



Item #:

Project:

Qty:

Date:

Approval:

Hakka Brothers 45L/hour Compact Type Ice Cream Machine for 3 Flavors, ETL Certification(8235)



Technical Data

Length	17.7"
Width	33.3"
Height	34"
Net Weight	330.7 LB
Gross Weight	374.8 LB
Freezing Cylinder	2 x 1.8 L
Mix Hopper	2 x 6 L
Material	Stainless Steel
Voltage	220 V
Power	2400 W

Features

- Independent Systems: Separate refrigeration, transmission, and pre-cooling systems for precise control and optimal performance.
- Rapid Thawing: Quickly thaws frozen ingredients, reducing wait times and boosting production efficiency.
- Mixing & Pre-Cooling: Ensures smooth, creamy ice cream textures while preserving ingredient freshness.
- Ingredient Management: Features stirring, pre-cooling preservation, and low ingredient alerts to minimize waste.
- Advanced Safety & Motor Systems: Equipped with a variable frequency motor, overload protection, and refrigeration high-pressure safeguards for smooth, reliable operation.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

When using the Hakka Brothers 45L/hour Compact Type Ice Cream Machine for 3 Flavors (ETL Certified), it is important to ensure proper installation on a flat, stable surface with sufficient ventilation for optimal cooling. Verify that the power supply matches the machine's voltage requirements to avoid electrical issues. Always use fresh, high-quality ingredients for the best results, and clean the machine thoroughly after each use, especially the ingredient tank, to maintain hygiene. Avoid overloading the motor and refrigeration system by not exceeding the recommended ingredient capacity. Regularly monitor ingredient levels and refill as needed to prevent damage from running the machine with insufficient ingredients. For safety, operate the machine with all guards in place and never open the lid during operation. For maintenance or repairs, consult professional technicians, and ensure the machine is kept in a dry, cool area away from extreme temperatures or humidity. Lastly, remember that while the machine is ETL certified for safety, regular inspections are recommended to ensure continued safe operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.