



ISI-301TH(P)

W x D x H inch(mm)
18" (460) x 37" (935) x 36" (920)



Feature



SIMPLICITY



PERFORMANCE



RELIABILITY



EXCELLENT TASTE



Direct Motor Drive (operation)

Less noise & Less vibration



Agitator operation

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



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.



Mix Hopper

One, 17.5 liter (4.62 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Mass Storage Capacity

The Large Mix Hopper & Cylinder can serve Ice Cream & Yogurt continuously.



Powerful Production Capacity

Oversized compressor cuts down on production time.



Freezing Cylinder

One, 3.2 liter (0.85 gallon) x 1EA



Various Function

Defrost / Regeneration / Boiling Function



(P)*Model has Air Pump System

Air Pump increase overrun which makes Soft Serve Ice Cream much smoother and softer

Dimensions

Dimensions	Net	Gross
Width	18" (460 mm)	223" (576 mm)
Depth	37" (935 mm)	36" (919 mm)
Height	36" (920 mm)	41" (1,050 mm)
Weight	309 lbs (143.5 kg)	383 lbs (173.5 kg)

Certification



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

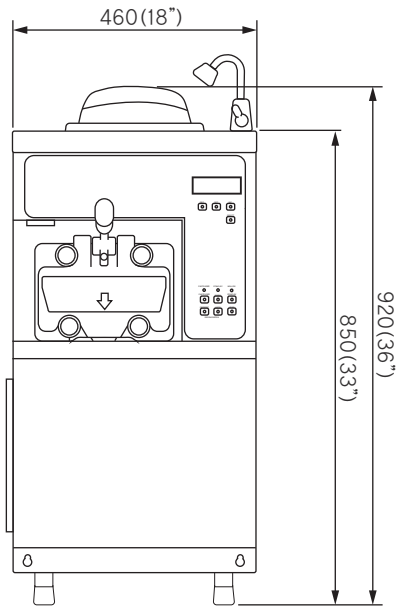
• TEL : +82-32-814-2160 Ext. 210, 220 • FAX : +82-32-814-1798

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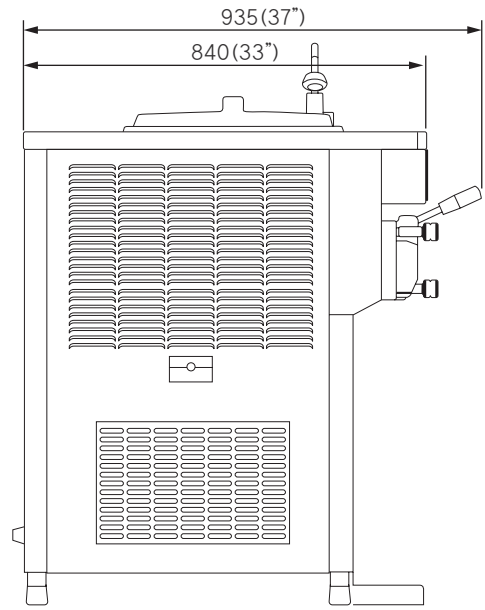


PREMIUM HEAT TREATMENT TABLE TYPE SOFT ICE CREAM MACHINE

Dimension – Unit : mm (inch)



FRONT



LEFT SIDE

Specification

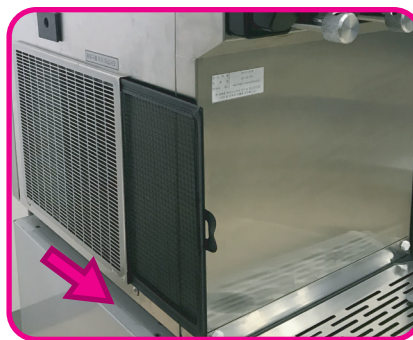
Model	Mix Hopper Capacity	Cylinder Capacity	Consecutive Dispensing	Dasher Motor	Max. Production
ISI-301TH(P)	17.5 liter (4.62 gallon)	3.2 liter (0.85 gallon)	20~24 cups (100 cc/3.5 oz)	0.75 KW	30 kg (66.14 lbs/h)
	First Dispensing	Power Consumption	Compressor Capacity	Cooling System	Electrical Option
	8~10 min	2,000 W	1.5 HP (R-404A)	Air-Cooled	220~240V/50Hz/1PH 208~230V/60Hz/1PH

※ Production Capacity may vary depending on ambient temperature.

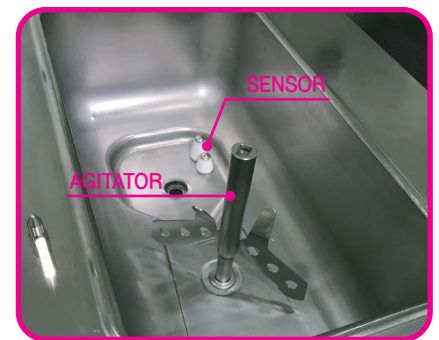
Detail View



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



Pull out to remove the Air filter at the left side



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

※ Design and Specification are subject to change without notice.