

SaniServ®

MODEL 527



MADE IN USA



480
CONES/HR

IDEAL FOR SELF-SERVICE OPERATIONS, SCHOOLS & RESTAURANTS

The SaniServ® model 527 soft serve freezer provides versatility by serving two individual flavors as well as a flavor twist. The 527 offers high profits and consistent quality products in one of our most popular designs. Accufreeze® touch controls allow for easy operation with built in standby mode. Universal symbols for freeze and clean insures proper use even in multilingual environments.



Job: _____

Item No. _____



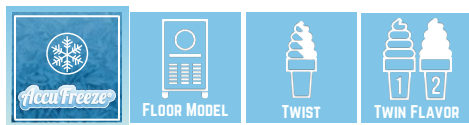
480
CONES/HR

DESIGNED FOR MEDIUM VOLUME APPLICATIONS
Four - 4 oz. Servings per Minute / Side - 17 Quart Capacity / Side

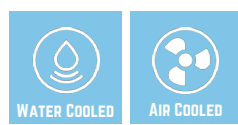
Use SaniServ® Model 527 to Create



About the 527



Cooling Options



Dimensions: Width (24") Depth (22.5") Height (56.7") Weight (448 lbs)

Electrical Requirements:

208-230/60/1 = 30 Amps

208-230/60/3 = 25 Amps

Serving Estimate:

Up to 480 Cones / hr (240/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.



✓ NEW SCROLL COMPRESSOR

Provides the SaniServ® model 527 with quieter operation. It is 20% more efficient. Increased durability, with 50% longer service life.

✓ HEAVY DUTY - Traditional Floor Model Design

SaniServ® model 527 turns valuable floor space into a real profit center.

✓ 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

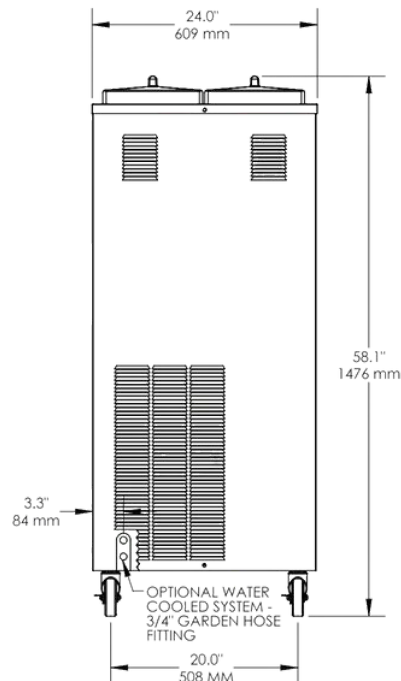
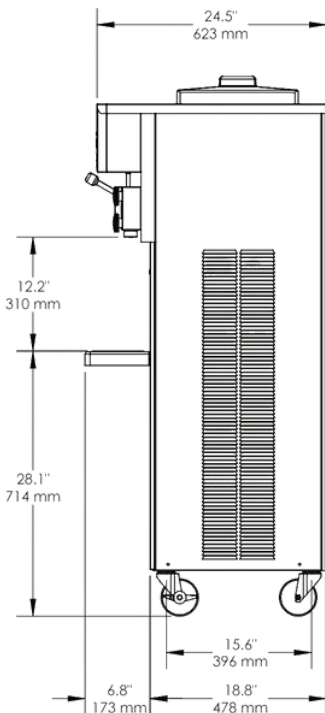
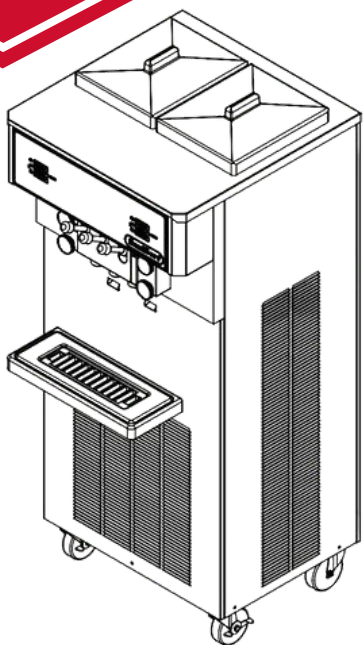
SaniServ® machines combine efficiency with consistent product quality and fast, quiet operation while insuring customer satisfaction with high profit ice cream or yogurt products.

✓ 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 527

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	24 (609)	56.7 (1440)	22.5 (572)	448 (204)	
208-230	60	3	25					
Shipping Specifications				37.3 (946)	62 (1575)	41 (1041)	550 (250)	54.8 (1.53)

SPECIFICATIONS

Cooling System:

Air or Water

Dasher and Compressor

Motors:

(2) 1 HP Dashers

(1) 2 HP Scroll Compressors

Refrigerator Type:

R404A

Listings:

UL, cUL, NSF

FEATURES

Evaporator and Mix Reservoir

Capacity:

11 Quarts (10.4 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