

SaniServ®

MODEL 414



MADE IN USA



420
CONES/HR

GREAT FOR

RESTAURANTS, BUFFETS, & ICE CREAM SHOPS

The SaniServ® model 414 Soft Serve Freezer provides high profit, consistent quality soft serve and yogurt products in a traditional single barrel design! The ease of operation of the 414 is a favorite among owners and operators. The high production capacity and recovery time insures the 414 is the perfect piece of equipment for satisfying customer demand.

MODEL 414

AccuFreeze[®] CONTROL

Job: _____

Item No. _____



 **420**
CONES/HR

DESIGNED FOR HIGHER VOLUME APPLICATIONS

Seven - 4 oz. Servings per Minute - 20 Quart Capacity

Use SaniServ[®] Model 414 to Create



Dimensions: Width (17") Depth (24.8")
Height (56.5") Weight (338 lbs)

Electrical Requirements:

208-230/60/1 = 30 Amps
208-230/60/3 = 20 Amps

Serving Estimate:

Up to 420 Cones / hr

We reserve the right to change specifications and product designs without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



 Want to Learn More?



About the 414



Cooling Options



✓ NEW SCROLL COMPRESSOR

Provides the SaniServ[®] model 414 with quieter operation. It is 20% more efficient. Increased durability, with 50% longer service life.

✓ SPACE SAVING - *Small Footprint Design*

SaniServ[®] model 414 provides a high volume of soft serve and frozen yogurt products in the traditional floor model design.

✓ EASY CLEANING AND OPERATION - *Fewer Parts = Simplified Cleaning*

SaniServ[®] equipment is designed and built with the fewest parts to be disassembled, cleaned and sanitized than any other machine in the industry. The state of the art solid-state AccuFreeze[®] control insures product consistency, worry-free operation and customer satisfaction.

✓ HIGH RETURN ON INVESTMENT - *Increased Profits*

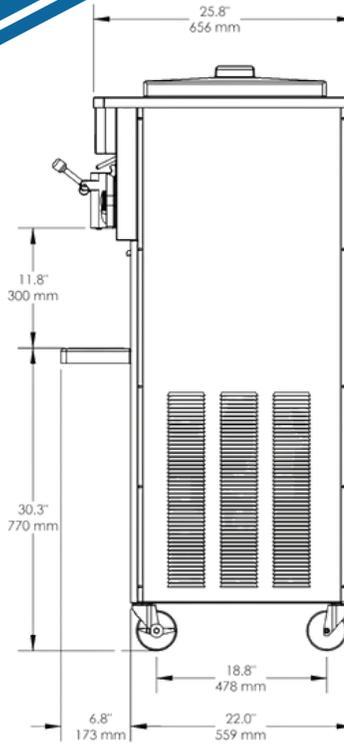
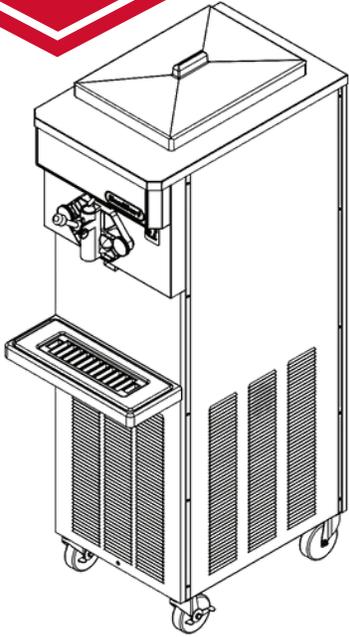
SaniServ[®] machines combine efficiency with consistent product quality and fast, quiet operation while insuring customer satisfaction with high profit ice cream or yogurt products.

✓ QUALITY DESIGN - *Durability*

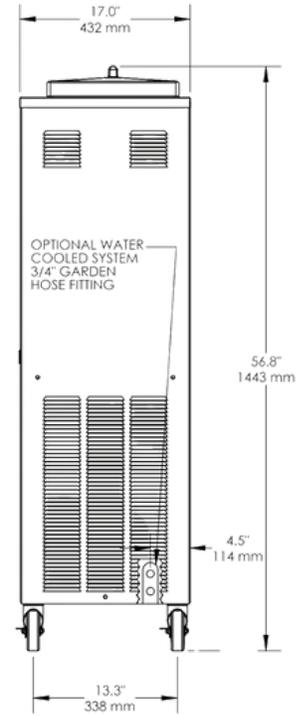
SaniServ[®] machines are built to achieve long and dependable life through simplicity of design. Every machine is shipped standard with a stainless steel exterior, durable steel interior frame construction, heavy-duty components and consistency systems.

MODEL 414

AccuFreeze[®]
CONTROL



Minimum Wall Clearance
Both Sides and Back
6 inches (152 mm)



ELECTRICAL				WIDTH	HEIGHT	DEPTH	WEIGHT	VOLUME
VOLTS	Hz	Ph.	Amps	INCHES (MM)	INCHES (MM)	INCHES (MM)	LBS. (Kg)	CU FT. (cu. m.)
208-230	60	1	30	17 (432)	56.5 (1435)	24.8 (630)	338 (153)	
208-230	60	3	20					
Shipping Specifications				24.5 (622)	58.1 (1476)	40.5 (1029)	415 (189)	32.4 (.92)

SPECIFICATIONS

Cooling System:

Air or Water

Dasher and Compressor

Motors:

1 HP Dasher
2 HP Compressor

Refrigerator Type:

R404A

Listings:

UL, cUL, NSF

FEATURES

Evaporator and Mix Reservoir

Capacity:

20 Quarts (18.9 liters)

Dasher:

Heavy-Duty Stainless Steel with low friction scraper blades.

Controls:

AccuFreeze[®] solid-state control for accurate product consistency.

Solid State Audio/Visual Mix Out System with Compressor Lockout

WARRANTY

Parts	1 year
Compressor	5 years
Evaporator	5 years

Options:

Drink Spinner
Tune Up Kit
Syrup Rail
Water Cooled - 3/4" Garden Hose Fitting
Wash Out Kit - 3/8" Flare Fitting