

# 6228-C/6228A-C

## SOFT SERVE FREEZER

Single Flavor, Countertop, Digital Control A: Pump Feed Model









### Powerful and Versatile

Single flavor medium capacity countertop model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### **Standby**

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for medium capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint savescounter space.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

#### **Self-closing Valve with Speed Control**

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

#### **Safety Protections**

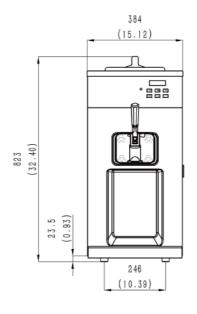
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

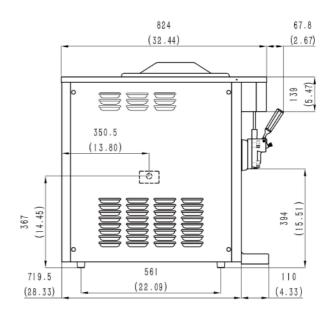




# 6228-C / 6228A-C

## SOFTSERVEFREEZER





#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.7L/ 1.8qt
Mix Hoppers	1x 15L(10L for A)
Output Capacity(80 grams)	300 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	115/ 256	120/ 267
Shipping	127/283	132/ 293
Volume	0.47CBM / 1	6 62CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	384 / 15.1	500 / 19.7
Depth	720 / 28.3	870 / 34.3
Height	823 / 32.4	1080 / 42.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	15	11	22
208-230/60/1	20	13	2.5

<sup>•</sup> Above specifications are subject to change without notice

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Control System	Sinqle,Digital
Refrigerated Hopper	
Hopper Agitator	<b>~</b>
Temperature Display	lacksquare
StandbyMode	<b>~</b>
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	lacksquare
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	
Soft Start	$\checkmark$
Direct Drive Pump (A only)	$\checkmark$

#### **AVAILABLE OPTIONS**

Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>✓</b>



# 6236-C/6236A-C

## SOFT SERVE FREEZER

Single Flavor, Countertop, Digital Control A: Pump Feed Model









### Powerful and Versatile

Single flavor high capacity countertop model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

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

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### **Standby**

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for high capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint saves counter space.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Refreeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

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

#### **Safety Protections**

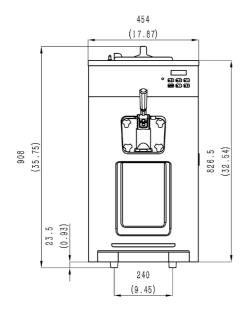
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

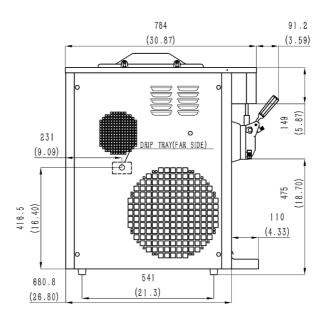




# 6236-C / 6236A-C

## SOFTSERVEFREEZER





#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 3.2L / 3.4qt
Mix Hoppers	1x 12L(8L for A)
Output Capacity(80 grams)	400 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	139/309	144/ 320
Shipping	152/338	157/ 349
Volume	0.47CBM / 1	6.62CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	454 / 17.9	500 / 19.7
Depth	681/ 26.8	870 / 34.3
Height	908 / 35.8	1080 / 42.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	13	2.4
208-230/60/1	20	15	2.7

• Above specifications are subject to change without notice

<b>FEATU</b>	RES
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Control System	Sinqle,Digital
Refrigerated Hopper	
Hopper Agitator	$\checkmark$
Temperature Display	lacksquare
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	
Soft Start	$\checkmark$
Direct Drive Pump (A only)	$\checkmark$

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Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>✓</b>



# 6234-C / 6234A-C

## SOFT SERVE FREEZER

Two Flavor, Countertop, Dual Controls A: Pump Feed Model





## Most Compact & Versatile

two-flavor countertop model with independent intelligent controls for ice cream and frozen yogurt

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

#### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### **Hopper Agitators**

Maintain product consistency and prevent product separation

Ideal for any restaurants, convenience stores, dessert stands and delis to serve ice cream and gelato. Small foot print and low energy consumption help reduce operating cost.

#### **Soft System Start**

Slow motor start reduces equipment noise and stresson drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

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

#### **Safety Protections**

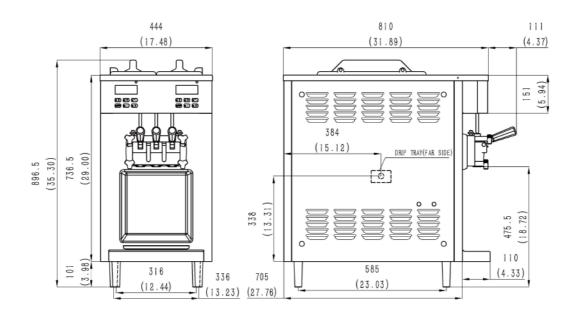
- Low temperature and motor overload shutoffsto protect in the event of cylinder freezeup
- High pressure switch to prevent compressor overheating





# 6234-C / 6234A-C

## SOFT SERVE FREEZER



#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.2L/ 1.3qt
Mix Hoppers	2 x 8.0L (5L for A)
Output Capacity(80 grams)	280 serves/hr
Clearance Requirements	None

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	126/ 280	135/ 300
Shipping	141/ 313	150/330
Volume	0.48 CBM /	16.95CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	530/20.9
Depth	705 / 27.8	830 / 32.7
Height	897/ 35.3	1080 / 42.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	15	11	19
208-230/60/1	15	11	2.0

• Above specifications are subject to change without notice

Control Systems
•
Refrigerated Hoppers
Hopper Agitators
Temperature Display
StandbyMode

Auto Closing Dispensing Valves Dispensing Speed Control Low Mix Indicator Light & Alarm Low Temperature Protection

**FEATURES** 

$ lap{}$
$\checkmark$
$\checkmark$
$\checkmark$

Double, Digital

Motor Overload Protection
High PressureProtection
Defrost & Quick Freeze

Direct Drive Pump (A only)

Soft Start

$\checkmark$
<b>✓</b>

AVA	ILA	BL	EOP1	TIONS	

Water Cooled	$\checkmark$
Cart (Trolley)	



# 6234B-C 6234AB-C

## SOFT SERVE FREEZER

2 Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Versatile two-flavor table model with Auto-Pasteurization and intelligent controls

#### **Auto-Pasteurization**

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

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial 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 scheduels  $\,$ 

Ideal for any restaurants, convenience stores, dessert stands and delis to serve ice cream and gelato. Small foot print and low energy consumption help reduce operating cost.

#### **Hopper Agitators**

Maintain product consistency and prevent product separation

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Direct Drive Transmission**

Eliminates consumable moving parts, significantly reduces noise and increases transmission efficiency

#### **Safety Protections**

- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- High pressureswitch 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**

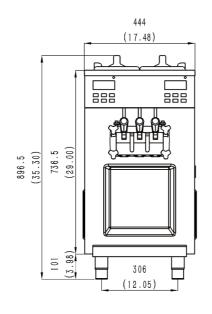
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

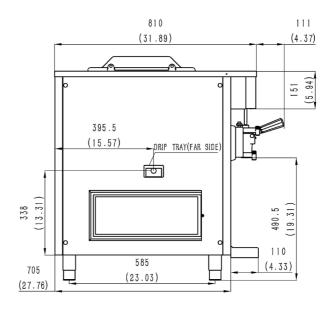




# 6234B-C/6234AB-C

## **SOFT SERVEFREEZER**





#### **SPECIFICATIONS**

Flavors	2 + Twist
Freezing Cylinders	2 x 1.2L/ 1.3qt
Mix Hoppers	2 x 8.0L (5L for A)
Output Capacity(80 grams)	280 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)	
Net	135/ 298	145/ 322	
Shipping	150 / 331	160/356	
Volume	0.48 CBM / 16.95CBF		

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	530/20.9
Depth	705 / 27.8	850 / 33.5
Height	897/ 35.3	1070/42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	25	16	2.3
208-230/60/1	30	18	2.4

 $\bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 

FEATURES	
Control Systems	s

Control Cyclonic	Doublo, Digital
Refrigerated Hoppers	ightharpoons
Hopper Agitators	$\checkmark$
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	ightharpoons
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	$\overline{\mathbf{V}}$
Low Temperature Protection	$\checkmark$
Motor OverloadProtection	$\overline{\mathbf{V}}$
High PressureProtection	$\checkmark$
Defrost & Refresh	ightharpoons
Soft Start	$\checkmark$

Double, Digital

#### **AVAILABLE OPTIONS**

Direct Drive Pumps
Auto-Pasteurization

Water Cooled	$\checkmark$
Cart (Trolley)	$\checkmark$
Filter	$\checkmark$



# 6235B-C 6235AB-C

## SOFT SERVE FREEZER

2 Flavor, Countertop, Pasteurization A: Pump Feed Model









# Powerful & Versatile two-flavor table model with Auto-Pastuerization and intelligent controls

#### **Auto-Pasteurization**

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

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

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

#### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

#### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

Ideal for medium capacity outlets to serveice cream and gelato with desire for significant reduction in labor cost of cleaning.

