

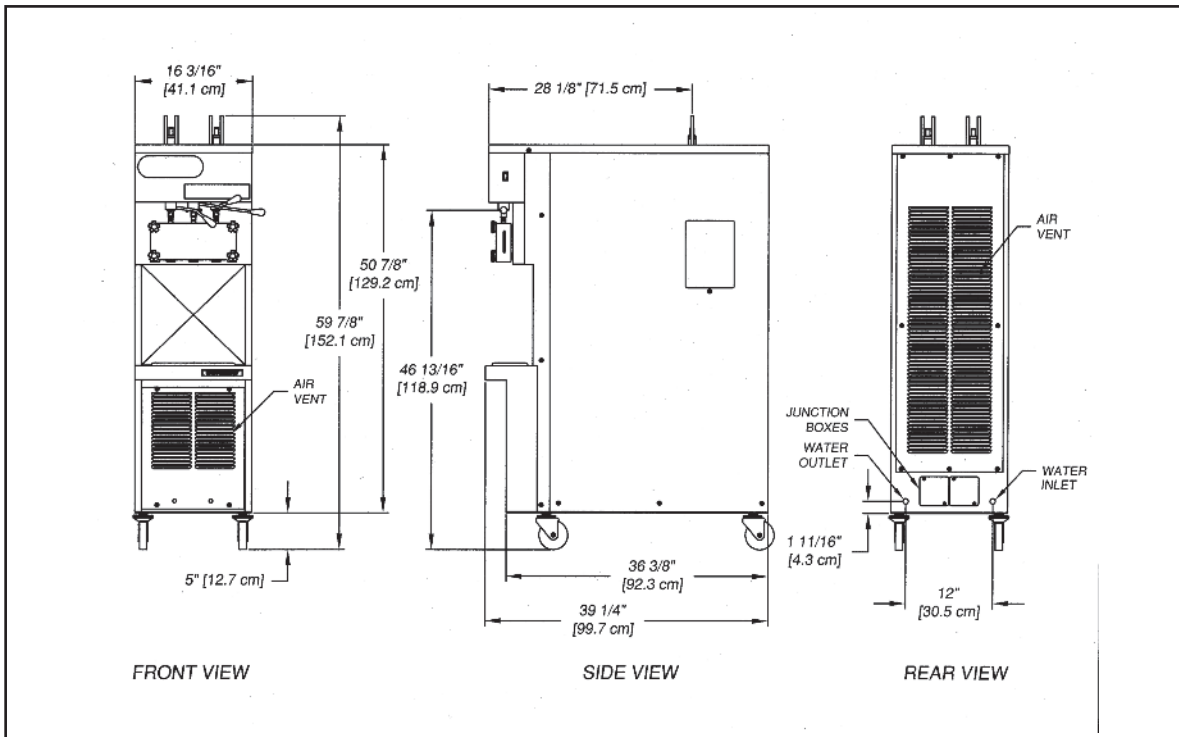
TWIN TWIST, FLOOR MODEL PRESSURIZED SOFT SERVE FREEZER

238R



- High capacity, hard-working, space-saving floor unit guarantees years of dependable service.
- Special calibrated electronic thermistor ensures optimum product quality and quick response during peak draw periods.
- Standard night switches provide refrigerated overnight mix storage, saving both labor and energy.
- Self-sharpening, nonmetallic auger flights for reliable service.
- Optional remote mix pump permits use of large capacity mix containers, keeping mix handling to a minimum.
- Perfect for high volume operations such as fast food locations, drive-ins, theme parks, institutions, and recreational facilities.
- Remote air-cooled condenser optional.





Model 238R			
Dimensions	Machine	with crate	
	width	16" (40,6 cm)	25" (63,5 cm)
	height	60-3/4" (154,3 cm)	67" (170,2 cm)
depth	39-1/4" (99,7 cm)	51" (129,5 cm)	
Weight	560 lbs (254,0 kg) 675 lbs (306,1 kg)		
* Electrical circuit ampacity overcurrent protection device	1 Phase, 208-240 VAC, 60Hz	3 Phase, 208-240 VAC, 60Hz	
	25A minimum	18A minimum	
	35A maximum	25A maximum	
Compressor	Two - 14,000 Btu/hr		
Drive Motor	Two - 2 hp		
Plumbing Fittings	Water cooled units require 1/2" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F. Air cooled remote is available.		
Freezing Cylinder Volume	Two - 1.33 gallon (5,3 liters)		

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

* Machine requires a dedicated electrical circuit.

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