

Oceanpower

Dual Control Soft Serve Machine

With new system , Your first best business choice

Model: DW132ETC



Pre-Cooling



Quick Cooling



Standby Mode



Low Mix Sensor





ADVANTAGES & BENEFITS

SOFT SERVE MACHINE DW132ETC

Double Systems

Double systems: Two microprocessor controls separate control of each flavor and both sides can work separately.

Stainless steel spring handles- Automatic reset handles, effectively prevent outflow of the Ice cream during suspending.



France Tecumseh Compressor

Using imported French Tecumseh compressor Adopting R404A low temperature environmentally friendly refrigerant Achieving extremely fast cooling effect Getting higher production output



Upgraded Mixture Agitator & Air Tube

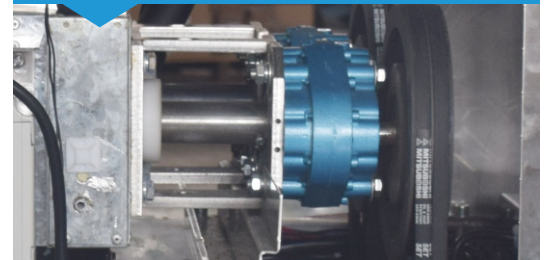
Upgraded Mixture agitator: Make the temperature of the mixture more uniform and have better liquidity.

Not only can air tube make the high overrun, but also meet the different requirement;

Low-mix Alarm is to help remind you of the mix adding.

Optimized Gear Reducer

Optimized gear reducer designs ensure ice cream taste and lower maintenance cost.



TECHNICAL DATA

Model	DW132ETC
Flavors	2+1mixed (Dual Control)
Capacity	40L/H
Mix Hopper	2*12L
Cylinder	2*2L
Power	2800W
Main Compressor	1.5HP
Standard	Pre-Cooling,Stainless Steel Shell, Automatic Rebound Valve Body, Stainless Steel Handle, Mixture Agitator
Options	Air Pump
Cooling System	Air Cooled
Refrigerant	R404A,R134A(Standard) / R448A(Option)
Voltage	220V 50Hz/60Hz
Net / Total Weight (Kg)	178 / 198kg
Dimension(mm)	828 *536*814mm

Manufactured by:



Shenzhen Oceanpower Food Equipment Tech Co.,Ltd

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