

Model 225A



Soft Serve Freezer

Twin Twist Flavor, Countertop, Pump Feed, Touch Button Controls, 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

2 × 1.7 Liters (1.8 quarts)

Mix Hopper

2 × 15 Liters (15.9 quarts)

Separate hopper refrigeration (S.H.R.) maintains mix temperature below 5°C (41°F) under Mix Refrigeration mode.

Mix Low Indicator

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

Hardness Indicator

Displays hardness status of the refrigerated product to ensure product quality.

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	160 / 353
Shipping	180 / 400

Packaging Volume	0.59 CBM / 20.84 CBF
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Dimensions	Net (mm/in)	Shipping (mm/in)
Width	550 / 21.7	650 / 25.6
Depth	650 / 25.6	780 / 30.7
Height	960 / 37.8	1160 / 45.7

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires(W)
220-240/50/1~	20	14	3P 3W
208-230/60/1~	25	16	3P 3W
208-230/60/3~	25	16	/ 4W



PUMP IN HOPPER

Electrical

One dedicated electrical connection is required. See electrical table for electrical requirements. Unit shall be cord connected for single phase units and permanent connected for 3 phase units. Consult your local Spaceman distributor for available cord & receptacle specifications as per local codes.

Beater Motor

One, 2 HP

Refrigeration System

Main refrigeration:

One compressor: 3650 BTU/hr.

Separate hopper refrigeration (S.H.R.):

One compressor: 420 BTU/hr.

(BTU may vary depending on compressor used.)

Air Cooled

Required clearance: minimum 152mm (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.