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SP E G

Countertop Gravity-Fed Soft Serve Model with Heat Treatment ideal for creamy and fibrous Ice Cream, Custard or Plant based recipes



Performance and Quality The Carpigiani reputation for the smoothest, creamiest soft serve in the market is proven with this powerful, customizable model. High fibrous mixtures can be accommodated in the Gravity-Fed Model.



Convenience Hopper prevents mixture separation and maintains consistent refrigerated temperature. Audible Signal alerts when refill is needed. Product is fed from rear of cylinder eliminating need to prime. Least number of components to clean in the industry.



Savings Unique cylinder construction delivers better results using less electricity. No cleaning is required for up to 14 days with heat treatment function.



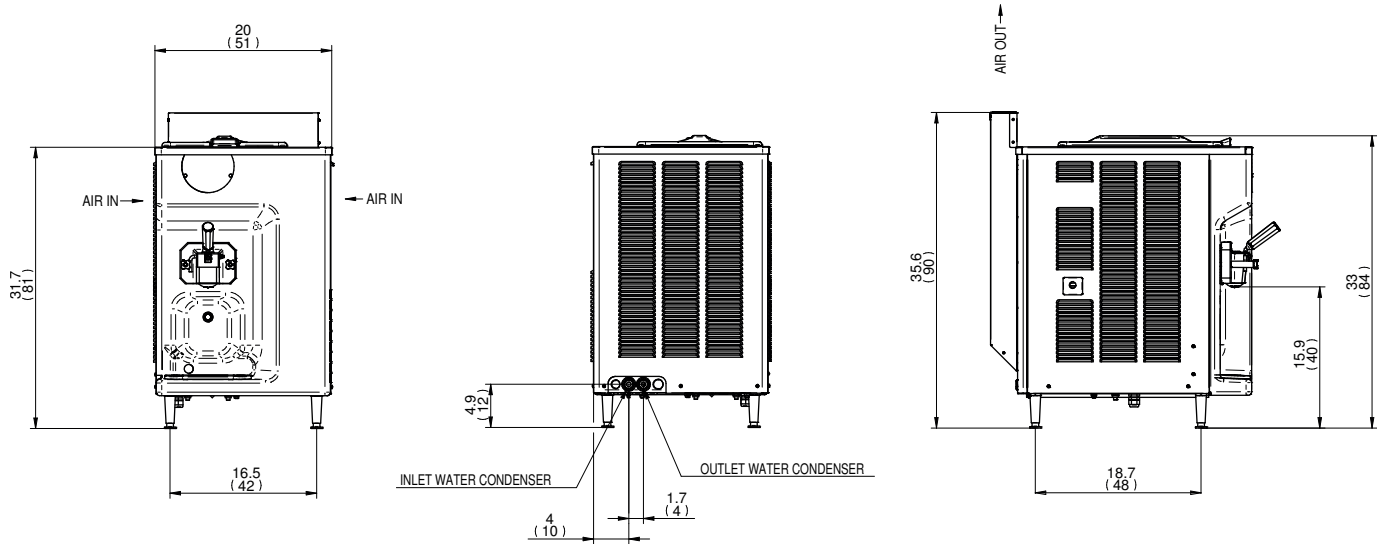
Safety TOREMA guarantees facilitated assistance by providing online monitoring and diagnosis on a tablet, phone or PC wherever you are.



Hygiene Standby mode maintains safe product temperatures in the freezing cylinder and mix hopper utilizing minimal energy during idle periods.



*request the kits from your distributor to maintain your machine hygienically clean.



	WATER		AIR	
Weights	lbs.	kgs.	lbs.	kgs.
Net	286	130	309	140
Crated	359	163	352	160
	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	28.96	0.82	29.31	0.83
Dimensions	in.	cm.	in.	cm.
Width	20.01	51	20.01	51
Depth	27.7	70	29.5	75
Height	33.07	84	35.4	90
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/1 Air	30A	25A	1P, 1W	

Specifications

Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Beater Motor

1,2 HP

Refrigeration System

R404A

Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

Air Cooled *

Minimum clearance: 3" (8 cm) on both side panels and 0" (0 cm) from the rear panel for proper air circulation.

Hopper Capacity

19 quarts (18 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. * Room temperature 68 °F (20 °C).

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral Yes No Cooling Air Water

Options _____



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