

BLUE ICE MACHINES



MODEL T10 Soft serve machine

A high quality, soft serve ice cream machine with an excellent output to meet demand

A well designed soft serve ice cream machine for easy and fast production of ice cream, frozen yoghurt and sorbet.



PRODUCT INFO

Single Flavour Countertop – Gravity Feed – Microprocessor Control



OUTPUT

90 servings per hour



MIX HOPPER

8 Litres capacity



FREEZING CYLINDER

1.7 Litres capacity



MICROPROCESSOR

Records number of dispenses per day and total number of dispenses. Automatically regulates refrigeration by monitoring product viscosity to maintain consistent quality. Displays hopper and cylinder temperature.



MIX LOW
INDICATOR

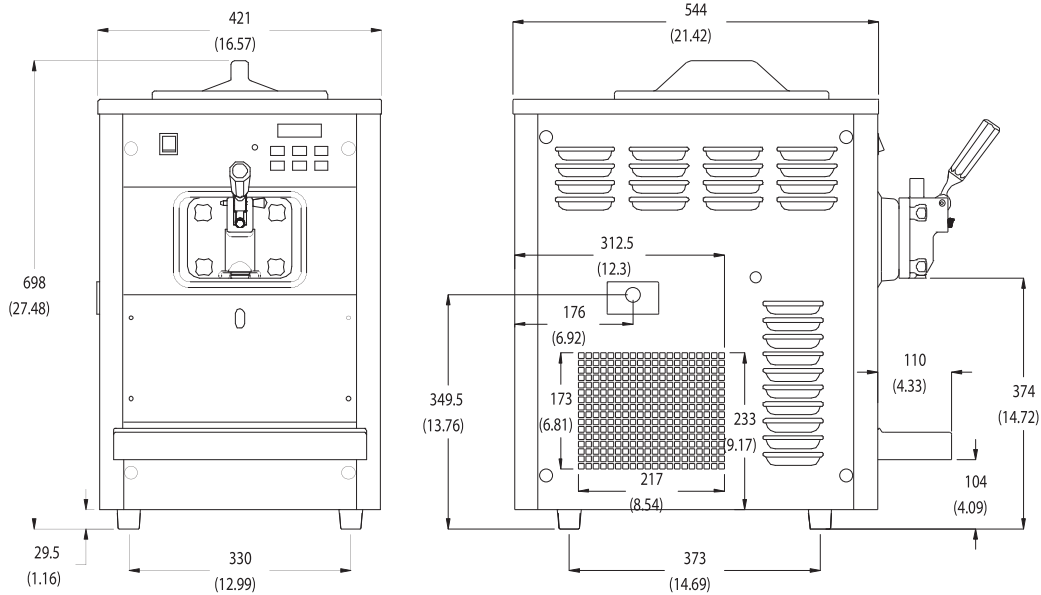


STANDBY



CONTROLS

MODEL T10 Technical information



WEIGHT

92 KG



SIZE

W-421mm D-544mm H-698mm



ELECTRICAL

standard 13amp



MOTOR

One 0.8HP



COMPRESSOR

One 3150 BTU/HR R404A



AIR COOLED

Minimum Clearance of 6" required on both sides - Rear of unit may be placed against a wall



ISO 9001
REGISTERED

SAFETY INFORMATION

- ✳ Low temperature protection cut-outs from cylinder over freezing
- ✳ High pressure switch protects compressor overhead
- ✳ Thermal overload protects from motor overheating
- ✳ Mix Low sensor cut-outs to protect

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