

ICE MACHINE STOELTING SGU 431

The machine created for the production of ice cream and the unique technology that guarantees efficiency.

Properties:

Freon sheath:

It causes free flow of freon inside the cylinder walls, which ensures maximum energy transfer to the ice mass.

Knives on springs:

They guarantee 100% machine performance at all times. They always efficiently collect the ice mass from the cylinder walls, preventing it from sticking, which creates a barrier to ice cream freezing and increases the machine's efficiency in the event of a queue of people willing to buy ice cream.

Avoiding staff errors:

They guarantee 100% efficiency of the machine throughout the entire time. The machine is equipped with a number of safeguards that exclude errors or negligence by employees: ice cream density control, self-returning production levers, automatic switching to night mode and others. Thanks to this, you gain confidence in the machine's operation throughout the season.

High-pressure mixture transport:

The only way to transport the mixture for twist ice cream. Maintenance-free, without air (peristaltic) pumps, the system guarantees the elimination of air from the mixture. Converting empty tanks to full tanks is very simple and takes 30 seconds.

"NIGHT" mode

Maintaining a constant temperature of the mixture in containers and cylinders. Thanks to this, there is no need to pour off the mass every day after finishing work.

"WASH" function

This function makes washing the machine much easier. The augers are turning but the machine will not freeze the cylinders.

Vortex aggregates

The Scroll technology known in the refrigeration company Copeland is the most efficient aggregates used in ice cream machines. They are characterized by greater efficiency and a lower noise level.

Two independent machines in one

STOELTING SGU431 is actually two ice cream machines closed in one common housing. Each side (ice cream flavors) in the machine is independent of the other, which guarantees reliable operation.

Very high performance

The machine has two cylinders with 5 liters of mixture each. In addition, the refrigerator is equipped with two kegs, 18 liters each, which gives us about 23 liters of the mixture.

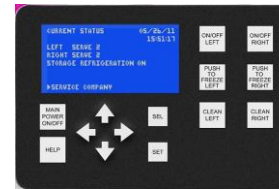
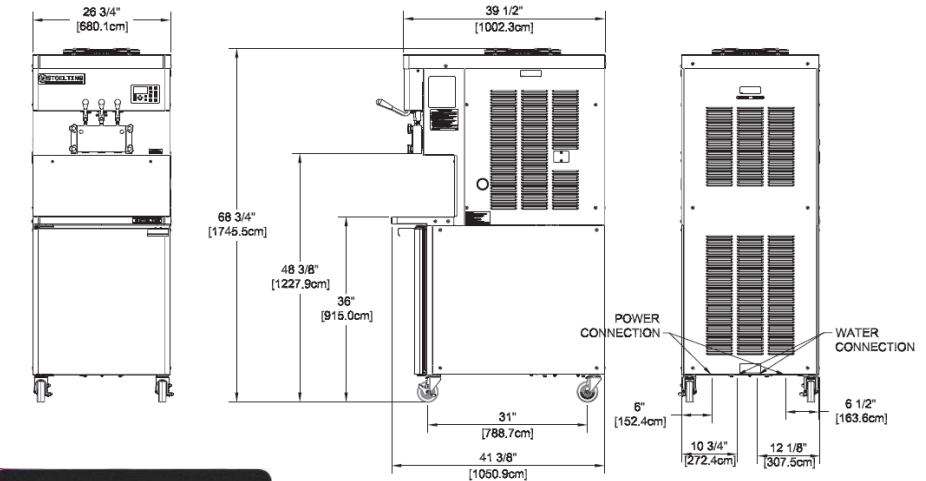
Possibility to install a portion counter.

The cost is PLN 1000 net

Transparent board

Transparent design of the front panel allows flexible product display and control over the mixture and machine operation.

ICE MACHINE STOELTING SGU 431



Numer of flavors	2+MIX
Tanks capacity	2x 18L
Efficiency (l/h)	180 (ice after ice)
Cooling	Water/air
Power supply	400V/50Hz/3P
Power	6,5 kW
Dimension width/depth/height (mm)	680/100/1750
weight	345 kg

Water connection for a machine with water cooling

Inlet of cold, running water from the municipal network terminated with a $\frac{3}{4}$ inch male thread without a strainer, with the outflow directed downward, with an external thread. Sewer drain.

Air-cooled machines

In the case of air-cooled machines, depending on the side on which the hot air is exhausted in the machine - 15 cm more space on this side