#### **Hopper Agitators**

Maintain product consistency and prevent product separation

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Safety Protections**

- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- High pressureswitch to prevent compressor overheating

#### **Quick Refresh**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

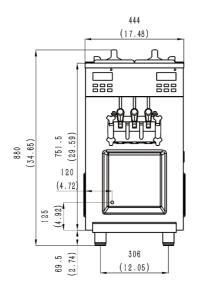
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

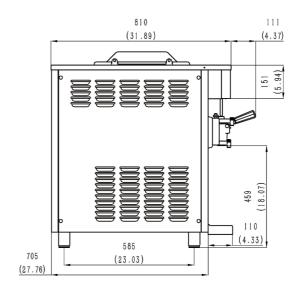




# 6235B-C/6235AB-C

## SOFTSERVEFREEZER





#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 8L (5L for A)
Output Capacity(80 grams)	380 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)	
Net	144/ 317	154/340	
Shipping	160/353	170/375	
Volume	0.48 CBM / 16.95CBF		

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	530 / 20.9
Depth	705 / 27.8	850 / 33.5
Height	880 / 34.6	1070/42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	25	16	2.4
208-230/60/1	30	18	4.1

• Above specifications are subject to change without notice

<b>FEATU</b>	<b>RES</b>
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Control Systems	Double,Digital
Refrigerated Hoppers	
Hopper Agitator	$\checkmark$
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	lacksquare
Motor Overload Protection	
High PressureProtection	lacksquare
Defrost & Refresh	
Soft Start	$\checkmark$
Auto-Pastuerization	$\overline{V}$

#### **AVAILABLE OPTIONS**

$\checkmark$
lacksquare
$\checkmark$



# 6368B-C 6368AB-C

## SOFT SERVE FREEZER

2 Flavor, Floor, Pasteurization A: Pump Feed Model









# Most Powerful & Versatile Medium capacity 2-flavor floor model with Auto-Pasteurization

# with Auto-Pasteurization and intelligent controls

#### **Auto-Pasteurization**

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

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial 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 scheduels

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

#### **Hopper Agitators**

Maintain product consistency and prevent product separation

#### **Defrost for Cleaning**

Increasesefficiency 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 shutoffsto protect in the event of cylinder freezeup
- · High pressureswitch 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**

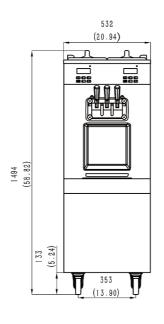
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

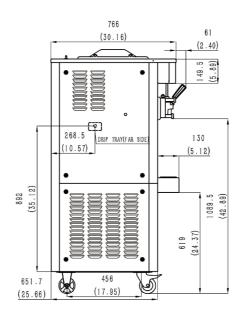




# 6368B-C/6368AB-C

## **SOFT SERVEFREEZER**





#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L(8Lfor A)
Output Capacity(80 grams)	520 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	240 / 529	250 / 556
Shipping	260 / 573	270/600
Volume	0.00 CBM /	28 85CBE

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532 / 21.7	660 / 23.6
Depth	652/20.9	830 / 32.7
Height	1494/ 58.8	1640 / 64.6

Electrical	MFS	MCA	Power(kW)
380-415/50/3	35	26	4.6
208-230/60/3	40	28	4.8
220-240/50/1	35	29	4.6
208-230/60/1	40	31	4.8

<sup>•</sup> Above specifications are subject to change without notice

FEATURES	
Control Systems	Two,Digital
Refrigerated Hoppers	
Hopper Agitators	$\checkmark$
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	ightharpoons
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor OverloadProtection	
High PressureProtection	$\checkmark$
Defrost & Refresh	ightharpoons
Soft Start	$\checkmark$
Direct Drive Pumps	

<b>AVAILABLE OPTIONS</b>	
Water Cooled	$\checkmark$
Top Air DischargeChute	

Auto-Pasteurization



# 6235-C/6235A-C

## SOFT SERVE FREEZER

Two Flavor, Countertop, Digital Control A: Pump Feed Model









### Powerful and Versatile

Two flavor medium capacity countertop model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for medium capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

#### **Soft System Start**

Slow motor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

#### **Self-closing Valve with Speed Control**

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

#### **Safety Protections**

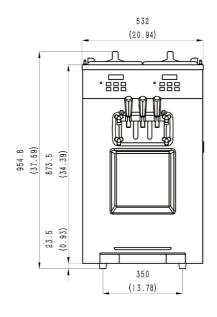
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

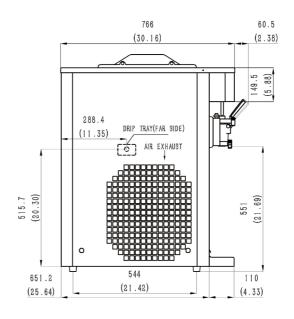




# 6235-C / 6235A-C

## SOFT SERVE FREEZER





#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L(8L for A)
Output Capacity(80 grams)	450 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	186/413	196/ 436
Shipping	200/445	210/ 467
Volume	0.62 CBM / 21.76CBF	

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532/20.9	620 / 24.4
Depth	651/ 25.6	930 / 36.6
Height	955 / 37.6	1070/42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	16	3.2
208-230/60/1	20	18	3.5

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Control Systems	Two,Digital
Refrigerated Hoppers	lacksquare
Hopper Agitators	$\checkmark$
Temperature Displays	ightharpoons
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	ightharpoons
Soft Start	
Direct Drive Pump (A only)	ightharpoons

#### **AVAILABLE OPTIONS**

Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	$\checkmark$

<sup>•</sup> Above specifications are subject to change without notice



# 6210-C / 6210A-C

## SOFT SERVE FREEZER

Single Flavor, Countertop, Digital Control A: Pump Feed Model









# Most Compact & Versatile

single flavor countertop model with pump feed option for soft ice cream & frozen yogurt

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Digital control provides accessto system settings and displays critical system information

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator (optional)**

Maintain product consistency and prevent product separation

Ideal for any business with limited counter space to add ice cream, frozen yogurt, gelato or sorbet. Flexible with digital control and display. Great fit for restaurants, bars, kitchens, convenience stores and delis.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stresson drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

#### **Self-closing Valve with Speed Control**

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

#### **Safety Protections**

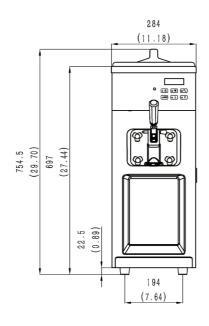
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

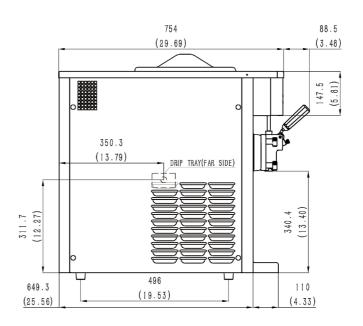




# 6210-C / 6210A-C

## **SOFT SERVEFREEZER**





#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.2L/ 1.3qt
Mix Hoppers	1x8L (5L for A)
Output Capacity(80 grams)	150 serves/hr
Clearance Requirements	150mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)	
Net	90 / 198	100/220	
Shipping	102/ 225	112/ 247	
Volume	0.27CBM / 9.53CBF		

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	284 / 11.2	380 / 15.0
Depth	649/25.6	800 / 31.5
Height	755 / 29.7	900 / 35.4

Electrical	MFS	MCA	Power(kW)
220-240/50/1	10	8	1.8
208-230/60/1	10	8	1.8
110-115/60/1	20	16	1.6

<sup>•</sup> Above specifications are subject to change without notice

<b>FEATURES</b>
-----------------

Control System	Single,Digital
Refrigerated Hopper	
Hopper Agitator (A only)	$\checkmark$
Temperature Display	ightharpoons
StandbyMode	lacksquare
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	lacksquare
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	$\overline{\mathbf{V}}$
High PressureProtection	$lue{}$
Defrost & Quick Freeze	lacksquare
Soft Start (not available on 110V)	ightharpoons
Direct Drive Pump (A only)	$\overline{\mathbf{V}}$

#### **AVAILABLE OPTIONS**

Cart (Trolley)





# 6250-C/6250A-C

## SOFT SERVE FREEZER

Two Flavor, Floor, Digital Control A: Pump Feed Model









### Powerful and Versatile

Two flavor medium capacity floor model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for medium capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

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

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

#### **Self-closing Valve with Speed Control**

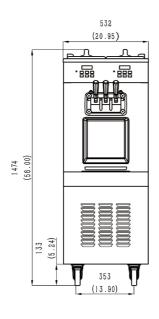
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

