



ISI-161TH

W x D x H inch (mm)
 12" (300) x 34" (854) x 34" (871)



Feature



SIMPLICITY



PERFORMANCE



RELIABILITY



EXCELLENT TASTE



Direct Motor Drive (operation)

Less noise & Less vibration



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



Mix Hopper

One, 3 liter (0.8 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Freezing Cylinder

One, 1.4 liter (0.4 gallon) x 1EA



Various Function

Defrost / Regeneration / Boiling Function



Artificial Intelligence Control System

A.I Control System makes high quality soft serve ice cream.



Slim & Compact Design (Excellent space utilization)

Mini sized machine secures room for limited space



Dimensions

Dimensions	Net	Gross
Width	12" (300 mm)	16" (400 mm)
Depth	34" (854 mm)	33" (850 mm)
Height	34" (871 mm)	33" (850 mm)
Weight	196 lbs (89 kg)	238 lbs (108 kg)

Certification



7, GEOMDAN-RO 54BEON-GIL, SEO-GU, INCHEON, KOREA

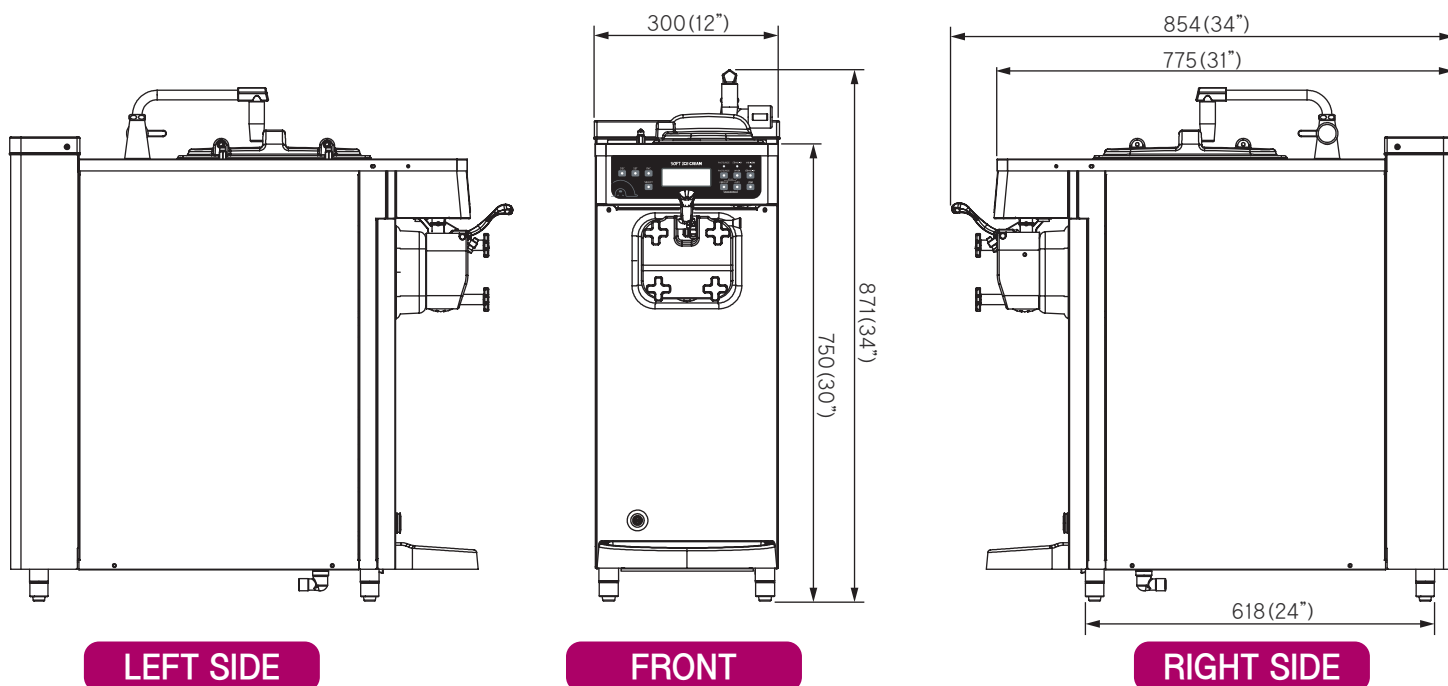
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PREMIUM HEAT TREATMENT MINI SOFT ICE CREAM MACHINE

Dimension – Unit : mm (inch)



Specification

Model	Mix Hopper Capacity	Cylinder Capacity	Consecutive Dispensing	Dasher Motor	Max. Production
ISI-161TH	3 liter (0.8 gallon)	1.4 liter (0.4 gallon)	5 cups (100 cc/3.5 oz)	0.35 KW	12 kg (26.5 lbs/h)
	First Dispensing	Power Consumption	Compressor Capacity	Cooling System	Electrical Option
	6~9 min	1,400 W	1 HP (R-404A)	Air-Cooled	230V/50Hz/1PH 220V/60Hz/1PH

※ Production Capacity may vary depending on ambient temperature.

Detail View



Simple & Easy to access operating / control system on the front LCD touch panel



Pull out to remove the Air filter at the bottom of the front side



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

※ Design and Specification are subject to change without notice.