



KW-50
KW-77

**Whipped Topping
Dispensers**



These units will cut your whipped topping costs by up to 40%. The KW-50 produces up to 30 gallons of finished product per hour and the KW-77 produces up to 40 gallons per hour. Either unit is compact, self-contained, and ready to work – all you have to do is place it on your counter and plug it in. Product is refrigerated until dispensed.

Features Include:

- Works with heavy cream and many vegetable-based products
- Flavor flexible - use vanilla, chocolate, rum, etc., sweetener or color
- Finished product holds peak for a minimum of 24 hours under refrigeration
- Portable, self-contained; **requires NO GAS PROPELLANT or plumbing hook-ups**
- Mix tank has continuous refrigeration, dispensing nozzle is chilled
- Easy to clean, can be sanitized in minutes
- Push button operation
- Yields - up to 5 to 1
- Available foot switch allows hands-free operation



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Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.

Find out more at www.frozendessertuniversity.com

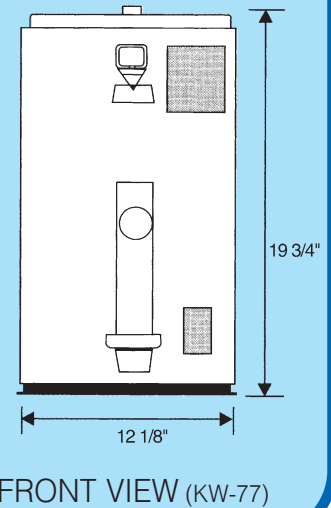
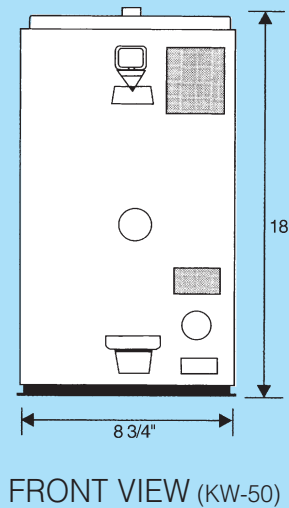
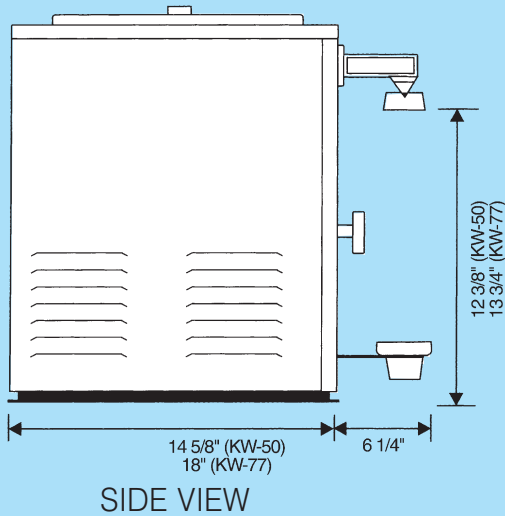
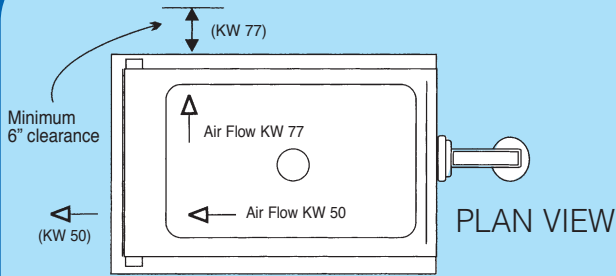
SPECIFICATIONS

KW-50 & KW-77



KW-50: whipped cream production for medium applications.
KW-77: whipped cream production for high volume requirements.

Approvals – KW50: NSF; KW-77: NSF, UL & CUL.



Model KW-50 & KW-77 Description:

Overrun Range _____ Up to 400%
 Mix Feed System _____ Pressure Injected
 Injection Pump Type _____ Gear
 Refrigerant Type _____ R-134A
 Condenser Cooling _____ Air
 Frame Type _____ Counter Model
 Outer Panels _____ Stainless Steel

KW-50:

Mix Tank Capacity _____ 2 Qts
 Mix Tank Refrigeration Control _____ Thermostat
 Pump Motor _____ 0.33 H.P.
 Compressor Motor _____ 0.07 H.P.
 Frame Construction _____ Steel Base
 Width _____ 8.7 inches (221 mm)
 Depth _____ 15 inches (382 mm)
 Height _____ 18 inches (459 mm)
 Net Weight _____ 64 lbs (29 kgs)
 Gross Weight _____ 85 lbs (39 kgs)

KW-77:

Mix Tank Capacity _____ 6 Qts
 Mix Tank Refrigeration Control _____ Electronic
 Pump Motor _____ 0.5 H.P.
 Compressor Motor _____ 0.09 H.P.
 Frame Construction _____ Welded Steel
 Portion Control _____ Adjustable Electronic
 Width _____ 12.75 inches (325 mm)
 Depth _____ 18 inches (458 mm)
 Height _____ 19.75 inches (502 mm)
 Net Weight _____ 119 lbs (54 kgs)

Electrical Requirements (KW-50 & KW-77)

Single Phase, 60 Hz _____ 120 V
 Max Breaker / Fuse size _____ 15 Amps
 Electric Cord Length _____ 8 ft

Optional Accessories

- Foot Pedal

Carpigiani-USA manufactures a complete line of frozen dessert production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Granita Machines, Whipped Topping Dispensers, Frozen Custard Freezers, Specialty and Mix Processing Equipment, Display Cabinets...

Something for everyone!

Distributed by:

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