



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

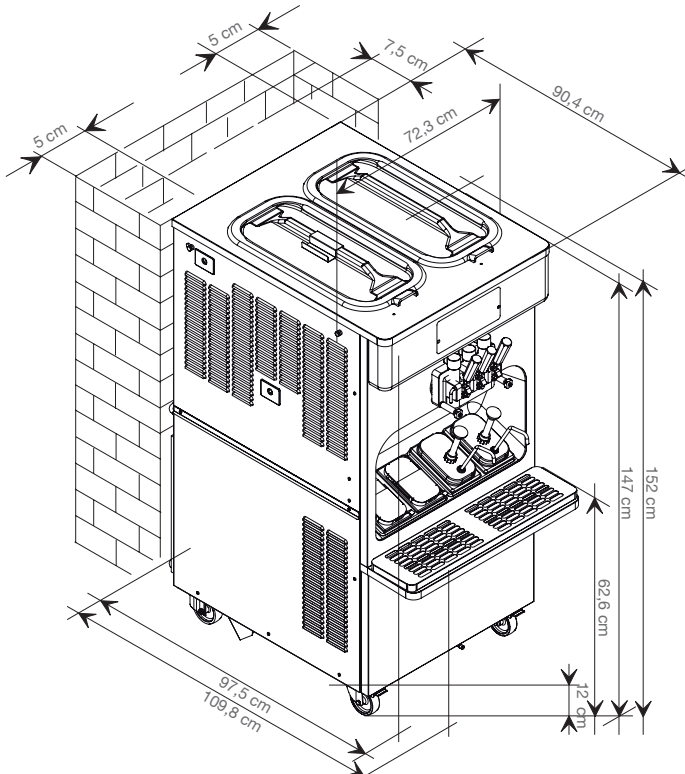


Carpi Clean kit^{*}



^{*}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

Benefits

Independent refrigeration system	Allows to work with different products in the two cylinders
Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer	The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%
Interactive display	Communicates with the operator delivering instructions and data regarding machine performance
Removable pump shaft	For easier cleaning procedures, maximum hygiene and Reliability
Tank agitators	Prevent product stratification and helps to reduce foam by maintaining a fluid consistency
High efficiency beaters	Stainless steel beaters with double spirals and idler
Adjustable ice cream flow	Adjustable product flow to meet your specific dispensing speed and volume requirements
Fountain pump and covered containers for toppings	Two fountain pumps for hot topping and two covered containers for cold toppings
Direct expansion cooling cylinders	Optimize refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving
Defrost system	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.