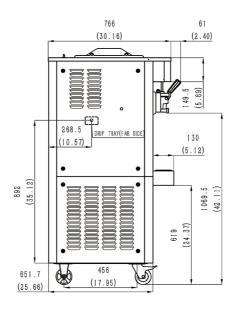




# 6250-C / 6250A-C

## SOFT SERVE FREEZER





#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L(8L for A)
Output Capacity(80 grams)	450 serves/hr
ClearanceRequirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)	
Net	210/ 467	220/489	
Shipping	230/ 511	240 / 533	
Volume	0.90 CBM / 28.85CBF		

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532/20.9	660 / 23.6
Depth	652 / 25.7	830 / 32.7
Height	1474/ 58.0	1640/64.6

Electrical	MFS	MCA	Power(kW)	
220-240/50/1	20	16	3.2	
208-230/60/1	20	18	3.5	

FEATURES	
Control Systems	Two,Digital
Refrigerated Hoppers	ightharpoons
Hopper Agitators	ightharpoons
Temperature Displays	lacksquare
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	lacksquare
Soft Start	$\checkmark$
Direct Drive Pump (A only)	$\checkmark$

<b>AVAILABLE OPTIONS</b>	
Water Cooled	$\checkmark$
Top Air DischargeChute	ightharpoons

<sup>•</sup> Above specifications are subject to change without notice



# 6338-C/6338A-C

## SOFT SERVE FREEZER

Single Flavor, Floor, Digital Control A: Pump Feed Model









## Most Powerful and Versatile

1-flavorhigh capacity floor model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Digital control provides access to system settings and displays critical system information

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for high capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint helps save floor space.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

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

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

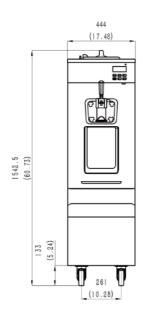
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

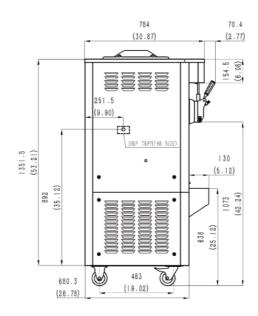




# 6338-C / 6338A-C

## SOFT SERVE FREEZER





#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 3.2L / 3.4qt
Mix Hoppers	1x 15L(10L for A)
Output Capacity(80 grams)	400 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	173/ 381	185/ 408
Shipping	189/ 417	200 / 441
Volume	0.83 CBM / 2	9.31CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	550 / 21.7
Depth	680 / 26.8	900 / 35.4
Height	1549 / 61.0	1670/65.7

Electrical	MFS	MCA	Power(kW)
380-415/50/3	10	8	2.7
208-230/60/3	20	15	2.7

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Control System	Single,Digital
Refrigerated Hopper	ightharpoons
Hopper Agitator	$\checkmark$
Temperature Display	lacksquare
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	ightharpoons
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	$\overline{\mathbf{V}}$
Low Temperature Protection	$\checkmark$
Motor Overload Protection	ightharpoons
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	ightharpoons
Soft Start	$\checkmark$
Direct Drive Pump (A only)	

#### **AVAILABLE OPTIONS**

Water Cooled	$\checkmark$
Top Air DischargeChute	ightharpoons

 $<sup>\</sup>bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 



# 6378-C/6378A-C

## SOFT SERVE FREEZER

Two Flavor, Floor, Digital Control A: Pump Feed Model









# Most Powerful and Versatile

2-flavor high capacity floor model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Digital control provides access to system settings and displays critical system information

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for high capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint helps save floor space.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

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

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

#### **Self-closing Valve with Speed Control**

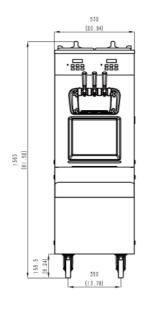
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

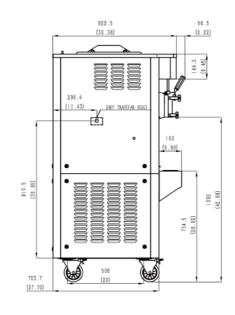




# 6378-C/6378A-C

## **SOFT SERVE FREEZER**





#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 3.2L/ 3.4qt
Mix Hoppers	2 x 15L(10L for A)
Output Capacity(80 grams)	720 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	253/ 562	263/ 585
Shipping	273/607	283/629
Volume	1.09CBM / 3	8.62 CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532/20.9	710/ 28.0
Depth	823 / 32.4	890 / 35.0
Height	1563 / 61.5	1730/ 68.1

Electrical	MFS	MCA	Power(kW)
220-240/50/3	20	16	4.4
208-230/60/3	30	20	4.4
208-230/60/1	40	30	4.4

# FEATURES Control Systems Refrigerated Hoppers

rtomgoratourropporo	
Hopper Agitator	lacksquare
Temperature Display	ightharpoons
StandbyMode	$\checkmark$
Auto Clsoing Dispensing Valves	
Dispensing Speed Control	lacksquare
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	
Soft Start	

Two,Digital

#### **AVAILABLE OPTIONS**

Direct Drive Pump (A only)

Water Cooled	$\checkmark$
Top Air DischargeChute	ightharpoons

 $<sup>\</sup>bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 



# 6210B-C 6210AB-C

## SOFT SERVE FREEZER

1Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Versatile single flavor counter model with Auto-Pasteurization with intelligent control

#### **Auto-Pasteurization**

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

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

#### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

#### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

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**

Increasesefficiency 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 shutoffsto 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**

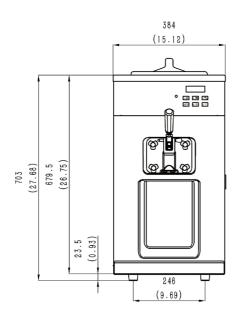
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

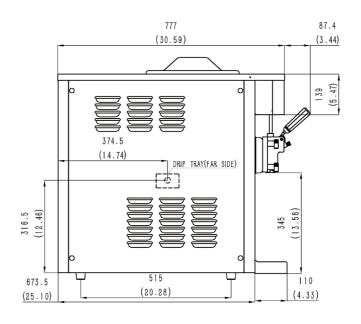




# 6210B-C/6210AB-C

## **SOFT SERVEFREEZER**





**FEATURES** 

#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.2L/ 1.3qt
Mix Hoppers	1x8L (5L for A)
Output Capacity(80 grams)	200 serves/hr
ClearanceRequirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	113/ 249	118/ 262
Shipping	124/ 273	129/ 287
Volume	0.31CBM / 1	0.84CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	384 / 15.1	450 / 17.7
Depth	674/25.1	800 / 31.5
Height	703 / 27.7	860 / 33.6

Electrical	MFS	MCA	Power(kW)
220-240/50/1	25	16	2.3
208-230/60/1	30	17	2.5

• Above specifications are subject to change without notice

Control System	Sinqle,Digital
Refrigerated Hopper	$\checkmark$
Hopper Agitator	<b>✓</b>
Temperature Display	$\checkmark$
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	

Low Mix Indicator Light	
Low Mix Indicator Alarm	$\checkmark$
Low Temperature Protection	
High PressureProtection	$\checkmark$
Defrost & Refresh	
Soft Start	$\checkmark$

Direct DrivePump	
Auto-Pasteurization	$\checkmark$

#### **AVAILABLE OPTIONS**

Dispensing Speed Control

Water Cooled	<b>~</b>
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>~</b>



# 6228B-C 6228AB-C

## SOFT SERVE FREEZER

1Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Powerful medium capacity counter model with Auto-Pasteurization and intelligent control

#### **Auto-Pasteurization**

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

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

Microprocessor control provides accessto 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 easytroubleshooting

#### **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**

Increasesefficiency 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 shutoffsto protect in the event of cylinder freezeup
- · High pressureswitch 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**

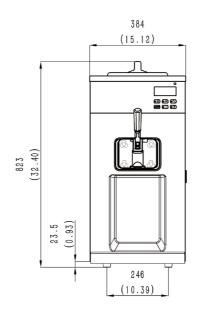
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

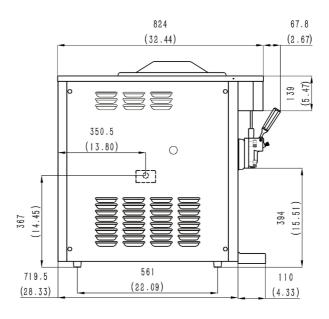




# 6228B-C/6228AB-C

## **SOFT SERVEFREEZER**





#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.7L/ 1.8qt
Mix Hoppers	1x 15L(10L for A)
Output Capacity(80 grams)	300 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	119/ 262	124/ 276
Shipping	132/ 291	137/ 305
Volume	0.47CBM /	16.62CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	384 / 15.1	500 / 19.7
Depth	720 / 28.3	870 / 34.3
Height	823 / 32.4	1080 / 42.5

Electrical	MFS	MCA	Power (kW)
220-240/50/1	25	16	2.3
208-230/60/1	30	18	2.5

<sup>•</sup> Above specifications are subject to change without notice

FEATURES	
Control System	Sinqle,Digital
Refrigerated Hopper	
Hopper Agitator	
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	
Dispensing Speed Control	
Low Mix Indicator Light & Alarm	<b>Y</b>
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	lacksquare
Defrost & Refresh	
Soft Start	$\checkmark$
Direct DrivePump	
Auto-Pasteurization	

