



K503 F

Twin twist 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

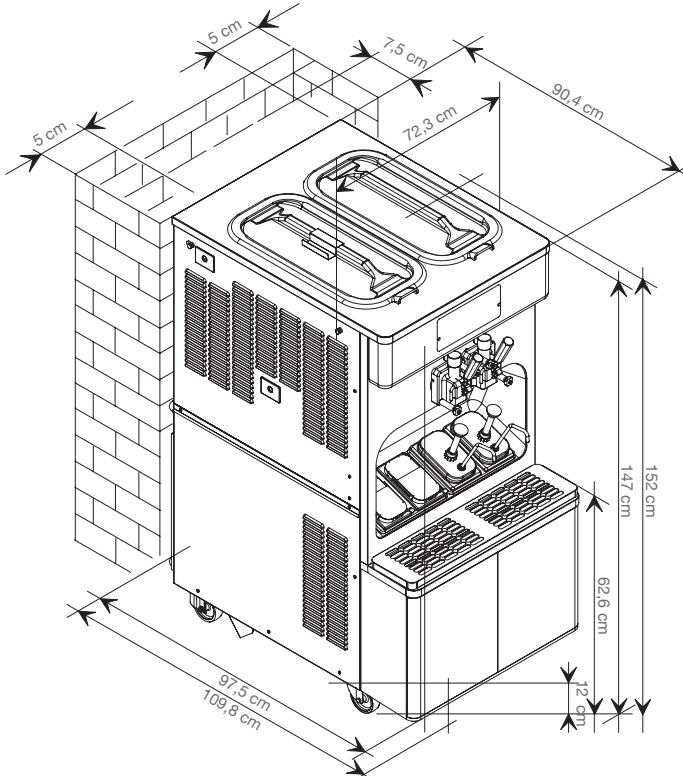
you'll be able to clean one side only (for example your yogurt and or sorbet), while keep running the dairy product in the other side

Super flexibility

this model reaches max 42 days cleaning interval



*Carpi Care kit: request it from your dealer to always keep your machine hygienically perfect.



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

	Flavours	Mix Delivery System	Hourly production (75gr portions)	Tank Capacity lt	Cylinder Capacity lt	Nominal Power kW	Fuse Size A	Power Supply	Cooling System	Refrigerant	Net Weight kg
K503 F	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 gear pumps (version P)	Ensure 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 for the Pump version
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.