

MODEL S68C

SOFT SERVE FREEZER

PASTEURIZATION MODEL, MIX HOPPER, FREE STANDING,
DIGITAL CONTROL



Offer all **popular soft serve** variations from low or non-fat soft ice cream to custards, yogurt, sorbet and slush/milkshake.



MIX HOPPER

Hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.



MIX LOW INDICATOR

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.



STANDBY

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.



MICROPROCESSOR CONTROLS-SOFT SERVE

Automatically regulates refrigeration by monitoring product viscosity to maintain consistent quality.



COUNTER-SOFT SERVE

Records number of dispenses per day and total number of dispenses.



TEMPERATURE DISPLAY

Displays hopper and cylinder temperature; helps control product safety



VISCOSITY CONTROL - FROZEN BEVERAGE

Specially designed viscosity control automatically maintains superior product quality. Adjustable control allows the operator to serve a wide variety of frozen beverages at the desired thickness.



SAFETY PROTECTIONS

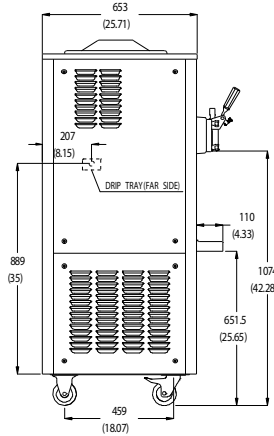
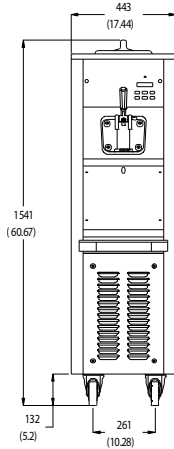
- Low temperature and motor overload cut-outs protect from cylinder over freezing.
- High pressure switch prevents compressor overheating
- Thermal overload protects from motor overheating

INDUSTRY LEADING SOFT SERVE EQUIPMENT DESIGNED TO THE
HIGHEST SPEC FOR QUALITY AND EASE OF USE

MAXIMISE YOUR PROFITS

MODEL S68C

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	Soft serve
Freezing Cylinders	1 x 3.2L
Mix Hoppers	1 x 10L
Output Capacity (80 grams)	450 serves/hr
Motor	Two, 1.0HP
Compressor	Two, 6400 BTU/HR, R404A
Clearance	Mini 152mm (6"), sides and back

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	294 / 648	NA
Shipping	327 / 721	NA
Volume	0.90 CBM / 3 1.78 CBF	
DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	443	NA
Depth	653	NA
Height	1541	NA

ELECTRICAL	FUSE	AMP	WIRES(W)
One dedicated electrical cord required, three phase			

FEATURES

CONTROL SYSTEMS	SINGLE, DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL TO ALL SPECS	<input checked="" type="checkbox"/>
TEMPERATURE DISPLAY	<input checked="" type="checkbox"/>
STANDBY MODE	<input checked="" type="checkbox"/>
AUTO CLOSING DISPENSING VALVES	<input checked="" type="checkbox"/>
DISPENSING SPEED CONTROL	<input checked="" type="checkbox"/>
LOW MIX INDICATOR LIGHT	<input checked="" type="checkbox"/>
LOW MIX INDICATOR ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR AMPERAGE PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
THERMAL OVERLOAD PROTECTION	<input checked="" type="checkbox"/>
AIR PUMP OPTION, AVAILABLE	<input checked="" type="checkbox"/>
INVERTER SYSTEM	<input checked="" type="checkbox"/>
LOCAL LANGUAGE CONTROL SYSTEMS: ENGLISH, FRENCH, SPANISH, GERMAN, DUTCH, CZECH, CHINESE.	<input checked="" type="checkbox"/>
CONE DISPENSER	<input checked="" type="checkbox"/>
CUP DISPENSER OPTIONAL	<input checked="" type="checkbox"/>
SPINNER OPTIONAL	<input checked="" type="checkbox"/>
PASTEURIZATION MODEL	<input checked="" type="checkbox"/>

CATERBOSS

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