

MODEL S30/S30A

SOFT SERVE FREEZER

TWIN TWIST, FREE STANDING, DIGITAL CONTROL



Ideal for **medium capacity outlets** to add soft serve ice cream and frozen yogurt. Innovative design keeps operation simple and helps reduce cost of ownership.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors and so on.



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



SELF CLOSING DISPENSING VALVE

Automatically prevents product overflow after dispense



DISPENSE SPEED CONTROL

Provides flexibility in dispense rate control for different applications



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

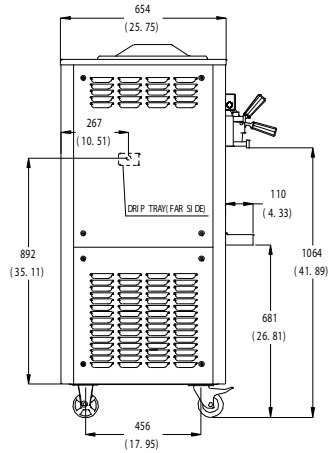
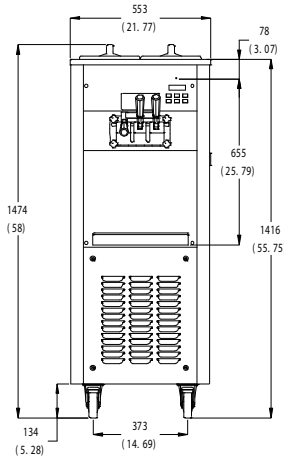
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

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

MAXIMISE YOUR PROFITS

MODEL S30/S30A

SOFT SERVE FREEZER MACHINE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	2 + Twist	
Freezing Cylinders	2 x 1.7L / 1.8qt	
Mix Hoppers	2 x 12L / 12.7qt	
Output Capacity (80 grams)	300 serves/hr	
Clearance Requirements	152mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	165 / 367	175 / 389
Shipping	180 / 400	190 / 422
Volume	0.90 CBM / 3 1.78 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	552 / 21.7	660 / 26.0
Depth	652 / 25.7	830 / 32.7
Height	1474 / 58.0	1640 / 64.6

ELECTRICAL	AMPS	VOLTS	POWER(KW)
220-240/50/1	16 Amp - Single Phase	NA	NA
208-230/60/1	16 Amp - Single Phase	NA	NA

FEATURES

CONTROL SYSTEMS S	SINGLE, DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL	<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"/>
S30A: PUMP FEED MODEL, AVAILABLE	<input checked="" type="checkbox"/>
AIR PUMP OPTION, AVAILABLE	<input checked="" type="checkbox"/>
INVERTER SYSTEM	<input checked="" type="checkbox"/>

MODEL S60/S60A

SOFT SERVE FREEZER

TWIN TWIST, FREE STANDING, DIGITAL CONTROL



Ideal for **ultra high footfall outlets** to soft serve ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Digital control provides access to system settings and displays critical system information



AUTO PROGRAMMING

Allows automatic switching of operation modes based on preset schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



HOPPER AGITATOR

Maintain product consistency and prevent product separation



SOFT SYSTEM START

Slow motor start reduces equipment noise and stress on drive train



DIRECT DRIVE TRANSMISSION

Eliminates consumable moving parts and increases transmission efficiency



SAFETY PROTECTIONS

- Low temperature and motor overload shut-offs to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating



DEFROST FOR CLEANING

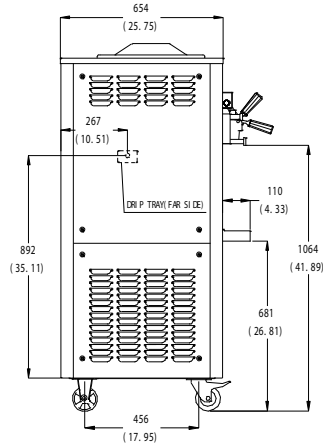
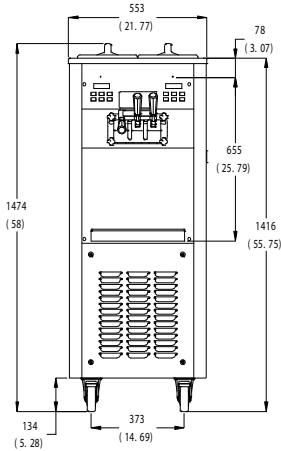
Increases efficiency during cleaning by heating frozen product in cylinder. Automatically prevents product overflow after dispense.

POWERFUL AND VERSATILE TWIN TWIST ULTRA HIGH FREE STANDING MODEL FOR ICE CREAM, FROZEN YOGURT, SORBET AND MUCH MORE

MAXIMISE YOUR PROFITS

MODEL S60/S60A

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	2 + Twist	
Freezing Cylinders	2 x 1.7L / 1.8qt	
Mix Hoppers	2 x 12L (10L for A)	
Output Capacity (80 grams)	450 serves/hr	
Clearance Requirements	152mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	210 / 467	220 / 489
Shipping	230 / 511	240 / 533
Volume	0.90 CBM / 2 8.85 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	532 / 20.9	660 / 23.6
Depth	766 / 30.2	830 / 32.7
Height	1474 / 58.0	1640 / 64.6

ELECTRICAL	AMP	VOLT	POWER(KW)
Single Phase	20	NA	NA
Single Phase	20	NA	NA

FEATURES

CONTROL SYSTEMS	TWO, DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR, OPTIONAL	<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 & ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR OVERLOAD PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
DEFROST & QUICK REFREEZE	<input checked="" type="checkbox"/>
SOFT START	<input checked="" type="checkbox"/>
DIRECT DRIVE PUMP (A ONLY)	<input checked="" type="checkbox"/>
S60A: PUMP FEED MODEL, AVAILABLE	<input checked="" type="checkbox"/>
AIR PUMP OPTION, AVAILABLE	<input checked="" type="checkbox"/>
INVERTER SYSTEM	<input checked="" type="checkbox"/>

MODEL S70/S70C

SOFT SERVE FREEZER

TWIN TWIST, FREE STANDING, DIGITAL CONTROL



Ideal for **extremely high capacity outlets** to serve ice cream, frozen yogurt or sorbet. Small footprint helps save floor space.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Digital control provides access to system settings and displays critical system information



AUTO PROGRAMMING

Allows automatic switching of operation modes based on preset schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



HOPPER AGITATOR

Maintain product consistency and prevent product separation



SOFT SYSTEM START

Slow motor start reduces equipment noise and stress on drive train



DIRECT DRIVE TRANSMISSION

Eliminates consumable moving parts and increases transmission efficiency



SAFETY PROTECTIONS

- Low temperature and motor overload shutoffs to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating



