

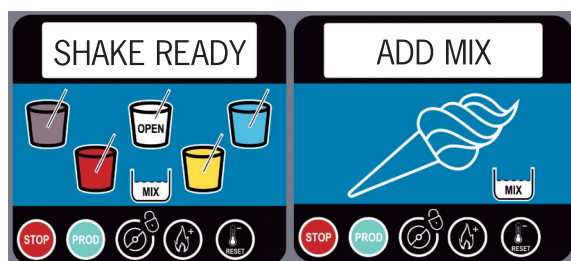


## K3 - a shake & sundae heat-treatment combo freezer

The K3 machine is our most advanced unit for combined production of shakes and sundaes. It features two independent, high-volume freezers in one compact structure. If needed, one side can be stopped, while the other side remains in full operation.

Our patented and high performing mix gear pumps guarantee consistent overrun and constant yields, whilst the peristaltic pump syrup delivery system ensures good functionality with fluids or thick syrups that contain solid fruit particles (TTS).

The HARD-O-TRONIC consistency control system constantly monitors product viscosity, ensuring that both shake and sundae are always delivered in perfect serving conditions. Full food safety is ensured by the direct hot gas heat-treatment system, which eliminates bacteria, while product temperature management helps reduce health hazards.



The K3 has a very simple and easy-to-use control panel and the user-friendly display indicates what needs to be done in order to properly operate and maintain the machine.

Performance data is stored in the machine memory and can be downloaded for valuable performance analysis, as well as for corrective actions.

Only a few machine parts need to be disassembled and washed regularly, thus greatly simplifying the operation and keeping maintenance costs low.



## K3 - MAIN FEATURES

- Two independent freezers in one
- Reduced size, footprint & air space requirements
- Fully automatic heat-treatment & shake dispensing system
- Cleaning day count-down display
- Peristaltic pump syrup delivery system with external syrup valves
- Smart Kitchen enabled
- Consistent overrun & yields
- Mix level and temperature sensors

