



# K503 F

Two flavour, floor standing machine.  
Perfect for customers looking for a high performance machine.  
**Flavour the Evolution**



This model allows you to pasteurize the dairy product (one side) while keep running the other side (yogurt and/or sorbet)

### Extra flexibility

you'll be able to clean one side only (for example your yogurt and or sorbet), while keep running the dairy product in the other side

### Super flexibility

this model reaches max 42 days cleaning interval



Carpi Care kit

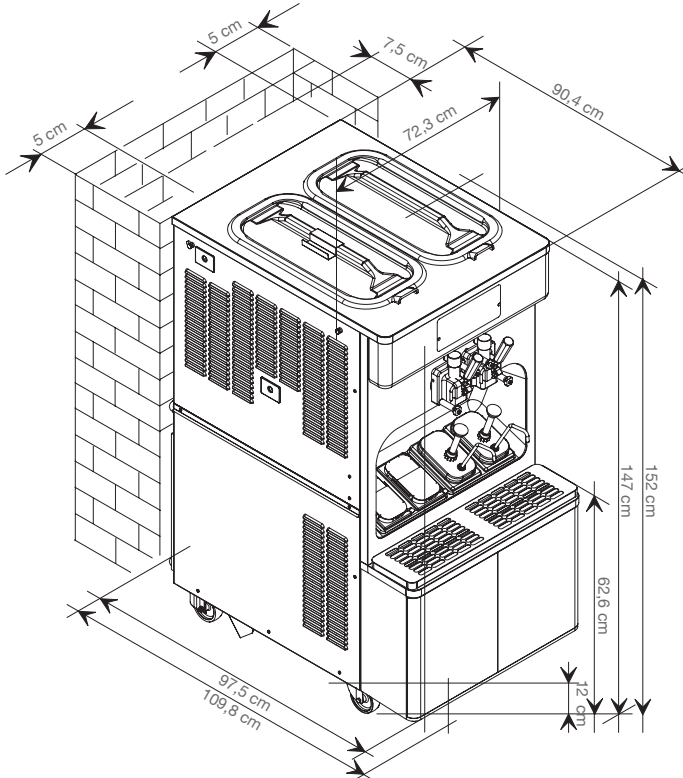


Carpi Clean kit\*



\*request them from your dealer to always keep your machine hygienically perfect.

[carpigiani.com](http://carpigiani.com)



## Optional configurations



### Self closing device

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



### Dispensing door with three levers

Greater performance with the three lever door, where the middle lever allows for Twin Twist option

| Flavours      | Mix Delivery System | Hourly production<br>(75gr portions) | Tank Capacity<br>lt | Cylinder Capacity<br>lt | Rated Power Input<br>kW | Fuse Size<br>A | Power Supply | Cooling System | Refrigerant | Net Weight<br>kg |     |
|---------------|---------------------|--------------------------------------|---------------------|-------------------------|-------------------------|----------------|--------------|----------------|-------------|------------------|-----|
| <b>K503 F</b> | 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 F 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.