CHILL MACHINES

ICE CREAM MACHINE
Dual Flavor Ice Cream Soft Serve Freezer
Model: IC8

Features:

- With a complete stainless-steel body this machine guarantees quality, durability all while facilitating the cleaning process of the equipment
- Produces up to 32 quarts (8 gallons) per hour
- With a production capacity of 256x 4oz cones per hour
- Batch produce up to 12x 4oz cones in a minute
- Freezing Cylinder: Two, 1.7-liter cylinder (1.8 quart)
- Mix Hopper: Two, 6.3 quart (6 liters)
- All washable parts are highly durable injection molded plastic or stainless steel
- Agitator in Hopper
- Air Cooled Machine
- 2x Compressors: Separate Cylinder and Hopper compressors. 3100 and 400 BTU/hr. respectively
- Operational Modes: Serve, Conservation, Cleaning/Defrost
- Texture Control
- Low Mix Indicator Lights alerts operator to add mix.
- Refrigerated Hoppers that maintain mix below 40°F (4.4°C) during Serve and Conservation modes
- During long no-use periods, the conservation feature maintains safe product temperatures in the mix hopper and freezing cylinder
- Hopper temperature is displayed to assure safe product temperatures

CLEARANCE REQUIREMENTS

LEFT / RIGHT: 6" (150MM)	BACK: 0" (0MM)
IMPORTANT: Do not cover side vents of machine. Machine requires adequate spa- cing for proper ventilation. Lack of ventilation can damage the condenser, com-pressor and other components and doing so could lead to warranty being voided.	

ELECTRICAL (CORD AND PLUG INCLUDED, DEDICATED CIRCUIT REQUIRED)

VOLTAGE: 220v	PHASE: Single
HERTZ: 60	AMPS: 11.4A
WATTS: 2,500	AWG: 12
ENERGY CONSUMPTION: 2.5 kW/hr	

DIMENSIONS

MACHINE (LxDxH): 17.9" x 26.7/28.5" x 30"
WEIGHT: 331 lbs. (150kg)

SHIPPING

DIMENSIONS: 21" x 33.5" x 37.4"
WEIGHT: 375 lbs. (170kg) CLASS: 70

CHILL MACHINES