

## SM-6265H

SOFT SERVE FREEZER

### PRODUCT INFORMATION

Type	Counter Top
Flavors	3 + 2 Twist
Cooling	Air Cooled
Freezing Cylinders	3x 1.7 L / 1.8 qt
Product Mix Hoppers	3x 8.0 L / 8.5 qt
Output (4oz Servings)	130 servings / hr / flavor Max = Two, 4oz servings per min. per flavor
Motor	3x 1.20 HP
Compressor (Main)	1x 6500 BTU, R404A
Compressor (Auxilliary)	1x 650 BTU, R134A

### FEATURES

Machine Controls	Triple, Digital
Refrigerated Hopper	Yes, Digital Control
Hopper Agitator	Yes
Temperature Display	Yes
Standby Mode	Yes
Low Mix Indicator Light	Yes
Low Mix Indicator Alarm	No
Low Temperature Protection	Yes
Motor Amperage Protection	Yes, Mechanical
High Pressure Protection	Yes
Thermal Overload Protection	Yes



### SERVINGS PER MINUTE PER FLAVOR

4oz	6oz	8oz
2	1	1 every 2 minutes

### DESCRIPTION

A medium capacity, 5-handle, gravity feed, counter top soft serve freezer. Capable of producing a variety of Soft Serve products including: Frozen Yogurt, Ice Cream, Custards, and Sorbets. Independent digital control systems automatically regulate and maintain consistent product quality on each cylinder. Refrigerated hoppers and Standby Mode keeps product fresh, even overnight. Three cylinders and two twists allow for maximum flavor variety.

### CUSTOM OPTIONS

Water Cooled, Air Chute, Spinner (1 or 2)

### ELECTRICAL SPECIFICATIONS

	Maximum Fuse Size	Min. Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1	1 x 30A	1 x 22A	2P / 3W

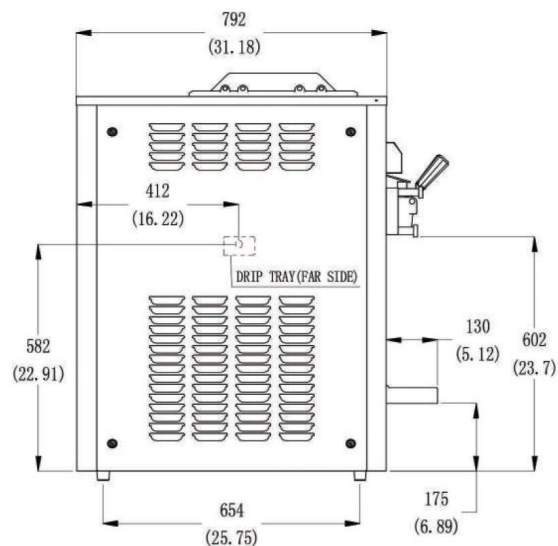
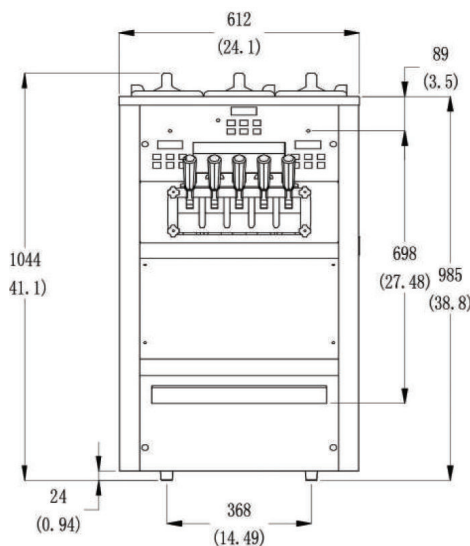
Electrical Plug: 1x NEMA L6-30

### SIZE SPECIFICATIONS

	Machine		Shipping	
Weight	238 kg	529 lbs	251 kg	571 lbs
Depth (mm / in)	792*	31.2*	965	38.0
Width (mm / in)	612*	24.1*	680	26.8
Height (mm / in)	1044	41.2	1200	47.2

Shipping Volume: 0.79 CBM / 27.81 CBF

\* Machine Requires Minimum 6" Clearance on all sides



**Tip:** Output is rated in fluid ounces. This model is not designed for larger than 8 oz servings. Larger servings may starve the cylinder and result in freeze ups. Models with higher output and/or larger freezing cylinder are available.

Making your own recipe? Purchase a brix refractometer - ideal brix range for soft serve is 20-30