DEFROST FOR CLEANING

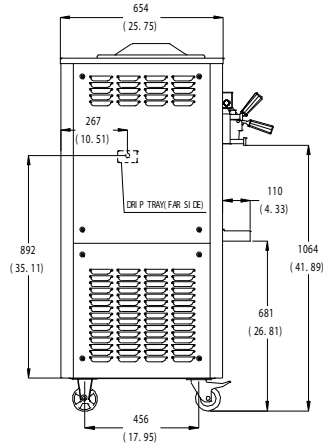
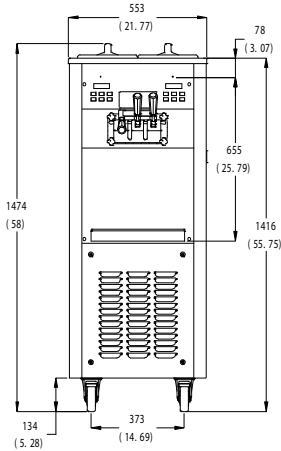
Increases efficiency during cleaning by heating frozen product in cylinder. Automatically prevents product overflow after dispense.

MOST **POWERFUL** AND **VERSATILE** TWIN TWIST, EXTREMELY HIGH CAPACITY FFREESTANDING FOR ICE CREAM, FROZEN YOGURT, SORBET AND MUCH MORE

MAXIMISE YOUR PROFITS

MODEL S70/S70C

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	2 + Twist	
Freezing Cylinders	2 x 3.2L / 3.4qt	
Mix Hoppers	2 x 15L (10L for A)	
Output Capacity (80 grams)	720 serves/hr	
Clearance Requirements	152mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	253 / 562	263 / 585
Shipping	273 / 607	283 / 629
Volume	0.90 CBM / 3 8.62 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	532 / 20.9	710 / 28.0
Depth	823 / 32.4	890 / 35.0
Height	1563 / 61.5	1730 / 68.1

ELECTRICAL

3 phase electrical requirement

FEATURES

CONTROL SYSTEMS	TWO, DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR	<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 & ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR OVERLOAD PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
DEFROST & QUICK REFREEZE	<input checked="" type="checkbox"/>
SOFT START	<input checked="" type="checkbox"/>
DIRECT DRIVE PUMP (A ONLY)	<input checked="" type="checkbox"/>
S70C - PUMP FEED MODEL AVAILABLE	<input checked="" type="checkbox"/>
AIR PUMP OPTION, AVAILABLE	<input checked="" type="checkbox"/>
S70C - PUMP AND PASTEURISATION AVAILABLE	<input checked="" type="checkbox"/>
S70A - PUMP FED AVAILABLE	<input checked="" type="checkbox"/>
INVERTER SYSTEM	<input checked="" type="checkbox"/>

MODEL T5

SOFT SERVE FREEZER

COMPACT, SINGLE FLAVOUR, COUNTERTOP, GRAVITY FEED



Ideal for small footfall locations

compact, single flavour soft serve machine, suitable for soft ice cream, frozen yoghurt or sorbet. Fantastic addition for restaurants, bars, kitchens, convenience stores and delis.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



EASY TO OPERATE

Manually operated, easy to use and simple to clean



FLEXIBLE PLACEMENT

Plugs in most available power outlets anywhere you want



LOW OPERATING COST

Low energy consumption that reduces cost of operation



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



AUTO CLOSING DISPENSING VALVE

Automatically prevents product overflow after each dispense



DISPENSING SPEED CONTROL

Flexible dispense rate control for different applications



SAFETY PROTECTIONS

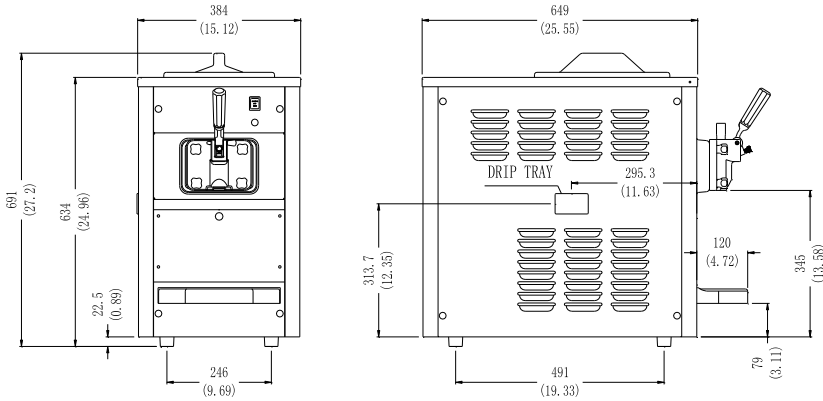
- Low temperature and motor overload cutouts to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Inverter system- Noise reduction

MOST **COMPACT** AND **VERSATILE** SINGLE FLAVOR COUNTERTOP MODEL FOR SOFT SERVE ICE CREAM AND FROZEN YOGURT

MAXIMISE YOUR PROFITS

MODEL T5

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	1
Freezing Cylinders	1 x 1.2L
Mix Hoppers	1 x 8.0L
Output Capacity (80 grams)	80 serves/hr
Clearance Requirements	152mm/6" on back

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	86 / 191	NA
Shipping	96 / 213	NA
Volume	0.30 CBM / 10.54 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	384 / 15.1	450 / 17.7
Depth	649 / 25.6	790 / 31.1
Height	692 / 27.2	840 / 33.1

ELECTRICAL	AMP	VOLTS	POWER(KW)
110-115/60/1	13	NA	NA
220-240/50/1	13	NA	NA

FEATURES

CONTROL SYSTEMS	SINGLE ANALOG
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR	<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"/>

CATERBOSS

MODEL T10

SOFT SERVE FREEZER

SINGLE FLAVOR, COUNTERTOP, GRAVITY FEED



Ideal for **medium capacity outlets** to add soft serve ice cream and frozen yogurt. Low profile design keeps operation simple and helps reduce cost of ownership.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors, etc.



