

Frozen Frozen granita and cream dispenser with 2 bowls, UK plug and UV light

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



560105 (SP2NewUK)

* 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 outisde the tank with the insulated tank.
- Rounded shapes with stainless steel finishing and white plastics.
- Thanks to the two-bowl configurations, it is possible to simultaneously prepare one or more products.
- 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

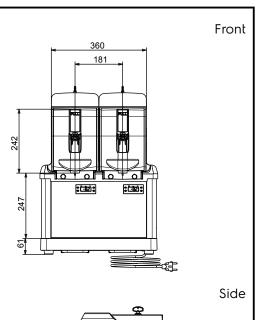
- All parts that come into contact with the food are in stainless steel or plastic, can be removed for easy cleaning and are dishwasher safe.
- Compact design.

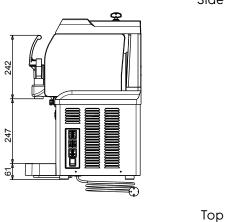
APPROVAL:

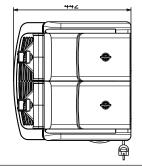




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Electric

Supply voltage:

560105 (SP2NewUK) 220-240 V/1 ph/50 Hz

Electrical power max.: 0.765 kW

Key Information:

External dimensions, Width: 447 mm
External dimensions, Depth: 442 mm
External dimensions, Height: 613 mm
Net weight: 48 kg

Sustainability

Refrigerant type: R290 Refrigerant weight: 104 g

