

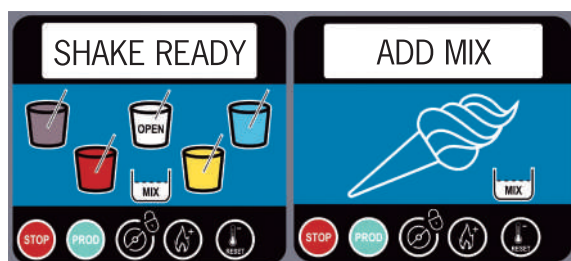


K3 - a shake & sundae heat-treatment combo freezer

The K3 machine is our most advanced unit for combined production of shakes and sundaes. It features two independent, high-volume freezers in one compact structure. If needed, one side can be stopped, while the other side remains in full operation.

Our patented and high performing mix gear pumps guarantee consistent overrun and constant yields, whilst the peristaltic pump syrup delivery system ensures good functionality with fluids or thick syrups that contain solid fruit particles (TTS).

The HARD-O-TRONIC consistency control system constantly monitors product viscosity, ensuring that both shake and sundae are always delivered in perfect serving conditions. Full food safety is ensured by the direct hot gas heat-treatment system, which eliminates bacteria, while product temperature management helps reduce health hazards.



The K3 has a very simple and easy-to-use control panel and the user-friendly display indicates what needs to be done in order to properly operate and maintain the machine.

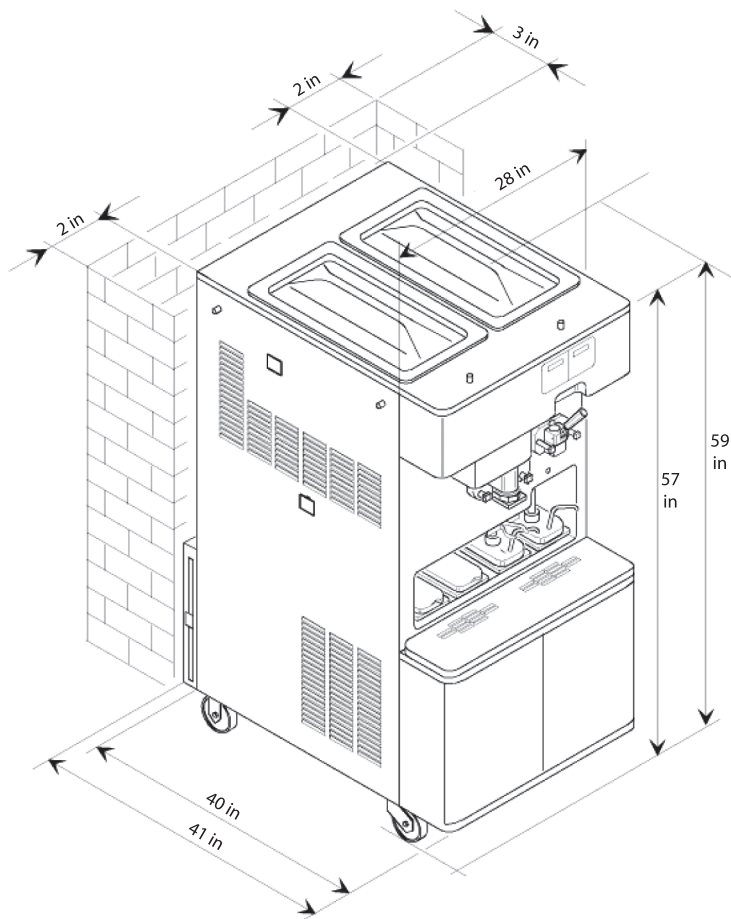
Performance data is stored in the machine memory and can be downloaded for valuable performance analysis, as well as for corrective actions.

Only a few machine parts need to be disassembled and washed regularly, thus greatly simplifying the operation and keeping maintenance costs low.



K3 - MAIN FEATURES

- Two independent freezers in one
- Reduced size, footprint & air space requirements
- Fully automatic heat-treatment & shake dispensing system
- Cleaning day count-down display
- Peristaltic pump syrup delivery system with external syrup valves
- Smart Kitchen enabled
- Consistent overrun & yields
- Mix level and temperature sensors



K3 - TECHNICAL DATA

Shake & sundae heat-treatment combo freezer
(two independent freezers)

Beater motor

Shake side: 0.75 kW (1 HP)

Soft side: 1.1 kW (1.5 HP)

Approximate weights

Net Weight: 395 kg (871 lb)

Gross: 415 kg (914 lb)

Refrigeration system

Shake side compressor: 1.1 kW (1.5 HP)

Soft side compressor: 1.1 kW (1.5 HP)

Refrigerant: R404A



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K3 - STANDARD SPECIFICATION

Function	Shake & sundae heat-treatment combo freezer	
	Shake side	Sundae side
Flavors	Five (5)	Single (1)
Hourly production	140 x 400 cc / 13.5 oz servings	380 x 100 gr / 3.5 oz servings
Hopper capacity	20 lt / 5.25 gal	20 lt / 5.25 gal
Cooling system	Air	
Electrical supply**	208 - 230 V / 60 Hz / 3 ph	
Max fuse size / Amps	30	
Minimum Circuit Ampacity	28	
Dimensions (WxDxH)	710 mm (28 in) x 1040 mm (41 in) x 1500 mm (59 in)	
Net weight	395 kg / 871 lb	

*Hourly production may vary with the mix used and the operating conditions. This data is collected at 25°C (77°F) ambient temperature.

**Alternative Voltage and Frequency solutions available upon request.



Carpigiani USA
3760 Industrial Drive - P.O. BOX 4069
Winston, Salem NC 27105 - USA
Tel. +1 (336) 661-9893 - Fax +1 (336) 661-9895
To Free 1-800-648-4389
email: info@carpigiani-usa.com