SaniServ®

MODEL 522

IDEAL FOR

SELF-SERVE BUFFETS, CAFETERIAS, QUICK SERVICE RESTAURANTS

The SaniServ® model 522 Soft Serve Freezer provides the highest volume of two individual flavors as well as a flavor twist. The 522 offers a high volume of profitable, consistent quality soft serve and yogurt products. Large product capacity and quick recovery times insure that customers receive the flavors individually or with a twist!

MODEL 522

AccuFreeze® CONTROL

Job: _____

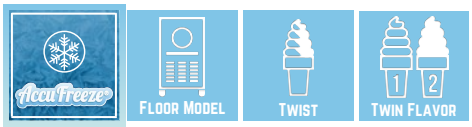
Item No. _____

DESIGNED FOR HIGHER VOLUME APPLICATIONS

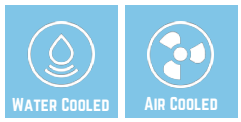
Seven - 4 oz. Servings per Minute / Side - 17 Quart Capacity / Side

Use SaniServ® Model 522 to Create

About the 522



Cooling Options



Dimensions: Width (26") Depth (30") Height (59.5") Weight (603 lbs)

Electrical Requirements:
208-230/60/3 = 2X20 Amps
208-230/60/1 = 2X30 Amps

Serving Estimate:
Up to 840 Cones / hr (420/side)

We reserve the right to change specifications and product designs without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

SaniServ

Want to Learn More?

c UL us NSF

MADE IN USA

✓ NEW SCROLL COMPRESSOR

Provides the SaniServ® model 522 with quieter operation. It is 20% more efficient. Increased durability, with 50% longer service life.

✓ SPACE MAXIMIZING - *Traditional Floor Model*

SaniServ® model 522 turns valuable floor space into a real profit center by serving the highest volume of two high profit ice cream and yogurt product flavors along with the ability to twist the flavors into a frozen favorite.

✓ EASY CLEANING AND OPERATION - *Fewer Parts = Simplified Cleaning*

SaniServ® equipment is designed and built with the fewest parts to be disassembled, cleaned and sanitized than any other machine in the industry. The state of the art solid-state AccuFreeze® control insures product consistency, worry-free operation and customer satisfaction.

✓ HIGH RETURN ON INVESTMENT - *Increased Profits*

SaniServ® machines combine efficiency with consistent product quality and fast, quiet operation while insuring customer satisfaction with high profit ice cream or yogurt products.

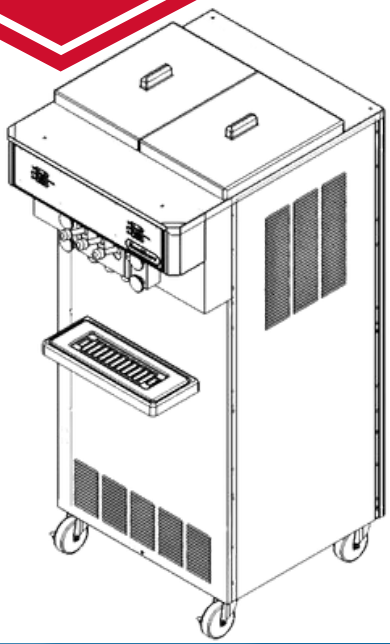
✓ QUALITY DESIGN - *Durability*

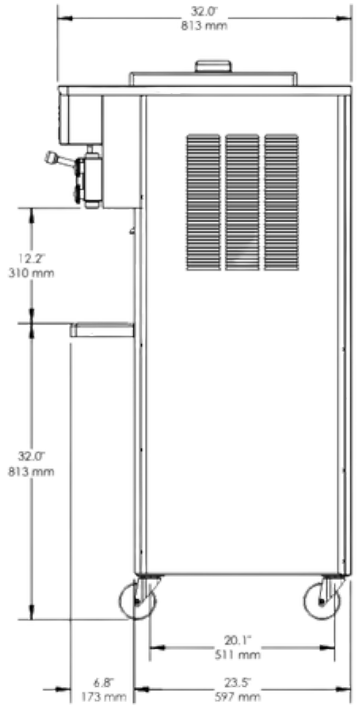
SaniServ® machines are built to achieve long and dependable life through simplicity of design. Every machine is shipped standard with a stainless steel exterior, durable steel interior frame construction, heavy-duty components and consistency systems.

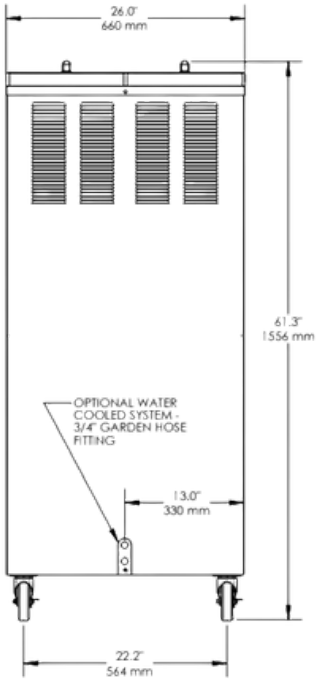
MODEL 522

AccuFreeze® CONTROL

Minimum Wall Clearance
Both Sides and Back
6 inches (152 mm)







ELECTRICAL				WIDTH	HEIGHT	DEPTH	WEIGHT	VOLUME
VOLTS	Hz	Ph.	Amps	INCHES (MM)	INCHES (MM)	INCHES (MM)	LBS. (Kg)	CU FT. (cu. m.)
208-230	60	1	30*	26 (660)	59.5 (1511)	30 (762)	603 (274)	
208-230	60	3	20*					
Shipping Specifications				36 (914)	65 (1650)	40 (1016)	675 (306)	54.8 (1.53)

* Two separate circuits required

SPECIFICATIONS

Cooling System:
Air or Water

Dasher and Compressor Motors:
(2) 1 HP Dashers
(2) 2 HP Scroll Compressors

Refrigerator Type:
R404A

Listings:
UL, cUL, NSF

FEATURES

Evaporator and Mix Reservoir Capacity:
17 Quarts (16.15 liters) per side

Dasher:
Heavy-Duty Stainless Steel with low friction scraper blades.

Controls:
AccuFreeze® solid-state control for accurate product consistency.

Solid State Audio/Visual Mix Out System with Compressor Lockout

WARRANTY

Parts	1 year
Compressor	5 years
Evaporator	5 years

Options:
Tune Up Kit
Syrup Rail
Water Cooled - 3/4" Garden Hose Fitting
Wash Out Kit - 3/8" Flare Fitting
Export Voltages