<b>AVAILABLE OPTIONS</b>	
Water Cooled	$\checkmark$
Top Air DischargeChute	lacksquare
Cart (Trolley)	$\checkmark$



# 6236B-C 6236AB-C

## SOFT SERVE FREEZER

1Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Powerful high capacity countertop model with Auto-Pasteurization and intelligent control

#### **Auto-Pasteurization**

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

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

#### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

#### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

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

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

#### **Defrost for Cleaning**

Increasesefficiency 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 shutoffsto protect in the event of cylinder freeze up
- · High pressureswitch 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**

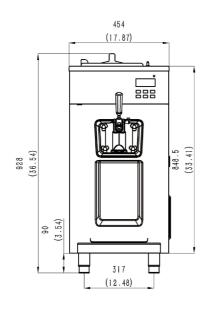
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

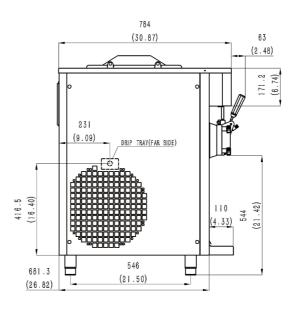




# 6236B-C/6236AB-C

## **SOFT SERVEFREEZER**





**FEATURES** 

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Flavors	1
Freezing Cylinders	1x3.2L/3.4qt
Mix Hoppers	1x 17L(12Lfor A)
Output Capacity(80 grams)	420 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	165/364	170/ 375
Shipping	181/399	186/410
Volume	0.47CBM / 16.62CBF	

<b>Dimensions</b>	Net (mm/in)	Shipping(mm/in)
Width	454 / 17.9	500 / 19.7
Depth	681/ 26.8	870 / 34.3
Height	928 / 36.5	1080 / 42.5

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

<sup>•</sup> Above specifications are subject to change without notice

Control System	Sinqle,Digital
Refrigerated Hopper	ightharpoons
Hopper Agitator	$\checkmark$
Temperature Display	ightharpoons
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	

Dispensing Speed Control
Low Mix Indicator Light & Alarm
Low Temperature Protection
Motor Overload Protection

$\mathbf{Y}$
$\checkmark$
$\checkmark$
<b>~</b>
$\checkmark$

High PressureProtection	<b>\</b>
Defrost & Refresh	$\checkmark$
Soft Start	

Direct Drive Pump	$\leq$
Auto-Pasteurization	<b>✓</b>

Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>✓</b>



# 6240 / 6240 A

## SOFT SERVE FREEZER

Two Flavor, Floor, Digital Control











## Simple But Powerful

# Classydesign that offers quality and simplicity

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

#### Low Mix Indicator

Light turns"ON" at low mixto alert operator to add mix

#### **Self Closing Dispensing Valve**

Automatically prevents product overflow after dispense

#### **Dispense Speed Control**

Provides flexibility in dispense rate control for different applications

Ideal for medium capacity outlets to add soft serve ice cream and frozen yogurt. Low profile design keeps operation simple and helps reduce cost of ownership.

#### **Standby**

Maintainsproduct temperature in both mixhopper and freezing cylinder below  $4.4\,^{\circ}\text{C}\,(40\,^{\circ}\text{F})$  overnight

#### **Safety Protections**

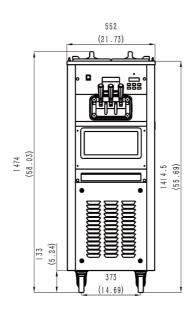
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermaloverload to protect from motor overheating

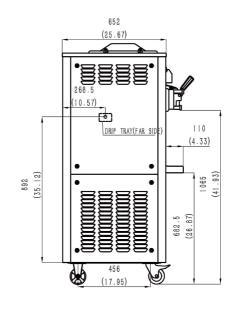




# 6240 / 6240A

# SOFTSERVEFREEZER





Remote Auto Fill

#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L/ 12.7qt
Output Capacity(80 grams)	300 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	165/ 367	175/ 389
Shipping	180/400	190/422
Volume	0.90 CBM / 3	31 78CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	552 / 21.7	660/ 26.0
Depth	652 / 25.7	830 / 32.7
Height	1474/ 58.0	1640/64.6

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	15	2.6
208-230/60/1	20	15	2.6

• Above specifications are subject to change without notice

FEATURES	
Control Systems	Sinqle,Digital
Refrioerated Hoppers	
Hopper Agitator	$\overline{\mathbf{v}}$
Temperature Display	ightharpoons
StandbyMode	$\overline{\mathbf{v}}$
Auto Clsoing Dispensing Valves	
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light	
Low Mix Indicator Alarm	$\checkmark$
Low Temperature Protection	lacksquare
Motor Amperage Protection	
High PressureProtection	
Thermal Overload Protection	
<b>AVAILABLE OPTIONS</b>	
Water cooled	$\checkmark$
Top Air DischargeChute	
Spinnor	$\checkmark$
Soft Start	
Custom Branding	$\checkmark$
Light Box	



6268

## SOFT SERVE FREEZER

Three Flavor, Floor, Digital Controls











### Powerful & Versatile

Most compact three-flavor floor model to serveice cream and frozen yogurt

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

#### **Low Mix Indicator**

Light turns"ON" at low mixto alert operator to add mix

#### **Self Closing Dispensing Valve**

Automatically prevents product overflow after dispense

#### **Dispense Speed Control**

Provides flexibility in dispense rate control for different applications

Ideal for medium capacity outlets with limited floor space to serve more flavor varieties of ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

#### **Hopper Agitators**

Maintain product consistency and prevent product separation

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Safety Protections**

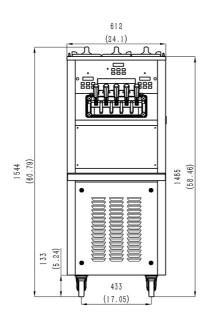
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- $\bullet \ \ \text{High pressure switch to prevent compressor overheating}$
- Thermaloverload to protect from motor overheating

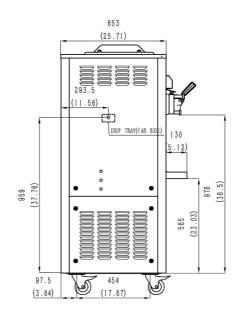




# 6268

# SOFT SERVE FREEZER





#### **SPECIFICATIONS**

Flavors	3 +2 Twist
Freezing Cylinders	3 x 1.7L/ 1.8qt
Mix Hoppers	3 x 8.0L / 8.5qt
Output Capacity(80 grams)	450 serves/hr
ClearanceRequirements	152mm/6" on back

Weight	Kg/lb (Gravity)	
Net	250 / 556	
Shipping	275/611	
Volume	1.22CBM/ 43.08 CBF	

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	612/ 24.1	780/30.7
Depth	653/25.7	900 / 35.4
Height	1544/ 60.8	1740/ 68.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	30	24	4.3
208-230/60/1	30	26	4.3

• Above specifications are subject to change without notice

FEATURES	
Control Systems	Three,Digital
Refrigerated Hoppers	
Hopper Agitator	$\checkmark$
Temperature Display	lacksquare
StandbyMode	ightharpoons
Auto Clsoing Dispensing Valves	
Dispensing Speed Control	$\overline{\mathbf{V}}$
Low Mix Indicator Light	
Low Mix Indicator Alarm	$\overline{\mathbf{V}}$
Low Temperature Protection	
Motor Amperage Protection	$\overline{\mathbf{V}}$
High PressureProtection	lacksquare
Thermal Overload Protection	$\checkmark$
AVAILABLE OPTIONS	
Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Spinner	
Soft Start	
Custom Branding	$\checkmark$



# 6250-C/6250A-C

## SOFT SERVE FREEZER

Two Flavor, Floor, Digital Control A: Pump Feed Model









### Powerful and Versatile

Two flavor medium capacity floor model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for medium capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

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

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

#### **Self-closing Valve with Speed Control**

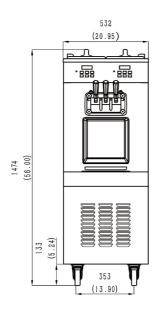
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

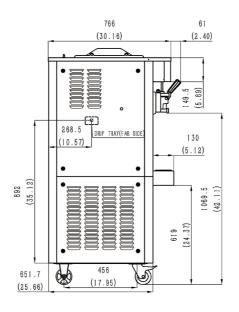




# 6250-C / 6250A-C

## SOFT SERVE FREEZER





#### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L(8L for A)
Output Capacity(80 grams)	450 serves/hr
ClearanceRequirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	210/ 467	220/489
Shipping	230/ 511	240 / 533
Volume	0.90 CBM / 28.85CBF	

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532/20.9	660 / 23.6
Depth	652 / 25.7	830 / 32.7
Height	1474/ 58.0	1640/64.6

Electrical	MFS	MCA	Power(kW)	
220-240/50/1	20	16	3.2	
208-230/60/1	20	18	3.5	

FEATURES	
Control Systems	Two,Digital
Refrigerated Hoppers	ightharpoons
Hopper Agitators	ightharpoons
Temperature Displays	lacksquare
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	lacksquare
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	lacksquare
Soft Start	$\checkmark$
Direct Drive Pump (A only)	$\checkmark$

<b>AVAILABLE OPTIONS</b>	
Water Cooled	$\checkmark$
Top Air DischargeChute	ightharpoons

<sup>•</sup> Above specifications are subject to change without notice



# 6338-C/6338A-C

## SOFT SERVE FREEZER

Single Flavor, Floor, Digital Control A: Pump Feed Model









## Most Powerful and Versatile

1-flavorhigh capacity floor model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Digital control provides access to system settings and displays critical system information

#### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

#### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for high capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint helps save floor space.

#### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

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

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

#### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

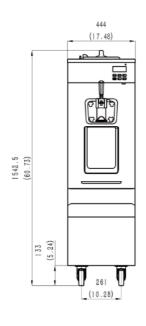
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

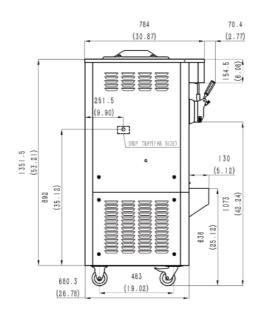




# 6338-C / 6338A-C

## SOFT SERVE FREEZER





#### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 3.2L / 3.4qt
Mix Hoppers	1x 15L(10L for A)
Output Capacity(80 grams)	400 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	173/ 381	185/ 408
Shipping	189/ 417	200 / 441
Volume	0.83 CBM / 29.31CBF	

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	550 / 21.7
Depth	680 / 26.8	900 / 35.4
Height	1549 / 61.0	1670/65.7

Electrical	MFS	MCA	Power(kW)
380-415/50/3	10	8	2.7
208-230/60/3	20	15	2.7

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Control System	Single,Digital
Refrigerated Hopper	ightharpoons
Hopper Agitator	$\checkmark$
Temperature Display	ightharpoons
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\overline{\mathbf{v}}$
Defrost & Quick Freeze	$lue{}$
Soft Start	$\checkmark$
Direct Drive Pump (A only)	ightharpoons

#### **AVAILABLE OPTIONS**

Water Cooled	$\checkmark$
Top Air DischargeChute	ightharpoons

 $<sup>\</sup>bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 



# 6378-C/6378A-C

### SOFT SERVE FREEZER

Two Flavor, Floor, Digital Control A: Pump Feed Model









# Most Powerful and Versatile

2-flavor high capacity floor model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

### **Digital Control and Display**

Digital control provides access to system settings and displays critical system information

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for high capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint helps save floor space.

### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

### **Safety Protections**

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

### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

### **Self-closing Valve with Speed Control**

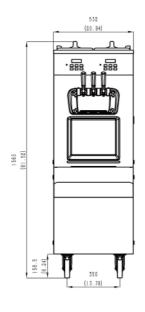
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

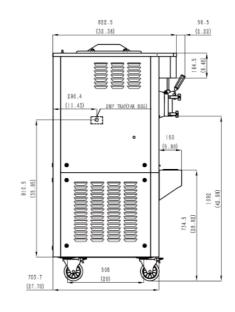




# 6378-C/6378A-C

# **SOFT SERVE FREEZER**





**FEATURES** 

### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 3.2L/ 3.4qt
Mix Hoppers	2 x 15L(10L for A)
Output Capacity(80 grams)	720 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	253/ 562	263/ 585
Shipping	273/607	283/629
Volume	1.09CBM / 38	8.62 CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532/20.9	710/ 28.0
Depth	823 / 32.4	890 / 35.0
Height	1563 / 61.5	1730/ 68.1

Electrical	MFS	MCA	Power(kW)
220-240/50/3	20	16	4.4
208-230/60/3	30	20	4.4
208-230/60/1	40	30	4.4

Control Systems	Two,Digital
Refrigerated Hoppers	lacksquare
Hopper Agitator	$\checkmark$
Temperature Display	
StandbyMode	$\overline{\mathbf{V}}$
Auto Clsoing Dispensing Valves	
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	lacksquare
Soft Start	<b>✓</b>

### **AVAILABLE OPTIONS**

Direct Drive Pump (A only)

Water Cooled	$\checkmark$
Top Air DischargeChute	

 $<sup>\</sup>bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 



# 6210B-C 6210AB-C

### SOFT SERVE FREEZER

1Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Versatile single flavor counter model with Auto-Pasteurization with intelligent control

### **Auto-Pasteurization**

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

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

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**

Increasesefficiency 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 shutoffsto 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**

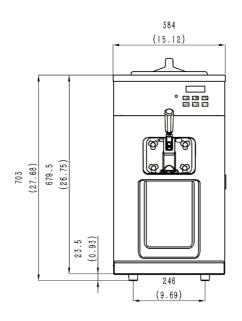
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

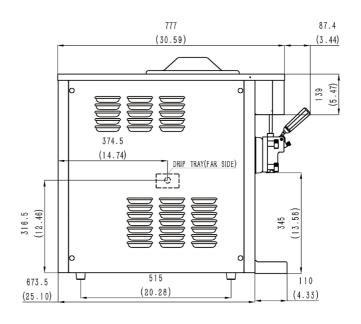




# 6210B-C/6210AB-C

# **SOFT SERVEFREEZER**





**FEATURES** 

### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.2L/ 1.3qt
Mix Hoppers	1x8L (5L for A)
Output Capacity(80 grams)	200 serves/hr
ClearanceRequirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	113/ 249	118/ 262
Shipping	124/ 273	129/ 287
Volume	0.31CBM / 1	0.84CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	384 / 15.1	450 / 17.7
Depth	674/25.1	800 / 31.5
Height	703 / 27.7	860 / 33.6

Electrical	MFS	MCA	Power(kW)
220-240/50/1	25	16	2.3
208-230/60/1	30	17	2.5

• Above specifications are subject to change without notice

Control System	Sinqle,Digital
Refrigerated Hopper	$\checkmark$
Hopper Agitator	<b>✓</b>
Temperature Display	$\checkmark$
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	

Low Mix Indicator Light	
Low Mix Indicator Alarm	$\checkmark$
Low Temperature Protection	
High PressureProtection	$\checkmark$
Defrost & Refresh	
Soft Start	$\checkmark$

Direct DrivePump	
Auto-Pasteurization	$\checkmark$

### **AVAILABLE OPTIONS**

Dispensing Speed Control

Water Cooled	<b>~</b>
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>~</b>



# 6228B-C 6228AB-C

### SOFT SERVE FREEZER

1Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Powerful medium capacity counter model with Auto-Pasteurization and intelligent control

### **Auto-Pasteurization**

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

### **Digital Control and Display**

Microprocessor control provides accessto 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 easytroubleshooting

### **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**

Increasesefficiency 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 shutoffsto protect in the event of cylinder freezeup
- · High pressureswitch 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**

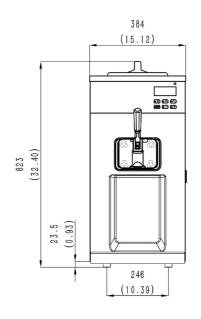
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

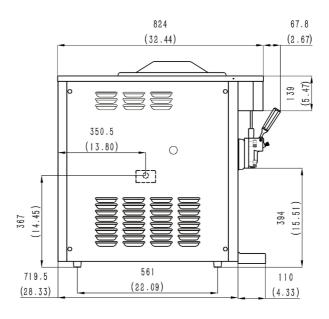




# 6228B-C/6228AB-C

# **SOFT SERVEFREEZER**





Auto-Pasteurization

### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.7L/ 1.8qt
Mix Hoppers	1x 15L(10L for A)
Output Capacity(80 grams)	300 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	119/ 262	124/ 276
Shipping	132/ 291	137/305
Volume	0.47CBM /	16.62CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	384 / 15.1	500 / 19.7
Depth	720 / 28.3	870 / 34.3
Height	823 / 32.4	1080 / 42.5

Electrical	MFS	MCA	Power (kW)
220-240/50/1	25	16	2.3
208-230/60/1	30	18	2.5

 $\bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 

FEATURES	
Control System	Sinqle,Digital
Refrigerated Hopper	
Hopper Agitator	lacksquare
Temperature Display	
StandbyMode	lacksquare
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	lacksquare
Low Mix Indicator Light & Alarm	$\overline{\mathbf{V}}$
Low Temperature Protection	$\checkmark$
Motor OverloadProtection	lacksquare
High PressureProtection	$\checkmark$
Defrost & Refresh	lacksquare
Soft Start	ightharpoons
Direct DrivePump	lacksquare

<b>AVAILABLE OPTIONS</b>	
Water Cooled	ightharpoons
Top Air DischargeChute	
Cart (Trolley)	$\checkmark$



# 6236B-C 6236AB-C

### SOFT SERVE FREEZER

1Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Powerful high capacity countertop model with Auto-Pasteurization and intelligent control