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



SELF CLOSING DISPENSING VALVE

Automatically prevents product overflow after dispense



DISPENSE SPEED CONTROL

Provides flexibility in dispense rate control for different applications



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

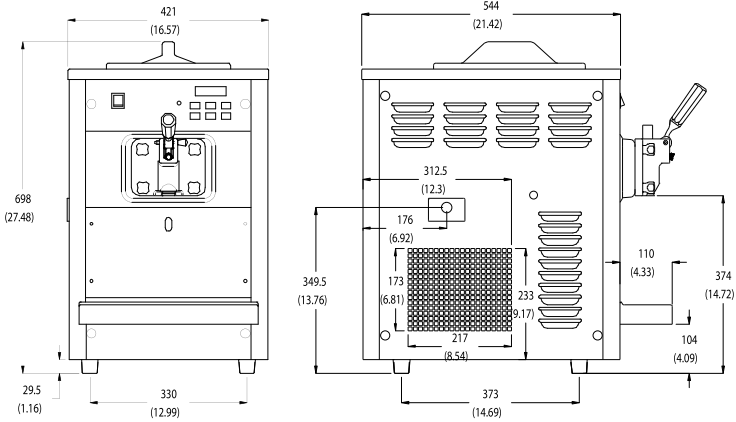
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

MOST COMPACT AND VERSATILE SINGLE FLAVOUR COUNTERTOP
MODEL FOR SOFT SERVE ICE CREAM AND FROZEN YOGURT

MAXIMISE YOUR PROFITS

MODEL T10

SOFT SERVE FREEZER MACHINE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.7L	
Mix Hoppers	1 x 8.0L	
Output Capacity (80 grams)	130 serves/hr	
Clearance Requirements	152mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	80 / 178	NA
Shipping	90 / 200	NA
Volume	0.33 CBM / 11.47 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	421 / 16.6	505 / 19.9
Depth	544 / 21.4	720 / 28.3
Height	714 / 28.1	895 / 35.2

ELECTRICAL	MFS	MCA	POWER(KW)
110-115/60/1	20	16	1.8
220-240/50/1	13	8	1.8
208-230/60/1	20	10	1.8

FEATURES

CONTROL SYSTEMS	SINGLE DIGITAL
REFRIGERATED HOPPERS	<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"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL T29/T29A

SOFT SERVE FREEZER

TWIN TWIST, COUNTERTOP, DIGITAL CONTROL



Ideal for **medium capacity outlets** to add soft serve ice cream and frozen yogurt, innovative design keeps operation simple and helps reduce cost of ownership.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Digital control provides access to system settings and displays critical system information



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



SELF CLOSING DISPENSING VALVE

Automatically prevents product overflow after dispense



DISPENSE SPEED CONTROL

Provides flexibility in dispense rate control for different applications



HOPPER AGITATORS

Maintain product consistency and prevent product separation



AUTO PROGRAMMING

Allows automatic switching of operation modes based on preset schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

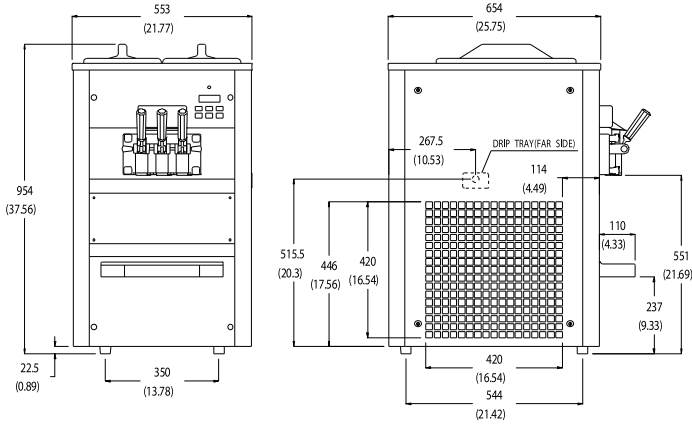
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

**SIMPLE BUT POWERFUL CLASSY DESIGN THAT OFFERS
QUALITY AND EASE OF USE**

MAXIMISE YOUR PROFITS

MODEL T29/T29A

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	2 + Twist	
Freezing Cylinders	2 x 1.7L	
Mix Hoppers	2 x 12L	
Output Capacity (80 grams)	300 serves/hr	
Clearance Requirements	152mm/6" on left	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	155 / 344	165 / 367
Shipping	170 / 378	180 / 400
Volume	0.57 CBM / 1 9.97 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	552 / 21.7	620 / 24.4
Depth	652 / 25.7	800 / 31.5
Height	955 / 37.6	1140 / 44.9

ELECTRICAL	AMP	VOLTS	POWER(KW)
220-240/50/1	13	NA	NA
208-230/60/1	13	NA	NA

FEATURES

CONTROL SYSTEMS	SINGLE DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR AVAILABLE	<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"/>
T29A: AIR PUMP VERSION AVAILABLE	<input checked="" type="checkbox"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL T36/T36A

SOFT SERVE FREEZER

SINGLE FLAVOUR, COUNTERTOP, DIGITAL CONTROL



Ideal for **extremely high capacity outlets** to serve ice cream, frozen yogurt, milkshakes or sorbet. Small footprint saves counter space.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors, etc.



AUTO PROGRAMMING

Allows automatic switching of operation modes based on pre-set schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



HOPPER AGITATOR

Maintain product consistency and prevent product separation



INVERTER SYSTEM

Slow motor start reduces equipment noise and stress on drive



DIRECT DRIVE TRANSMISSION

Eliminates consumable moving parts and increases transmission efficiency



DEFROST FOR CLEANING

Increases efficiency during cleaning by heating frozen product in cylinder



QUICK REFREEZE

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period



SELF CLOSING VALVE / SPEED CONTROL

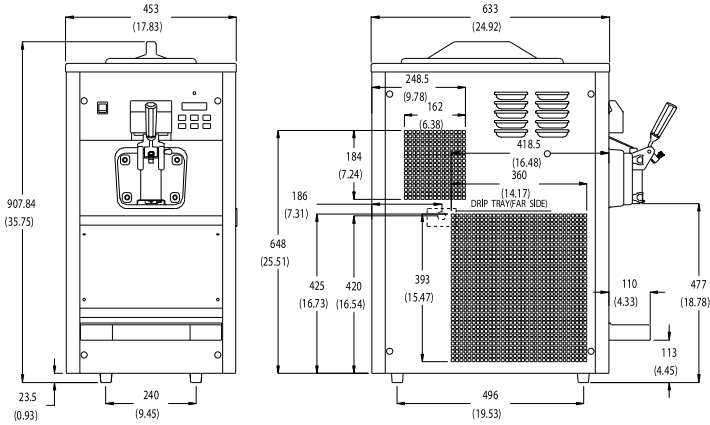
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

POWERFUL AND VERSATILE SINGLE FLAVOUR EXTREMELY HIGH CAPACITY COUNTERTOP MODEL FOR ICE CREAM, FROZEN YOGURT, SORBET AND MUCH MORE

