

gti **DESIGNS**

CARPIGIANI



K SHAKE

Milk-shake, floor standing, self-pasteurizing, 4 flavours, fully automatic dispensing system

Designed for high volume - High tech spigot spinner guarantee consistent appearance and highest intensity product

Excellent production results

By pressing the flavour button, it activates the fully automatic dispensing system. The cup level sensor stops the product flow at the correct portion size, regardless of the cup size

Versatile

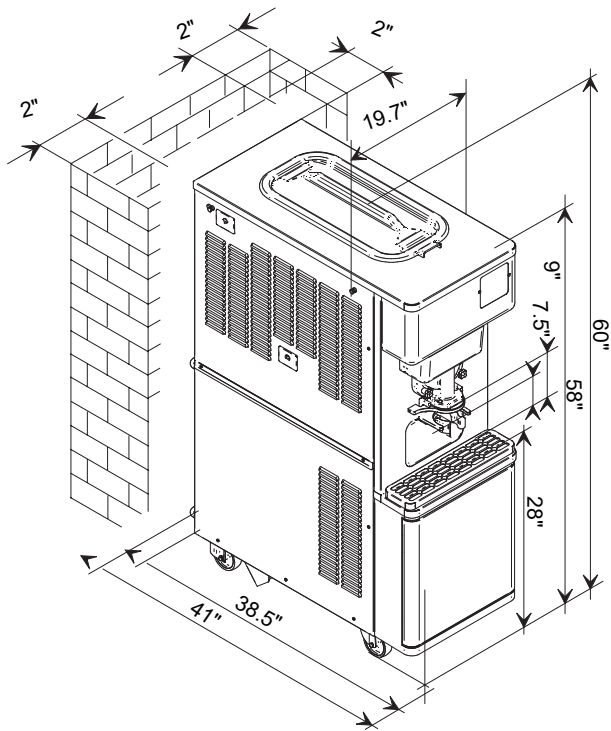
The highly efficient automatic Carpigiani self-pasteurizing system kills contaminating bacteria, allowing for longer cleaning intervals up to 42 days

Compact

Reduced size and foot print



K -SHAKE



Optional configurations



Teorema Remote Control

It gives very important info about the machine, it facilitates the service system and helps the cleaning schedule



Wash kit

Tap over the hopper to facilitate cleaning operations



Dry Filling system

Automatic hopper water filling system. This allows you to mix powders directly in the hopper, saving time and reducing the possibility of dosing errors

	Flavours	Mix Delivery System	Hourly production	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
K Shake P	4+1	Pump	13.5oz Portions 210*	Gal. 5.3	Gal. 1.8	kW 2,5	A 12	400/50/3**	Air, water optional	R452***	kg 260

* production capacity depends on the mix used and the room temperature ** other voltages and cycles available upon request *** alternative solutions available

Features

Direct expansion cooling cylinder

Interactive display

Tank agitator

Self closing automatic device

Adjustable product flow

High capacity cylinder

Self-pasteurization

Simplified cleaning

Benefits

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving

Communicates with the operator delivering instructions and data regarding machine performance

Prevents product stratification and helps to reduce foam by maintaining a fluid consistency

This unit is provided with a well tested portion control. The system delivers the correct portion required, regardless cup sizes

Adjustable product flow to meet your specific dispensing speed and volume requirements

Perfect for all dispensing circumstances, including the moments of greater production pressure

With our self-pasteurization system the machine can be cleaned and disassembled only 9 times per year

Cleaning is simplified thanks to the possibility of the cylinder heating and the easy disassembly of the dispensing unit

K Shake is produced by Carpigiani with Quality System UNI EN ISO 9001.
All specifications mentioned must be considered approximate;
Carpigiani reserves the right to modify, without notice, all parts deemed necessary.