# CRATHCO

# I-PRO SLUSH DISPENSER, 2 INSULATED 2.9 G. BOWLS, ELECTRONIC, WITH UV LIGHTS AND LIGHTED PANEL



## Ref562499 (IPRO2EUV)

I-PRO 2E UV with lighted panel, (2) 2.9 gallon insulated bowls, Electronic control and timer, UV lights, black finish - Refrigerant R449A

### **General Features**

I-PRO 2 ELECTRONIC with UV lights and lighted panel is a versatile slush machine with (2) 2.9 gallon (11L) I-Tank insulated bowls, electronic control, LD-lighted front panel and UV sanitizing system. Refrigerant R449A. The numerous patents and innovations make this equipment one of the most advanced slush machines in the world. The I-PRO UV is the first slushie machine that has a UV LED light system which sanitizes the product inside the tank, ensuring the quality and wholesomeness of the dispensed product. This equipment has the I-Tank insulated tank as standard. The shape of the bowls allows a natural mixing process to ensure an optimum consistency of the product. The look is modern and eye-catching, thanks to the LED-light system that illuminates the product inside the tank and thanks to the LED-lighted front panel. I-PRO ELECTRONIC helps to save energy and to reduce CO2 emissions; a stand-by mode is automatically activated when the product reaches the right consistency. The machine can be programmed daily or weekly. Bowls work independently, to dispense different products with the one piece of equipment such as: slushies, milkshakes, frozen drinks and frozen cocktails/mocktails. The UV sanitizing system makes this equipment particularly suitable for dairy-based products. I-PRO is an ideal slush machine for bars, amusement parks, multiplex, fast food chains, kiosks, restaurants, water parks and much more.

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### **Specifications**

- I-PRO is an ideal slush machine for bars, amusement parks, motorway restaurants, fast food chains, kiosks, restaurants, water parks and much more.
- Thanks to the n-UV sanitizing system, this equipment is particularly suitable for dairy-based products.
- I-PRO ELECTRONIC is equipped with an integrated diagnostic system which signals any problems directly on the display.
- The I-PRO ELECTRONIC is a professional slush machine automatically switches from "production" mode to "stand-by" mode when it reaches the selected product consistency, guaranteeing energy savings and a reduction in CO2 emissions.
- The special shape of the I-PRO tanks, 2.9 gallon of finished product each and LED-lighted, allows for a natural mixing effect which guarantees perfect consistency of the product.
- Versatile slush machine with two (2) 2.9 gallon/11L I-Tank insulated bowls

### Construction

- The patented I-Tank insulated bowl reduces the impact of ambient temperature on the product, improving its cooling efficiency and guaranteeing energy and cost savings.
- The LED backlit frontal panel gives maximum visibility to the equipment.
- Exclusive n-UV LED system for bowl sanitation that reduces bacterial proliferation, ensuring a wholesome, high quality dispensed product.
- The electronic keypad allows you to program the slush machine daily or weekly.
- Optional Autofill Lid System available: for the automatic filling of the tanks
- Bowls work independently, allowing operations to dispense different product at the same time, including: slushies, milkshakes, cold drinks and/or frozen cocktails



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### **Electric**

Supply voltage: 115 V / 1 ph / 60 Hz

Electrical power max.: 1 kW **Current consumption:** 9.4 Amps

Plug type: USA NEMA 5-15P

### **Key Information:**

Number of bowls: 2 Bowl's capacity: 2.9 gal Control board: Electronic Dimensions, Width: 15 3/4" Dimensions, Depth: 22 13/16" Dimensions, Height: 34 1/4" Net weight: 132 lb Cooling system: AIR

### **Refrigeration Data**

Refrigerant gas: R449a

### **Certifications**







The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



