

SaniServ®



MADE IN USA

MODEL 614



300
SHAKES/HR

GREAT FOR

RESTAURANTS, BUFFETS, & ICE CREAM SHOPS

The SaniServ® model 614 shake freezer provides high profit, consistent quality shakes in a traditional single barrel flavor design! The 614's ease of operation is a favorite among owners and operators. The high production, capacity and recovery time insures the 614 is a perfect piece of equipment for satisfying high customer demand. By adding a drink spinner and syrup rail, the 614 is sure to provide everyone's favorite shake flavor!

MODEL 614



Job: _____

Item No. _____



300
SHAKES/HR

DESIGNED FOR HIGHER VOLUME APPLICATIONS

Five - 16 oz. Shakes per Minute - 20 Quart Capacity

Use SaniServ® Model 614 to Create



About the 614



Cooling Options



Dimensions: Width (17") Depth (25.8")
Height (56.8") Weight (338 lbs)

Electrical Requirements:

208-230/60/1 = 25 Amps

208-230/60/3 = 20 Amps

Serving Estimate:

Up to 300 Milkshakes / 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® model 614 with quieter operation. It is 20% more efficient. Increased durability, with 50% longer service life.

✓ SPACE SAVING - *Small Footprint Design*

SaniServ® model 614 provides a high volume milkshake in the traditional floor model design.

✓ EASY CLEANING AND OPERATION - *Fewer Parts = Simplified Cleaning*

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

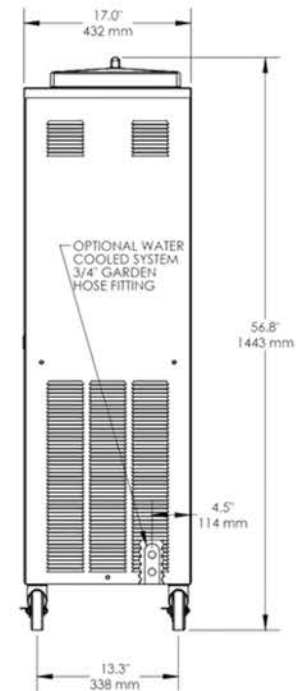
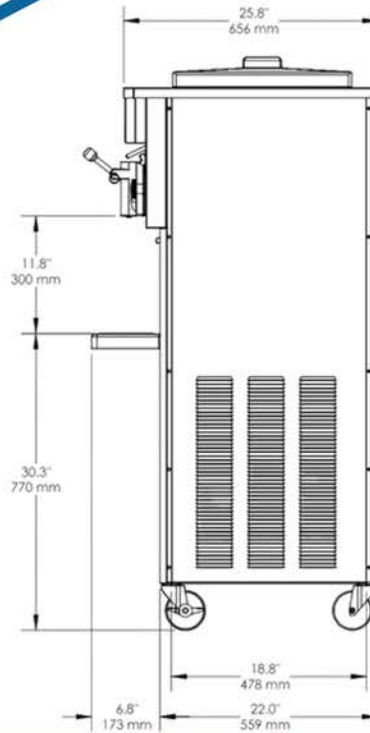
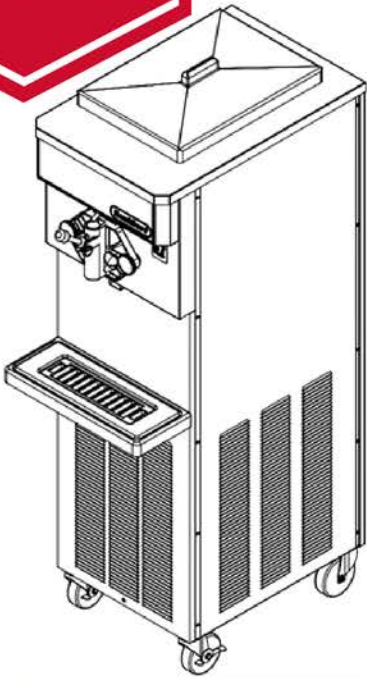
✓ QUALITY DESIGN - *Durability*

SaniServ® 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 614

AccuFreeze[®] 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	25	17 (432)	56.8 (1443)	25.8 (656)	338 (153)	
208-230	60	3	20					
Shipping Specifications				24.5 (622)	58.1 (1476)	40.5 (1029)	385 (175)	32.4 (.92)

SPECIFICATIONS

Cooling System:

Air or Water

Dasher and Compressor

Motors:

1/4 HP Dasher

2 HP Scroll 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[®] 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:

Drink Spinner

Tune Up Kit

Syrup Rail

Water Cooled - 3/4" Garden

Hose Fitting

Wash Out Kit - 3/8" Flare Fitting

Export Voltages