

I-PRO 1 BOWL, ELECTRONICAL CONTROL AND N-UV SANITIZING SYSTEM



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**Ref: 562464
(IPRO1EUV)**

SLUSH MACHINE I-PRO 1 E UV STD 230/50 WHITE - GAS R452A

General Features

I-PRO 1 ELECTRONIC UV is a professional slush machine with n. 1 I-Tank insulated bowl with a capacity of 11 litres, electronic control and n-UV sanitizing system.

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 equipped with a n-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 look is modern and eye-catching, thanks to the LED-light system that illuminates the product inside the tank.

The shape of the bowl allows a natural mixing process to ensure an optimum consistency of the product.

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.

The equipment dispenses: slushies, milkshakes, cold drinks and frozen cocktails.

The n-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.
- It is possible to customize the graphics on the front, on the lid and on the back (subject to negotiation).
- Optionals available: autofill lid (pre-mix or post-mix) for the automatic filling of the tanks.
- The special shape of the tank, with a capacity of 11 litres of finished product and LED-lighted, allows a natural mixing effect which guarantees a perfect consistency of the product.
- 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.
- Thanks to the n-UV sanitizing system, this equipment is particularly suitable for dairy-based products.
- The equipment can dispense: granitas, milkshakes and cold drinks and frozen cocktails.

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.
- Slushie machine equipped with 1x11-litres insulated tank
- The electronic keypad allows you to program the slush machine daily or weekly.
- Exclusive n-UV LED system for bowl sanitation that reduces bacterial proliferation, ensuring a wholesome, high quality dispensed product.

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Electric

| | |
|------------------------|--------------------------|
| Supply voltage: | 220-240 V / 1 ph / 50 Hz |
| Electrical power max.: | 0.45 kW |
| Current consumption: | 2.6 Amps |
| Plug type: | CE-SCHUKO |

Key Information:

| | |
|---------------------|------------------------|
| Number of bowls: | 1 |
| Bowl's capacity: | ISO 9001; ISO 14001 lt |
| Control board: | Electronic |
| Dimensions, Width: | 200 mm |
| Dimensions, Depth: | 580 mm |
| Dimensions, Height: | 870 mm |
| Net weight: | 39 kg |
| Cooling system: | AIR |

Refrigeration Data

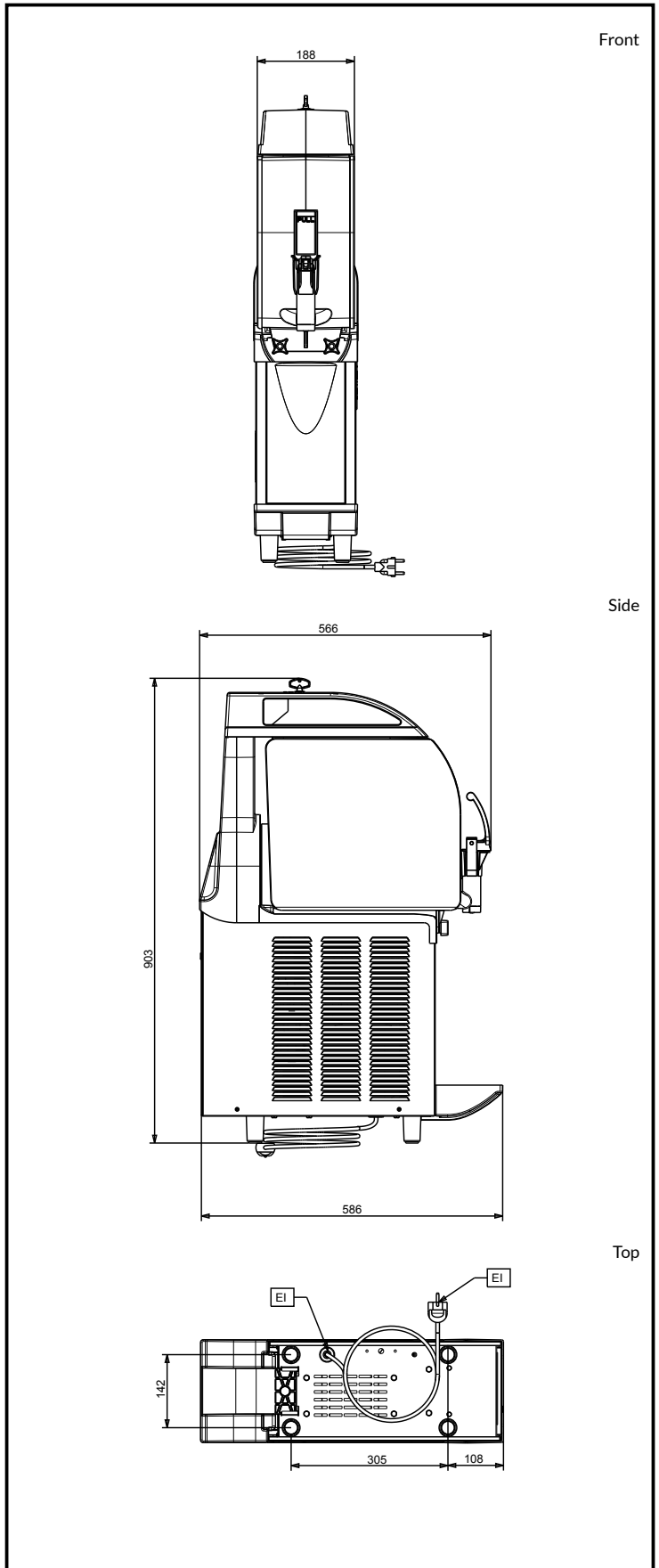
| | |
|----------------------|----------|
| Refrigerant gas: | R452A |
| Sustainability | |
| Current consumption: | 2.6 Amps |
| 562464 (IPRO1EUUV) | |
| Refrigerant type: | R452A |

Certifications



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

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