



# 6236B-C 6236AB-C

## SOFT SERVE FREEZER

1 Flavor, Countertop, Pasteurization  
A: Pump Feed Model



Most **Compact & Powerful**  
high capacity countertop model  
with **Auto-Pasteurization**  
and intelligent control

### 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 critical 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 schedules

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 Agitator

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

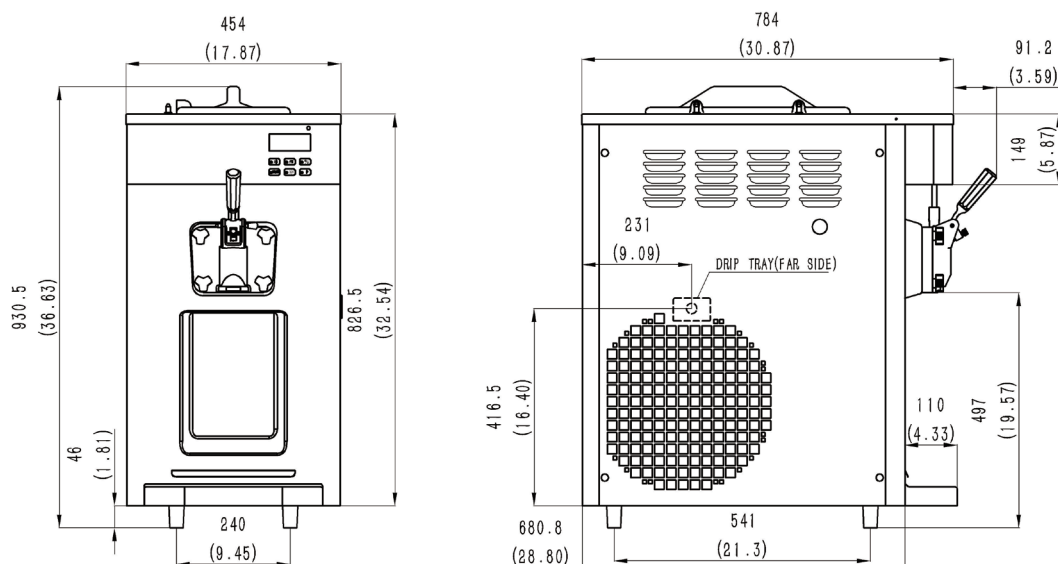
### Self Closing Valve with Speed Control

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



# 6236B-C/6236AB-C

# 1 Phase



## SPECIFICATIONS

Flavors	1
Freezing Cylinders	1 x 3.2L / 3.4qt
Mix Hoppers	1 x 12L (8L for A)
Output Capacity (80 grams)	400 serves/hr
Clearance Requirements	152mm/6" on left

## Weight

	Kg/lb (Gravity)	Kg/lb (Pump)
Net	159/351	164 / 362
Shipping	176/388	178 / 392
Volume	0.47 CBM / 16.59 CBF	

## Dimensions

	Net (mm/in)	Shipping (mm/in)
Width	454 / 17.9	500 / 19.7
Depth	681 / 26.8	870 / 34.3
Height	930 / 36.6	1080 / 42.5

## Electrical

	Power (kW)	Total Amps (A)	Fuse (A)
220-240/50/1	2.8	14	25
208-230/60/1	3.0	15	30

## FEATURES

Control System	Single, Digital
Refrigerated Hopper	✓
Hopper Agitator	✓
Temperature Display	✓
Standby Mode	✓
Auto Closing Dispensing Valve	✓
Dispensing Speed Control	✓
Low Mix Indicator Light & Alarm	✓
Low Temperature Protection	✓
Motor Overload Protection	✓
High Pressure Protection	✓
Defrost & Refresh	✓
Soft Start	✓
Direct Drive Pump	✓
Auto-Pasteurization	✓

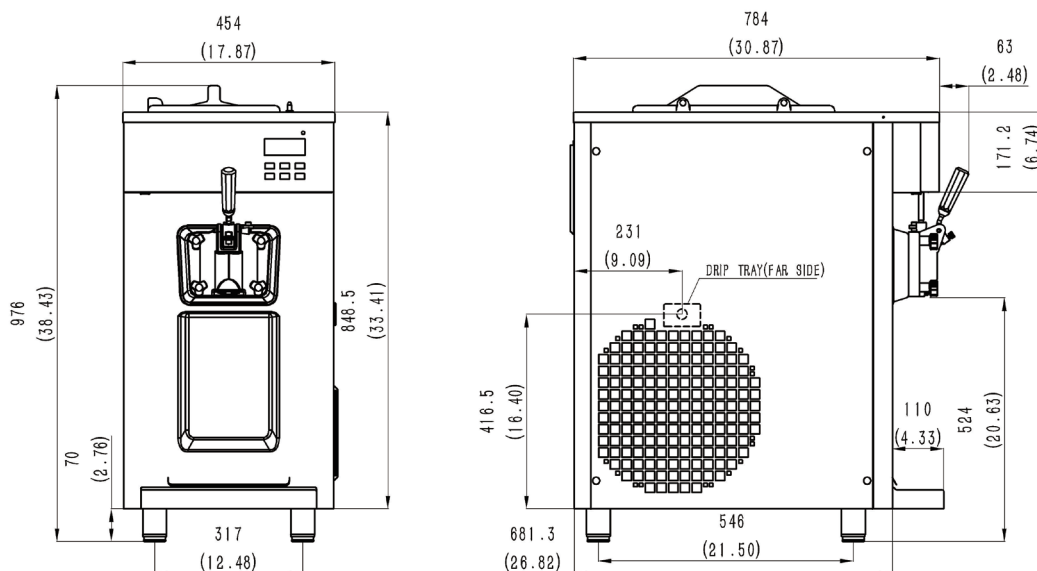
## AVAILABLE OPTIONS

Water Cooled	✓
Top Air Discharge Chute	✓

• Above specifications are subject to change without notice

# 6236B-C/6236AB-C

# 3 Phase



## SPECIFICATIONS

Flavors	1
Freezing Cylinders	1 x 3.2L / 3.4qt
Mix Hoppers	1 x 15L (12L for A)
Output Capacity (80 grams)	440 serves/hr
Clearance Requirements	152mm/6" on left

## Weight

	Kg/lb (Gravity)	Kg/lb (Pump)
Net	165 / 364	170 / 375
Shipping	181 / 399	186 / 410

Volume 0.53 CBM / 18.85 CBF

## Dimensions

	Net (mm/in)	Shipping (mm/in)
Width	454 / 17.9	520 / 20.5
Depth	681 / 26.8	870 / 34.3
Height	976 / 38.4	1180 / 46.5

## Electrical

	Power (kW)	Total Amps (A)	Fuse (A)
380-415/50/3	2.9	10	16
208-230/60/3	3.1	12	20

## FEATURES

Control System	Single, Digital
Refrigerated Hopper	✓
Hopper Agitator	✓
Temperature Display	✓
Standby Mode	✓
Auto Closing Dispensing Valve	✓
Dispensing Speed Control	✓
Low Mix Indicator Light & Alarm	✓
Low Temperature Protection	✓
Motor Overload Protection	✓
High Pressure Protection	✓
Defrost & Refresh	✓
Soft Start	✓
Direct Drive Pump	✓
Auto-Pasteurization	✓

## AVAILABLE OPTIONS

Water Cooled	✓
Top Air Discharge Chute	✓

• Above specifications are subject to change without notice