

# **S68C**

### SOFT SERVE FREEZER

1 Flavor, Floor, Pasteurization and Air Pump Feed Model









# Most **Powerful** & **Versatile**High capacity 1-flavor floor model with **Auto-Pasteurization**and intelligent control

#### **Auto-Pasteurization**

Significantly reduces frequency of cleaning to every 21 days with scheduled daily auto-pasteurization

#### **Digital Control and Display**

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors, etc.

#### **Operation Logging**

Logs every operation and error to provide history and data for easy troubleshooting

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

Ideal for any restaurants, convenience stores, dessert stands and delis to serve ice cream and gelato but with desire for significant reduction in labor cost of cleaning.

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

#### **Defrost for Cleaning**

Increases efficiency during cleaning by heating frozen product in cylinder

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

- Low temperature and motor overload shutoffs to protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

#### **Refresh and Revive**

Restore perfect consistency automatically to reduce product waste and labor cost while ensuring food safety

#### **Self Closing Valve with Speed Control**

Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

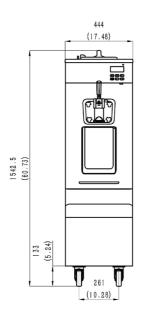


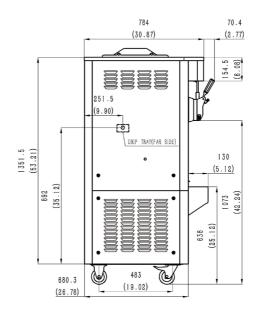
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#### **SPECIFICATIONS**

Flavors 1

Freezing Cylinders 1 x 3.2L / 3.4qt

Mix Hoppers 1 x 15L (10L for A)

Output Capacity (80 grams) 420 serves/hr

Clearance Requirements 152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	183 / 403	188 / 414
Shipping	193 / 425	198 / 437
Volume	0.83 CBM /	29.31 CBF

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	444 / 17.5	550 / 21.7
Depth	680 / 26.8	900 / 35.4
Height	1543 / 60.7	1670 / 65.7

Electrical	MFS	MCA	Power (kW)	
380-415/50/3	15	11	2.9	
208-230/60/3	20	18	3.1	
208-230/50/1	25	16	2.3	
208-230/60/1	30	18	2.5	

One dedicated electrical cord required, single phase

· Above specifications are subject to change without notice

Control System	Sinqle, Digital
Refrigerated Hopper	
Hopper Agitator	$\checkmark$
Temperature Display	
Standby Mode	$\checkmark$
Auto Closing Dispensing Valve	
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High Pressure Protection	$\checkmark$
Defrost & Refresh	
Soft Start	$\checkmark$
Direct Drive Pump	
Auto-Pasteurization	$\checkmark$

#### **AVAILABLE OPTIONS**

Water Cooled	$\checkmark$
Top Air Discharge Chute	$\checkmark$

#### **SPACEMAN UK**