

Floor model Twin twist flavor

6240 Gravity Feed

Feature

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet.

Freezing Cylinder

Two, 1.8 Liter

Mix Hopper

Two, 12.5 Liter Separate hopper refrigeration(Pre-cooling)maintains mix below 4.4° C.

Microprocessor Controls

Microprocessor regulates refrigeration by measuring product viscosity to maintain consistent quality.

Mix low light

The mix low light turns "ON" to alert operator to add mix,Preventing cylinder over freezing.

Standby

Counter

Records number of dispenses per day and total number of dispenses.

Agitator in the hopper

Mixture has better liquidity, the temperature of the Mix to be more uniform.

Output

40 Liter/Hour (At 4°C Liquid &24°C Ambient)

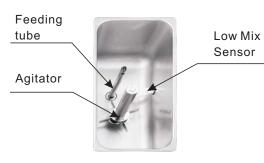
6240



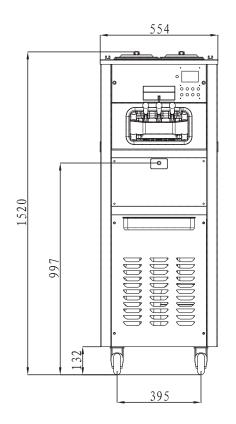


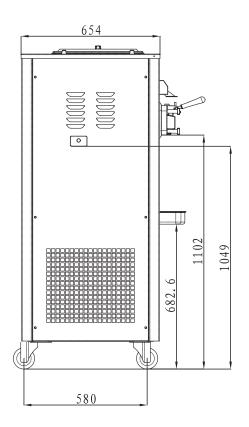


Flexible blade beater Higher capacity, higher overrun



6240





Equipment parameters

Model	Dimension(mm) (NET)	Dimension(mm) (PACKING)
6240	654x554x1520	800x645x1665

Model	N.W.(kg)	G.W.(kg)
6240	175	195

Model	Voltage	Power
6240	210-230V/50Hz	2.6KW

PACKING: CARTON WITH PALLET LOADED IN20'CONTAINER:25 UNITS LOADED IN40'CONTAINER:50 UNITS

Electrical requirements

One dedicated electrical connection is required. Make voltage steady when machine is ON.

Main motor

One, 2.0HP

Refrigeration system

One compressor:5039 BTU/hr.R404a Separate hopper refrigeration(Pre-cooling): One compressor:400BTU/hr.R134a (BTU may vary depending on compressor used.)

Air Cooled

Minimum clearance of 152mm on both sides is to achieve optimum performance.

Refer to the local situation to regulate the parameters, on basic of the data label. Specifications of the improvements are subject to change without notice.

Options

- Power Supply :208-230V/60HZ/1PH 208-230V/60HZ/3PH
- Water Cooled
- · Cone Dispenser



