

Frozen
Frozen granita and cream dispenser
with 1 insulated bowl, UV light - UK Plug

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



560104 (SPINewUVUK)

* 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.
- Exclusive nUV LED system for bowl sanitation.
- 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.
- The bowl of SP ULTRA is also illuminated by LED lights, from above and below, giving the equipment a more attractive look, enhancing the product, increasing its visibility and encouraging impulse purchases.
- Safety stop system.
- It is possible to customize the graphics on the front, on the lid and on the back (subject to negotiation).
- Thanks to the n-UV sanitizing system, this equipment is particularly suitable for dairy-based products.
- Hybrid control of consistency: to ensure the same consistency of the product, from the first to the last drop dispensed.
- Temperature control also in "defrost" mode: thus avoiding sudden fluctuations that would degrade the product and compromise the final result.
- The bowl is illuminated by LED lights, enhancing the product, increasing its visibility and encouraging impulse purchases.

Construction

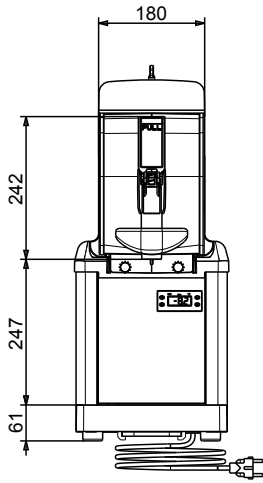
- All parts that come into contact with the food are in stainless steel or plastic, can be removed for easy cleaning and are dishwasher safe.
- Compact design.
- The patented I-Tank insulated bowl reduces the impact of ambient temperature on the product, improving its cooling efficiency and guaranteeing energy and cost savings.
- Exclusive n-UV LED system for bowl sanitation that

APPROVAL: _____

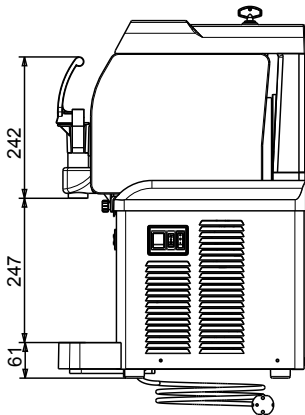
reduces bacterial proliferation, ensuring a wholesome, high quality dispensed product.

- Dispenser for cold creams, sherbets, slushies, and other cold creamy specialties.
- n. 1 l-Tank insulated bowl containing 5-litres of finished product.
- New screw user-friendly for adjusting product hardness
- R290 natural refrigerant gas as standard.

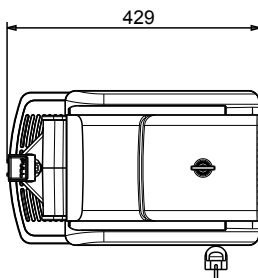
Front



Side



Top



Electric

Supply voltage:

560104 (SP1NewUVUK) 220-240 V/1 ph/50 Hz

Electrical power max.:

0.305 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