

/// Shake Machine

# 6795-CL

220V - Gravity Feed  
Refrigerated Hopper Pre-Chills Mix

- ☆ Two Flavor // Standalone (Floor)
- ☆ Up to 480, 10oz drinks per hour
- ☆ (2) 7.3 Qt Cylinder - (2) 20 Qt Hopper
- ★ Higher capacity solution with greater flexibility to serve larger crowds alcoholic & non-alcoholic frozen drinks including milkshakes



#### Fast Freeze Down

**Patented 100% Controlled Contact Flooded Evaporator** - Designed for maximum efficiency, this innovation delivers the industry's fastest freeze-down and recovery times. The result? Smaller ice crystals and the smoothest, creamiest mouthfeel.

#### Reduced Parts - Easy Cleaning

**Single-Piece V3 Auger Design** - The drive shaft and auger are combined into one solid over-molded plastic and steel piece, reducing parts, improving drink quality, cutting cleaning time, and enhancing the user experience.

#### Simple Control, Easy Operation

Simple and intuitive control system makes operation and viscosity adjustment easy, swift and more precise.

#### RGB Display with Low-Level Indicator

RGB Display with Low-Level Indicator - Quickly reference machine status with an RGB display, featuring a flashing red light when the product level is low.

#### Backlit Virtual Merchandising

A high-visibility, illuminated display area for branding and marketing your product. Includes flavor cards, with dimensions available for custom designs.

#### Low-Mix Freeze Protection

Proprietary technology prevents machine freeze-ups by automatically switching to standby mode when product runs out, ensuring uninterrupted operation.

#### Separate Hopper Cooling Controls

Independently controls and cools each hopper to maintain ideal temperatures, prevent freezing around the sides, and optimize output by pre-chilling product before it enters the freezing cylinder.

#### Increased 5-Gallon Hopper Capacity

Larger hoppers allow for bigger batch mixing and reduced refill time, improving efficiency and ease of operation.

#### Powerful Drivetrain & Control Mechanism

Engineered to handle the demands of milkshakes, ensuring smooth operation and delivering a rich, creamy consistency with every pour.



## The Spaceman Difference



#### QUALITY

##### Superior Craftsmanship

#### Designed by Aerospace Engineers

- ✓ Patented Freezing Cylinder
- ✓ Built to last, attention to detail
- ✓ Microcrystal Technology



#### VALUE

##### Maximum ROI

#### Lower Your Cost of Ownership

- ✓ Fair up front cost
- ✓ Lower service and parts costs
- ✓ Lowest energy cost per serving



#### SERVICE

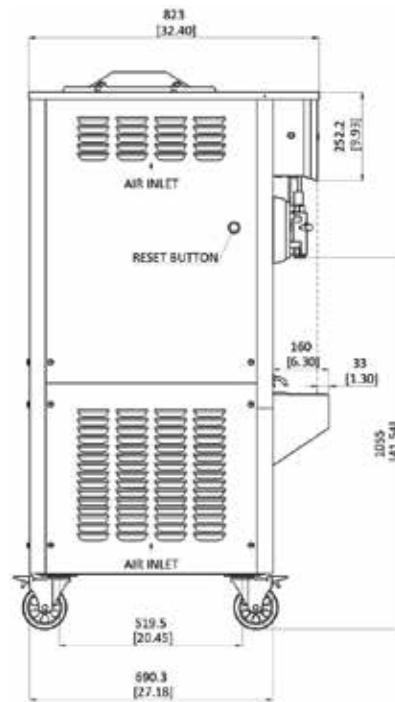
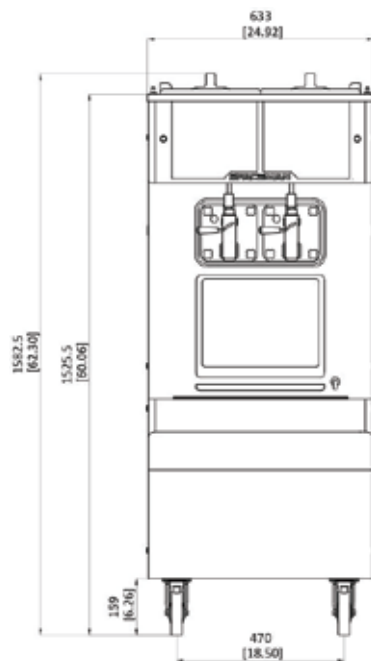
##### Best User Experience

#### Service on Your Terms

- ✓ Dedicated Success Team
- ✓ No binding contracts
- ✓ No locked-in maintenance fees

# Shake Machine

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### Specifications

Flavors	2
Freezing Cylinders	2 x 6.9L / 7.3 Qt
Mix Hoppers	2 x 19L / 20 Qt
Output Capacity (10oz servings)	480 servings/hr
Max Serving Size	32oz
Clearance Requirements	152mm/6" on back

### Weight

### Kg/lb

Net	259 / 571
Shipping	287 / 633
Volume	1 CBM / 47 CBF

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	633 / 25	810 / 32
Depth	823 / 32	900 / 35
Height	1583 / 62	1810 / 71

Electrical	Power (kW)	Total Amps (A)	Plug
208-230/60/1	5.4	24	L6-30P
208-230/60/1*	5.5	15x2	L6-20Px2

### Features

Control System	Two, Mechanical
Refrigerated Hopper	✓
Hopper Agitator	✓
Standby Mode	✓
Auto Closing Dispensing Valve	✓
Low Mix Indicator Light	✓
Low Mix Indicator Alarm	✓
Standby Mode	✓
Standby Indicator Light	✓
High Pressure Protection	✓
Thermal Overload Protection	✓
Light Box	✓
Independent Hopper Cooling	✓
Low Mix Freeze Protection	✓

### Available Options

Top Air Discharge Chute	✓
Spinner	✓

\*This configuration has separate freezing, cooling, electric, and drivetrain systems, giving 100% redundancy.