



MODEL T15

Soft serve machine

A high quality, soft serve ice cream machine with an excellent output to meet demand

A well designed soft serve ice cream machine for easy and fast production of ice cream, frozen yoghurt and sorbet.



PRODUCT INFO

Single Flavour Countertop – Gravity Feed



OUTPUT

110 servings per hour



MIX HOPPER

One 8 Litres capacity



FREEZING CYLINDER

1.7 Litres capacity



MICROPROCESSOR

Records number of dispenses per day and total number of dispenses. Automatically regulates refrigeration by monitoring product viscosity to maintain consistent quality. Displays hopper and cylinder temperature.



MIX LOW
INDICATOR

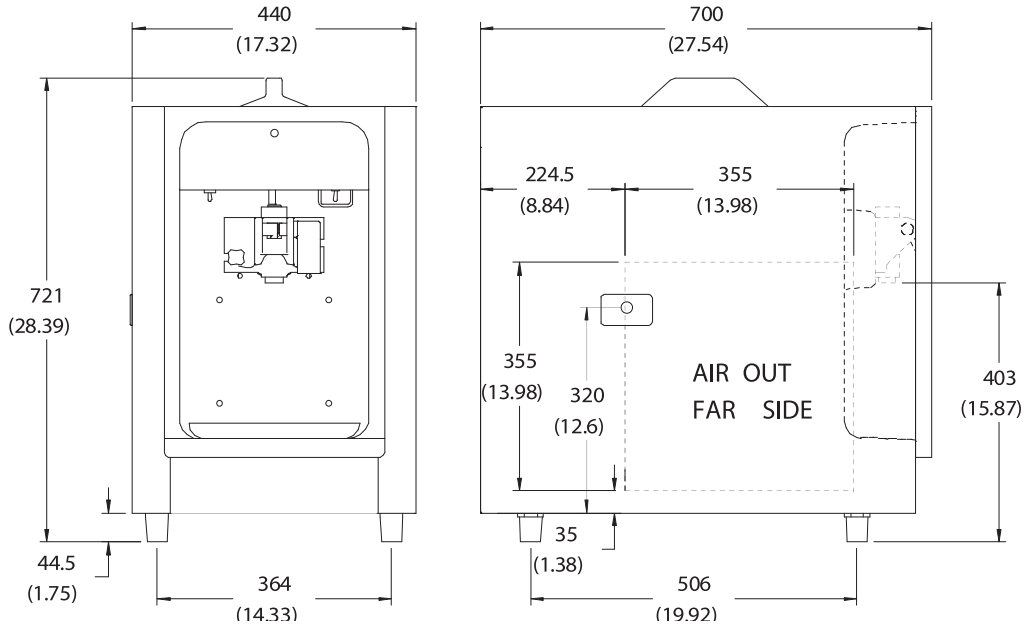


STANDBY



CONTROLS

MODEL T15 Technical information



WEIGHT
101 KG



SIZE
W-440mm D-700mm H-721mm



ELECTRICAL
standard 13amp



MOTOR
1.25HP



COMPRESSOR
One 3150 BTU/HR R404A



REFRIGERATION SYSTEM
One 480 BTU/HR R134a



AIR COOLED
Minimum Clearance of 6" required on both sides - Rear of unit may be placed against a wall



SAFETY INFORMATION

- ✳ Low temperature protection cut-outs from cylinder over freezing
- ✳ High pressure switch protects compressor overhead
- ✳ Thermal overload protects from motor overheat
- ✳ Mix Low sensor cut-outs to protect

BLUE ICE
MACHINES

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