

CARPIGIANI

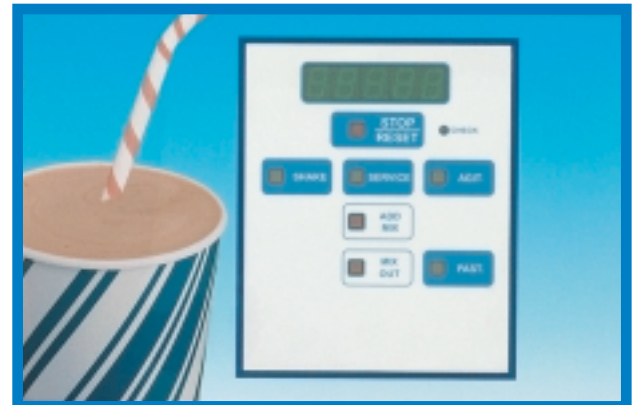
technology for a sweeter world

MS 404 KA



CARPIGIANI'S LARGE PRODUCTION, SELF-PASTEURISING, AUTOMATIC, PRESSURISED MILK SHAKE FREEZER.

- Designed for high volume sales, it is capable of 40 kg per hour production, equivalent to approximately 160 servings of 400 cc each at 60% overrun.
- The syrup air pressurised dispensing system always delivers the same adjustable quantity of product in the shake. The high tech spigot spinner guarantees consistent appearance and highest intensity of the 3 selected flavours. The fourth flavour is plain vanilla.
- The highly efficient, automatic Carpigiani self-pasteurising system kills contaminating bacteria, allowing for cleaning intervals of 2 to 4 weeks before machine lock-out.
- Pressing the flavour selection button activates the fully automatic dispensing system. The electronic level sensor stops the product flow at the correct portion size.



- The push-button control panel is simple and intuitive. It directs the attention of the operator to the most important functions and warnings of the machine: mix temperature, product consistency, washing time lag, trouble-shooting alarm codes etc...
- The machine's electronic memory is capable of storing and downloading all the events of the previous several months to a PC, or to the service centre via a modem, thus helping to diagnose problems as well as monitor unit history and performance.
- Carpigiani's special gear mix pump delivers and maintains precise and consistent overrun.
- Very few parts to disassemble and clean make maintenance easy and fast.
- Last but not least, energy consumption, worn parts replacement bills and labour costs are definitely low.

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MAIN FEATURES

- Fully automatic pasteurisation cycle with manual override.
- Patented Carpigiani gear mix pump for consistent overrun
- Adjustable overrun setting (30-90%)
- Electronic consistency control
- Friendly control panel
- Automatic shake dispensing system
- Pressurised syrup injection system
- Mix temperature indicator
- Mix level sensor
- Cleaning day count-down display
- Easy cleaning and reassembly

TECHNICAL DATA

Beater motor

0,37 kW (0,5 HP)

Approximate weights

Net weight: 272 Kg (600 lb)

Gross weight: 314 Kg (692 lb)

Packaging volume: 1,5 m³ (53 cu.ft.)

Air condenser

Rear clearance: 250 mm (10 in)

Side clearance: 150 mm (6 in)

Water condenser

Water in connection: 3/4"

Water out connection: 3/4"

Refrigeration system

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

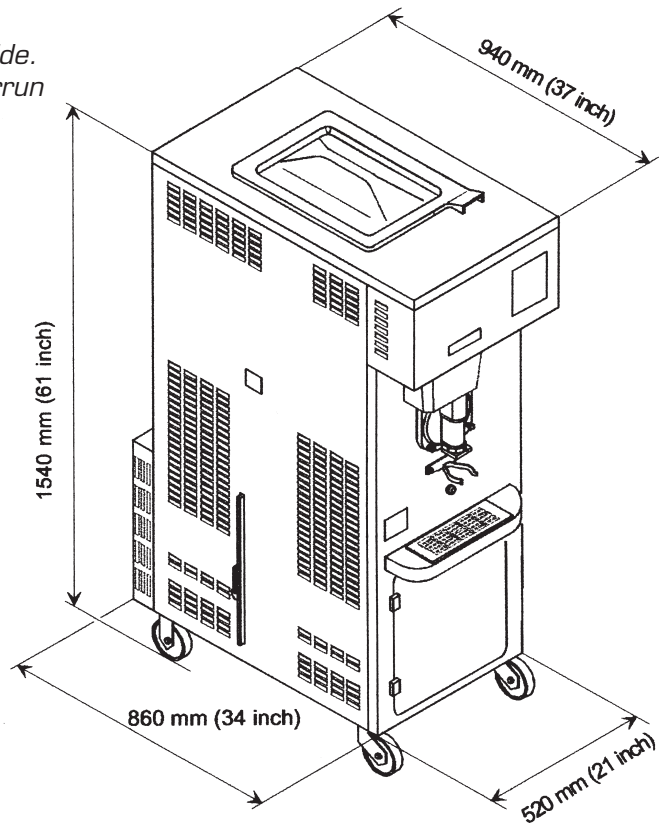
Refrigerant: R404A

General data

Standard version: 400/50/3 N / air cooled

Max fuse: 13 A

Max amperage: 10 A



Syrup compartment



MODEL	Hourly production *		Hopper capacity	Flavours	Standard Electrical supply			Installed power	Net weight Kg/lb
	Kg/lbs	400cc / 14 oz portions	liters/gal		Volt-V	Cycle-Hz	Phase	kW/HP	
MS 404 KA	40/88	160**	20/5,2	3+neutral	400	50	3	2,3/3	272/600

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

**With an average shake overrun of 60%

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.



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Authorised distributor