MAXIMISE YOUR PROFITS

MODEL T36/T36A

SOFT SERVE FREEZER MACHINE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 3.2L / 3.4qt	
Mix Hoppers	1 x 12L (8L for A)	
Output Capacity (80 grams)	420 serves/hr	
Clearance Requirements	152mm/6" on left	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	139 / 309	144 / 320
Shipping	152 / 338	157 / 349
Volume	0.47 CBM / 1 6.62 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	453	NA
Depth	678	NA
Height	908	NA

ELECTRICAL	AMP	VOLT	POWER(KW)
Single Phase	13	NA	NA

FEATURES

CONTROL SYSTEMS	SINGLE DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL	<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 & ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR OVERLOAD PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
DEFROST & QUICK REFREEZE	<input checked="" type="checkbox"/>
SOFT START	<input checked="" type="checkbox"/>
DIRECT DRIVE PUMP (A ONLY)	<input checked="" type="checkbox"/>
C PUMP AND PASTEURISATION AVAILABLE	<input checked="" type="checkbox"/>
21 DAYS CLEANING CYCLE	<input checked="" type="checkbox"/>
A PUMP VERSION AVAILABLE	<input checked="" type="checkbox"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL T46/T46A

SOFT SERVE FREEZER

TWIN TWIST, COUNTERTOP, DIGITAL CONTROLS

A: AIR PUMP VERSION AVAILABLE



Ideal for any **extremely high capacity outlets** to serve soft ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.



FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors, etc.



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



SELF CLOSING DISPENSING VALVE

Automatically prevents product overflow after dispense



DISPENSE SPEED CONTROL

Provides flexibility in dispense rate control for different applications



HOPPER AGITATORS

Maintain product consistency and prevent product separation



AUTO PROGRAMMING

Allows automatic switching of operation modes based on preset schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

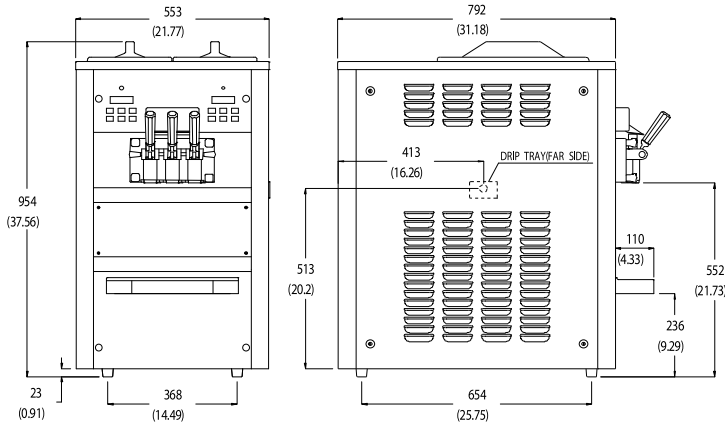
- Low temperature and motor overload shutoffs to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

POWERFUL AND VERSATILE TWIN TWIST EXTREMELY HIGH CAPACITY COUNTERTOP MODEL FOR ICE CREAM, FROZEN YOGURT, SORBET AND MUCH MORE

MAXIMISE YOUR PROFITS

MODEL T46/T46A

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	2 + Twist	
Freezing Cylinders	2 x 1.7L	
Mix Hoppers	2 x 12L /A: 10L	
Output Capacity (80 grams)	550 serves/hr	
Clearance Requirements	152mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	195 / 433	205 / 456
Shipping	212 / 471	222 / 493
Volume	0.62 CBM / 2 1.76 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	552 / 21.7	620 / 24.4
Depth	772 / 30.4	930 / 36.6
Height	935 / 36.8	1070 / 42.1

ELECTRICAL	AMP	VOLT	POWER(KW)
Single Phase	16	NA	NA
Single Phase	16	NA	NA

FEATURES

CONTROL SYSTEMS	TWO, DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL	<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"/>

CATERBOSS

**SPINNER
INCLUDED**

MODEL T420

FROZEN BEVERAGE FREEZER

SINGLE FLAVOR, COUNTERTOP, GRAVITY FEED



Ultra high output and perfect solution for **alcoholic** and **non-alcoholic** frozen beverages, suitable for all sectors across the hospitality industry



FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



SIMPLE CONTROL, EASY OPERATION

Simple and intuitive control system makes operation easy and swift



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



TRANSPARENT DISPENSING DOOR

Clear dispensing door design makes product more attractive and serves as great marketing tool



DISPENSING

Fast and easy dispense to keep up with demand and maintain profit margins



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

MOST **COMPACT & VERSATILE** SINGLE FLAVOUR DISPENSE UNIT FOR FROZEN BEVERAGE AND SMOOTHIES

MAXIMISE YOUR PROFITS

MODEL T890

FROZEN BEVERAGE MACHINE

TWO FLAVOUR, COUNTERTOP, GRAVITY FEED



Ultra high output and perfect solution for **alcoholic** and **non-alcoholic** frozen beverages, suitable for all sectors across the hospitality industry



FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



SIMPLE CONTROL, EASY OPERATION

Simple and intuitive control system makes operation easy and swift



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



TRANSPARENT DISPENSING DOOR

Clear dispensing door design makes product more attractive and serves as great marketing tool



DISPENSING

Fast and easy dispense to keep up with demand and maintain profit margins



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

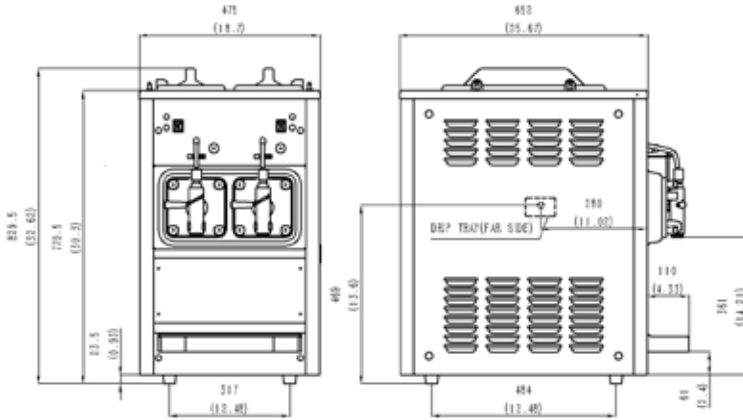
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

MOST **COMPACT & VERSATILE** SINGLE FLAVOUR DISPENSE UNIT FOR FROZEN BEVERAGE AND SMOOTHIES

MAXIMISE YOUR PROFITS

MODEL T890

FROZEN BEVERAGE MACHINE



SPECIFICATIONS

Flavours	2
Freezing Cylinders	2 x 3.8L
Mix Hoppers	2 x 8.0L
Output Capacity (250ml)	100 cups/hr
Clearance Requirements	152mm/6" on left