### **Auto-Pasteurization**

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

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

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

### **Hopper Agitator**

Maintain product consistency and prevent product separation

### **Defrost for Cleaning**

Increasesefficiency 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 shutoffsto protect in the event of cylinder freeze up
- · High pressureswitch 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**

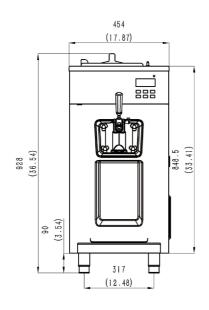
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

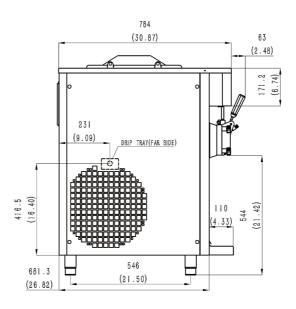




# 6236B-C/6236AB-C

# **SOFT SERVEFREEZER**





**FEATURES** 

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Flavors	1
Freezing Cylinders	1x3.2L/3.4qt
Mix Hoppers	1x 17L(12Lfor A)
Output Capacity(80 grams)	420 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	165/364	170/ 375
Shipping	181/399	186/410
Volume	0.47CBM / 16	.62CBF

<b>Dimensions</b>	Net (mm/in)	Shipping(mm/in)
Width	454 / 17.9	500 / 19.7
Depth	681/ 26.8	870 / 34.3
Height	928 / 36.5	1080 / 42.5

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

<sup>•</sup> Above specifications are subject to change without notice

Control System	Sinqle,Digital
Refrigerated Hopper	ightharpoons
Hopper Agitator	$\checkmark$
Temperature Display	ightharpoons
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	

Dispensing Speed Control
Low Mix Indicator Light & Alarm
Low Temperature Protection
Motor Overload Protection

$\mathbf{Y}$
$\checkmark$
$\checkmark$
<b>~</b>
$\checkmark$

High PressureProtection	<b>\</b>
Defrost & Refresh	$\checkmark$
Soft Start	

Direct Drive Pump	$\leq$
Auto-Pasteurization	<b>✓</b>

Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>✓</b>



# 6234B-C 6234AB-C

### SOFT SERVE FREEZER

2 Flavor, Countertop, Pasteurization A: Pump Feed Model









# Most Compact & Versatile two-flavor table model with Auto-Pasteurization and intelligent controls

### **Auto-Pasteurization**

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

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial 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 scheduels  $\,$ 

Ideal for any restaurants, convenience stores, dessert stands and delis to serve ice cream and gelato. Small foot print and low energy consumption help reduce operating cost.

### **Hopper Agitators**

Maintain product consistency and prevent product separation

### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Direct Drive Transmission**

Eliminates consumable moving parts, significantly reduces noise and increases transmission efficiency

### **Safety Protections**

- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- High pressureswitch 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**

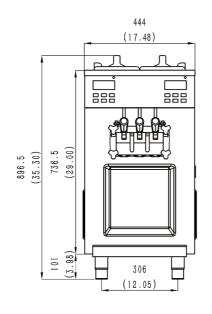
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

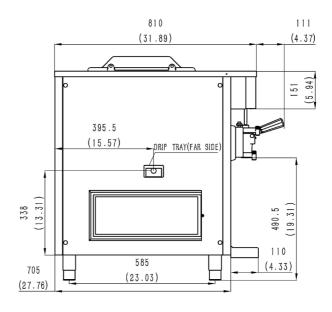




# 6234B-C/6234AB-C

# **SOFT SERVEFREEZER**





### **SPECIFICATIONS**

Flavors	2 + Twist
Freezing Cylinders	2 x 1.2L/ 1.3qt
Mix Hoppers	2 x 8.0L (5L for A)
Output Capacity(80 grams)	280 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	135/ 298	145/ 322
Shipping	150 / 331	160/356
Volume	0.48 CBM / 16	6.95CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	530/20.9
Depth	705 / 27.8	850 / 33.5
Height	897/ 35.3	1070/42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	25	16	2.3
208-230/60/1	30	18	2.4

 $\bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 

FEATURES	
Control Systems	s

Control Cyclonic	Double, Digital
Refrigerated Hoppers	ightharpoons
Hopper Agitators	$\checkmark$
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	ightharpoons
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	$\overline{\mathbf{V}}$
Low Temperature Protection	$\checkmark$
Motor OverloadProtection	$\overline{\mathbf{V}}$
High PressureProtection	$\checkmark$
Defrost & Refresh	ightharpoons
Soft Start	$\checkmark$

Double, Digital

### **AVAILABLE OPTIONS**

Direct Drive Pumps
Auto-Pasteurization

Water Cooled	$\checkmark$
Cart (Trolley)	$\checkmark$
Filter	$\checkmark$



# 6235B-C 6235AB-C

## SOFT SERVE FREEZER

2 Flavor, Countertop, Pasteurization A: Pump Feed Model









# Powerful & Versatile two-flavor table model with Auto-Pastuerization and intelligent controls

### **Auto-Pasteurization**

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

### **Digital Control and Display**

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

### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

Ideal for medium capacity outlets to serveice cream and gelato with desire for significant reduction in labor cost of cleaning.

### **Hopper Agitators**

Maintain product consistency and prevent product separation

### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Safety Protections**

- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- High pressureswitch to prevent compressor overheating

### **Quick Refresh**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

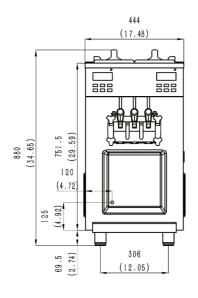
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

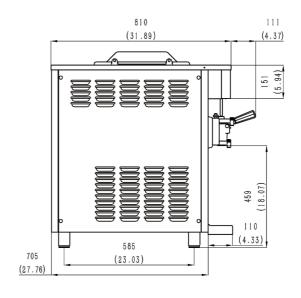




# 6235B-C/6235AB-C

# SOFTSERVEFREEZER





### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 8L (5L for A)
Output Capacity(80 grams)	380 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	144/ 317	154/340
Shipping	160/353	170/375
Volume	0.48 CBM / 1	6.95CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	530 / 20.9
Depth	705 / 27.8	850 / 33.5
Height	880 / 34.6	1070/42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	25	16	2.4
208-230/60/1	30	18	4.1

• Above specifications are subject to change without notice

<b>FEATU</b>	<b>RES</b>
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Control Systems	Double,Digital
Refrigerated Hoppers	
Hopper Agitator	$\checkmark$
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	lacksquare
Motor Overload Protection	
High PressureProtection	lacksquare
Defrost & Refresh	
Soft Start	$\checkmark$
Auto-Pastuerization	$\overline{V}$

### **AVAILABLE OPTIONS**

$\checkmark$
lacksquare
$\checkmark$



# 6368B-C 6368AB-C

## SOFT SERVE FREEZER

2 Flavor, Floor, Pasteurization A: Pump Feed Model









# Most Powerful & Versatile Medium capacity 2-flavor floor model with Auto Pastourization

# with Auto-Pasteurization and intelligent controls

### **Auto-Pasteurization**

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

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial 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 scheduels

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

### **Hopper Agitators**

Maintain product consistency and prevent product separation

### **Defrost for Cleaning**

Increasesefficiency 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 shutoffsto protect in the event of cylinder freezeup
- · High pressureswitch 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**

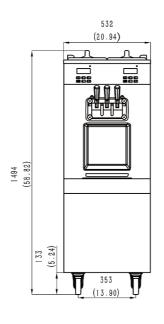
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

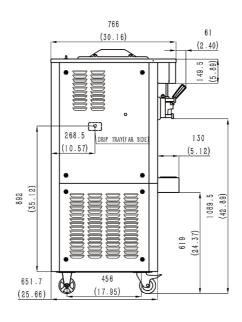




# 6368B-C/6368AB-C

# **SOFT SERVEFREEZER**





### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L(8Lfor A)
Output Capacity(80 grams)	520 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb	Kg/lb (Pump)
Net	240 / 529	250 / 556
Shipping	260 / 573	270/600
Volume	0.00 CBM /	28 85CBE

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532 / 21.7	660 / 23.6
Depth	652/20.9	830 / 32.7
Height	1494/ 58.8	1640 / 64.6

Electrical	MFS	MCA	Power(kW)
380-415/50/3	35	26	4.6
208-230/60/3	40	28	4.8
220-240/50/1	35	29	4.6
208-230/60/1	40	31	4.8

<sup>•</sup> Above specifications are subject to change without notice

FEATURES	
Control Systems	Two,Digital
Refrigerated Hoppers	
Hopper Agitators	$\checkmark$
Temperature Display	lacksquare
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	ightharpoons
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor OverloadProtection	
High PressureProtection	$\checkmark$
Defrost & Refresh	ightharpoons
Soft Start	$\checkmark$
Direct Drive Pumps	

<b>AVAILABLE OPTIONS</b>	
Water Cooled	$\checkmark$
Top Air DischargeChute	

Auto-Pasteurization



# 6240 / 6240 A

## SOFT SERVE FREEZER

Two Flavor, Floor, Digital Control











### Simple But Powerful

# Classydesign that offers quality and simplicity

### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

### Low Mix Indicator

Light turns"ON" at low mixto alert operator to add mix

### **Self Closing Dispensing Valve**

Automatically prevents product overflow after dispense

### **Dispense Speed Control**

Provides flexibility in dispense rate control for different applications

Ideal for medium capacity outlets to add soft serve ice cream and frozen yogurt. Low profile design keeps operation simple and helps reduce cost of ownership.

