

AYA K6 DOUBLE

DOUBLE CHOCOLATE FOUNTAIN - COMMERCIAL OVERVIEW



AUTHORIZED U.S. DISTRIBUTOR

2 x 6 kg / 26.4 lb



DOUBLE CHOCOLATE FOUNTAIN

Two flavors. One presentation.

AYA K6 Double combines two independent 6 kg fountain modules for two chocolate types or recipes. An optional installation kit allows the machine body to be positioned under the counter.

ELECTRICAL

2 x 110 V

CURRENT

2 x 12 A

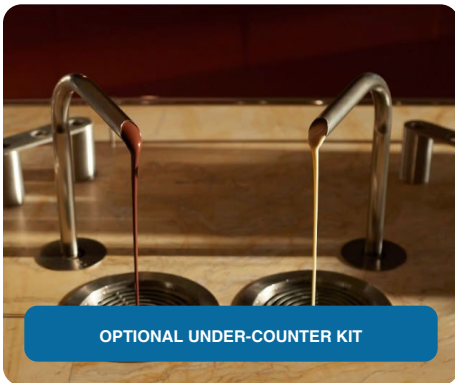
SUPPLY

60 Hz / 1 Ph

NET WEIGHT

76 kg / 168 lb

Two dedicated electrical connections required - one for each independent module.



OPTIONAL UNDER-COUNTER KIT



CORE FEATURES

- Two independent 6 kg modules
- Two 4.3-inch touchscreen interfaces
- Manual, Standby and Night modes
- Independent dosing and temperature control
- Two reversible stainless-steel augers
- Two pedal-operated flow stops
- Optional under-counter installation kit

INDEPENDENT CONTROL

Each module has its own touchscreen, temperature probes, dosing control and operating modes. Serve two chocolates independently from one compact presentation.

DRIVE & SAFETY

Each circuit uses dedicated motors, reducers and a removable stainless-steel auger. Protected components, resettable fuses and magnetic sensors support safe operation.

HEATING & WORKFLOW

Separate bowl and auger heating systems maintain each chocolate independently. Approximate melting time is 1 hour from chips; restart from Standby takes only seconds.

BILAIT - MADE IN ITALY

AYA K6 DOUBLE

TECHNICAL SPECIFICATIONS AND DIMENSIONAL DRAWING



AUTHORIZED U.S. DISTRIBUTOR

USA CONFIGURATION

2 x 110 V

60 Hz

1 Ph

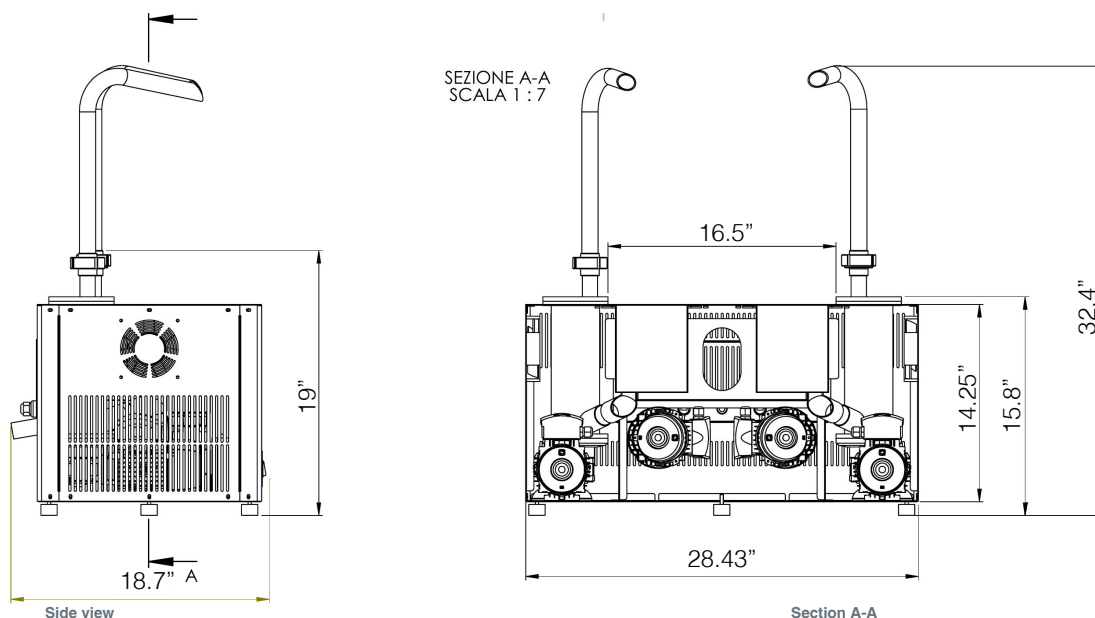
2 x 12 A

2 x 1 kW

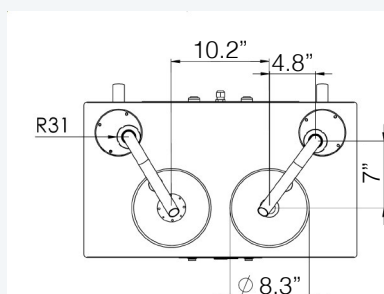
Two dedicated circuits - one electrical supply per independent 6 kg module.

ORIGINAL ENGINEERING DRAWING

Dimensions in millimeters



TOP VIEW



COMMERCIAL DATA

CAPACITY	2 x 6 kg / total 26.4 lb
NOMINAL SIZE	W 28.5 x D 18.1 x H 31.7 in
NOMINAL SIZE	W 72.3 x D 46 x H 80.5 cm
BOWL DIAMETER	2 x 7.9 in / 2 x 20 cm
OUTLET PIPES	2 x 15.2 in / 2 x 38.5 cm
NET WEIGHT	168 lb / 76 kg
BODY / AUGERS	Stainless steel
SHIPPING	60 x 80 x 65 cm / 90 kg

Commercial dimensions are nominal. Use the engineering drawing above for construction details.

OPERATION

Manual, Standby and Night programs are available independently for each side, together with electronic dosing and pedal control.

TEMPERATURE

Independent PT100 probes and separate heaters monitor and manage the bowl and auger temperature for each chocolate circuit.

CLEANING & CARE

Both stainless-steel augers are removable. Follow the operating manual for safe disassembly, cleaning, sanitation and routine maintenance.

BILAIT - MADE IN ITALY