

ROMA 218 STD DIGITAL CONTROL WITH MIXER WHITE AND GRAVITY SYSTEM



**Ref: 562625
(ROMA218)**

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General Features

ROMA218 is a double-flavor floor-standing unit, with gravity feeding system, and delivers Soft Serve Ice Cream and Frozen Yogurt.

This equipment has a gravity feeding system, and it is equipped with n. 2x13-litres tank capacity and 2x1,95-litres freezing cylinder volume.

This equipment can dispense up to 550 cones (75gr)/h

Thanks to its digital control with touch screen is possible to set and to monitor the equipment functions.

The equipment is air-cooled: no water connections required, this means fewer operating costs and easy to install.

The tank agitator and the stainless steel drip tray are available as optional accessories.

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Specifications

- The machine is equipped with tank agitator and stainless steel drip tray.
- Digital control with touch screen.

Construction

- Air-cooled version requires no water connections that means low operating costs and easy installation.

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Electric

Supply voltage:	380-400 V / 3N ph / 50 Hz
Electrical power max.:	51 kW
Current consumption:	51 Amps
Plug type:	IEC/EN 60309-1/2"

Key Information:

Dimensions, Width:	571 mm
Dimensions, Depth:	834 mm
Dimensions, Height:	1528 mm
Net weight:	221 kg
Cooling system:	AIR
Flavors:	2
Freezing Cylinder Capacity:	
Hopper Capacity:	
Hourly Production (up to):	
Feeding System:	gravity

Refrigeration Data

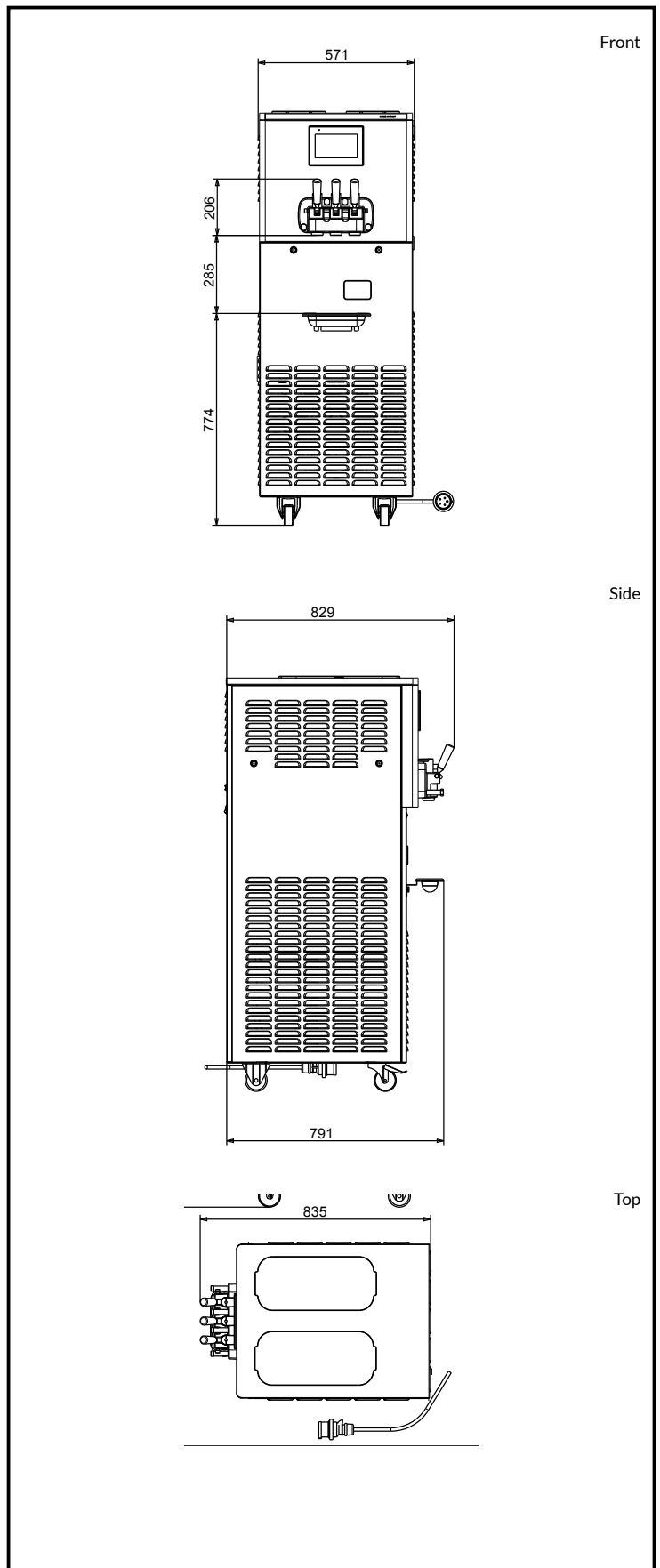
Refrigerant gas:	R452A
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Certifications



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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SPM

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