



# Be Brilliant, Be Smart

Dual Control Tabletop Soft Ice Cream Machine

Model: **NE1415EL**



Touch Screen   Quick Cooling   High Overrun   Quiet





## ADVANTAGES & BENEFITS

## DOUBLE SYSTEM MACHINE NE1415EL

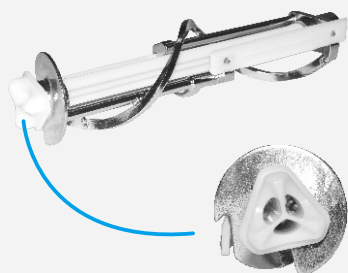
### Vertical Ventilation System

The Independent pre-cooling chamber beneath will keep your mixture chill and fresh. Automatic mixture agitation will ensure you products' consistency before freezing. Ensure maximum space utilization and machine performance.



### Imported Italy Gear Pump

The adjustable imported Italy gear pump will produce a stable ice-cream overrun between 30% - 60%.



### Beater with Retract Action

The newly added retract action will create a full cycle of mixture movement inside the cylinder, this will ensure optimal ice-cream consistency and minimize waste.

### Double Systems

Two microprocessor controls separate control of each flavor and both sides can work separately. Touch screen with displaying operating.



## TECHNICAL DATA

Model	NE1415EL
Flavors	2 +1 mixed(Dual Control)
Production Capacity	40L/H
Mix Hopper	2*8.5L
Cylinder	2*2L
Power	2800W
Compressor	1.5HP
Exhaust Direction	Vertical
Standard	Pre-Cooling, Stainless Steel Handle, Mixture Agitator, Gear Pump, Stainless Steel Shell, Automatic Rebound Valve Body
Overrun	30% - 60%
Cooling	Air Cooled
Refrigerant	R404A(Standard ) / R448A(Option)
Voltage	220V 50Hz / 60Hz
Net / Total Weight	190 / 220kg
Dimension	566 *890*970mm

Manufactured by:

**Oceanpower**

Shenzhen Oceanpower Food Equipment Tech Co.,Ltd

C05, 8/F, Tianjing Bldg, Tairan Rd 5, Tian'an Cyber Park, Shatou Street, Futian District, Shenzhen, Guangdong, China

Tel: +86 135 1069 1977 E-mail: info@oceanpower.com

Website: www.oceanpowerfood.com es.oceanpowerfood.com



@oceanpowericecreammachine