

MODEL VT28C

SELF SERVE MACHINE

PASTEURISATION MACHINE

REQUIRES CLEANING ONLY EVERY 21 DAYS



Fantastic option to **save labour costs** perfectly suited to QSR market, leisure venues and the convenience sector



COIN-OP VENDING SYSTEM

Self-served coin operated vending system helps drastically reduce operator's effort and time to serve; Auto-vending operation enhances customer satisfaction and sales.



FAST FREEZE DOWN

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption



STANDBY

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight



PUMP FEED

Gear pump mechanically injects proper amount of air to generate consistent and high overrun to ensure smooth and creamy product texture



HOPPER AGITATOR

Maintain product consistency & prevent product separation



SOFT SYSTEM START

Slow motor start reduces equipment noise and stress on drive train



DEFROST FOR CLEANING

Increases efficiency during cleaning by heating frozen product in cylinder



SELF CLOSING VALVE W/ SPEED CONTROL

Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control



SAFETY PROTECTIONS

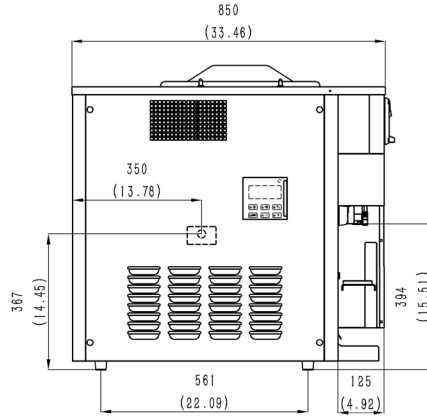
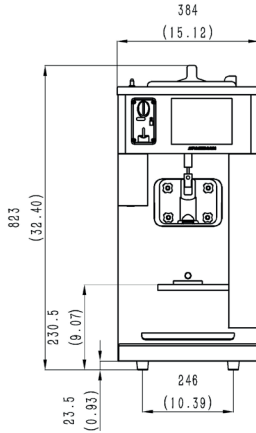
- Low temperature and motor overload shut-off to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating

FULLY AUTOMATIC, **HIGHLY VERSATILE**, SELF SERVICE SOFT SERVE MACHINE MANUFACTURED TO ILLUMINATE LABOUR AND OPERATIONAL ISSUES

MAXIMISE YOUR PROFITS

MODEL VT28C

SELF SERVE MACHINE



SPECIFICATIONS

Flavours	1	
Freezing Cylinders	1 x 1.7L	
Mix Hoppers	1 x 8L	
Output Capacity (80 grams)	300 serves/hr	
Clearance Requirements	152mm/6" on left	

WEIGHT	KG/LB (Gravity)	KG/LB (Pump)
Net	384 / 15.1	NA
Shipping	149/ 331	NA
Volume	0.40 CBM / 13.85 CBF	

DIMENSIONS	NET (MM/IN)	SHIPPING (MM/IN)
Width	384 / 15.1	440 / 17.3
Depth	850 / 33.5	920 / 36.2
Height	823 / 32.4	970 / 38.2

ELECTRICAL	MFS	MCA	POWER(KW)
ELECTRICAL	AMP	VOLT	POWER(KW)
220-240/50/1	20	12	2.3
220-240/50/1	20	12	2.3

FEATURES

CONTROL SYSTEMS	DIGITAL, COIN-OP
REFRIGERATED HOPPERS	<input checked="" type="checkbox"/>
HOPPER AGITATOR	<input checked="" type="checkbox"/>
TEMPERATURE DISPLAY	<input checked="" type="checkbox"/>
STANDBY MODE	<input checked="" type="checkbox"/>
AUTO CLOSING DISPENSING VALVES	<input checked="" type="checkbox"/>
DISPENSING SPEED CONTROL	<input checked="" type="checkbox"/>
LOW MIX INDICATOR LIGHT	<input checked="" type="checkbox"/>
LOW MIX INDICATOR ALARM	<input checked="" type="checkbox"/>
LOW TEMPERATURE PROTECTION	<input checked="" type="checkbox"/>
MOTOR AMPERAGE PROTECTION	<input checked="" type="checkbox"/>
HIGH PRESSURE PROTECTION	<input checked="" type="checkbox"/>
SOFT START	<input checked="" type="checkbox"/>
TOKEN-OP VENDING	<input checked="" type="checkbox"/>

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