

CARPIGIANI

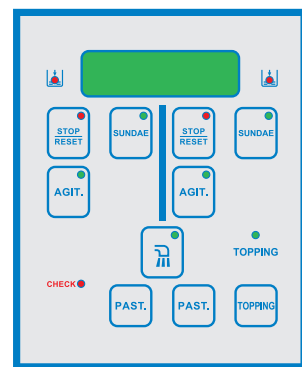
technology for a sweeter world

AES 503 KA



CARPIGIANI'S LARGE PRODUCTION, SELF PASTEURISING, TWIN & TWIST, PRESSURIZED SOFT SERVE ICE CREAM FREEZER

- Top of the line model, made of two high capacity independent freezers in one compact structure: one side may be stopped for cleaning or maintenance while the other keeps working.
- The patented, very simple and efficient, Carpigiani gear pump guarantees consistent yields and adjustable overrun by a simple turn of a lever.
- The efficient, automatic Carpigiani self-pasteurising system kills the contaminating bacteria, allowing for cleaning intervals of 2 to 4 weeks, before machine lock-out.
- The simple, intuitive control panel is easy to understand: its display window tells the operator what is needed to properly operate and maintain the unit.



- The high tech electronics manage most of the functions. The unit compensates for operator errors and outside events with smart safeties, without locking out itself.
- The machine's memory is capable of storing all the events of the past several months, allowing their downloading for diagnostic or control reasons.
- There are few parts to disassemble and clean, making the operator's job a lot easier.
- Last but not least, energy consumption, worn parts replacement bills and cleaning labour costs are definitely low.

AES 503 KA

CARPIGIANI'S LARGE PRODUCTION, SELF PASTEURISING, TWIN & TWIST, PRESSURIZED SOFT SERVE ICE CREAM FREEZER

MAIN FEATURES

- Two machines in one body
- Two flavors plus twist
- Self pasteurising (heat treatment)
- Two to four weeks washing interval
- Automatic production program
- Patented gear mix pumps (fig. 1)
- One piece high tech beater (fig. 2)
- Adjustable overrun setting
- Electronic consistency control
- Mix level indicators
- Soft lock safeties
- Data download capability
- Easy cleaning and reassembly
- Simple use and maintenance

TECHNICAL DATA

Beater motor

2 x 1,1 kW (2 x 1,5 HP)

Approximate weights

Net weight: 375 Kg / 827 lb

Gross weight: 395 Kg / 871 lb

Air condenser

Rear clearance: 50 mm / 2 in

Side clearance: 50 mm / 2 in

Refrigeration system

Compressor: 2 x 1,33 kW (2 x 1,8 HP)

Refrigerant: R404A

Max fuse: 20 A

Optionals

Topping rail: two hot toppings with pumps + two room temp containers (AES 503 KA/T, shown)

Dry filling for powder mixes (AES 503 KA/DF)

Dispensing spout cover (shown)

Cone dispenser (shown)

Water cooling

60 Hz or 240 V versions

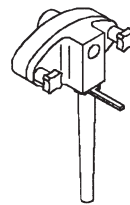
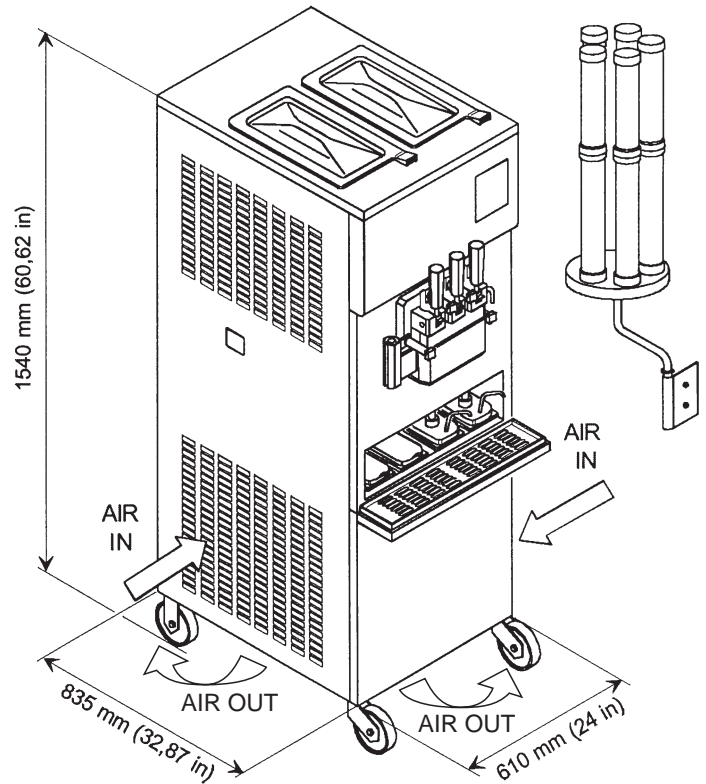


fig. 1

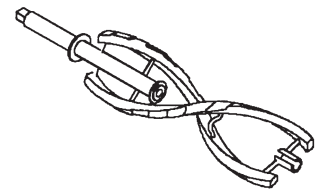


fig. 2

MODEL	Hourly production *	Hopper capacity liters/qts	Cylinders	Standard			Installed power kW/HP	Net weight Kg/lb
	100 gr / 3,5 oz) portions			Volt	Phase	Cycle		
AES 503 KA	460	18 x 2	2	400	3	50	5,4/7,2	375/827

* 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.



Carpigiani
Via Emilia, 45 - 40011 Anzola Emilia (Bologna) Italy
Tel. +39 051 6505111 - Fax +39 051 732178
www.carpigiani.com

Authorised distributor