

# 191 K

## Counter-top Shake model



### 191K and the latest Carpigiani technology

The compact countertop 191K incorporates all the latest Carpigiani technology to deliver consistent product to your Customer.

With the lowest number of removable parts in the industry and the tried and tested self-pasteurizing system (optional), the 191 K is an easy to operate machine that requires just a biweekly strip down.

### Main features

- Single large cylinder
- Refrigerated holding mode
- Very simple control panel
- High yield beater
- Gravity feed
- Electronic consistency control
- Mix level control
- Direct heating and cooling system
- Self priming cylinder
- Limited ventilation space requirement
- Self-pasteurizing (optional)



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# 191 K



## Counter model

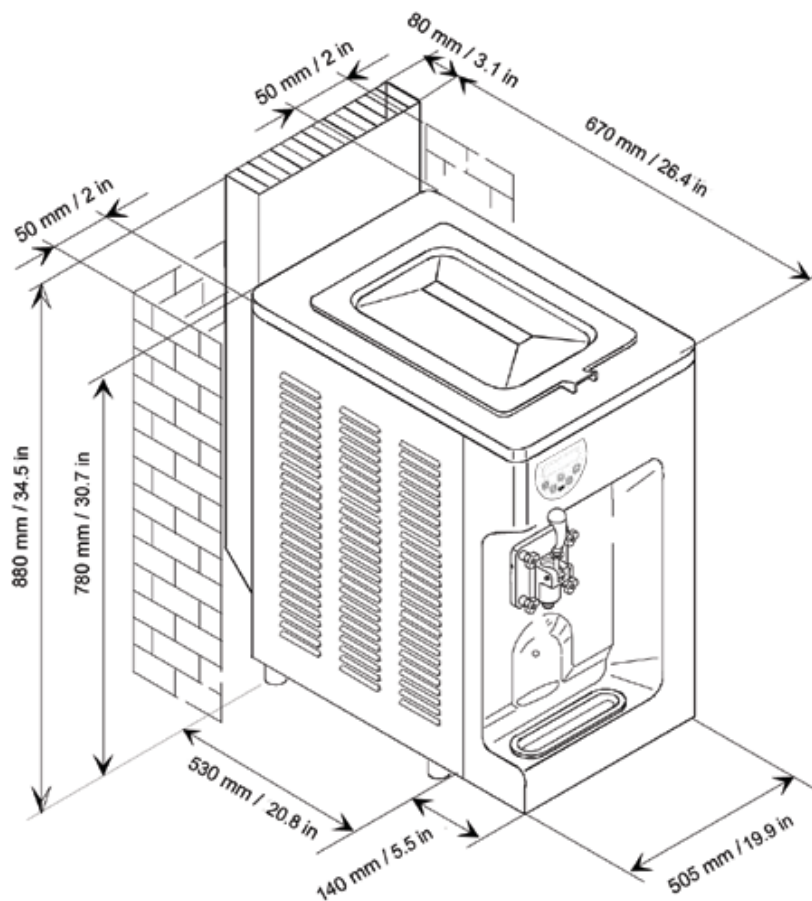
### Technical data

**BEATER MOTOR**  
0,37 kW / 0.5 HP

**APPROXIMATE WEIGHTS**  
Net weight: 143 Kg / 315 lbs.  
Gross weight: 168 Kg / 370 lbs.

**AIR CONDENSER**  
Clearance: 50 mm / 2 inches

**REFRIGERATION SYSTEM**  
Compressor: 1,1 kW / 1.5 HP  
Refrigerant: R404A



MODEL	Hourly production * 9.2 oz (265 gr.) portions	Hopper capacity liters/qts	Flavors	Electrical supply			Installed power kW / HP	Net weight Kg / lbs.
				Volt / U.S.	Phase	Cycle / U.S.		
191 K	115	18 / 18.9	1	400 / 208-230	3	50 / 60	1,5 / 2	143 / 315

\* Hourly production can vary according to the mix used and operating conditions. Data was collected at 77°F (25°C) room temperature.

Due to continuous improvements arising from constant research and development this data is subject to change without notice.



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