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Item No.

DESIGNED FOR HIGH VOLUME APPLICATIONS

Seven – 4 oz. Servings per Minute - 20 Quart Capacity per side

INCREASE YOUR PROFITS

Combine efficiency with consistent, high overrun, high quality product and fast, quiet operation to insure customer satisfaction with high profit ice cream products.

DIAL IN YOUR OVERRUN

You can set the percentage of overrun to maximize your yield, taste, mouth appeal and profit. The 924 delivers the same overrun from the start of the day till the end.

FAST SERVICE

Just pull the spigot handle to dispense the product. The pressurized 924 delivers product at a fast, even pace.

HIGH VOLUME OF PRODUCT

Up to seven 4 oz. servings per side. Fast recovery insures availability of product for high volume operations, even during peak periods. Ideal for Quick Serve Restaurants, Full Service Operations, C-stores, Concessionaires, and Stadiums.

REFRIGERATED CABINET

Is designed to hold 10 gallons of fresh soft serve mix in the integral cabinet and to maintain the product in the reservoir at a uniform temperature that exceeds even the most stringent standards.

STATE OF THE ART MIX DELIVERY SYSTEM

The unique peristaltic pump and air mix delivery system are front mounted for easy access, cleaning and adjustment.

STATE OF THE ART MIX OUT SYSTEM

Tamper proof system alerts the operator when product in the reservoir is low and needs to be replenished.

FAST, EASY CLEANING

SaniServ equipment is design to be easily cleaned and sanitized, with the fewest parts possible for rapid assembly and disassembly.

INVEST IN EQUIPMENT BUILT TO LAST

SaniServ soft serve machines achieve long and dependable life through simplicity of design, durable steel frame construction, heavy-duty components and drive system. Shipped standard with stainless steel exterior. Model 924

Floor Model Pressurized, Refrigerated Cabinet Soft Serve Ice Cream Machine





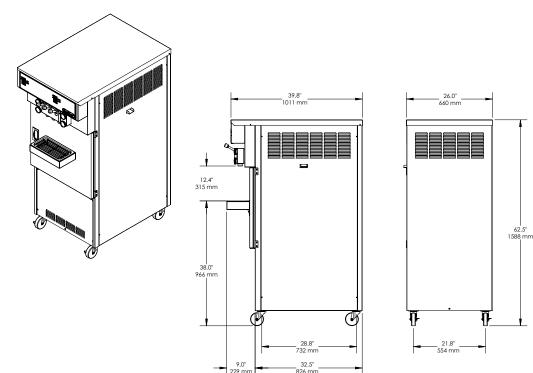
We reserve the right to change specifications and product designs without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

451 E. County Line Rd. • P.O. Box 1089 • Mooresville, IN 46158 Toll Free 800-733-8073 • Local 317-831-7030 • Fax 317-831-7036 www.saniserv.com

MODEL 924



Floor Model High Production Pressurized Soft Serve Ice Cream Machine



Minimum Wall Clearance Both Sides and Back -6 inches (152 mm)

ELECTRICAL			WIDTH	HEIGHT	DEPTH	WEIGHT	VOLUME	
VOLTS	Hz	Ph.	Amps	INCHES (MM)	INCHES (MM)	INCHES (MM)	LBS. (Kg)	CU FT. (cu. m.)
208-230	60	1	35 *	26 (660)	62.5 (1588)	39.8 (1011)	580 (263)	
208-230	60	3	25 *	26 (660)	62.5 (1588)	39.8 (1011)	580 (263)	
Shipping Specifications			36 (914)	65 (1651)	40 (1016)	650 (295)	54.8 (1.53)	

Specifications:

* Two separate circuits required

Cooling System:

Air or Water cooled condensers

Dasher and Compressor Motors:

2 - 1 HP Dasher

2 - 2 HF	Preezing Cylinder
	Compressor
1/5 HD	Defrigerated Cabinet

1/5 HP Refrigerated Cabinet Compressors

Refrigerant Type:

R404A - Freezing cylinder R404A - Refrigerated Cabinet

Listings:

UL, cUL, NSF

Features:

Evaporator Capacity:

2 - 3.8 quart (3.6 liters) 2 - 20 Quarts reservoirs in cabinet

Dasher:

Heavy-Duty Stainless Steel with low friction scraper blades.

Controls:

AccuFreeze with touch pad controls for freezing cylinder, refrigerated cabinet and pump.

Audio/Visual Mix Out System and pump alarm.

Warranty:

Parts 1 year Compressor 5 years Evaporator 5 years

Options:

Tune Up Kit Export Voltages

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