

SELF-SERVE BUFFETS, CAFETERIAS, QUICK SERVICE RESTAURANTS

The SaniServ® model 521 Soft Serve Freezer provides the highest volume of two individual flavors as well as a flavor twist. The 521 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!

## DESIGNED FOR HIGHER VOLUME APPLICATIONS

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

## Use SaniServ® Model 521 to Create









#### About the 521













**Cooling Options** 

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

#### **Electrical Requirements:**

208-230/60/3 = 2X15 Amps 208-230/60/1 = 2X20 Amps

#### **Serving Estimate:**

Up to 600 Cones / hr (300/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.







# **SPACE MAXIMIZING** - Traditional Floor Model

SaniServ® model 521 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<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® control insures product consistency, worry-free operation and customer satisfaction.

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

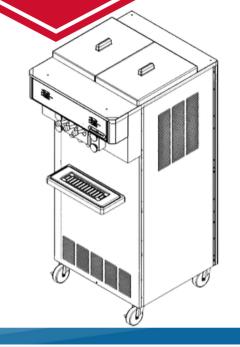
SaniServ<sup>®</sup> machines combine efficiency with consistent product quality and fast, quiet operation while insuring customer satisfaction with high profit ice cream or yogurt products.

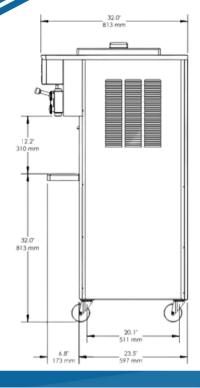
# **QUALITY DESIGN** - Durability

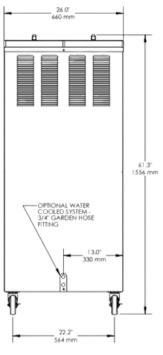
SaniServ<sup>®</sup> machines are built to achieve long and dependable life through simplicity of design. Every machine is shipped standard with a stainless steel exterior, durable steel interior frame construction, heavy-duty components and consistency systems.

# MODEL S 21 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*	26 (660)	59.5 (1511)	30 (762)	603 (274)	
208-230	60	3	15*					
Shipping Specifications				36 (914)	65 (1650)	40 (1016)	675 (306)	54.8 (1.53)

<sup>\*</sup> Two separate circuits required

## **SPECIFICATIONS**

#### **Cooling System:**

Air or Water

# Dasher and Compressor Motors:

(2) 1 HP Dashers

(2) 1 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<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