

Mr. Softy G 2 Floor :

The Features:

- Compact model and elegant look.
- New tropicalised design resulting in high product output with low power consumption.
- The machine is very easy to use.
- Insulated dispense head with single tap made of excellent insulating material.
- Provide gravity – feed valve system that mixes air naturally.(overrun up to 40%)
- Stainless steel freezing cylinders with direct expansion-cooling system ensuring rapid operation .
- Provide Unique Hardness control to ensures perfect product consistency of ice cream every time
- Specially crafted beaters with delrin beater blades.
- Independent refrigeration to the hopper ensures the mix is thoroughly chilled both during production and during breaks.
- Thermometers to constantly control storage temperature of ice cream mix in side the hopper at + 4°c.
- The machine with air-cooled condenser.
- Environmental friendly "CFC" free refrigerant and "CFC" free thermal insulation.

Technical Data:

Model	Hourly Production			Flavors	Pump	Tank Capacity	Power Supply			Installed Power	Condenser	Refrigerant	Dimensions m.m.		
	kg.	Liters	125 ml. Portion				Voltage	Hz.	Ph.				k.w	Width	Depth
Mr. Softy G 2 Floor	16	22	180	2 + 1 Mixed	No	7 + 7	220	50	1	1.5	Air	R-22	460	660	1380

