

Frozen Frozen granita and cream dispenser with 1 bowl, UK plug and UV light

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



560102 (SPINewUK)

* NOT TRANSLATED *

Main Features

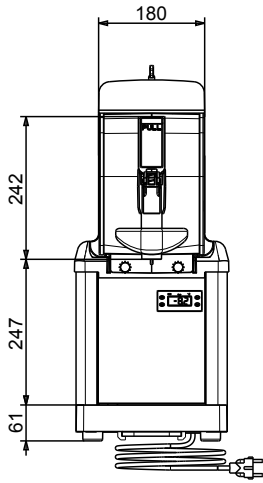
- Ideal for the production of chilled specialties: creamy desserts, sorbet, mousses and similar products.
- Works with water or milk/based dried products or with brik mixtures ready to be poured into the bowl.
- Perfect solution for bars, restaurants, cafeterias, coffee shops, hotels and all the other HoReCa operators who desire reliable piece of equipment.
- The machine automatically stops when the cover is opened.
- No more ice or condensation outside the tank with the insulated tank.
- Rounded shapes with stainless steel finishing and white plastics.
- The insulated tank guarantees higher cooling efficiency and lower effect of the external temperature on product's preparation and maintenance time reducing condense and draining; it is the best solution in hot climate conditions.
- New design of the screw to adjust the product consistency makes the equipment extremely user-friendly.
- Hybrid control of consistency. The integrated software allows the equipment to self-adjust to ensure that the product has always the same consistency, from the first to the last drop dispensed.

Construction

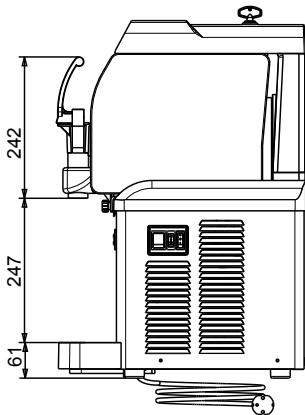
- All parts that come into contact with the food are in stainless steel or plastic, can be removed for easy cleaning and are dishwasher safe.
- Compact design.

APPROVAL: _____

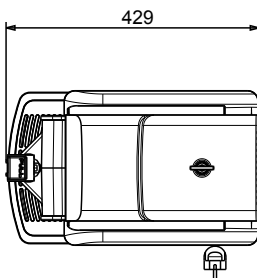
Front



Side



Top



Electric

Supply voltage:

560102 (SP1NewUK) 220-240 V/1 ph/50 Hz

Electrical power max.:

0.28 kW

Key Information:

External dimensions, Width: 262 mm

External dimensions, Depth: 429 mm

External dimensions, Height: 613 mm

Net weight: 28 kg

Sustainability

Refrigerant type: R290

Refrigerant weight: 68 g