

Model 218



Soft Serve Freezer

Single Flavor, Countertop, Gravity Feed, Stainless Steel Panels

Product Offering

Offer all popular soft serve variations from low or non-fat ice cream to custards, yogurt and sorbet.

Freezing Cylinder

One, 1.7 liters (1.8 quarts)

Mix Hopper

One, 8 liters (8.5 quarts)
Separate hopper refrigeration (S.H.R.) maintains mix temperature below 5°C (41°F) under Mix Refrigeration mode.

Indicator Lights

When mix level is low, the Mix Low light turns “ON” to alert operator to add mix.

Standby

During long no-use periods, the standby feature maintains safe product temperature in the mix hoppers and freezing cylinders.

Electronic Controls

The microprocessor controls automatically regulate refrigeration by monitoring product temperature and viscosity to maintain consistent quality.

Specifications

Weight	Kg/lb
Net	100 / 221
Shipping	110 / 243

Packaging Volume 0.36 CBM / 12.71 CBF

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	440 / 17.3	515 / 20.3
Depth	700 / 27.5	775 / 30.5
Height	735 / 29.0	900 / 35.4

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
220-240/50/1~	15	10	3P 3W
208-230/60/1~	20	12	3P 3W



Electrical

One dedicated electrical connection is required. See electrical table for electrical requirements. Unit shall be cord connected. Consult your local Spaceman distributor for available cord & receptacle specifications as per local codes.

Beater Motor

One, 1.0 HP

Refrigeration System

Main refrigeration:
One compressor: 3150 BTU/hr. R404a

Separate hopper refrigeration (S.H.R.):
One compressor: 420 BTU/hr. R134a

(BTU may vary depending on compressor used.)

Air Cooled

Required clearance: minimum 150mm (6”) on both sides. Unit rear must be placed against a wall to prevent recirculation of hot air. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Note

Continuing research results in steady improvements; hence specifications listed here are subject to change without notice.