable movement of the machine replicates the skilled work performed by a craftsman's hands, thereby preventing fatigue. This not only reduces processing times but also allows for customization of the machine's programming to create unique recipes.



**Principessa<sup>3</sup>** was created with the most innovative and sustainable motion technology; it does not require water for operation and energy savings are significantly higher than traditional systems.



# New business models

## **THE GELATO HUB**

The support of a centralized base production laboratory enables the development of a new, streamlined, flexible, and replicable business model.

## **CATERING**

At any event, catering, dinner, party, retail outlet, venue, museum, square, etc.

## **HOTEL**

In common areas, for events, in the kitchen. The target idea for quality and simplification of production.

## **RESTAURANTS**

Quick delivery, continuous production, reduced costs.

## **CORNER**

In essence, anywhere. You just need access to 230Vac electrical power.

## **STORE**

A store where are possible both display and immediate sales, or product finalization. It ensures cost control, quantity management and guaranteed standard quality.

*Thanks to its features, Principessa allows visible churning anywhere.*



# Principessa's advantages

## **CARAPINA**

The entire production process in the carapina safeguards the product from temperature fluctuations or manual interventions by the operator, no washing and sanitification need.

## **COLD**

It is feasible to adjust the cooling system's parameters to tailor the final product's desired temperature influencing the production process.

## **VARIEGATION**

The process of variegation can be seamlessly integrated during the standard churning process, without stopping the machine.

## **DIRECT DRIVE**

A direct drive motor increases machine efficiency and allows easy adjustment of speed and rotation to achieve a customized texture and to determine the over run level.

## **SCOOPING**

Scooping yields a creamy, smooth, full and substantial texture that remains dry and stable. Even over time, the gelato maintains its optimal consistency due to the complete cold chain preservation during production.

## **TRAINING**

Standard carapina production and its simplified use in the process also enable less experienced operators to professionally execute the churning phase.

## **CONNECTION**

The entire recipe customization process can be carried out via internet connectivity. All the machines can be remotely configured, even if they are located kilometers apart.

## **TEMPERATURE**

The machine features a product holding function. Once the cycle is complete, it will maintain the ideal gelato temperature without compromising its structure.



60



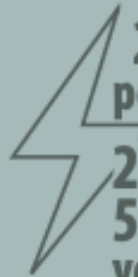
**Directly churning  
inside the carapina**



**NO gelato  
extraction**



**Zero water  
consumption**



**2 kW  
power absorbed**

**230Vac  
50Hz 1ph supply  
voltage**

# Features



**Air cooling**



**On wheels**



cm

60 cm

**Average production capability per gelato  
(cream or sorbet): up to 24 kg/h**

**Average production capability of  
Sicilian granita: up to 30 kg/h**

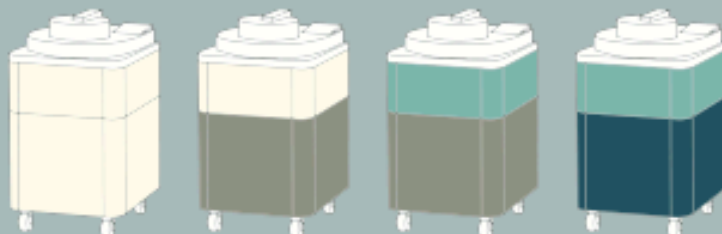
**Quantity per cycle from 1 to 4 Kg**

**Frame: steel**

**Dimensions: 60 x 60 x 91 cm**

**Weight: 180 Kg**

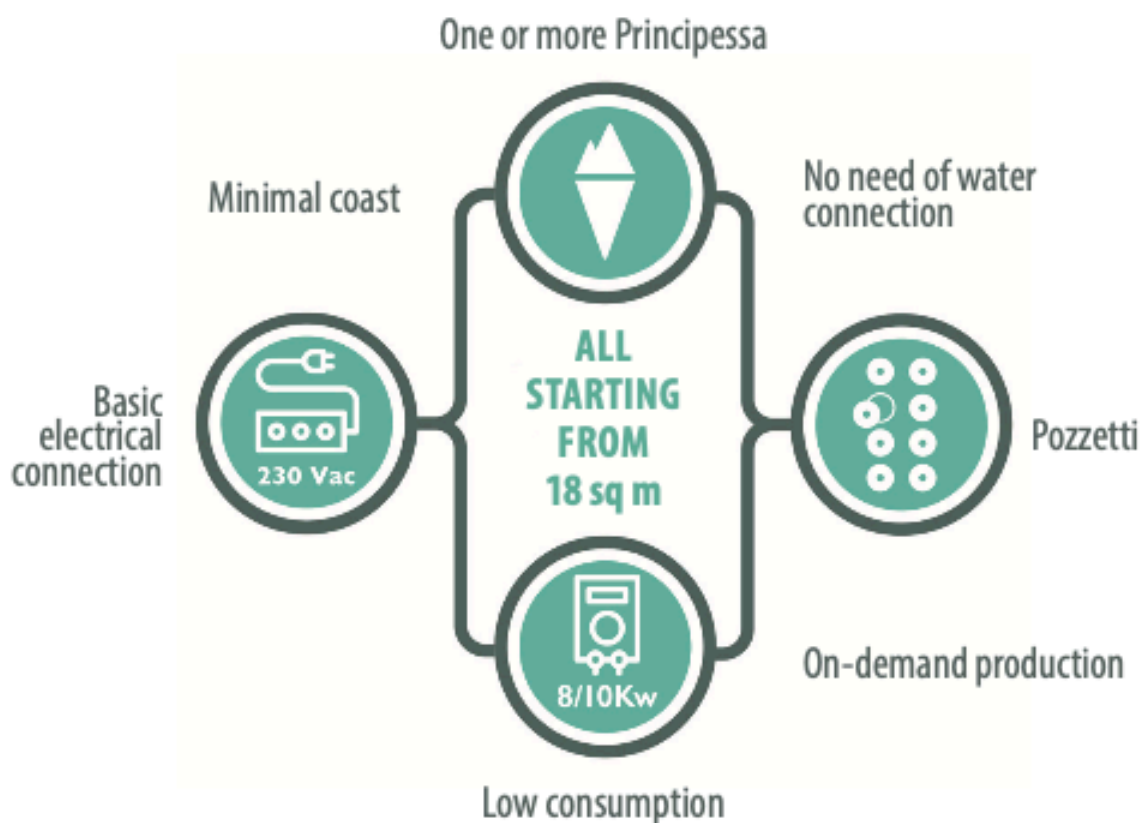
**Coating: painted stainless steel. Four color choices available.**





# The sleek gelateria

Thanks to Principessa's features, it's possible to optimize space, costs, and efficiency in a gelato shop. Its innovative technology streamlines production, allowing for a more compact and cost-effective operation, while maintaining high-quality and sustainable output.





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