

AYA K6

SINGLE CHOCOLATE FOUNTAIN - COMMERCIAL OVERVIEW



AUTHORIZED U.S. DISTRIBUTOR

6 kg / 13.2 lb



CHOCOLATE FOUNTAIN

Designed to make an impact.

AYA K6 delivers an elegant continuous chocolate flow with precise temperature and dosing control. An optional installation kit allows the machine body to be positioned under the counter.

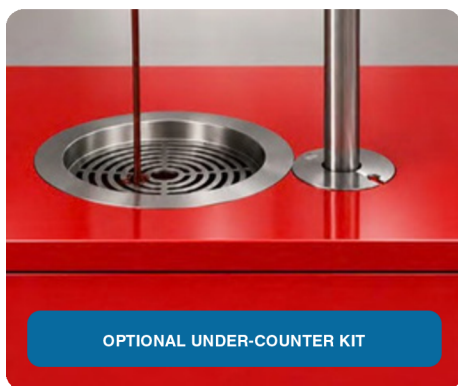
ELECTRICAL
110V/12A

SUPPLY
60 Hz / 1 Ph

POWER
1 kW

NET WEIGHT
40 kg / 88 lb

Dedicated electrical connection required. Confirm local code and machine nameplate.



OPTIONAL UNDER-COUNTER KIT



CORE FEATURES

- 4.3-inch touchscreen interface
- Manual, Standby and Night operating modes
- Electronic dosing and temperature control
- Reversible auger drive
- Pedal-operated flow stop
- Magnetic tank safety sensor
- Optional under-counter installation kit

CONTROL & SAFETY

Two PT100 probes monitor the bowl and auger. Main components are fuse protected; the auger motor has a resettable fuse. A magnetic sensor protects the bowl area.

DRIVE SYSTEM

Two single-phase motors, two reducers and a removable stainless-steel auger support reliable circulation, controlled dosing and easy routine cleaning.

HEATING & WORKFLOW

A silicone heater warms the bowl and a cable heater warms the auger. Approximate melting time is 1 hour from chocolate chips; restart from Standby takes only seconds.

BILAIT - MADE IN ITALY

USA CONFIGURATION

110 V

60 Hz

1 Ph

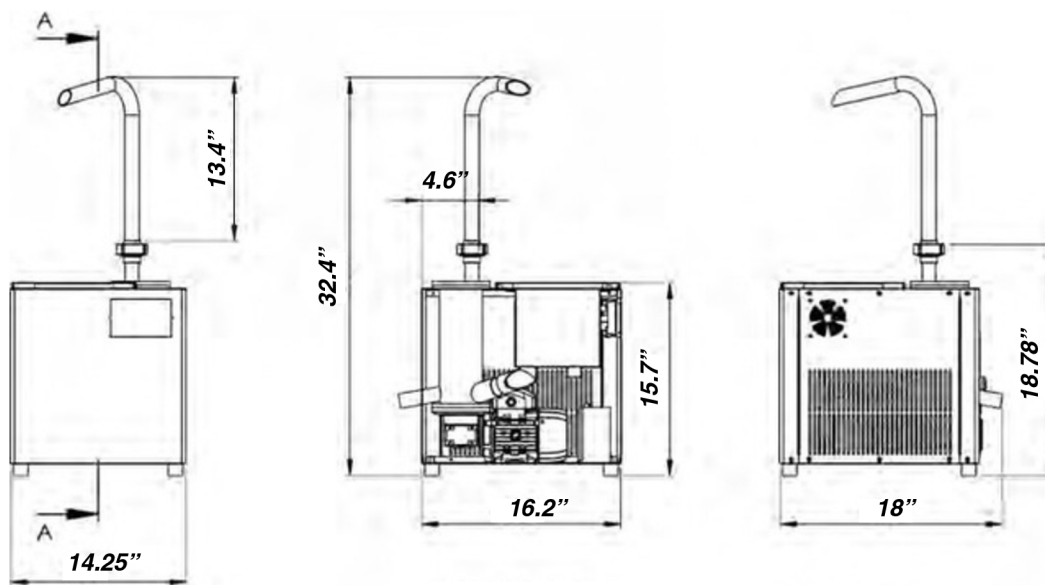
12 A

1 kW

Check the unit nameplate for exact electrical data before installation.

ORIGINAL ENGINEERING DRAWING

Dimensions in millimeters

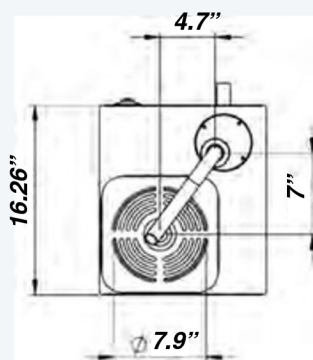


Front view

Section A-A

Rear view

TOP VIEW



COMMERCIAL DATA

BOWL CAPACITY	6 kg / 13.2 lb
NOMINAL SIZE	W 14.2 x D 18.1 x H 31.7 in
NOMINAL SIZE	W 36 x D 46 x H 80.5 cm
BOWL DIAMETER	7.9 in / 20 cm
OUTLET PIPE	15.2 in / 38.5 cm
NET WEIGHT	88 lb / 40 kg
BODY / AUGER	Stainless steel
SHIPPING	40 x 60 x 65 cm / 45 kg

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

OPERATION

Manual, Standby and Night programs, electronic dosing, temperature management and pedal control support daily service and presentation.

TEMPERATURE

Independent PT100 probes monitor the chocolate bowl and auger. Separate heaters support stable temperature throughout the circuit.

CLEANING & CARE

The stainless-steel auger is removable. Follow the operating manual for safe disassembly, cleaning, sanitation and routine maintenance.