



# GK3 P SP



Is our most advanced unit  
for combined production  
of shakes and sundaes.  
**Flavour the  
Evolution**



A shake & sundae  
heat-treatment combo freezer.  
This model allows you to pasteurize  
on one side, while keeping the other  
side running

### **Two independent freezers**

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

### **Super flexibility**

this model reaches max 42 days cleaning interval



Carpi Care kit

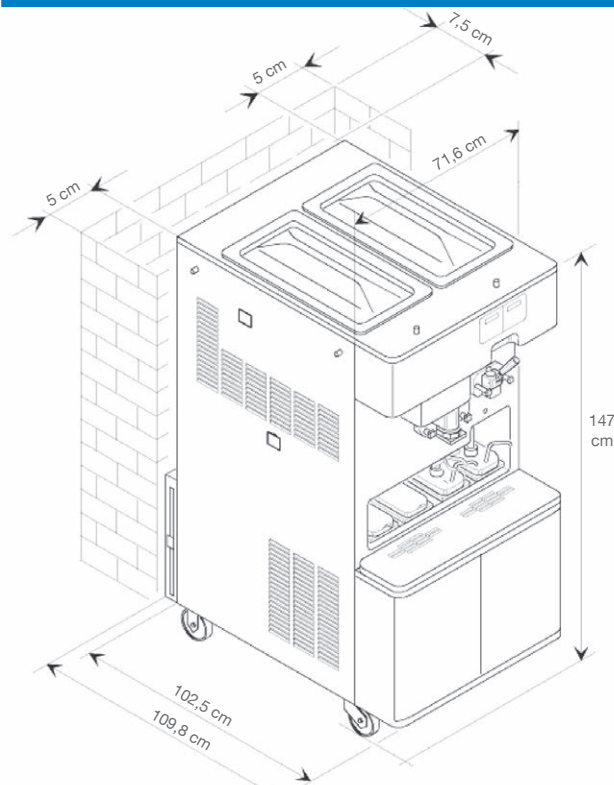


Carpi Clean kit \*



\*request them from your dealer  
to always keep your machine hygienically perfect.

[carpigiani.com](http://carpigiani.com)



## Optional configurations



### Teorema Remote Control

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



### Mixer

Optional mixer with disposable spoons to swirl toppings into the ice cream



### Dry Filling System

Possibility of preparing the mix directly in the hopper by adding water and dry mix



### Cone and cup dispenser

Easy to mount on both sides. Cones and cups always "handy"

	Flavours	Mix Delivery System	Hourly production*	Tank Capacity	Cylinder Capacity	Rated Power Input	Fuse Size	Power Supply	Cooling System	Refrigerant	Net Weight
				lt	lt	kW	A				kg
<b>GK3 P SP</b>	Soft 1 Shake 5	Pump	Soft 500 (75gr portions) Shake 265 (300cc portions)	20 + 20	Soft 1,75 Shake 7	4,8	16	400/50/3**	Air Optional Water	R452***	395

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

## Features

## Benefits

Two independent refrigeration system in one frame

Allow to work with one side, while the other side can pasteurize or can be stopped

Stainless steel pressurized pump with gears in Advanced Thermoplastic Polymer

The pump ensures the best ice cream texture, quality and high overrun, adjustable from 40% to 80%

Peristaltic pump syrup delivery system with external syrup valves

Ensure good functionality with fluids or thick syrups that contain solid fruit particles

Interactive display

Communicates with the operator delivering instructions and data regarding machine performance

Tank agitators

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

Adjustable product flow

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

1 neutral + 4 different shake flavours are dispensed automatically

Press the button to start dispensing the flavoured shake. It will automatically stop based on container size.

Fountain pump and covered containers for toppings

Two fountain pumps for hot topping and two covered containers for cold toppings

Direct expansion cooling cylinders

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

Defrost system

Possibility to heat the cylinders to simplify the cleaning procedure

GK3 P SP 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.