

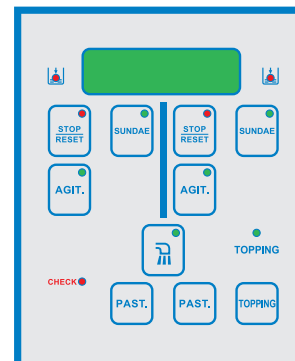


CARPIGIANI
technology for a sweeter world

AES 603 P/SP

**CARPIGIANI'S
LARGE PRODUCTION,
SELF PASTEURISING,
TWIN & TWIST,
PRESSURIZED SOFT SERVE
ICE CREAM FREEZER**

- Top of the line model, made of two high capacity independent freezers in one compact structure: one side may be stopped for cleaning or maintenance while the other keeps working.
- The patented, very simple and efficient, Carpigiani gear pump guarantees consistent yields and adjustable overrun by a simple turn of a lever.
- The efficient, automatic Carpigiani self-pasteurising system kills the contaminating bacteria.
- The simple, intuitive control panel is easy to understand: its display window tells the operator what is needed to properly operate and maintain the unit.



- The high tech electronics manage most of the functions. The unit compensates for operator errors and outside events with smart safeties, without locking out itself.
- The machine's memory is capable of storing all the events of the past several months, allowing their downloading for diagnostic or control reasons.
- There are few parts to disassemble and clean, making the operator's job a lot easier.
- Last but not least, energy consumption, worn parts replacement bills and cleaning labour costs are definitely low.

AES 603 P/SP

CARPIGIANI'S LARGE PRODUCTION, SELF PASTEURISING, TWIN & TWIST, PRESSURIZED SOFT SERVE ICE CREAM FREEZER

MAIN FEATURES

- Two machines in one body
- Two flavors plus twist
- Self pasteurising (heat treatment)
- Automatic production program
- Patented gear mix pumps
- One piece high tech beater
- Adjustable overrun setting
- Electronic consistency control
- Mix level indicators
- Soft lock safeties
- Data download capability
- Easy cleaning and reassembly
- Simple use and maintenance

TECHNICAL DATA

Beater motor

2 x 1,1 kW

Approximate weights

Net weight: 375 Kg

Gross weight: 395 Kg

Air condenser

Rear clearance: 50 mm

Side clearance: 50 mm

Refrigeration system

Compressor: 2 x 1,33 kW

Refrigerant: R404A

Max fuse: 20 A

Optionals

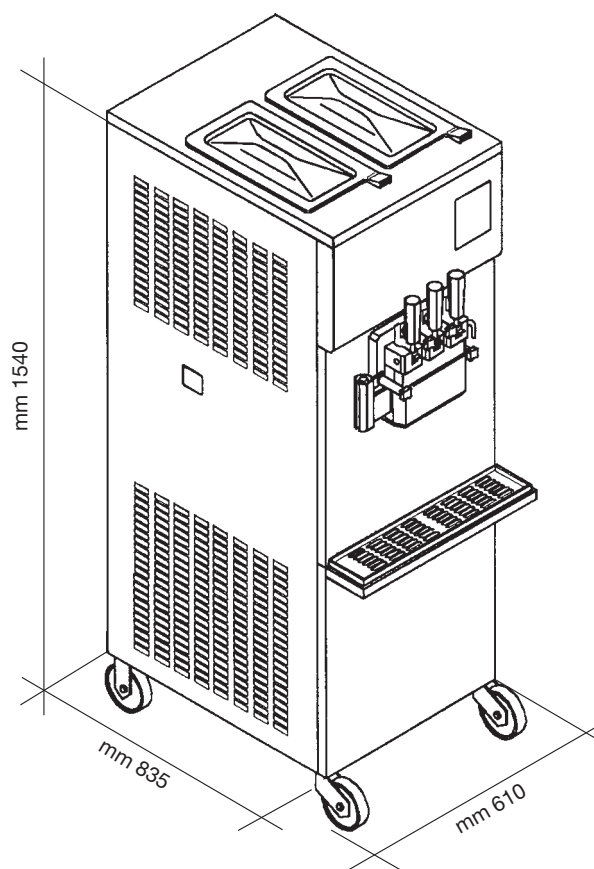
Dry filling for powder mixes (AES 603 P/SP/DF)

Dispensing spout cover (shown)

Cone dispenser (shown)

Water cooling

60 Hz or 240 V versions



MODEL	Hourly production *	Hopper capacity liters	Cylinders	Standard			Installed power kW	Net weight Kg
	80 gr portions			Volt	Phase	Cycle		
AES 603 P/SP	600	18 x 2	2	400	3	50	5,4	375

* 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.



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