

## /// Soft Serve Machine

# 6236-C

220V - Gravity Feed

- ☆ Single Flavor // Countertop
- ☆ Digital Control
- ☆ Up to 350, 4oz servings per hour
- ☆ 3.4 Qt Cylinder - 20 Qt Hopper
- ★ **Ideal for high capacity outlets to serve ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint saves counter space.**



### Gravity Feed

The Spaceman gravity-fed machines produce consistent product quality with a solution that is easy to operate and easier to clean with less moving parts.

#### 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.

#### V5 Single-Piece Auger Design

A fully integrated auger eliminates parts, reduces cleaning time and failure points in the drivetrain, ensures 100% evaporator wall contact, and enhances product consistency with the smallest ice crystals and smoothest mouthfeel in the industry.

#### Smart Safety Controls & Standby Mode

Independently set and control standby temperatures for the hopper and freezing cylinder, optimizing energy efficiency and product quality during non-use. Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight.

#### Hopper Agitator

Maintain product consistency and prevent product separation.

#### Defrost for Cleaning

Increases efficiency during cleaning by heating frozen product in cylinder.

#### Inverter Motor Control for Enhanced Durability

Allows the use of three-phase motors with single-phase power input, reducing torque and strain by controlling start-up speed. This innovation significantly minimizes gearbox and drivetrain failures caused by operational errors or freeze-ups.

#### Dual-System Gravity-Fed Air Inlet

Combined with the V5 auger, this system optimizes overrun and product consistency, delivering the best long-term texture and quality in the industry.

#### Increased 5-Gallon Hopper Capacity

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

## 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



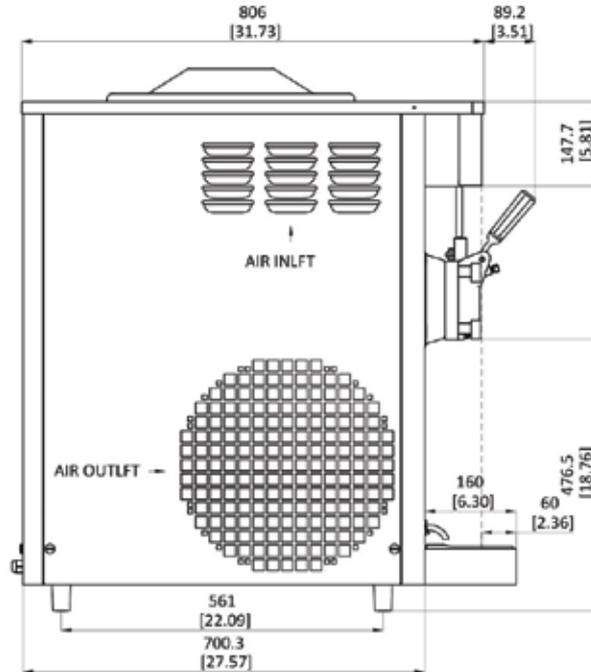
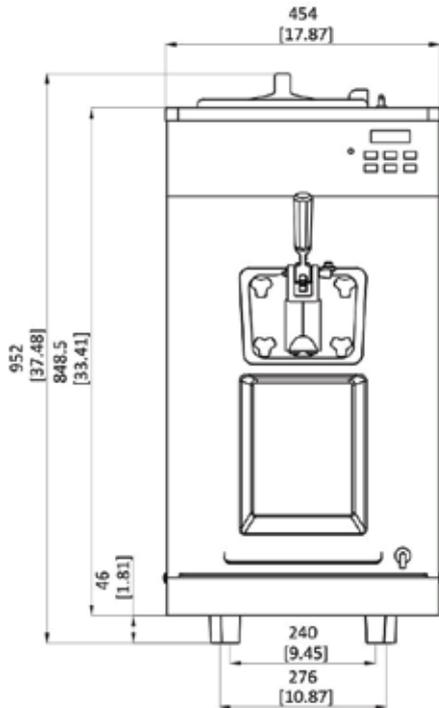
#### SERVICE

##### Best User Experience

##### Service on Your Terms

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

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## Specifications

Flavors	1
Freezing Cylinders	1 x 3.2L / 3.4 Qt
Mix Hoppers	1 x 19L / 20 Qt
Output Capacity (4oz servings)	350 serves/hr
Max Serving Size	16oz
Clearance Requirements	152mm/6"

Weight	Kg/lb (Gravity)	
Net	131 / 289	
Shipping	147 / 324	
Volume	1 CBM / 18 CBF	

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	454 / 18	520 / 21
Depth	806 / 32	890 / 35
Height	952 / 38	1100 / 43

Electrical	Power (kW)	Total Amps (A)	Plug
208-230/60/1	2.8	14	L6-20P

\*Above specifications are subject to change without notice

## Features

Control System	Single, Digital
Refrigerated Hopper	✓
Hopper Agitator	✓
Temperature Display	✓
Standby Mode	✓
Auto Closing Dispensing Valve	✓
Dispensing Speed Control	✓
Low Mix Indicator Light & Alarm	✓
Low Temperature Protection	✓
Motor Overload Protection	✓
High Pressure Protection	✓
Defrost & Quick Freeze	✓
Soft Start	✓

## Available Options

Water Cooled	✓
Top Air Discharge Chute	✓
Cart (Trolley)	✓