

430

Frozen Beverage Freezer

Single Flavour



Features

Vary your menu by offering shakes & smoothies, frozen cocktails, fruit juices, coffees, cappuccino and slush beverages, all served at the desired thickness.

Freezing Cylinder

One, 3.8 litre.

Mix Hopper

One, 13.2 litre. Refrigerated to maintain mix below 5°C. Approved for dairy and non-dairy products.

Indicator Lights

Add Mix light alerts the operator to add mix. When the Mix Out light flashes, the unit automatically shuts down to prevent damage.

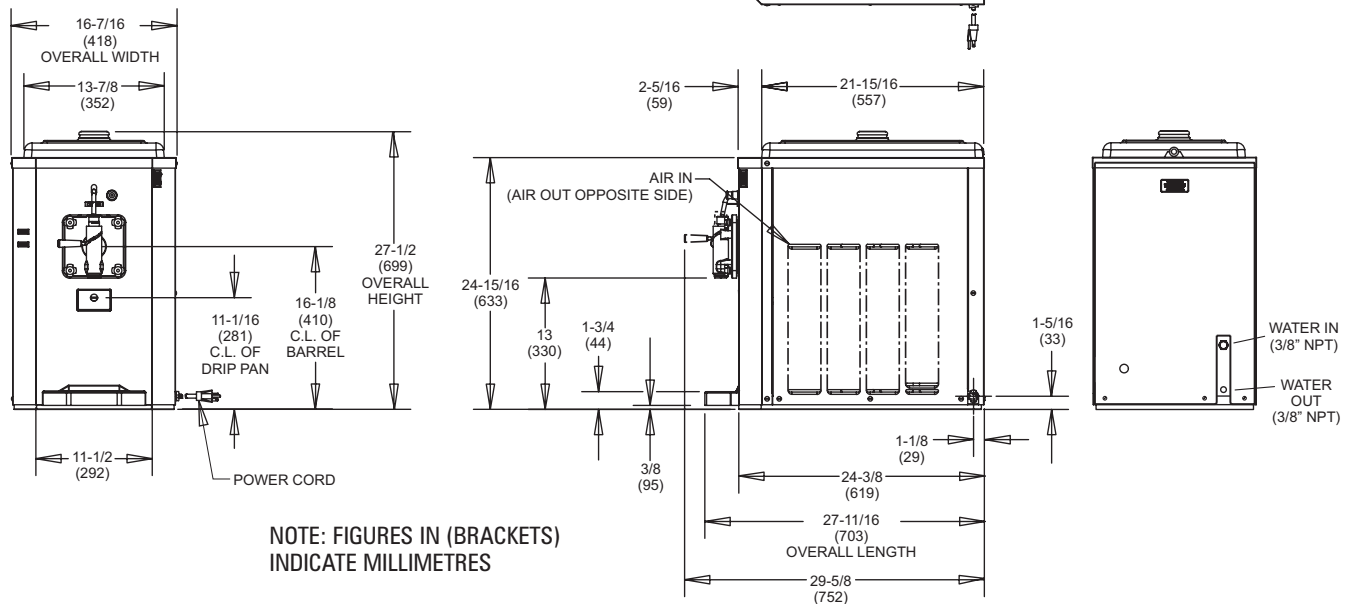
Automatic Consistency Control

A specially designed viscosity control automatically maintains superior product quality. An adjustable control allows the operator to serve a wide variety of frozen beverages at the desired thickness.



Shown with optional panel decals

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NOTE: FIGURES IN (BRACKETS) INDICATE MILLIMETRES

Weights	lbs.	kgs.
Net	176	79.8
Crated	212	96.2
	cu. ft.	cu. m.
Volume	17.3	0.49

Dimensions	in.	mm.
Width	16-7/16	418
Depth	27-11/16	703
Height	27-1/2	699
Counter Clearance	--	--

Designed to rest on a plastic pad directly on counter top.

All the machines can be supplied air or water cooled.

Electrical spec	
220-240/50/1	2 pole 3 wire Maximum fuse size 13 amp.

Output	
Approx 24.0 Litres per hour	

Specifications

Electrical

One dedicated 13 amp electrical connection is required. See the electrical chart for the proper electrical requirements. Manufactured to be cord connected.

Refrigeration System

One, approximately 4,000 BTU/hr compressor. R404A. (BTUs may vary depending on compressor used.)

Beater Motor

One, 1/4 HP.

Air Cooled

Minimum Clearance: 76 mm on both sides. It is recommended to place the rear of the unit against the wall. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Optional Extras

- ▲ Water Cooled
- ▲ Water inlet and drain connections out of rear 3/8" FPT.
- ▲ Flavorburst Connection
- ▲ Graphic Panel Decals
- ▲ Panel Spinner
- ▲ Countertop Spinner

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.