



## MODEL T29

### 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

Twin Twist Countertop – Gravity Feed – Microprocessor Control



#### OUTPUT

270 servings per hour



#### MIX HOPPER

2 x 12 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

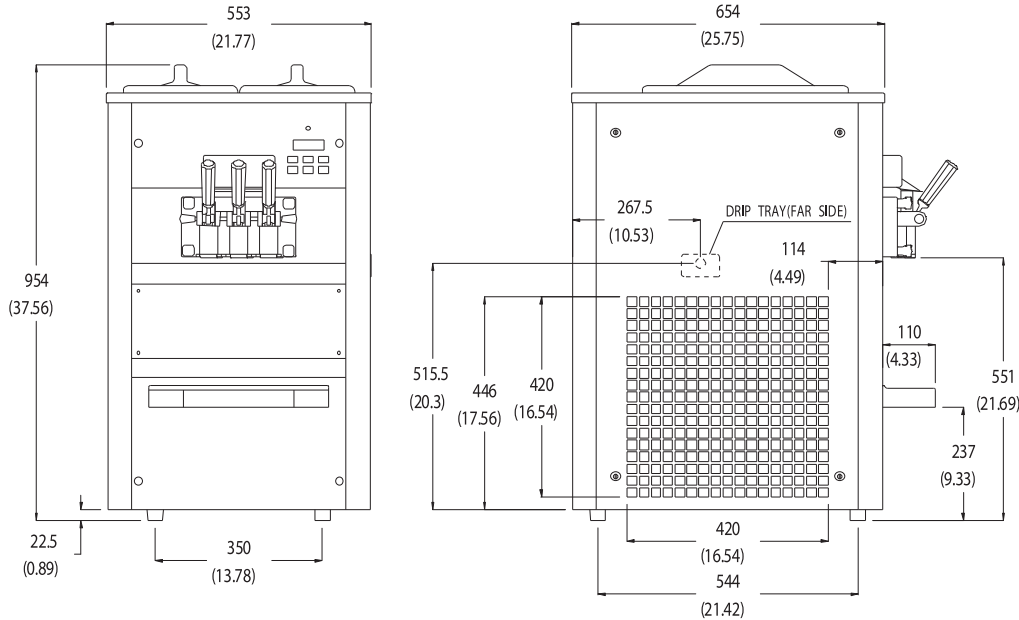


STANDBY



CONTROLS

# MODEL T29 Technical information



**WEIGHT**  
155 KG



**SIZE**  
W-553mm D-653mm H-957mm



**ELECTRICAL**  
standard 13amp



**MOTOR**  
One, 1.5 HP



**COMPRESSOR**  
Main Compressor: One 3650  
BTU/HR, R404



**REFRIGERATION SYSTEM**  
Separate Hopper Cooling  
Compressor: One 480 BTU/  
HR R134A



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



\*Pump version also available.  
Please ask for further details.



**CE**  
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

**BLUE ICE**  
MACHINES

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