

Commercial Soft Serve Ice Cream Machine with Triple Nozzle

This commercial soft serve ice cream machine is designed for high-volume production. It features a triple nozzle dispensing system and digital controls for precise temperature management.



ADDITIONAL IMAGES



Product Overview

Commercial Soft Serve Ice Cream Machine

This commercial soft serve ice cream machine is designed for high-volume production, making it an ideal choice for restaurants, cafes, and ice cream parlors. It features a robust stainless steel construction for durability and hygiene, paired with a powerful 750W motor for stable operation. With its triple nozzle design and independent dual control systems, this machine allows for efficient production of multiple flavors or swirl effects while ensuring precise temperature and consistency.

Technical Specifications

Motor Power	750 W
Dispensing Nozzles	3
Control System	Independent dual control system for each refrigeration cylinder

Key Features

Operational Modes

- Auto Mode
- Cleaning Mode
- Standby Mode
- Refrigeration (Snowflake)

Design Highlights

Stainless Steel Construction, Large Arc Design, Full Operation Panel, Ventilated Base

Performance

Performance Metrics

3 nozzles

Flavor Capacity

750 W

Motor Output