

SaniServ®

MODEL 522



MADE IN USA



840
CONES/HR

IDEAL FOR SELF-SERVE BUFFETS, CAFETERIAS, QUICK SERVICE RESTAURANTS

The SaniServ® model 522 Soft Serve Freezer provides the highest volume of two individual flavors as well as a flavor twist. The 522 offers a high volume of profitable, consistent quality soft serve and yogurt products. Large product capacity and quick recovery times insure that customers receive the flavors individually or with a twist!

MODEL 522



Job: _____

Item No. _____



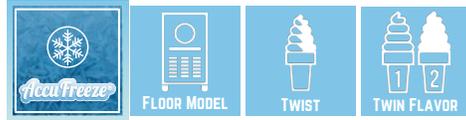
DESIGNED FOR HIGHER VOLUME APPLICATIONS

Seven - 4 oz. Servings per Minute / Side - 17 Quart Capacity / Side

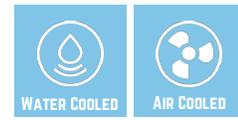
Use SaniServ® Model 522 to Create



About the 522



Cooling Options



Dimensions: Width (26") Depth (30")
Height (59.5") Weight (603 lbs)

Electrical Requirements:
208-230/60/3 = 2X20 Amps
208-230/60/1 = 2X30 Amps

Serving Estimate:
Up to 840 Cones / hr (420/side)

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.



✓ NEW SCROLL COMPRESSOR

Provides the SaniServ® model 522 with quieter operation. It is 20% more efficient. Increased durability, with 50% longer service life.

✓ SPACE MAXIMIZING - Traditional Floor Model

SaniServ® model 522 turns valuable floor space into a real profit center by serving the highest volume of two high profit ice cream and yogurt product flavors along with the ability to twist the flavors into a frozen favorite.

✓ 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

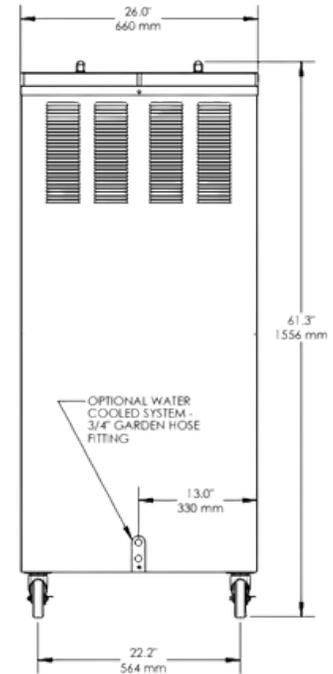
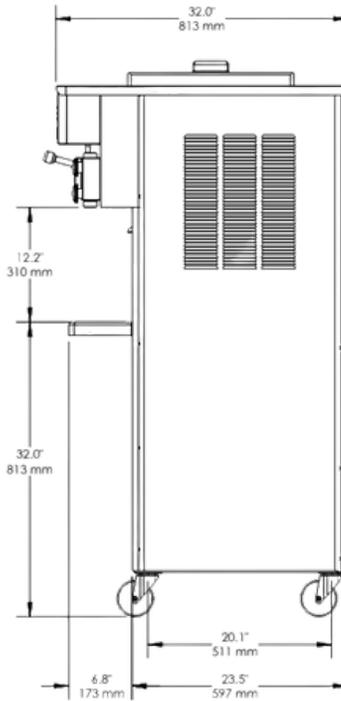
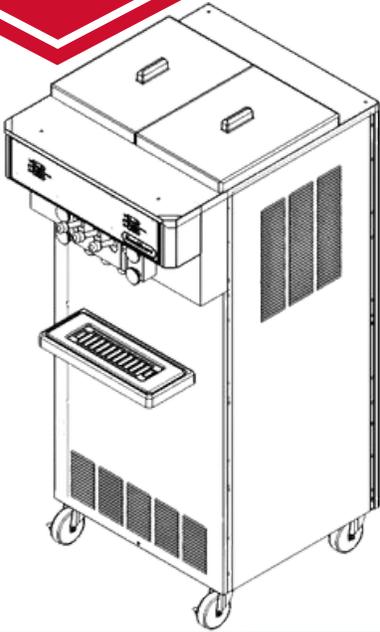
SaniServ® machines combine efficiency with consistent product quality and fast, quiet operation while insuring customer satisfaction with high profit ice cream or yogurt products.

✓ 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 522

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*	26 (660)	59.5 (1511)	30 (762)	603 (274)	
208-230	60	3	20*					
Shipping Specifications				36 (914)	65 (1650)	40 (1016)	675 (306)	54.8 (1.53)

* Two separate circuits required

SPECIFICATIONS

Cooling System:

Air or Water

Dasher and Compressor

Motors:

(2) 1 HP Dashers

(2) 2 HP Scroll Compressors

Refrigerator Type:

R404A

Listings:

UL, cUL, NSF

FEATURES

Evaporator and Mix Reservoir

Capacity:

17 Quarts (16.15 liters) per side

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:

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