

BLUE ICE

MACHINES



MODEL S30

Soft serve machine

A high quality, soft serve ice cream machine with an excellent output to meet demand

A well designed soft serve ice cream machine for easy and fast production of ice cream, frozen yoghurt and sorbet.



PRODUCT INFO

Twin Twist Floor – Gravity Feed – Microprocessor Control



OUTPUT

290 servings per hour



MIX HOPPER

Two, 12 Litres capacity



FREEZING CYLINDER

Two 1.7 Litres capacity



MICROPROCESSOR

Records number of dispenses per day and total number of dispenses. Automatically regulates refrigeration by monitoring product viscosity to maintain consistent quality. Displays hopper and cylinder temperature.



MIX LOW
INDICATOR

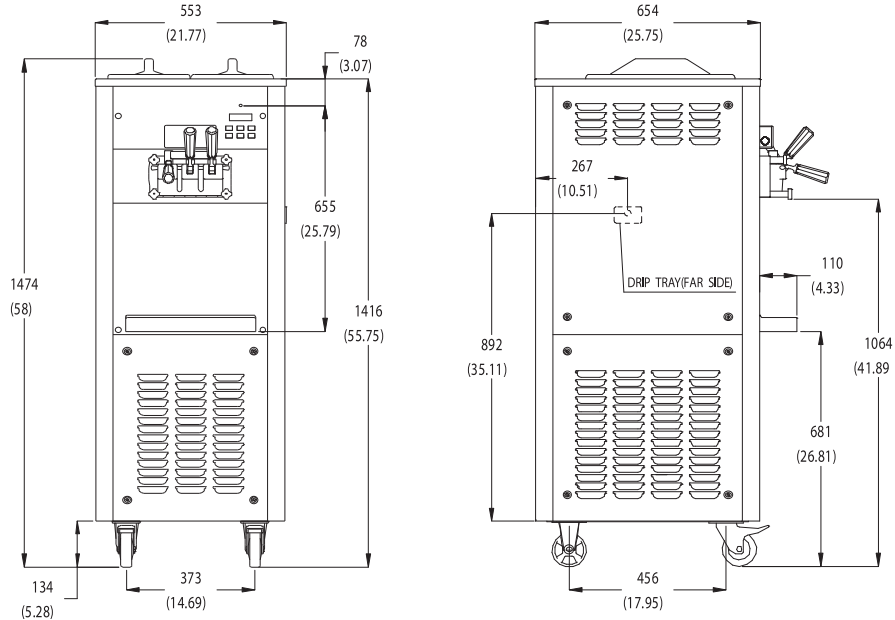


STANDBY



CONTROLS

MODEL S30 Technical information



WEIGHT
163 KG



SIZE
W-553mm D-653mm H-1374mm



ELECTRICAL
standard 13amp



MOTOR
One, 1.5 HP



COMPRESSOR
Main Compressor: One 3650
BTU/HR, R404



REFRIGERATION SYSTEM
Separate Hopper Cooling
Compressor: One 480 BTU/
HR R134A



AIR COOLED
Minimum Clearance of 6"
required on both sides - Rear
of unit may be placed against
a wall



*Pump version also available.
Please ask for further details.



CE
ISO 9001
REGISTERED

SAFETY INFORMATION

- * Low temperature protection cut-outs from cylinder over freezing
- * High pressure switch protects compressor overhead
- * Thermal overload protects from motor overheat
- * Mix Low sensor cut-outs to protect

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