### **Standby**

Maintainsproduct temperature in both mixhopper and freezing cylinder below  $4.4\,^{\circ}\text{C}\,(40\,^{\circ}\text{F})$  overnight

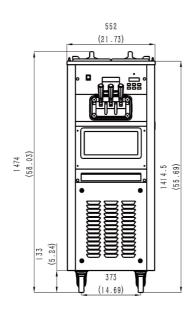
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermaloverload to protect from motor overheating

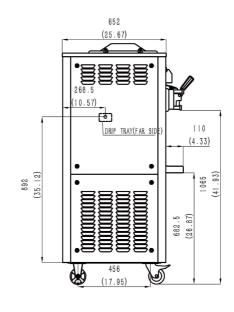




# 6240 / 6240A

# SOFTSERVEFREEZER





Remote Auto Fill

### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L/ 12.7qt
Output Capacity(80 grams)	300 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)	
Net	165/ 367	175/ 389	
Shipping	180/400	190/422	
Volume	0.90 CBM / 31 78CBE		

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	552 / 21.7	660/ 26.0
Depth	652 / 25.7	830 / 32.7
Height	1474/ 58.0	1640/64.6

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	15	2.6
208-230/60/1	20	15	2.6

• Above specifications are subject to change without notice

FEATURES	
Control Systems	Sinqle,Digital
Refrioerated Hoppers	
Hopper Agitator	$\overline{\mathbf{v}}$
Temperature Display	ightharpoons
StandbyMode	$\overline{\mathbf{v}}$
Auto Clsoing Dispensing Valves	
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light	
Low Mix Indicator Alarm	$\checkmark$
Low Temperature Protection	lacksquare
Motor Amperage Protection	
High PressureProtection	
Thermal Overload Protection	
<b>AVAILABLE OPTIONS</b>	
Water cooled	$\checkmark$
Top Air DischargeChute	
Spinnor	$\checkmark$
Soft Start	
Custom Branding	$\checkmark$
Light Box	



6268

## SOFT SERVE FREEZER

Three Flavor, Floor, Digital Controls











### Powerful & Versatile

Most compact three-flavor floor model to serveice cream and frozen yogurt

### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritial info as system status, temperatures, dispense count, errors, etc.

### **Low Mix Indicator**

Light turns"ON" at low mixto alert operator to add mix

### **Self Closing Dispensing Valve**

Automatically prevents product overflow after dispense

### **Dispense Speed Control**

Provides flexibility in dispense rate control for different applications

Ideal for medium capacity outlets with limited floor space to serve more flavor varieties of ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

### **Hopper Agitators**

Maintain product consistency and prevent product separation

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

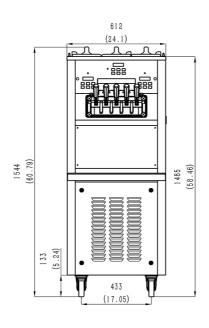
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- $\bullet \ \ \text{High pressure switch to prevent compressor overheating}$
- Thermaloverload to protect from motor overheating

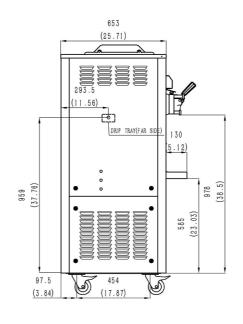




# 6268

# SOFT SERVE FREEZER





### **SPECIFICATIONS**

Flavors	3 +2 Twist
Freezing Cylinders	3 x 1.7L/ 1.8qt
Mix Hoppers	3 x 8.0L / 8.5qt
Output Capacity(80 grams)	450 serves/hr
ClearanceRequirements	152mm/6" on back

Weight	Kg/lb (Gravity)	
Net	250 / 556	
Shipping	275/611	
Volume	1.22CBM/ 43.08 CBF	

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	612/ 24.1	780/30.7
Depth	653/25.7	900 / 35.4
Height	1544/ 60.8	1740/ 68.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	30	24	4.3
208-230/60/1	30	26	4.3

• Above specifications are subject to change without notice

FEATURES	
Control Systems	Three,Digital
Refrigerated Hoppers	
Hopper Agitator	$\checkmark$
Temperature Display	lacksquare
StandbyMode	ightharpoons
Auto Clsoing Dispensing Valves	
Dispensing Speed Control	$\overline{\mathbf{V}}$
Low Mix Indicator Light	
Low Mix Indicator Alarm	$\overline{\mathbf{V}}$
Low Temperature Protection	
Motor Amperage Protection	$\overline{\mathbf{V}}$
High PressureProtection	lacksquare
Thermal Overload Protection	$\checkmark$
AVAILABLE OPTIONS	
Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Spinner	$\checkmark$
Soft Start	
Custom Branding	$\checkmark$



# 6228-C/6228A-C

### SOFT SERVE FREEZER

Single Flavor, Countertop, Digital Control A: Pump Feed Model









### Powerful and Versatile

Single flavor medium capacity countertop model for ice cream, frozen yogurt and much more

### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

### **Standby**

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for medium capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint savescounter space.

### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

### **Self-closing Valve with Speed Control**

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

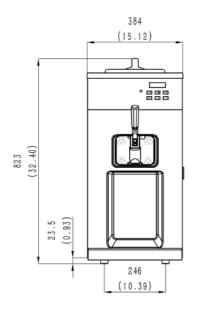
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

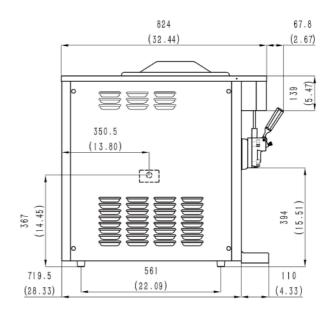




# 6228-C / 6228A-C

# SOFTSERVEFREEZER





### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.7L/ 1.8qt
Mix Hoppers	1x 15L(10L for A)
Output Capacity(80 grams)	300 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	115/ 256	120/ 267
Shipping	127/283	132/ 293
Volume	0.47CBM / 1	6 62CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	384 / 15.1	500 / 19.7
Depth	720 / 28.3	870 / 34.3
Height	823 / 32.4	1080 / 42.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	15	11	2.2
208-230/60/1	20	13	2.5

 $<sup>\</sup>bullet \ Above \ specifications \ are \ subject \ to \ change \ without \ notice$ 

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Control System	Sinqle,Digital
Refrigerated Hopper	
Hopper Agitator	<b>~</b>
Temperature Display	
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	lacksquare
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	
Soft Start	$\checkmark$
Direct Drive Pump (A only)	$\checkmark$

### **AVAILABLE OPTIONS**

Water Cooled	<b>✓</b>
Top Air DischargeChute	<b>V</b>
Cart (Trolley)	<b>✓</b>



# 6236-C/6236A-C

### SOFT SERVE FREEZER

Single Flavor, Countertop, Digital Control A: Pump Feed Model









### Powerful and Versatile

Single flavor high capacity countertop model for ice cream, frozen yogurt and much more

### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

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

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

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

### **Standby**

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for high capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint saves counter space.

### **Soft System Start**

Slowmotor start reduces equipment noise and stress on drive train

### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Quick Refreeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

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

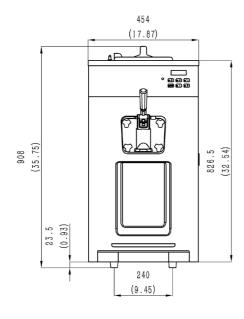
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

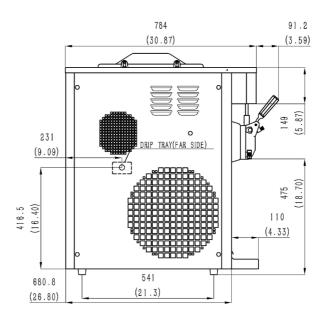




# 6236-C / 6236A-C

# SOFTSERVEFREEZER





### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 3.2L / 3.4qt
Mix Hoppers	1x 12L(8L for A)
Output Capacity(80 grams)	400 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	139/309	144/ 320
Shipping	152/338	157/ 349
Volume	0.47CBM / 1	6.62CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	454 / 17.9	500 / 19.7
Depth	681/ 26.8	870 / 34.3
Height	908 / 35.8	1080 / 42.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	13	2.4
208-230/60/1	20	15	2.7

• Above specifications are subject to change without notice

<b>FEATU</b>	RES
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Control System	Sinqle,Digital
Refrigerated Hopper	
Hopper Agitator	$\checkmark$
Temperature Display	lacksquare
StandbyMode	$\checkmark$
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	
Soft Start	$\checkmark$
Direct Drive Pump (A only)	<b>✓</b>

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Δ١	/AI	ΙД	к	_	n	υ I	I ( ) I	$N \leq$

Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	<b>✓</b>



# 6234-C / 6234A-C

### SOFT SERVE FREEZER

Two Flavor, Countertop, Dual Controls A: Pump Feed Model





# Most Compact & Versatile

two-flavor countertop model with independent intelligent controls for ice cream and frozen yogurt

### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

### **Operation Logging**

Logs every operation and error to provide history and data for easytroubleshooting

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

### **Hopper Agitators**

Maintain product consistency and prevent product separation

Ideal for any restaurants, convenience stores, dessert stands and delis to serve ice cream and gelato. Small foot print and low energy consumption help reduce operating cost.

