



ISI-271THSN / SHSN

W x D x H inch (mm)
15" (380) x 33" (842) x 39" (992) / 57" (1,460)



ISI-271THSN

ISI-271SHSN



Feature



SIMPLICITY



PERFORMANCE



RELIABILITY



EXCELLENT TASTE



Cup & cone dispenser



Heat Treatment System (Pasteurization)

Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to two weeks. You can also choose an automatic or manual pasteurization system.



Agitator operation

Keep ice cream mix liquid separation / Circulate the ice cream mix evenly for temperature maintenance



Various Function

Defrost / Regeneration / Boiling Function



Coin device (option)

Various currency is acceptable



Freezing Cylinder

One, 2.7 liter (0.72 gallon) x 1EA



Direct Motor Drive (operation)

Less noise & Less vibration

Dimensions

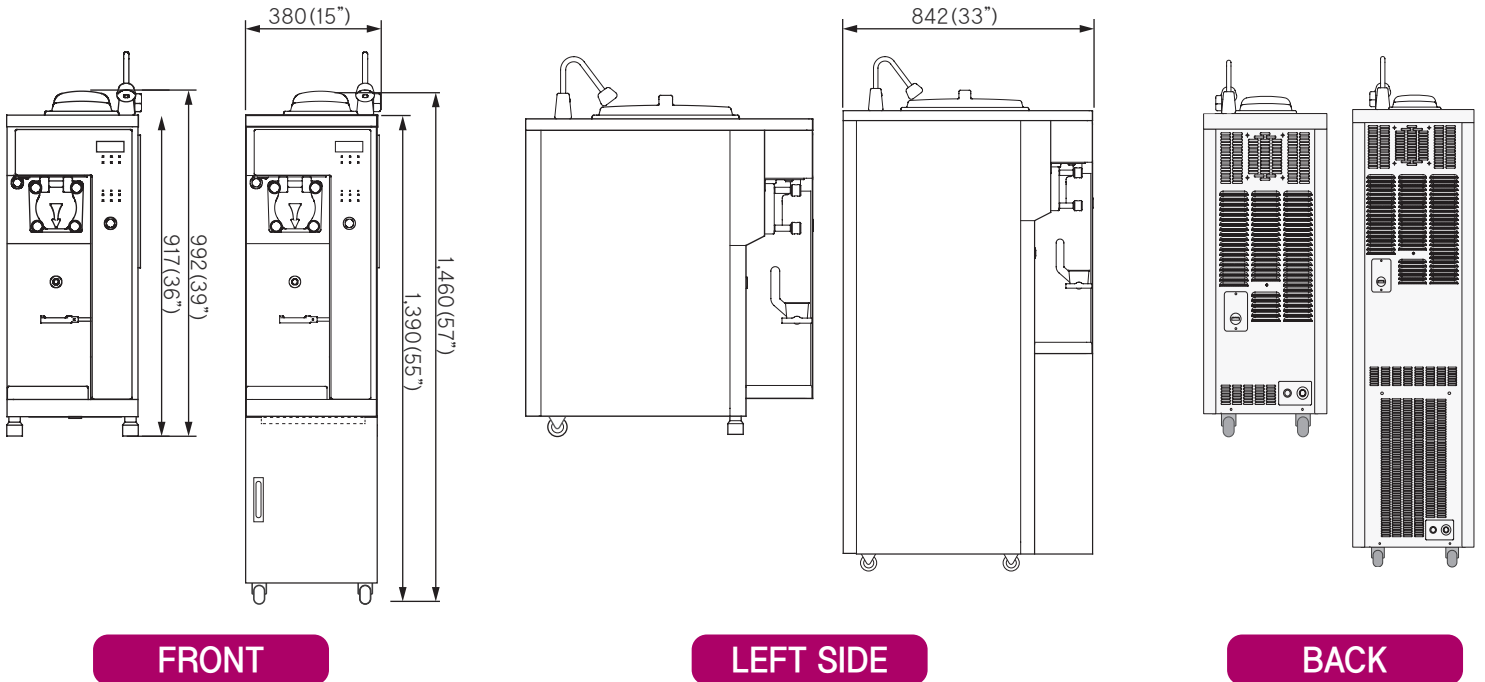
Dimensions	Net	Gross
Width	15" (380 mm)	19" (486 mm)
Depth	33" (842 mm)	38" (977 mm)
Height	39" (992 mm) / 57" (1,460 mm)	46" (1,175 mm) / 66" (1,673 mm)
Weight	313 lbs (142 kg) / 362 lbs (164 kg)	369 lbs (167.5 kg) / 164 lbs (211 kg)

Certification



AUTOMATIC ICE CREAM VENDING MACHINE

Dimension – Unit : mm (inch)



Specification

Model	Mix Hopper Capacity	Cylinder Capacity	Consecutive Dispensing	Dasher Motor	Max. Production
ISI-271THS ISI-271SHS	12.3 liter (3.2 gallon)	2.7 liter (0.72 gallon)	∞ cups (100 cc/3.5 oz)	0.35 KW	21 kg (46.29 lbs/h)
	First Dispensing	Power Consumption	Compressor Capacity	Cooling System	Electrical Option
	6~11 min	2,200 W	1.5 HP (R-404A)	Air-Cooled	220~420V/50Hz/1PH 208~230V/60Hz/1PH

※ Production Capacity may vary depending on ambient temperature.

Detail View



Insert coin type (option)

How to enjoy



1 Place a cup or cone



2 Press button



3 Take ice cream and enjoy



ICETRO can supply cups with foldable spoon attached on the bottom.



Agitator Operation
Automatically Detect MIX OUT & MIX LOW by the sensor

※ Design and Specification are subject to change without notice.



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