# SaniServ MODEL 401



# **GREAT FOR Restaurants and Concessionaires**

The SaniServ<sup>®</sup> model 401 Soft Serve Freezer provides high profit, consistent quality soft serve and yogurt products anytime anywhere! Fewer parts to clean and sanitize means rapid disassembly and assembly. The ease of operation makes the 401 a favorite among owners and operators. The increased production, capacity, and recovery time make the 401 a perfect piece of equipment for satisfying customer demand and providing the frozen treats they want!

MADE IN USA



# **DESIGNED FOR MEDIUM VOLUME APPLICATIONS** Five - 4 oz. Servings per Minute - 20 Quart Capacity

#### Use SaniServ<sup>®</sup> Model 401 to Create



**Cooling Options** 

#### About the 401



#### **Dimensions:** Width (17") Depth (25.8") Height (33") Weight (242 lbs)

**Electrical Requirements:** 208-230/60/1 = 20 Amps 208-230/60/3 = 15 Amps

# Serving Estimate:

Up to 300 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.



# **SPACE SAVING** - Small Footprint Design

SaniServ<sup>®</sup> model 401 saves valuable floor space and turns the countertop into a real profit center by serving high profit ice cream and yogurt products.

# 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.

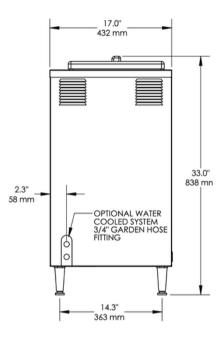
# **QUALITY DESIGN** - Durability

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.



25.8" 656 mm 656 mm 11.8" 300 mm 6.1" 155 mm 6.8" 173 mm 6.8" 22.0" 559 mm

Accu Freeze 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	20	17 (432)	33.0 (838)	25.8 (630)	242 (110)	
208-230	60	3	15					
Shipping Specifications				22.5 (572)	41 (1042)	34.5 (876)	300 (136)	18.5 (.53)

# **SPECIFICATIONS**

**Cooling System:** 

Air or Water

## Dasher and Compressor Motors:

1 HP Dasher 1 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

Parts1 yearCompressor5 yearsEvaporator5 years

# **Options:**

Tune Up Kit Counter Top Mounting Pad Machine Stand Water Cooled - 3/4" Garden Hose Fitting Wash Out Kit - 3/8" Flare Fitting