

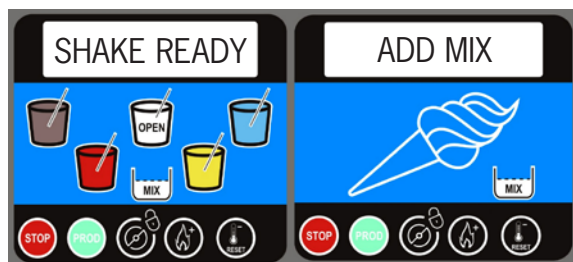


## K3 - a self pasteurising shake & soft serve ice-cream combo machine

The K3 is our most advanced unit for combined production of shake and soft serve ice-cream. The machine 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 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.

The HARD-O-TRONIC consistency control system constantly monitors product viscosity, ensuring that both shake and soft serve ice-cream are always delivered in perfect serving conditions. Full food safety is ensured by the direct hot gas self-pasteurising system, which eliminates all 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.

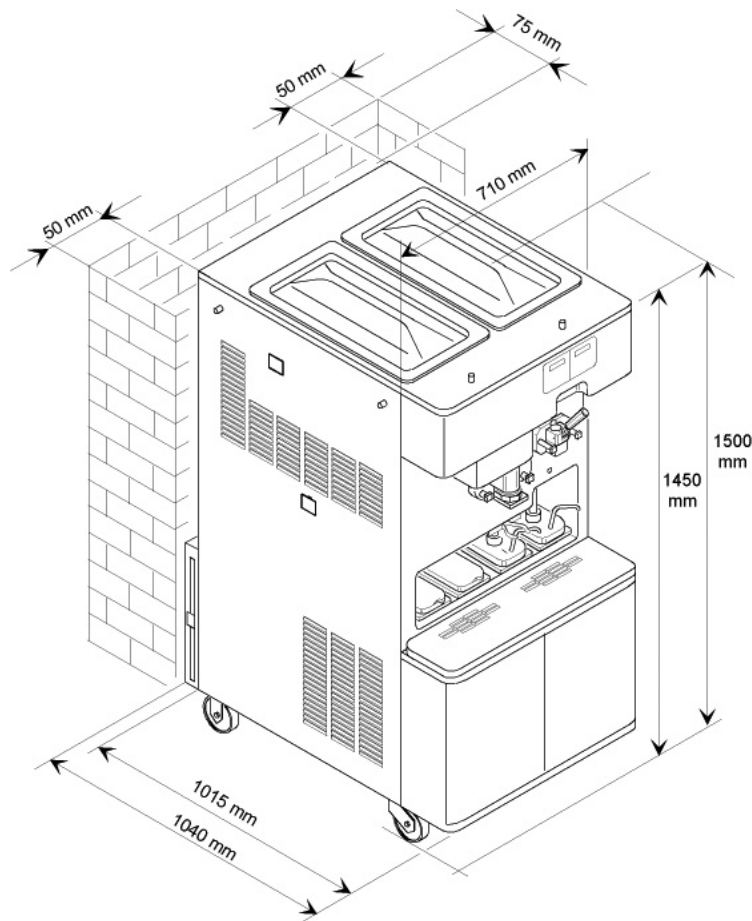
Performance data is stored in the machine memory and can be downloaded for valuable performance analysis, as well as for corrective actions.

Only a few machine parts need to be disassembled and washed regularly, thus greatly simplifying operation and keeping maintenance costs low. Thanks to the up to 30 days adjustable cleaning intervals of the machine, the running cost is cut by up to 50%.



## K3 - MAIN FEATURES

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



### K3 - TECHNICAL DATA

Self-pasteurising shake & soft serve ice-cream combo machine (two independent freezers)

#### Beater motor

Shake side: 0.37 kW (0.5 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: 1.33 kW (1.8 HP)

Soft side compressor: 1.33 kW (1.8 HP)

Refrigerant: R404A

#### Optional

Cone and cup dispenser

Lid holder



#### K3 - STANDARD SPECIFICATION

Function	Self pasteurising shake & soft serve ice-cream machine	
	Shake side	Soft side
Flavors	Five (5)	Single (1)
Hourly production	160 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***	400 V / 50 Hz / 3 ph	
Installed power	5,5 kW / 7,4 HP	
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.

\*\*Water cooling system available upon request.

\*\*\*Alternative Voltage and Frequency solutions available upon request.



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