

ISI-301TH

Soft Serve Freezer - Single Flavour, Gravity
HEAT TREATMENT



ISI-301TH Side Panel Air Filter



ISI-301TH hopper agitator



ITEM No. _____

Model options:

ISI-301TH/1A Soft Serve Freezer, Gravity

Standard equipment:

- 1x Starter kit sanitiser sachets
- 1x Cleaning Kit
- 1x Tube food safe lubricant
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

Extended service contract (call for details)

Features:

Counter top soft serve freezer. Ideal for businesses looking to add a soft serve product to their menu offer.

Perfect for dairy based soft ice cream or plant based products.

- **Freezing Cylinder** - One, 3.2 litre
- **Hourly Production**** - 30 Kg (approximately)
- **Mix Hopper** - One, 17.5 litre. Maintains the temperature of mix, under 5°C in Auto & Standby modes. Agitator circulates the ice cream mix to prevent separation and to ensure even temperature distribution. Mix low and mix out warnings operate automatically preventing damage to the machine.
- **Direct Motor Drive** - Less noise & Less vibration
- **Heat Treatment System (Pasteurisation)** - Pasteurisation 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 pasteurisation system.
- **Artificial Intelligence Control System** - A.I Control System makes high quality soft serve ice cream.
- **Standby** - During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.
- **Additional Functions** - defrost, product regeneration and water heating functions for easier cleaning.
- **Rinse Shower** - Built-in flexible rinse shower makes cleaning easy.
- **RGB Illuminated Front Panel** - The colour of the soft ice cream logo on the front of the machine can be customised on installation.



Taylor UK
Catering Equipment Specialists

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Due to continual research and development, these specifications are subject to change without notification - Nov 2023

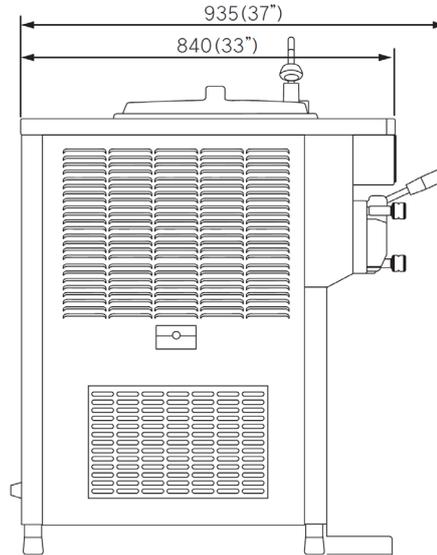
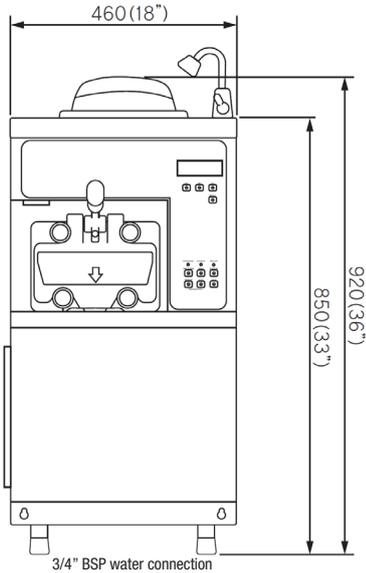
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Section view: (Dimensions shown in brackets in inches)



Icetro ISI-301TH	SINGLE PHASE
External dimensions (WxDxH)	460 x 935 x 920 mm
Net weight / crated weight (freezer only)	143.5 Kg / 173.5 Kg
Wall clearance* (sides/back)	100 mm / 25 mm
Soft serve freezers are NOT designed for built-in installation	
Refrigeration	R452a
Beater motor	0.75 Kw
Cooling	Air ONLY
Approximate hourly production**	30 Kg
Water connection - rinse shower	3/4" BSP - Potable
Power consumption	3,100 w
Voltage	230v / 50Hz / 1Ph
Total amp draw	13.5 amps
Circuit breaker/fuse	16 amp
Isolator socket	16amp (1P+N+E)

*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. Place the back of the unit against a wall to prevent recirculation of warm air.

**Hourly production figures are approximate and based on optimum operating conditions. Product type, ambient air temperature and air flow will effect the production capacity.

• A dedicated power supply is required within 1m for safe operation. Icetro equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.



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