

# 6378B-C 6378AB-C

## **SOFT SERVE FREEZER**

2 Flavor, Floor, Pasteurization A: Pump F<u>eed Model</u>









# Most **Powerful** & **Versatile**High capacity 2-flavor floor model with **Auto-Pasteurization**and intelligent controls

#### **Auto-Pasteurization**

Significantly reduces frequency of cleaning to every 21 days with scheduled daily auto-pasteurization

#### **Digital Control and Display**

Microprocessor control provides access to system settings and additional functions. Digital interface displays critial info as system status, temperatures, dispense count, errors, etc.

#### **Operation Logging**

Logs every operation and error to provide history and data for easy troubleshooting

#### **Auto Programming**

Allows automatic switching of operation modes based on preset scheduels

Ideal for any restaurants, convenience stores, dessert stands and delis to serve ice cream and gelato with desire for significant reduction in labor cost of cleaning.

#### **Hopper Agitators**

Maintain product consistency and prevent product separation

#### **Defrost for Cleaning**

Increases efficiency during cleaning by heating frozen product in cylinder

#### **Direct Drive Transmission**

Eliminates consumable moving parts and increases transmission efficiency

#### **Safety Protections**

- Low temperature and motor overload shutoffs to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating

#### **Refresh and Revive**

Restore perfect consistency automatically to reduce product waste and labor cost while ensuring food safety

#### **Self Closing Valve with Speed Control**

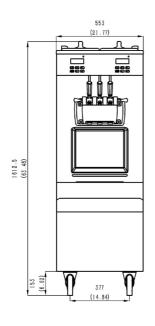
Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

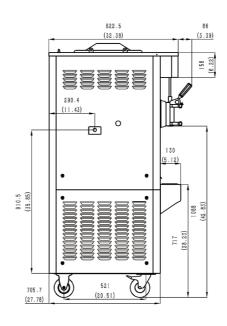




## 6378B-C / 6378AB-C

### **SOFT SERVE FREEZER**





#### **SPECIFICATIONS**

Flavors	2 + Twist
Freezing Cylinders	2 x 3.2L / 3.4qt
Mix Hoppers	2 x 12L (10L for A)
Output Capacity (80 grams)	800 serves/hr
Clearance Requirements	152mm/6" on back

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	263 / 580	273 / 602
Shipping	285 / 628	295 / 650
Volume	1.18 CBM / 41.6	3 CBF

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	553 / 21.8	770 / 30.3
Depth	706 / 27.8	890 / 35.0
Height	1613 / 63.5	1720 / 67.7

Electrical	Power (kW)	Total Amps (A)	Fuse (A)
380-415/50/3	5.6	12	20
208-230/60/3	5.8	22	30

FEATURES	
Control Systems	Two, Digital
Refrigerated Hoppers	lacksquare
Hopper Agitators	$\checkmark$
Temperature Display	
Standby Mode	ightharpoons
Auto Closing Dispensing Valves	
Dispensing Speed Control	ightharpoons
Low Mix Indicator Light & Alarm	
Low Temperature Protection	$\checkmark$
Motor Overload Protection	
High Pressure Protection	$\checkmark$
Defrost & Refresh	
Soft Start	ightharpoons
Direct Drive Pump	
Auto-Pasteurization	$\checkmark$

AVAILABLE OPTIONS	
Water Cooled	$\checkmark$
Top Air Discharge Chute	

 $\boldsymbol{\cdot}$  Above specifications are subject to change without notice