

- High-performance equipment, for slushes, sherbets and other frozen products
- Double mixing system prevents ice accumulation, for optimum product's consistency
- Cold light illumination with LED
- Stainless steel base: front, side, and rear
- Adjustable consistency
- Safety Stop System
- Air cooling system – Refrigerant Gas R404a
- Manual control keypad
- All models are certified NSF-6 safe for milk



SPECIFICATIONS		
	FROSTY 2	FROSTY 3
Voltage	110V / 60Hz	
Amps	11	14
Number of Bowls	2	3
Bowl Capacity (each)	3 gal	
Total Unit Capacity	6 gal	9 gal
Product Dimensions	15.8" x 21.9" x 32.5"	24" x 21.9" x 32.5"
Product Weight	117 lbs	172 lbs
Shipping Dimensions	16" (W) x 22" x 33" (H)	25" (W) x 22" (D) x 33" (H)
Shipping Weight	123 lbs	198 lbs

*Also available in special voltage 220V / 60-50 Hz



FROSTY 2



FROSTY 3

Important NOTES:

- Operate at room temperature between 75 - 90° F (24 and 32° C).
- Clearance of 8" required on all sides.
- Mixture must maintain a sugar content between 12 -14%; a lower concentration could seriously damage the mixing parts and gear motors.

FROZEN DESSERT DISPENSER – SOFT SERVE

- Compressor chills at or below 20° F, creating a product similar to soft serve
- 45 to 60 minutes freezing cycle
- Variable speeds
- Removable bowl and panel for cleaning purposes
- Bowl fixing system
- All stainless steel base construction
- Plastic dripping tray with level indicator
- Bowl de-frosting system
- Noise level lower than 70 dB (A)
- Ideal for smoothies, ice cream, gelato or any other frozen creams
- Plug NEMA 5-15P



SPECIFICATIONS	
Voltage	115V / 60Hz
Amps	2,5
Bowl Capacity	1.5 gal
Number of Bowls	1
Product Dimensions	7-1/2" (W) x 19-1/2"(D) x 23-1/2"(H)
Net Weight	55 lbs
Shipping Dimensions	8" (W) x 20"(D) x 25"(H)
Shipping Weight	60 lbs



Q1156