

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



K503



Twin twist floor standing machine.
Perfect for customers looking for a high performance machine.
Flavour the Evolution



This machine guarantees versatility and flexibility with excellent production performances

Two motors and two compressors

Thanks to the two combined motors with the two compressors, which are both independent and have separated controls, they allow you to use only one side of the machine

Overrun and consistency control

Different consistency control settings for various mix types



Carpi Care kit

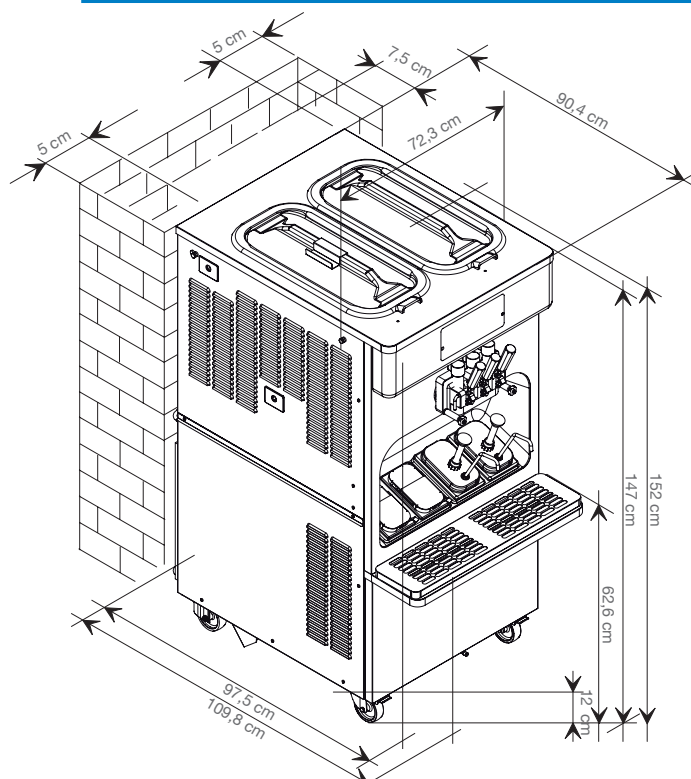


Carpi Clean kit^{*}



^{*}request them from your dealer to always keep your machine hygienically perfect.

carpigiani.com



Standard configurations



Self-pasteurization

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

Optional configurations



Teorema Remote Control

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



Self closing device

The dispensers close automatically stopping the flow of ice cream, eliminating any waste and preventing mess



Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix

	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
K503	2 + 1	Pump	800*	20 + 20	1,75	5.2	16	400/50/3**	Air	R452***	410

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

Features

Independent refrigeration system

Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer

Interactive display

Removable pump shaft

Tank agitators

High efficiency beaters

Adjustable ice cream flow

Fountain pump and covered containers for toppings

Direct expansion cooling cylinders

Defrost system

Benefits

Allows to work with different products in the two cylinders

The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Communicates with the operator delivering instructions and data regarding machine performance

For easier cleaning procedures, maximum hygiene and Reliability

Prevent product stratification and helps to reduce foam by maintaining a fluid consistency

Stainless steel beaters with double spirals and idler

Adjustable product flow to meet your specific dispensing speed and volume requirements

Two fountain pumps for hot topping and two covered containers for cold toppings

Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Possibility to heat the cylinders to simplify the cleaning procedure

K503 is produced by Carpigiani with 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.