

# Floor model Twin twist flavor

## 6350A Air Pump

(Gear pumps ensure a high overrun ice cream)

#### **Feature**

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

# Freezing Cylinder

Two, 1.8 Liter

### Mix Hopper

Two, 12.5 Liter Separate hopper refrigeration(Pre-cooling)maintains mix below  $4.4^{\circ}$ C.

# **Microprocessor Controls**

Microprocessor regulates refrigeration by measuring product viscosity to maintain consistent quality.

# Mix low light

The mix low light turns "ON" to alert operator to add mix, Preventing cylinder over freezing.

#### Standby

#### Counter

Records number of dispenses per day and total number of dispenses.

#### Agitator in the hopper

Mixture has better liquidity, the temperature of the Mix to be more uniform.

#### Output

50 Liter/Hour (At 4℃ Liquid &24℃ Ambient)

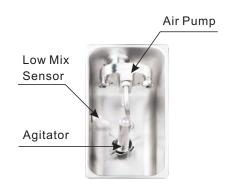
# 6350A



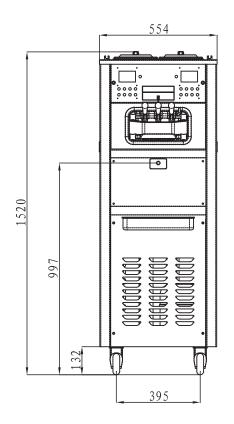


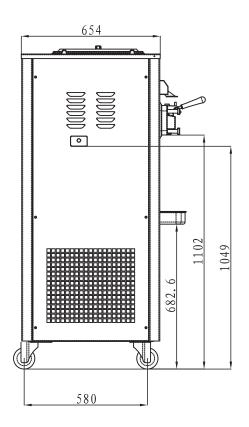


Flexible blade beater Higher capacity, higher overrun



6350A





# **Equipment parameters**

Model	Dimension(mm) (NET)	Dimension(mm) (PACKING)
6350A	654x554x1520	800x645x1665

Model	N.W.(kg)	G.W.(kg)
6350A	185	205

Model	Voltage	Power
6350A	380-450V/50Hz	2.9KW

**PACKING: CARTON WITH PALLET LOADED IN20'CONTAINER:25 UNITS LOADED IN40'CONTAINER:50 UNITS** 

#### **Electrical requirements**

One dedicated electrical connection is required. Make voltage steady when machine is ON.

#### Main motor

One, 1.5HP

# Refrigeration system

One compressor:7200 BTU/hr.R404a Separate hopper refrigeration(Pre-cooling): One compressor:400BTU/hr.R134a (BTU may vary depending on compressor used.)

#### Air Cooled

Minimum clearance of 152mm on both sides is to achieve optimum performance.

Refer to the local situation to regulate the parameters, on basic of the data label. Specifications of the improvements are subject to change without notice.

# **Options**

- Power Supply :208-230V/60HZ/3PH
- · Water Cooled
- · Cone Dispenser



