

Commercial Soft Ice Cream Machine with Triple Nozzle Dispenser

This commercial soft ice cream machine is suitable for establishments like hotels, restaurants, and chain stores. It offers high refrigerating efficiency and fast serving speed.



ADDITIONAL IMAGES



Overview

Professional Soft Serve Solution

This commercial soft ice cream machine is engineered for high-volume production in demanding environments like restaurants, hotels, and cafes. Featuring a durable stainless steel construction and a triple-nozzle dispensing system, it allows for simultaneous serving of multiple flavors or combinations. With an intuitive digital control panel, operators can easily manage temperature, consistency, and cleaning cycles for consistent, high-quality results.

Performance & Capacity

Key Performance Indicators

3 nozzles

Dispensing Heads

Dispensing Nozzles

3

Construction & Design

Body Material	Stainless Steel
Mobility	Yes
Design Features	Triple Nozzle, Stainless Steel, Casters, Independent Tanks

Operational Controls

Operational Modes

- Auto Mode
- Clean Cycle
- Standby Mode
- Hardness Adjustment

Safety Features

Safety Interlocks • Temperature Monitoring

Control Interface

Digital Control Panel