

BLUE ICE MACHINES



MODEL T5 Soft Serve Freezer

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

Offer all popular soft serve variations from low or non-fat ice cream to custards, yogurt and sorbet



PRODUCT INFO

Single flavour, Countertop, Gravity feed, Microprocessor control



OUTPUT

80 Cups per hour (80g per serving)



MIX HOPPER

One, 8 Litre Capacity



FREEZING CYLINDER

One, 1.2 Litre



MICROPROCESSOR

Automatically regulates refrigeration by monitoring product viscosity to maintain consistent quality. Displays hopper and cylinder temperature.



MIX LOW
INDICATOR



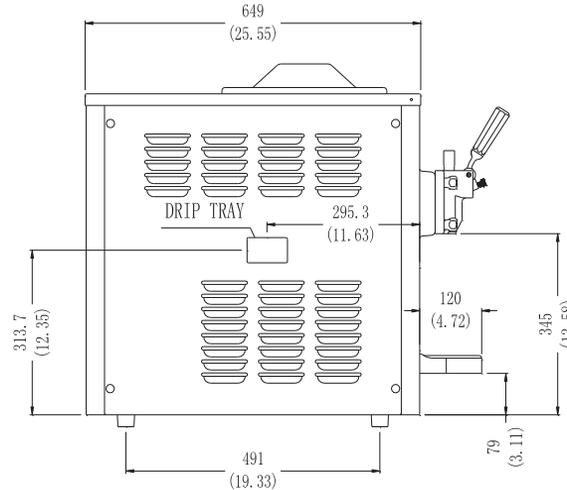
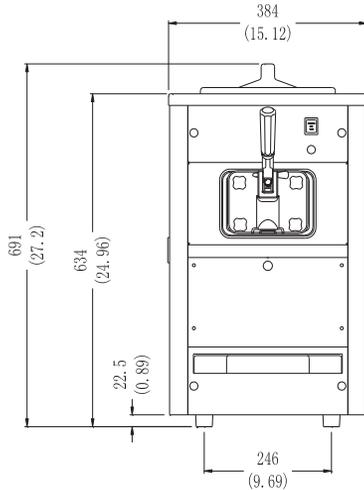
STANDBY



CONTROLS

MODEL T5

Technical information



SAFETY INFORMATION

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

CE
ISO 9001
REGISTERED



WEIGHT

87 KG



SIZE

W-384mm D-649mm H-691mm



ELECTRICAL

220V/50HZ/3PH



MOTOR

One, 0.8HP



REFRIGERATION SYSTEM

Compressor: One, 2,040 BTU/HR, R404A



AIR COOLED

BLUE ICE
MACHINES

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