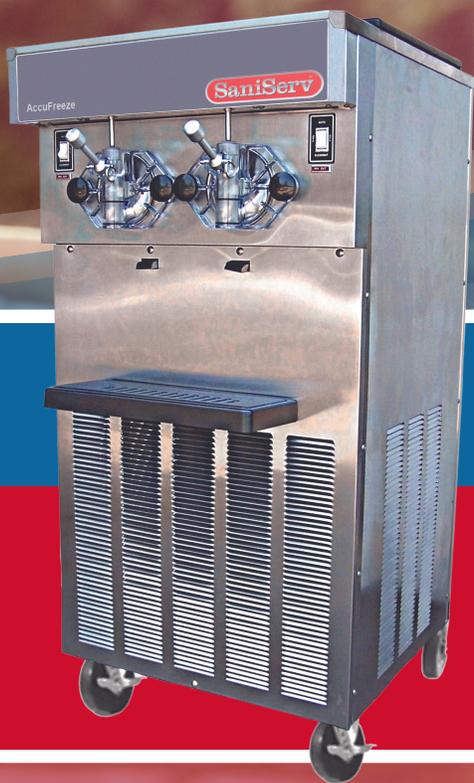


# SaniServ®

## MODEL 424



MADE IN USA



**840**  
CONES/HR

## GREAT FOR

## RESTAURANTS, BUFFETS, & ICE CREAM SHOPS

The SaniServ® model 424 twin flavor soft serve freezer provide not one but two of your favorite high profit, consistent quality soft serve / yogurt flavors. The dual barrel design is simple to operate and easy to clean. The 424's high production capacity and quick recovery time insures that your customers will never run out of satisfying frozen treats.

# MODEL 424

## AccuFreeze<sup>®</sup> CONTROL

Job: \_\_\_\_\_

Item No. \_\_\_\_\_

 **840**  
CONES/HR

### DESIGNED FOR HIGHER VOLUME APPLICATIONS

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

#### Use SaniServ<sup>®</sup> Model 424 to Create



**Dimensions:** Width (26") Depth (28") Height (54.6") Weight (575 lbs)

#### Electrical Requirements:

208-230/60/1 = 2x30 Amps

208-230/60/3 = 2x20 Amps



#### About the 424



#### Cooling Options

#### Serving Estimate:

Up to 840 Cones (420/side) / 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.



## ✓ NEW SCROLL COMPRESSOR

Provides the SaniServ<sup>®</sup> model 424 with quieter operation. It is 20% more efficient. Increased durability, with 50% longer service life.

## ✓ HEAVY DUTY - *Small Footprint Design*

SaniServ<sup>®</sup> model 424 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<sup>®</sup> 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<sup>®</sup> control insures product consistency, worry-free operation and customer satisfaction.

## ✓ HIGH RETURN ON INVESTMENT - *Increased Profits*

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

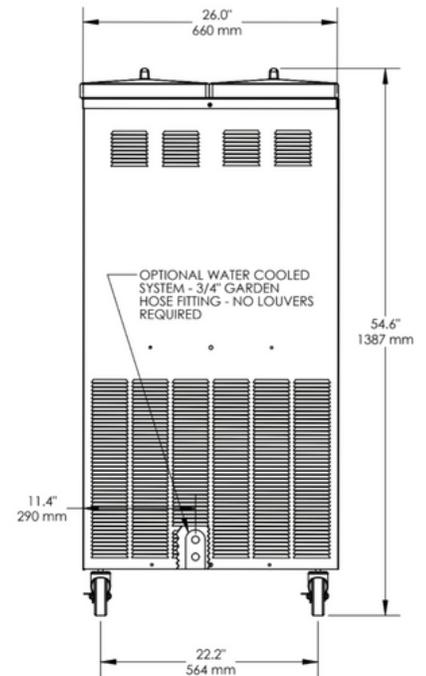
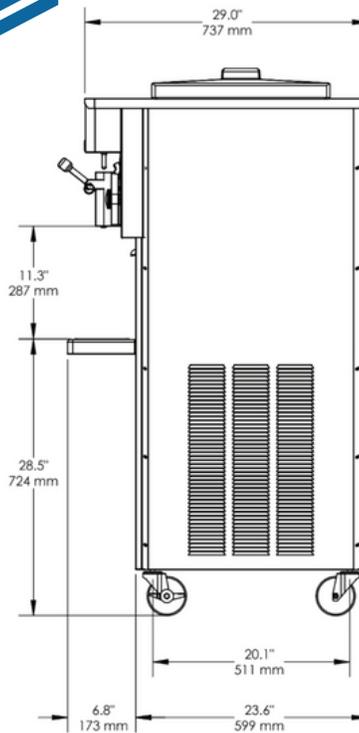
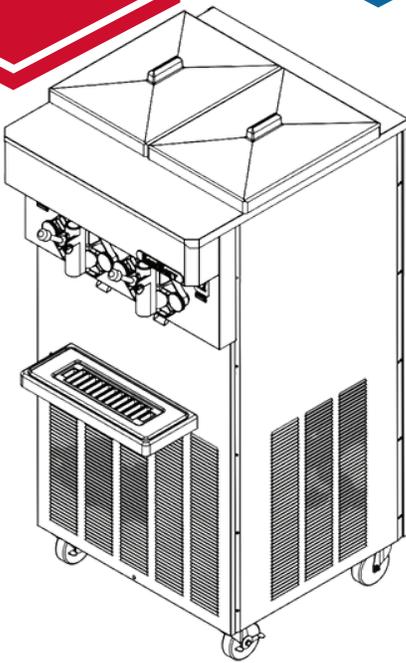
## ✓ QUALITY DESIGN - *Durability*

SaniServ<sup>®</sup> 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 424

## AccuFreeze<sup>®</sup> 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	2X30*	26 (660)	54.6 (1387)	28 (711)	575 (261)	
208-230	60	3	2X20*					
Shipping Specifications				37 (940)	60 (1524)	41 (1024)	650 (296)	52.7 (1.49)

\*2 circuits required

## SPECIFICATIONS

### Cooling System:

Air or Water

### Dasher and Compressor

#### Motors:

(2) 1 HP Dasher

(2) 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<sup>®</sup> 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