

CARPIGIANI

UF-253 G/P

Double Flavor Twist Floor Model



Dependable, the Word That Best Describes the “253.”

This high performance soft serve freezer combines state-of-the-art technology with simple and efficient operation. It provides high production for two individual flavors of frozen dessert, or a combination ‘twist’.

The UF-253 offers maximum flexibility for a wide range of products, and is able to serve ice cream, custard, yogurts, or sherbets, in any combination. The “253 will outperform all comparably-sized machines. Choose from gravity or pump models and begin using the most flexible and dependable machine available.

Features Include:

- Separate touchpad controls for each cylinder let you make combination twists of differing products
- Patented mix injection system produces unmatched product quality (pump version)
- Labor saving gravity mix feed system offers simple operation and smoother, creamier product
- Unique freezing cylinder optimizes refrigeration efficiency
- Standby / energy conservation switch reduces operation costs during idle periods
- Low mix indicator lights with audible signal
- Self-monitoring system minimizes costly errors
- Built-in memory stores information to facilitate repairs

CARPIGIANI

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Carpigiani is also the world’s leading provider of hands-on frozen dessert instruction.

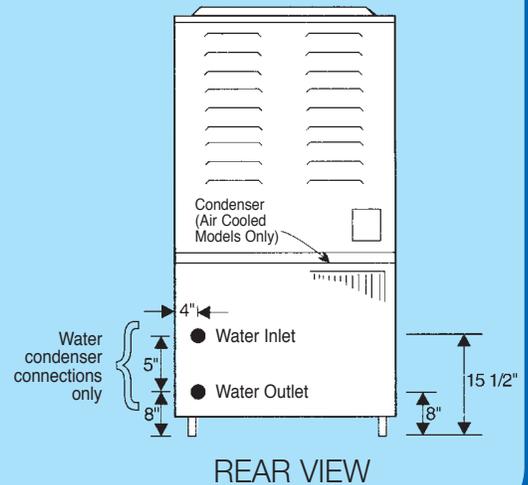
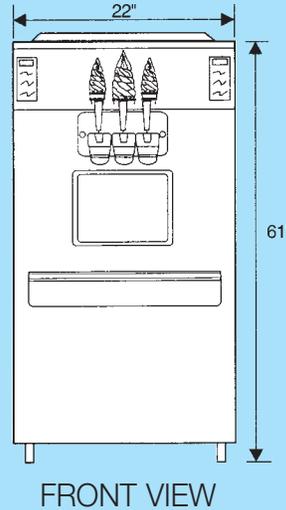
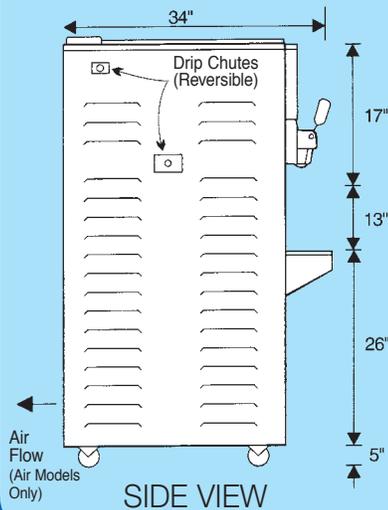
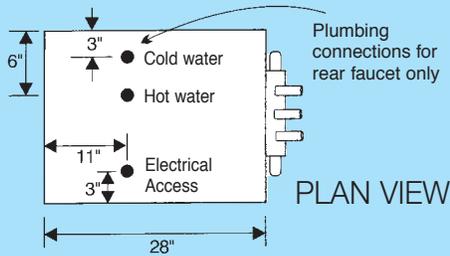
Find out more at www.frozendessertuniversity.com

SPECIFICATIONS



UF-253 G/P

Two flavor "twist" floor model. Maximum product versatility with optimum energy efficiency. Designed for high volume requirements. Gravity or pump.



Model UF-253 G/P Description:

Overrun Range _____ Up to 40% (Gravity Fed)
 Overrun Range _____ Up to 80% (Pump Fed)
 Mix Tank Capacity _____ 18 qts. each
 Mix Tank Refrigeration Control _____ Electronic
 Cylinder Refrigeration Control _____ Hard-O-Tronic
 Cylinder Type _____ Helicoidal Path
 Beater Construction _____ Stainless Steel
 Beater Drive Motor _____ 1.5 H.P. each cylinder
 Compressor Motor _____ 2.0 H.P. each cylinder
 Water Connections (water cooled only) _____ 1/2" M.P.T.
 Condenser Cooling _____ Air or Water
 Refrigerant Type _____ R-404A
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Outer Panels _____ Stainless Steel
 Width _____ 22 inches (560 mm)
 Depth _____ 34 inches (840 mm)
 Height (w/o legs or casters) _____ 56 inches (1422 mm)

Caster (swivel type) Height _____ 5 inches (127 mm)
 Net Weight (w/o accessories) _____ 700 lbs. (318 kg)
 Gross Weight (w/o accessories) _____ 792 lbs. (360 kg)

Electrical Requirements

Single Phase, 60 Hz _____ 208 - 230 V
 Max Breaker / Fuse size _____ 45 Amps
 Running Amps _____ 36 Amps
 Three Phase, 60 Hz _____ 208 - 230 V
 Max Breaker / Fuse size _____ 40 Amps
 Running Amps _____ 30 Amps
 Number of Feeders _____ 1

Optional Accessories

- Mix Tank Wash Kit
- Self Service Kit (handle closing device)
- Adjustable Legs

Carpigiani-USA manufactures a complete line of frozen dessert production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Granita Machines, Whipped Topping Dispensers, Frozen Custard Freezers, Specialty and Mix Processing Equipment, Display Cabinets...

Something for everyone!

Distributed by:

All technical data, pictures, and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine, in part or in whole.