

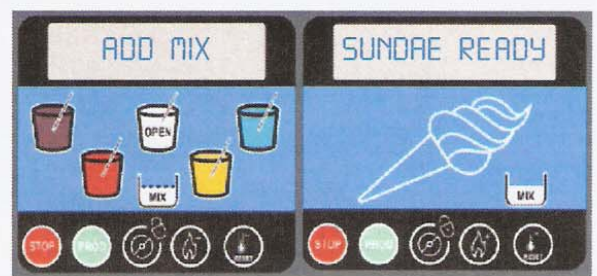


CARPIGIANI
technology for a sweeter world

K3

K3 SHAKE AND SUNDAE HEAT TREATMENT COMBINATION FREEZER

- Top of the line, combines two high volume freezers that may be run independently.
- Production Capacity: 84 lbs of ice cream and 88 lbs (68 qts) of shake.
- The advanced Carpigiani direct hot gas heat treatment system eliminates bacteria, allowing for 14 day cleaning cycles to maximize machine performance & longevity.
- The simplicity of the Carpigiani patented mix pumps guarantee's consistent overrun and maximizes restaurant profitability.
- The peristaltic pump delivery system optimizes restaurant TTS syrup use with or without fruit particulates. The syrup valves are easily removable for sanitizing.
- Carpigiani's state-of-the-art control pad informs the operator during every machine function while also providing critical diagnostic information.



- The Carpigiani HARD-O-TRONIC consistency control constantly checks the viscosity of the product. It manages the refrigeration system to deliver to your customer the best quality shake & ice cream product available.
- Carpigiani's smart technology stores each and every machine event and can be recalled during diagnostic, statistic and operational review.
- Carpigiani's unique electrical technology maximizes efficiency while helping to reduce restaurant energy costs.



K3

K3 HEAT TREATMENT SHAKE AND SUNDAE COMBINATION FREEZER

MAIN FEATURES

- Fully independent Shake and Sundae sides
- Reduced size and footprint
- Patented mix pumps for consistent overrun
- Electronic consistency control
- Fully automatic heat treatment system with manual override: hot gas direct heating
- Peristaltic pumps syrup injection system works with TTS and with standard syrups
- Reduced energy consumption
- Simple control panel with large ops display
- Automatic shake dispensing system
- Cleaning day count-down display
- Mix level indicator
- Mix temperature indicator
- Reduced air space requirements

TECHNICAL DATA

Beater motor

SHAKE-side: 0.75 kW (1 HP)
SUNDAE-side: 1.1 kW (1.5 HP)

Weight

Net weight: 871 lb (395 kg.)
Gross weight: 914 lb (415 kg.)

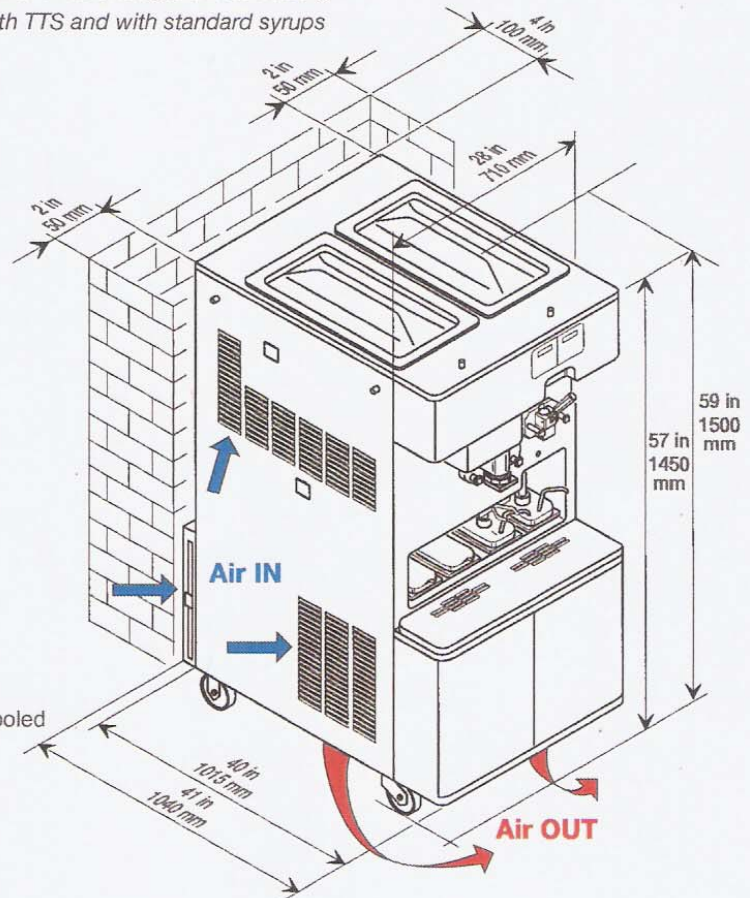
Refrigeration system

SHAKE-side compressor: 1.1 kW (1.5 HP)
SUNDAE-side compressor: 1.1 kW (1.5 HP)
Refrigerant: R404A

Standard versions: 208-230 V / 60 Hz / 3 ph Air cooled
Max fuse: 30 A
Full load: 28 A

Optional

Cone and cup dispenser
Lid holder



MODEL	Hourly production*				Hopper capacity		Flavors		Electrical supply**			Installed power kW	Net weight kg / lb
	SOFT		SHAKE		SOFT Liters Gallons	SHAKE Liters Gallons	SOFT	SHAKE	Volt-V	Phase	Cycle-Hz		
	kg/lb	100gr/3.5 oz portions	kg/lb	400 cc/13.5 oz portions									
K3	38/84	380	40/88	160*	20 l 21 qts	20 l 21 qts	1	5	208-230	3	60	4.8	395 / 871

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

Data collected at 77°F (25°C) ambient temperature and 60% overrun.

** Different specifications available.

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



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