

**Frozen**  
**Frozen granita and cream dispenser**  
**with 2 insulated bowls, UV light - UK**  
**Plug**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



560107 (SP2NewUVUK)

\* NOT TRANSLATED \*

### Main Features

- Ideal for 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.
- 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.
- 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.
- Tanks work independently.
- 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.
- Bowls are illuminated by LED lights, enhancing the product, increasing its visibility and encouraging impulse purchases.

### Construction

- All parts that are in contact with 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

APPROVAL: \_\_\_\_\_



energy and cost savings.

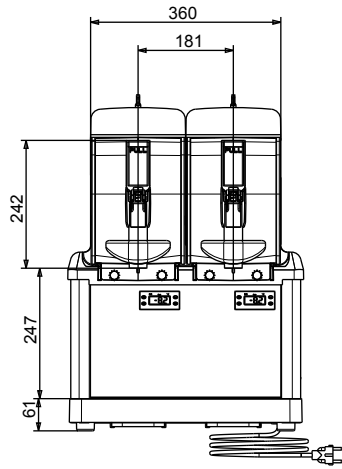
- Exclusive n-UV LED system for bowl sanitation that reduces bacterial proliferation, ensuring a wholesome, high quality dispensed product.
- Dispenser for cold creams, sherbets, slushies, and other cold creamy specialties.
- New screw user-friendly for adjusting product hardness
- R290 natural refrigerant gas as standard.
- n. 2 l-Tank insulated bowls containing 5-litres of finished product each.



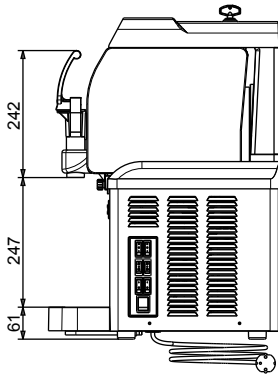
**Electrolux**  
PROFESSIONAL

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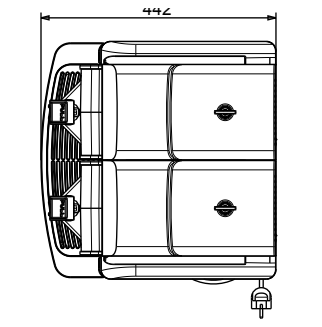
Front



Side



Top



### Electric

Supply voltage: 220-240 V/1 ph/50 Hz  
Electrical power max.: 0.82 kW

### Key Information:

Net weight: 48 kg

### Sustainability

Refrigerant type: R290  
Refrigerant weight: 104 g



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