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	125 / 278	NA
Shipping	143 / 318	NA
Volume	0.34 CBM / 12.09 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	475 / 18.7	520 / 20.5
Depth	652 / 25.7	800 / 31.5
Height	829 / 32.6	980 / 38.6

ELECTRICAL	MFS	MCA	POWER(KW)
ELECTRICAL	AMP	VOLT	POWER(KW)
110-115/60/1	13	NA	NA
220-240/50/1	13	NA	NA

FEATURES

CONTROL SYSTEMS	TWO, MECHANICAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR	<input checked="" type="checkbox"/>
TEMPERATURE DISPLAY	
STANDBY MODE	<input checked="" type="checkbox"/>
AUTO CLOSING DISPENSING VALVES	
DISPENSING SPEED CONTROL	
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"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL VT28C

SELF SERVE MACHINE

PASTEURISATION MACHINE

REQUIRES CLEANING ONLY EVERY 21 DAYS



Fantastic option to **save labour costs** perfectly suited to QSR market, leisure venues and the convenience sector



COIN-OP VENDING SYSTEM

Self-served coin operated vending system helps drastically reduce operator's effort and time to serve; Auto-vending operation enhances customer satisfaction and sales.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



PUMP FEED

Gear pump mechanically injects proper amount of air to generate consistent and high overrun to ensure smooth and creamy product texture



HOPPER AGITATOR

Maintain product consistency & prevent product separation



SOFT SYSTEM START

Slow motor start reduces equipment noise and stress on drive train



DEFROST FOR CLEANING

Increases efficiency during cleaning by heating frozen product in cylinder



SELF CLOSING VALVE W/ SPEED CONTROL

Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control



SAFETY PROTECTIONS

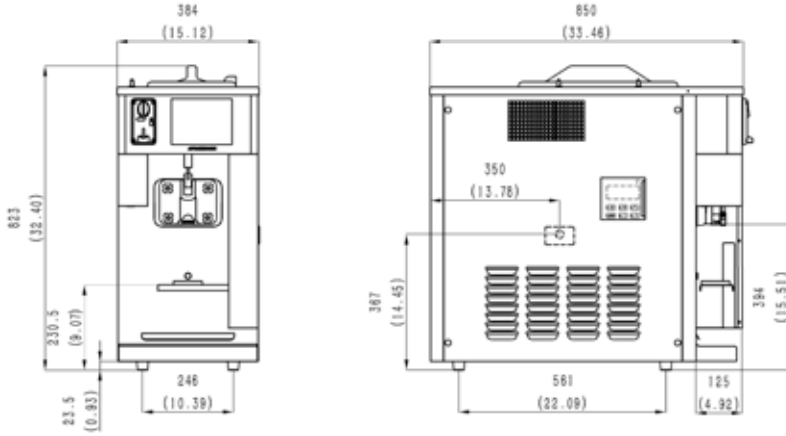
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating

FULLY AUTOMATIC, **HIGHLY VERSATILE**, SELF SERVICE SOFT SERVE MACHINE MANUFACTURED TO ILLUMINATE LABOUR AND OPERATIONAL ISSUES

MAXIMISE YOUR PROFITS

MODEL VT28C

SELF SERVE MACHINE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.7L	
Mix Hoppers	1 x 8L	
Output Capacity (80 grams)	360 serves/hr	
Clearance Requirements	152mm/6" on left	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	384 / 15.1	NA
Shipping	149/ 331	NA
Volume	0.40 CBM / 13.85 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	384 / 15.1	440 / 17.3
Depth	850 / 33.5	920 / 36.2
Height	823 / 32.4	970 / 38.2

ELECTRICAL	MFS	MCA	POWER(KW)
ELECTRICAL	AMP	VOLT	POWER(KW)
	3 Phase		

FEATURES

CONTROL SYSTEMS	DIGITAL, COIN-OP
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR	<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"/>
SOFT START	<input checked="" type="checkbox"/>
TOKEN-OP VENDING	<input checked="" type="checkbox"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL S37A

SOFT SERVE & FROZEN BEVERAGE

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

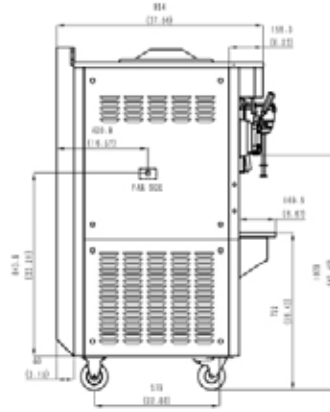
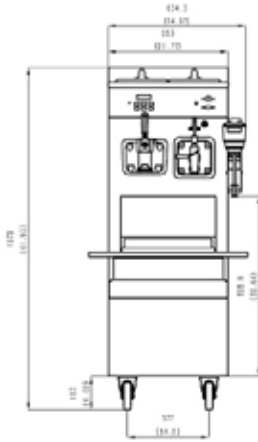
- Low temperature and motor overload cut-outs protect from cylinder over freezing.
- High pressure switch prevents compressor overheating
- Thermal overload protects from motor overheating

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

MAXIMISE YOUR PROFITS

MODEL S37A

SOFT SERVE & FROZEN BEVERAGE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	Soft serve / Slush	
Freezing Cylinders	2 x 1.7L / 1.8qt	
Mix Hoppers	2 x 12L / 12.7qt	
Output Capacity (80 grams)	300 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 (MM/IN)	SHIPPING (MM/IN)	
Net	294 / 648	NA	
Shipping	327 / 721	NA	
Volume	0.90 CBM / 3 1.78 CBF		

DIMENSIONS	NET (MM/IN)		SHIPPING (MM/IN)
	Width	Depth	
Width	553 / 21.8	650 / 25.6	
Depth	954 / 37.6	1090 / 42.9	
Height	1573 / 61.9	1750 / 68.9	

ELECTRICAL	FUSE	AMP	WIRES(W)
	380-415/50/3	20	12

FEATURES

CONTROL SYSTEMS 5	SINGLE, DIGITAL
REFRIGERATED HOPPERS	✓
HOPPER AGITATOR OPTIONAL TO ALL SPECS	✓
TEMPERATURE DISPLAY	✓
STANDBY MODE	✓
AUTO CLOSING DISPENSING VALVES	✓
DISPENSING SPEED CONTROL	✓
LOW MIX INDICATOR LIGHT	✓
LOW MIX INDICATOR ALARM	✓
LOW TEMPERATURE PROTECTION	✓
MOTOR AMPERAGE PROTECTION	✓
HIGH PRESSURE PROTECTION	✓
THERMAL OVERLOAD PROTECTION	✓
S30A: PUMP FEED MODEL, AVAILABLE	✓
AIR PUMP OPTION, AVAILABLE	✓
INVERTER SYSTEM	✓
WATER COOLED	✓
LOCAL LANGUAGE CONTROL SYSTEMS: ENGLISH, FRENCH, SPANISH, GERMAN, DUTCH, CZECH, CHINESE.	✓
CONE DISPENSER	✓
CUP DISPENSER OPTIONAL	✓
SPINNER OPTIONAL	✓

