



Double flavor twist
soft ice cream floor model



K 503





📖 Main features

- Fully 2 independent Sundae sides
- Reduced size and foot print
- Patented mix pumps for consistent overrun
- Variable overrun setting (40-80%, depending on mix)
- High yield beater
- Tank beating
- Electronic consistency control
- Fully automatic pasteurization system with manual override: hot gas direct heating
- Low energy consumption
- Simple control panel with large ops display
- Cleaning day count-down display
- Mix level indicator
- Mix temperature indicator
- Reduced air space requirements
- 2 fountain pump for hot topping
- 2 covered containers for cold toppings

📖 Optional

- Water cooled

✳️ Technical Specifications

| Model | Hourly production * 80 gr. portion | Hopper capacity Litres | Flavours | Electrical supply | | | Installed Power kW | Fuse A | Cooling | Dimensions cm | | | Net weight kg |
|---------------|---------------------------------------|---------------------------|----------|-------------------|----|----|-----------------------|-----------|---------|------------------|--------|---------|------------------|
| | | | | Volt | Hz | Ph | | | | L | P | H | |
| K 503 P SP DF | 2x430 | 2x18 | 2+1 | 400 | 50 | 3 | 6 | 25 | air | 71,5 | 85-104 | 147-152 | 380 |

* Hourly production can vary with the mix used and operating conditions.

Data was collected at 25°C ambient temperature.

Due to continuous improvements arising from constant research and development these data are subject to change without notice.

K 503 is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

All specifications mentioned must be considered approximate. Carpigiani reserves the right to modify, without notice, all parts deemed necessary.

Dealer

Carpigiani
helps you smile!



Via Emilia, 45 - 40011 Anzola dell'Emilia BOLOGNA, Italy Tel. +39 051 6505111 carpigiani.com