### **Soft System Start**

Slow motor start reduces equipment noise and stresson drive train

### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

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

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

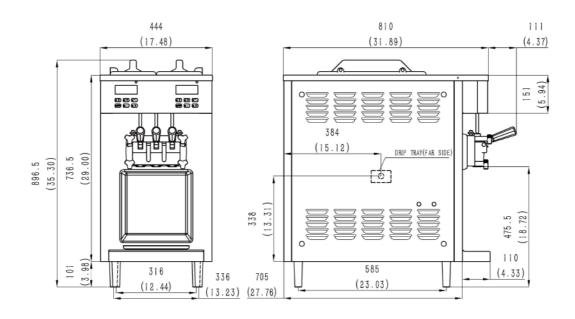
- Low temperature and motor overload shutoffsto protect in the event of cylinder freezeup
- High pressure switch to prevent compressor overheating





# 6234-C / 6234A-C

## SOFT SERVE FREEZER



### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.2L/ 1.3qt
Mix Hoppers	2 x 8.0L (5L for A)
Output Capacity(80 grams)	280 serves/hr
Clearance Requirements	None

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	126/ 280	135/ 300
Shipping	141/ 313	150/330
Volume	0.48 CBM /	16.95CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	444 / 17.5	530/20.9
Depth	705 / 27.8	830 / 32.7
Height	897/ 35.3	1080 / 42.5

Electrical	MFS	MCA	Power(kW)
220-240/50/1	15	11	19
208-230/60/1	15	11	2.0

• Above specifications are subject to change without notice

Control Systems
•
Refrigerated Hoppers
Hopper Agitators
Temperature Display
StandbyMode

Auto Closing Dispensing Valves Dispensing Speed Control Low Mix Indicator Light & Alarm Low Temperature Protection

**FEATURES** 

$ lap{}$
$\checkmark$
$\checkmark$
$\checkmark$

Double, Digital

Motor Overload Protection
High PressureProtection
Defrost & Quick Freeze

Direct Drive Pump (A only)

Soft Start

$\checkmark$
<b>~</b>

AVA	ILA	BL	EOP1	TIONS	

Water Cooled	$\checkmark$
Cart (Trolley)	



# 6235-C/6235A-C

### SOFT SERVE FREEZER

Two Flavor, Countertop, Digital Control A: Pump Feed Model









### Powerful and Versatile

Two flavor medium capacity countertop model for ice cream, frozen yogurt and much more

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

### **Digital Control and Display**

Microprocessor control provides accessto system settings and additional functions. Digital interface displayscritical info as system status, temperatures, dispense count, errors, etc.

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

#### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

### **Hopper Agitator**

Maintain product consistency and prevent product separation

Ideal for medium capacity outlets to serveice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

### **Soft System Start**

Slow motor start reduces equipment noise and stress on drive train

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

### **Self-closing Valve with Speed Control**

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

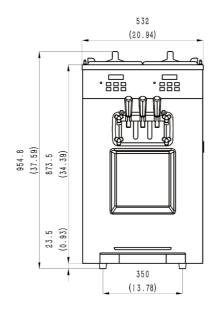
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

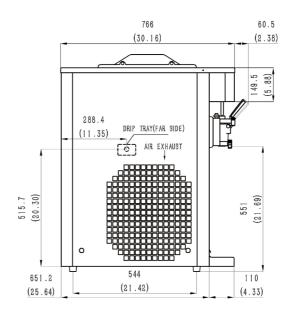




# 6235-C / 6235A-C

# SOFT SERVE FREEZER





### **SPECIFICATIONS**

Flavors	2 +Twist
Freezing Cylinders	2 x 1.7L/ 1.8qt
Mix Hoppers	2 x 12L(8L for A)
Output Capacity(80 grams)	450 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	186/413	196/ 436
Shipping	200/445	210/ 467
Volume	0.62 CBM / 2	1.76CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	532/20.9	620 / 24.4
Depth	651/ 25.6	930 / 36.6
Height	955 / 37.6	1070/42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	16	3.2
208-230/60/1	20	18	3.5

F	EAI	UF	KES	

Control Systems	Two,Digital
Refrigerated Hoppers	lacksquare
Hopper Agitators	$\checkmark$
Temperature Displays	ightharpoons
StandbyMode	$\checkmark$
Auto Closing Dispensing Valves	lacksquare
Dispensing Speed Control	$\checkmark$
Low Mix Indicator Light & Alarm	lacksquare
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High PressureProtection	$\checkmark$
Defrost & Quick Freeze	lacksquare
Soft Start	
Direct Drive Pump (A only)	ightharpoons

### **AVAILABLE OPTIONS**

Water Cooled	$\checkmark$
Top Air DischargeChute	$\checkmark$
Cart (Trolley)	$\checkmark$

<sup>•</sup> Above specifications are subject to change without notice



# 6210-C / 6210A-C

### SOFT SERVE FREEZER

Single Flavor, Countertop, Digital Control A: Pump Feed Model









# Most Compact & Versatile

single flavor countertop model with pump feed option for soft ice cream & frozen yogurt

#### **Fast Freeze Down**

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

### **Digital Control and Display**

Digital control provides accessto system settings and displays critical system information

### **Auto Programming**

Allows automatic switching of operation modes based on preset schedules

### Standby

Maintainsproduct temperature in both mixhopper and freezing cylinder below 4.4°C (40°F) overnight

### **Hopper Agitator (optional)**

Maintain product consistency and prevent product separation

Ideal for any business with limited counter space to add ice cream, frozen yogurt, gelato or sorbet. Flexible with digital control and display. Great fit for restaurants, bars, kitchens, convenience stores and delis.

### **Soft System Start**

Slowmotor start reduces equipment noise and stresson drive train

### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Defrost for Cleaning**

Increasesefficiency during cleaning by heating frozen product in cylinder

### **Quick Freeze**

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

### **Self-closing Valve with Speed Control**

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

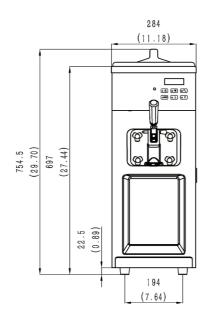
- Low temperature and motor overload shutoffsto protect in the event of cylinder freeze up
- · High pressure switch to prevent compressor overheating

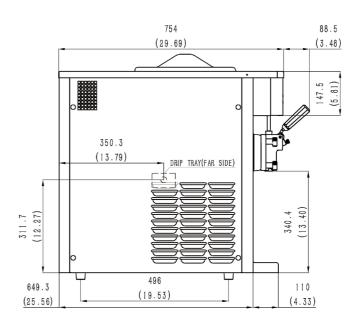




# 6210-C / 6210A-C

# **SOFT SERVEFREEZER**





### **SPECIFICATIONS**

Flavors	1
Freezing Cylinders	1x 1.2L/ 1.3qt
Mix Hoppers	1x8L (5L for A)
Output Capacity(80 grams)	150 serves/hr
Clearance Requirements	150mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	90 / 198	100/220
Shipping	102/ 225	112/ 247
Volume	0.27CBM /	9.53CBF

Dimensions	Net (mm/in)	Shipping(mm/in)
Width	284 / 11.2	380 / 15.0
Depth	649/25.6	800 / 31.5
Height	755 / 29.7	900 / 35.4

Electrical	MFS	MCA	Power(kW)
220-240/50/1	10	8	1.8
208-230/60/1	10	8	1.8
110-115/60/1	20	16	1.6

<sup>•</sup> Above specifications are subject to change without notice

<b>FEATURES</b>
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Control System	Single,Digital
Refrigerated Hopper	
Hopper Agitator (A only)	$\checkmark$
Temperature Display	lacksquare
StandbyMode	lacksquare
Auto Closing Dispensing Valve	lacksquare
Dispensing Speed Control	lacksquare
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	$\overline{\mathbf{V}}$
High PressureProtection	$lue{}$
Defrost & Quick Freeze	lacksquare
Soft Start (not available on 110V)	ightharpoons
Direct Drive Pump (A only)	$\overline{\mathbf{V}}$

### **AVAILABLE OPTIONS**

Cart (Trolley)