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL T5B

SOFT SERVE FREEZER

SINGLE FLAVOUR, COUNTERTOP, DIGITAL CONTROL
PASTEURISATION MODEL - B



The most compact single flavour soft serve machine in the market, Ideal for soft ice cream, sorbet and frozen yogurt. manufactured to the highest specs with heat treatment feature to reduce cleaning to up - to 21 days.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Digital control provides access to system settings and displays critical system information



AUTO PROGRAMMING

Allows automatic switching of operation modes based on preset schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



HOPPER AGITATOR

Maintain product consistency and prevent product separation



DIRECT DRIVE TRANSMISSION

Eliminates consumable moving parts and increases transmission efficiency



DEFROST FOR CLEANING

Increases efficiency during cleaning by heating frozen product in cylinder



SAFETY PROTECTIONS

- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating



PASTEURIZATION FEATURE

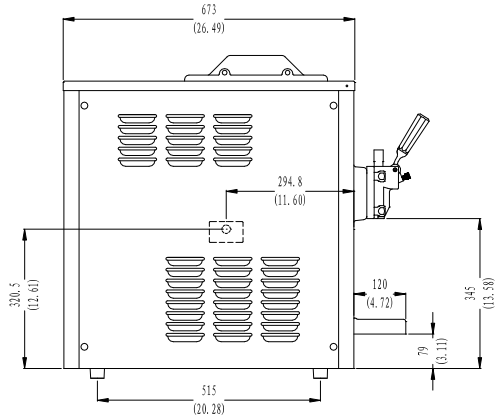
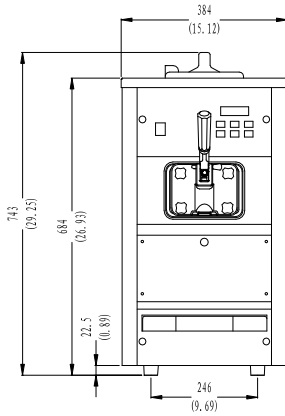
Allows product to stay fresh in the machine for up to 21 days

MOST COMPACT AND VERSATILE SINGLE FLAVOR COUNTERTOP MODEL FOR SOFT SERVE ICE CREAM AND FROZEN YOGURT

MAXIMISE YOUR PROFITS

MODEL T5B

SOFT SERVE FREEZER MACHINE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.2L	
Mix Hoppers	1 x 8L (5L for A)	
Output Capacity (80 grams)	150 serves/hr	
Clearance Requirements	150mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	90 / 198	100 / 220
Shipping	102 / 225	112 / 247
Volume	0.27 CBM / 9.53 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	284 / 11.2	380 / 15.0
Depth	754 / 29.7	800 / 31.5
Height	755 / 29.7	900 / 35.4

ELECTRICAL	AMP	MCA	POWER(KW)
	13	NA	NA

FEATURES

CONTROL SYSTEMS	SINGLE DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL	<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 & ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR OVERLOAD PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
DEFROST & QUICK REFREEZE	<input checked="" type="checkbox"/>
SOFT START (50HZ ONLY)	<input checked="" type="checkbox"/>
DIRECT DRIVE PUMP (A ONLY)	<input checked="" type="checkbox"/>

MODEL T28C

SOFT SERVE FREEZER

PASTEURISATION MACHINE

REQUIRES CLEANING ONLY EVERY 21 DAYS



deal for **lightly staffed convenience stores**, perfectly suited to QSR market, leisure venues and the convenience sector



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



PUMP FEED

Gear pump mechanically injects proper amount of air to generate consistent and high overrun to ensure smooth and creamy product texture



HOPPER AGITATOR

Maintain product consistency & prevent product separation



SOFT SYSTEM START

Slow motor start reduces equipment noise and stress on drive train



DEFROST FOR CLEANING

Increases efficiency during cleaning by heating frozen product in cylinder



SELF CLOSING VALVE W/ SPEED CONTROL

Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control



SAFETY PROTECTIONS

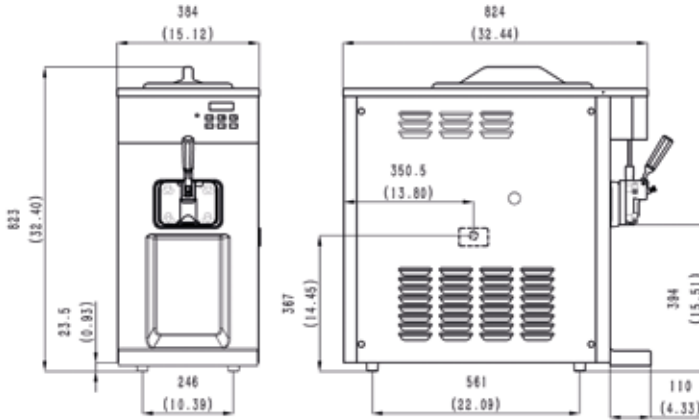
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating

FULLY AUTOMATIC, **HIGHLY VERSATILE**, SELF SERVICE SOFT SERVE MACHINE MANUFACTURED TO ILLUMINATE LABOUR AND OPERATIONAL ISSUES

MAXIMISE YOUR PROFITS

MODEL T28C

SOFT SERVE FREEZER



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.7L	
Mix Hoppers	1 x 15L	
Output Capacity (80 grams)	360 serves/hr	
Clearance Requirements	152mm/6" on left	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	120	NA
Shipping	NA	NA
Volume	0.40 CBM / 13.85 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	384	500
Depth	824	870
Height	823	1080

ELECTRICAL	AMP	VOLT	POWER(KW)
	16Amp Single Phase		

FEATURES

CONTROL SYSTEMS	SINGLE, DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL	<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"/>
SOFT START	<input checked="" type="checkbox"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

Model T5A

SOFT SERVE FREEZER

SINGLE FLAVOR, COUNTERTOP, DIGITAL CONTROL



Most **Compact & Versatile** single flavour countertop model with pump feed option for soft ice cream & frozen yogurt



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Digital control provides access to system settings and displays critical system information



