

WEIGHT & DIMENSIONS

Small Footprint
Approx. 220 lbs
30" L x 65" H x 22-1/4" W

HOPPER

Holds 21 Liquid Gallons
(Four 5-Gallon Buckets of Material)

THROUGHPUT

15-30 lbs Per Hour
Varies with Different Material Types

POWER

Standard 220V | 19.75 Full-Load Amps (FLA)
Single Phase | 5-1/2 ft. Cord Length
Requires L6-30 Plug
Seek Certified Electrician for Installation Needs

MATERIALS

Encased in 100% Food-Grade Material
SAE 304/316, Dent-Resistant Stainless Steel
Handle & Heavy Duty Castor Wheels for Easy Mobility

CHUTE & CHAMBER

Chute with Vibrating Agitator (non-stick, food-grade)
Blade Area Chamber (non-stick, food-grade)

PARTICLE SCREENS

Fine Particle Screen (food grade, stainless material)
Coarse Particle Screen (food grade, stainless material)

DUAL-BLADE SYSTEM

Custom-made Stainless Steel Serrated Blades
Proprietary Dual-Blade System

MOTOR

3HP | UL Listed | Long Life Cycle

SOFTWARE & UPGRADES

Revolution OS V1.2
Upgradable System Software Included
for Lifetime of the Machine

REVOLUTION SUBZERO

TECHNICAL SPECIFICATIONS

PPRE-HEATING TECHNOLOGY

Integrated heater for pre-start warm up cycle (10-15 mins)

SUB-ZERO RATED

All components are rated for -10 degrees Fahrenheit

TOUCH SCREEN

3.5" Touch Screen
15-Minute Warm Up Cycle
Timer with Bypass Button

COMPLIANCE

OSHA Compliant
UL-Listed Components
100% Food-Grade
Emergency Stop System

LIFE CYCLE & WARRANTY

1-Year Parts and Labor Warranty
Motor 10-Year Life Cycle

CLEANING

Sliding Back Door for Easy Access
Quick Release Bolts | Dishwasher Friendly

SAFETY FEATURES

Machine is Fully Enclosed
2 Quick Access Emergency Stop Buttons
Lock-Out Tag-Out Power Switch
Multiple Automatic Internal Safety Limit Switches