

Commercial Soft Ice Cream Machine with Dual Tanks

This commercial soft ice cream machine features a double refrigeration system and independent operation for each tank. It also includes pasteurization, overnight, and defrosting functions, making it suitable for various business places such as milk tea shops and restaurant chains.



ADDITIONAL IMAGES



Product Overview

Professional Soft-Serve Solution

This commercial soft ice cream machine is engineered for high-volume, professional environments. Featuring a robust dual-tank system with independent cooling and transmission controls, it ensures consistent production and reliability. Designed for versatility and hygiene, it includes advanced features like overnight fresh-keeping, defrosting, and pasteurization, making it an ideal choice for cafes, restaurants, and convenience stores.

Technical Features

Mechanical Specifications

2 count

Independent Tanks

3 count

Dispensing Nozzles

Key Capabilities

Dual Cooling System, Overnight Fresh-keeping, Defrost Function, Pasteurization, Independent Operation

Applications

Recommended Settings

- Milk Tea Shops
- Catering Chains
- Convenience Stores
- Commercial Streets

Design & Construction

Maintenance Features

Drip Tray Included • Easy-Clean Design • Digital Control Panel

Material Construction

Durable Stainless Steel