AUTO PROGRAMMING

Allows automatic switching of operation modes based on preset schedules



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



HOPPER AGITATOR

Maintain product consistency and prevent product separation



DIRECT DRIVE TRANSMISSION

Eliminates consumable moving parts and increases transmission efficiency



DEFROST FOR CLEANING

Increases efficiency during cleaning by heating frozen product in cylinder



SAFETY PROTECTIONS

- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating



PASTEURIZATION FEATURE

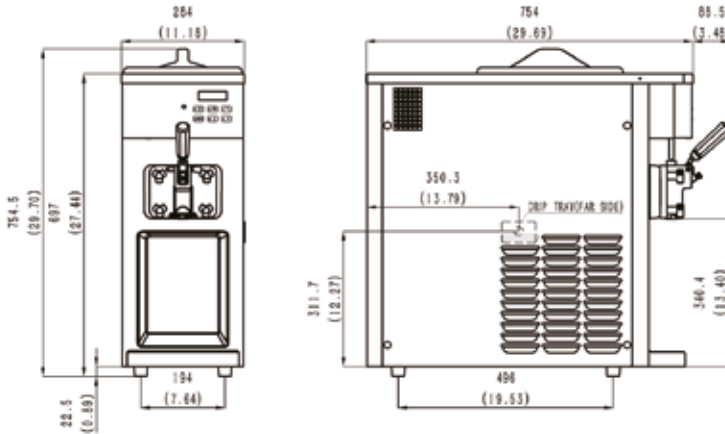
Allows product to stay fresh in the machine for up to 21 days

MOST COMPACT AND VERSATILE SINGLE FLAVOR COUNTERTOP MODEL FOR SOFT SERVE ICE CREAM AND FROZEN YOGURT

MAXIMISE YOUR PROFITS

MODEL T5A

SOFT SERVE FREEZER



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.2L	
Mix Hoppers	1 x 8L (5L for A)	
Output Capacity (80 grams)	150 serves/hr	
Clearance Requirements	150mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	90 / 198	100 / 220
Shipping	102 / 225	112 / 247
Volume	0.27 CBM / 9.53 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	284 / 11.2	380 / 15.0
Depth	754 / 29.7	800 / 31.5
Height	755 / 29.7	900 / 35.4

ELECTRICAL

Three phase electrical

FEATURES

CONTROL SYSTEMS	SINGLE DIGITAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR OPTIONAL	<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 & ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR OVERLOAD PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
DEFROST & QUICK REFREEZE	<input checked="" type="checkbox"/>
SOFT START (50HZ ONLY)	<input checked="" type="checkbox"/>
DIRECT DRIVE PUMP (A ONLY)	<input checked="" type="checkbox"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL T15

SOFT SERVE FREEZER

SINGLE FLAVOR, COUNTERTOP, GRAVITY FEED



Ideal for **medium capacity outlets** to add soft serve ice cream and frozen yogurt. Low profile design keeps operation simple and helps reduce cost of ownership.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



DIGITAL CONTROL AND DISPLAY

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors, etc.



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



SELF CLOSING DISPENSING VALVE

Automatically prevents product overflow after dispense



DISPENSE SPEED CONTROL

Provides flexibility in dispense rate control for different applications



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

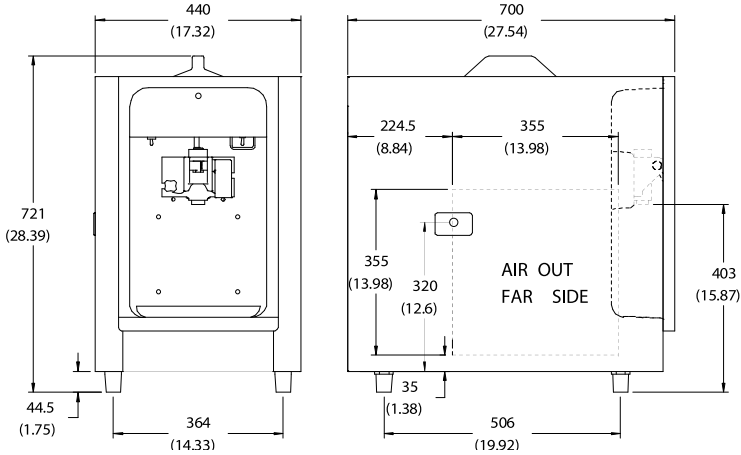
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

MOST COMPACT AND VERSATILE SINGLE FLAVOUR COUNTERTOP MODEL FOR SOFT SERVE ICE CREAM AND FROZEN YOGURT

MAXIMISE YOUR PROFITS

MODEL T15

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.7L	
Mix Hoppers	1 x 8.0L	
Output Capacity (80 grams)	110 serves/hr	
Clearance Requirements	152mm/6" on back	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	80 / 178	NA
Shipping	90 / 200	NA
Volume	0.33 CBM / 11.47 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	440	NA
Depth	700	NA
Height	721	NA

ELECTRICAL	MFS	MCA	POWER(KW)
	Standard 13amp		

FEATURES

CONTROL SYSTEMS	SINGLE DIGITAL
REFRIGERATED HOPPERS	<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"/>

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

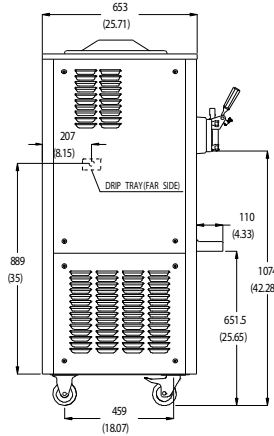
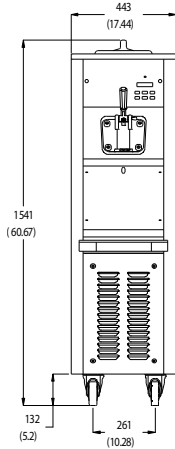
- Low temperature and motor overload cut-outs protect from cylinder over freezing.
- High pressure switch prevents compressor overheating
- Thermal overload protects from motor overheating

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



ISO 9001 REGISTERED

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	✓
HOPPER AGITATOR OPTIONAL TO ALL SPECS	✓
TEMPERATURE DISPLAY	✓
STANDBY MODE	✓
AUTO CLOSING DISPENSING VALVES	✓
DISPENSING SPEED CONTROL	✓
LOW MIX INDICATOR LIGHT	✓
LOW MIX INDICATOR ALARM	✓
LOW TEMPERATURE PROTECTION	✓
MOTOR AMPERAGE PROTECTION	✓
HIGH PRESSURE PROTECTION	✓
THERMAL OVERLOAD PROTECTION	✓
AIR PUMP OPTION, AVAILABLE	✓
INVERTER SYSTEM	✓
LOCAL LANGUAGE CONTROL SYSTEMS: ENGLISH, FRENCH, SPANISH, GERMAN, DUTCH, CZECH, CHINESE.	✓
CONE DISPENSER	✓
CUP DISPENSER OPTIONAL	✓
SPINNER OPTIONAL	✓
PASTEURIZATION MODEL	✓

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

MODEL 6234-C

SOFT SERVE FREEZER

PASTEURIZATION MODEL WITH 21 DAY CLEANING CYCLE.

