

Guide to Finding the Correct Soft Serve Machine for your Customer's Needs



Key questions:

- How many servings per hour will they serve?
- What is their portion size in ounces?
- Do they need single flavor or two flavors (twin twist)
- Do they want heat treat?
- Do they want Gravity (~30-40% overrun) or Pump (~70-80% overrun)
- Do they want Air or Water cooled (quieter)
- Do they want single or 3 phase
- Do they want countertop or floor standing?



	Model	Estimated 4 oz. Servings (wt). Per Hour	Single Flavor	Two Flavors (Twin Twist)	Heat Treat	One Piece Beater	Pump	Agitator	Air cooled	Water Cooled	Single Phase	Three Phase	115 V	208-230 V	Counter Top	Floor Model
	Spin Evolution	40	✗						✗		✗		✗		✗	
	Soft & Go	95	✗				✗		✗		✗			✗	✗	
191 Series	191 G	175	✗			✗			✗	✗	✗			✗	✗	
	191 P	175	✗				✗		✗	✗	✗			✗	✗	
	191 P AV	175	✗				✗	✗	✗	✗	✗			✗	✗	
	191 SP G	175	✗		✗	✗		✗	✗	✗	✗			✗	✗	
	191 SP P	175	✗		✗		✗	✗	✗	✗	✗	✗		✗	✗	
	1131 G	175		✗					✗	✗	✗			✗	✗	
	1131 P	175		✗			✗		✗	✗	✗			✗	✗	
193 Series	193 G	265		✗		✗			✗	✗	✗	✗		✗	✗	
	193 G AV	265		✗		✗		✗	✗	✗	✗	✗		✗	✗	
	193 P	265		✗			✗		✗	✗	✗	✗		✗	✗	
	193 P AV	265		✗			✗	✗	✗	✗	✗	✗		✗	✗	
	193 SP G	265		✗	✗	✗		✗	✗	✗	✗	✗		✗	✗	
	193 SP P	265		✗	✗		✗	✗	✗	✗	✗	✗		✗	✗	
	253 P	435		✗			✗		✗	✗	✗	✗		✗		✗
	263 G	435		✗		✗			✗	✗	✗	✗		✗		✗
	820 E/P	700					✗		✗	✗	✗	✗		✗		✗
XVL Series	XVL G	435		✗		✗			✗	✗		✗		✗		✗
	XVL P	435		✗			✗	✗	✗	✗		✗		✗		✗
	XVL P SP	435		✗	✗		✗	✗	✗	✗		✗		✗		✗
	Magica	190	✗		✗		✗	✗	✗		✗			✗		✗
	MasterStick	375	✗				✗	✗	✗	option	✗			✗	✗	
	MisterArt	90-175	✗		✗		✗	✗	✗	✗	✗	✗		✗	✗	
	K3	475	✗		✗		✗	✗	✗			✗				✗