



Double flavor twist
soft ice cream floor model



K 503





☒ Main features

- Fully 2 independent Sundae sides
- Reduced size and foot print
- Available in gravity fed, pump version and SP version
- Patented mix pumps for consistent overrun (only P and SP versions)
- Gravity version: variable overrun setting (20-50%, depending on mix)
- Pump and SP version: variable overrun setting (40-80%, depending on mix)
- High yield beater (only P and SP versions)
- Tank beating (only SP version)
- Electronic consistency control
- Fully automatic pasteurization system with manual override: hot gas direct heating (only SP version)
- Low energy consumption
- Simple control panel with large ops display
- Cleaning day count-down display (only SP version)
- Mix level indicator
- Mix temperature indicator
- Reduced air space requirements
- 2 fountain pump for hot topping
- 2 covered containers for cold toppings

☒ Optional

- 208-230/3/60 version
- Dry filling version
- Self Closing device
- Tank beater (for gravity version)
- Water cooled

✱ Technical Specifications

Model	Hourly production * 80 gr. portion	Hopper capacity Litres	Flavours	Electrical supply			Installed Power kW	Fuse A	Cooling	Dimensions cm			Net weight kg
				Volt	Hz	Ph				L	P	H	
K 503 P	2x430	2x20	2+1	400	50	3	5,3	20	air	71,5	85-104	147-152	370
K 503 G	2x350	2x20	2+1	400	50	3	5,1	20	air	71,5	85-104	147-152	360
K 503 P SP	2x430	2x20	2+1	400	50	3	6	20	air	71,5	85-104	147-152	380

* 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.

K 503 is produced by Carpigiani with Quality System Certificate UNI EN ISO 9001.

Dealer



Carpigiani
helps you smile!



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