TWO FLAVOR, COUNTERTOP, DUAL CONTROLS

A: PUMP FEED MODEL



Most **Compact** & **Versatile** two-flavour table model with independent intelligent controls for ice cream and frozen yogurt



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

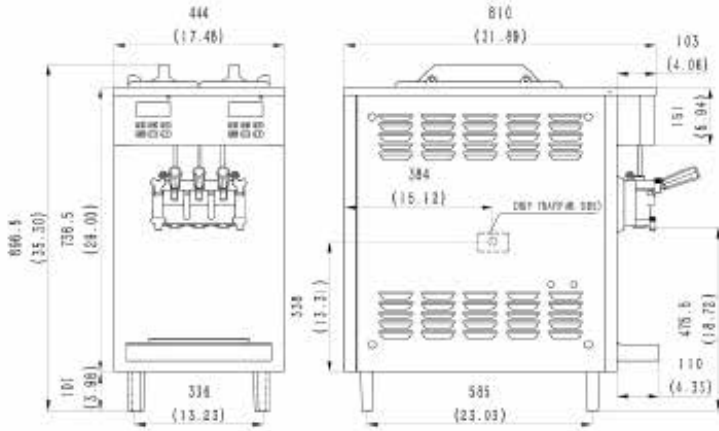
- Low temperature and motor overload cut-outs protect from cylinder over freezing.
- High pressure switch prevents compressor overheating
- Thermal overload protects from motor overheating

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

MAXIMISE YOUR PROFITS

MODEL 6234-C

SOFT SERVE FREEZER MACHINE



SPECIFICATIONS

Flavours	2 + Twist soft serve	
Freezing Cylinders	2 x 1.2L / 1.3qt	
Mix Hoppers	2 x 8.0L / 8.5qt	
Output Capacity (80 grams)	280 serves/hr	
Motor	NA	
Compressor	NA	
Clearance	None	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	126 / 280	135 / 300
Shipping	141 / 313	150 / 330
Volume	0.48 CBM / 16.95 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	444 / 17.5	530 / 20.9
Depth	810 / 31.9	830 / 32.7
Height	897 / 35.3	1080 / 42.5

ELECTRICAL	FUSE	AMP	WIRES(W)
220-240/50/1	15	10	1.8
208-230/60/1	15	10	1.8

FEATURES

CONTROL SYSTEMS	SINGLE, DIGITAL
REFRIGERATED HOPPERS	✓
HOPPER AGITATOR	✓
TEMPERATURE DISPLAY	✓
STANDBY MODE	✓
AUTO CLOSING DISPENSING VALVES	✓
DISPENSING SPEED CONTROL	✓
LOW MIX INDICATOR LIGHT	✓
LOW MIX INDICATOR ALARM	✓
LOW TEMPERATURE PROTECTION	✓
MOTOR AMPERAGE PROTECTION	✓
HIGH PRESSURE PROTECTION	✓
THERMAL OVERLOAD PROTECTION	✓
SOFT START	✓

AVAILABLE OPTIONS

WATER COOLED	✓
SPINNER	✓
CUSTOM BRANDING	✓

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co.Carlow, R93A273 | 01-6875772 | sales@caterboss.ie

**SPINNER
INCLUDED**

MODEL T450

FROZEN BEVERAGE FREEZER

SINGLE FLAVOUR, COUNTERTOP, GRAVITY FEED



Ultra high output and perfect solution for **alcoholic** and **non-alcoholic** frozen beverages, suitable for all sectors across the hospitality industry



FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



SIMPLE CONTROL, EASY OPERATION

Simple and intuitive control system makes operation easy and swift



LOW MIX INDICATOR

Light turns "ON" at low mix to alert operator to add mix



TRANSPARENT DISPENSING DOOR

Clear dispensing door design makes product more attractive and serves as great marketing tool



DISPENSING

Fast and easy dispense to keep up with demand and maintain profit margins



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



SAFETY PROTECTIONS

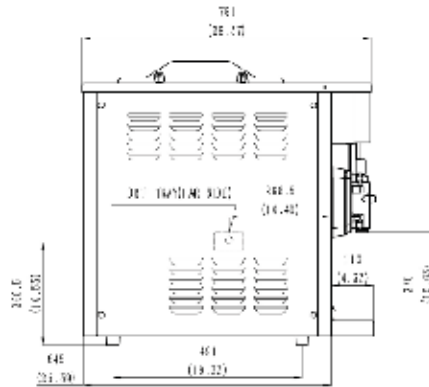
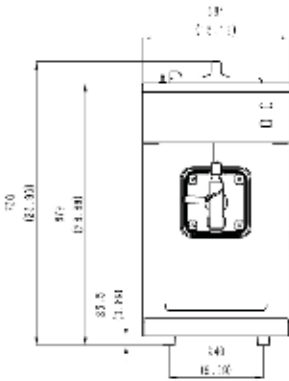
- High pressure switch to prevent compressor overheating
- Thermal overload to protect from motor overheating

MOST COMPACT & VERSATILE SINGLE FLAVOUR DISPENSE UNIT FOR FROZEN BEVERAGE AND SMOOTHIES

MAXIMISE YOUR PROFITS

MODEL T450

FROZEN BEVERAGE FREEZER MACHINE



ISO 9001 REGISTERED

SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 3.8L	
Mix Hoppers	1 x 15L	
Output Capacity (250ml)	80 serves/hr	
Clearance Requirements	152mm/6" on left	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	99 / 220	NA
Shipping	109 / 242	NA
Volume	0.29 CBM / 10.13 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	384 / 15.1	420 / 16.5
Depth	645 / 25.4	770 / 30.3
Height	736 / 29.0	890 / 35.0

ELECTRICAL	AMP	VOLT	POWER(KW)
220-240/50/1	15	10	1.4
208-230/60/1	15	10	1.4

FEATURES

CONTROL SYSTEMS	SINGLE MECHANICAL
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR	<input checked="" type="checkbox"/>
TEMPERATURE DISPLAY	
STANDBY MODE	<input checked="" type="checkbox"/>
AUTO CLOSING DISPENSING VALVES	
DISPENSING SPEED CONTROL	
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"/>
MIXING SPINNER INCLUDED	<input checked="" type="checkbox"/>

CATERBOSS

Unit 1a, Tullow Industrial Estate, Tullow, Co. Carlow, R93A273 | 01-6875772 | sales@caterboss.ie