

## FEATURES & OPTIONS

### SOFT SERVE FREEZERS

#### HOPPER AGITATOR (H)



Agitates the product in the hopper to improve product consistency and prevent product separation. Product must still be mixed prior to pouring into the hopper, but the operator is not required to continue to mix the product over the course of the day.

#### Standard Feature:

- SM-6228   - SM-6260   - SM-6455
- SM-6235   - SM-6265   - SM-6490
- SM-6236   - SM-6268   - SM-6690
- SM-6245   - SM-6338   - SM-6695
- SM-6250   - SM-6378   - SM-6795

#### Not Available:

- SM-6210   - SM-6220   - SM-6450

#### AIR PUMP (A)



The Air Pump adds air to the product prior to freezing to make product lighter and less dense. Adjustable to meet your unique product offering. Highly recommended for customers serving cones and high quality ice cream products that want an extra-creamy consistency. Requires a little extra time during cleaning and assembly.

#### Available Option:

- SM-6228   - SM-6245   - SM-6338
- SM-6235   - SM-6250   - SM-6378
- SM-6236   - SM-6260

#### Not Available:

- SM-6210   - SM-6268
- SM-6220   - All Frozen Beverage
- SM-6265

#### AIR CHUTE (C)



The Air Chute is an add-on option that allows the machine to be placed closer to a wall or other equipment on the exhaust side of the machine. The air chute directs exhaust air from the machine upward rather than out the side or back.

#### Available Option:

- Full Product Line-Up

*\* Air Chute option must be custom ordered. Not available for guaranteed quick ship.*

#### SPINNER (S)



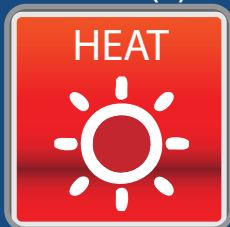
The Spinner is an add-on option that allows the operator to blend product on the side of the machine. A Hamilton Beach HMD-300 Spinner with an easy-push trigger is mounted to the machine. Saves counter space and easier to use than usual counter-top blenders. Great for milkshakes and blended frozen beverages.

#### Available Option:

- Full Product Line-Up

*\* Spinner option must be custom ordered. Not available for guaranteed quick ship. Please call for information on spinner placement and product compatibility.*

#### HEAT TREAT (B)



Heat Treat performs a heat treatment cycle each night to reduce how often the machine needs to be disassembled and cleaned. Spaceman Heat Treat machines only need to be cleaned once every 21 days. Requires special ice cream products and weekly rinse and sanitization is recommended.

#### Available Option:

- SM-6236   - SM-6250   - SM-6338
- SM-6378   \*3-Phase Standard Power

#### Not Available:

- Remaining Product Line-Up

*\* Heat Treat option must be custom ordered. Recommended with Air-Pump Option.*

#### WATER COOLED (W)



Water Cooled machines cool the refrigeration components with water instead of air. Water Cooled machines run quieter and do not require 6" of clearance on all sides of the machine. Water Cooled machines require special water connections or glycol chiller equipment in order to operate. These must be purchased separately.

#### Available Option:

- Most of Product Line-Up

#### Not Available:

- SM-6210   - SM-6220   - SM-6450
- SM-6650

*\* Option must be custom ordered. Not available for quick ship.*