

# SaniServ®

  
MADE IN USA

## MODEL 601



**135**  
SHAKES/HR

## GREAT FOR QUICK SERVICE RESTAURANTS & DRIVE-THROUGHS

**The SaniServ® model 601 Shake Freezer provides a high volume of smooth quality shakes!** With its increased production and recovery time, owners and operators can always provide plenty of high profit shake products, even during peak operating periods. As always, adding an optional drink spinner and syrup rail for flavors can create customer favorites. The 601 provides customer satisfaction every time by insuring their favorite shakes are always available!

# MODEL 601

## AccuFreeze<sup>®</sup> CONTROL

Job: \_\_\_\_\_

Item No. \_\_\_\_\_



**135**  
SHAKES/HR

### DESIGNED FOR HIGHER VOLUME APPLICATIONS

Three - 12 oz. Shakes per Minute - 20 Quart Capacity

#### Use SaniServ<sup>®</sup> Model 601 to Create



#### About the 601



#### Cooling Options



**Dimensions:** Width (17") Depth (28")  
Height (33") Weight (242 lbs)

#### Electrical Requirements:

208-230/60/1 = 20 Amps

208-230/60/3 = 15 Amps

#### Serving Estimate:

Up to 135 Milkshakes / hr

We reserve the right to change specifications and product designs without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



## ✓ SPACE SAVING - *Small Footprint Design*

SaniServ<sup>®</sup> model 601 saves valuable floor space and turns the countertop into a real profit center by serving a large volume of high profit shake beverages.

## ✓ EASY CLEANING AND OPERATION - *Fewer Parts = Simplified Cleaning*

SaniServ<sup>®</sup> equipment is designed and built with the fewest parts to be disassembled, cleaned and sanitized than any other machine in the industry. The state of the art solid-state AccuFreeze<sup>®</sup> control insures product consistency, worry-free operation and customer satisfaction.

## ✓ HIGH RETURN ON INVESTMENT - *Increased Profits*

SaniServ<sup>®</sup> machines combine efficiency with consistent product quality and fast, quiet operation while insuring customer satisfaction with high profit ice cream or yogurt products.

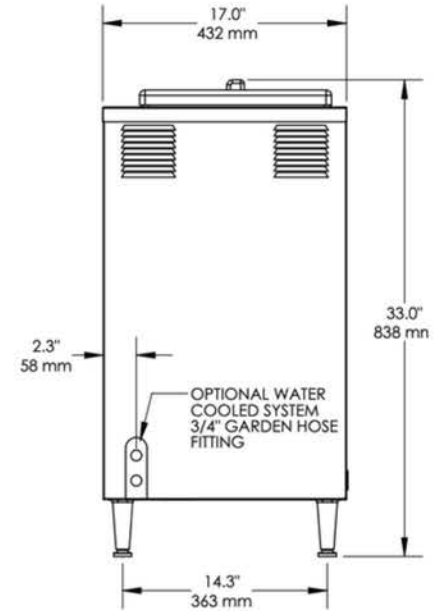
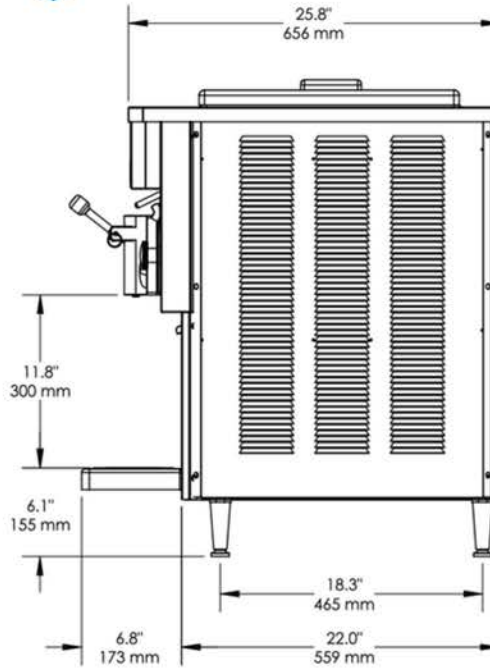
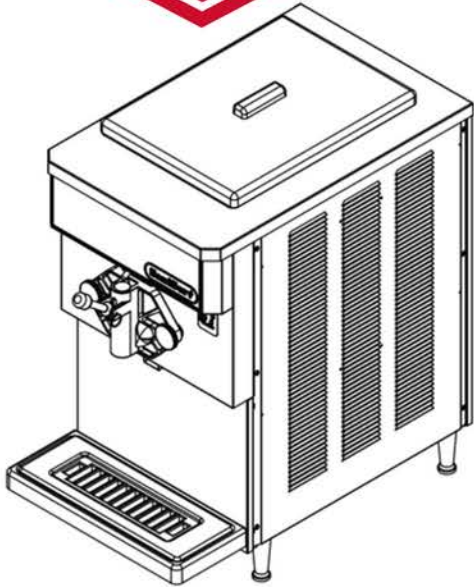
## ✓ QUALITY DESIGN - *Durability*

SaniServ<sup>®</sup> machines are built to achieve long and dependable life through simplicity of design. Every machine is shipped standard with a stainless steel exterior, durable steel interior frame construction, heavy-duty components and consistency systems.

# MODEL 601

## AccuFreeze® CONTROL

Minimum Wall Clearance  
Both Sides and Back  
6 inches (152 mm)



ELECTRICAL				WIDTH	HEIGHT	DEPTH	WEIGHT	VOLUME
VOLTS	Hz	Ph.	Amps	INCHES (MM)	INCHES (MM)	INCHES (MM)	LBS. (Kg)	CU FT. (cu. m.)
208-230	60	1	20	17 (432)	33 (838)	28 (711)	242 (110)	
208-230	60	3	15					
Shipping Specifications				22.5 (572)	41 (1042)	34.5 (876)	275 (125)	18.5 (.53)

### SPECIFICATIONS

**Cooling System:**

Air or Water

**Dasher and Compressor**

**Motors:**

1/4 HP Dasher

1 HP Compressor

**Refrigerator Type:**

R404A

**Listings:**

UL, cUL, NSF

### FEATURES

**Evaporator and Mix Reservoir**

**Capacity:**

20 Quarts (18.9 liters)

**Dasher:**

Heavy-Duty Stainless Steel with low friction scraper blades.

**Controls:**

AccuFreeze® solid-state control for accurate product consistency.

**Solid State Audio/Visual Mix Out System with Compressor Lockout**

### WARRANTY

**Parts**

1 year

**Compressor**

5 years

**Evaporator**

5 years

**Options:**

Drink Spinner

Tune Up Kit

Syrup Rail

Counter Top Mounting Pad

Machine Stand

Water Cooled - 3/4" Garden

Hose Fitting

Wash Out Kit - 3/8" Flare Fitting

Export Voltages