

/// Soft Serve Machine

# 6250-C

220V - Gravity Feed

- ☆ Two Flavor // Standalone (Floor)
- ☆ Digital Control
- ☆ Up to 360 4oz servings per hour
- ☆ (2) 1.8 Qt Cylinder - (2) 12.7 Qt Hopper
- ★ Ideal for medium capacity outlets to serve ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.



The Spaceman gravity-fed machines produce consistent product quality with a solution that is easy to operate and easier to clean with less moving parts.

## Fast Freeze Down

### Patented 100% Controlled Contact Flooded Evaporator –

Designed for maximum efficiency, this innovation delivers the industry's fastest freeze-down and recovery times. The result? Smaller ice crystals and the smoothest, creamiest mouthfeel.

## V5 Single-Piece Auger Design

A fully integrated auger eliminates parts, reduces cleaning time and failure points in the drivetrain, ensures 100% evaporator wall contact, and enhances product consistency with the smallest ice crystals and smoothest mouthfeel in the industry.

## Smart Safety Controls & Standby Mode

Independently set and control standby temperatures for the hopper and freezing cylinder, optimizing energy efficiency and product quality during non-use. Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight.

## Hopper Agitator

Maintain product consistency and prevent product separation

## Defrost for Cleaning

Increases efficiency during cleaning by heating frozen product in cylinder

## Inverter Motor Control for Enhanced Durability

Allows the use of three-phase motors with single-phase power input, reducing torque and strain by controlling start-up speed. This innovation significantly minimizes gearbox and drivetrain failures caused by operational errors or freeze-ups.

## Separate Hopper Cooling Controls

Independently control and cool each hopper to maintain ideal temperatures, prevent freezing around the sides, and optimize output by pre-chilling the product before it enters the freezing cylinder.

## Dual-System Gravity-Fed Air Inlet

Combined with the V5 auger, this system optimizes overrun and product consistency, delivering the best long-term texture and quality in the industry.

## ★ The Spaceman Difference

### QUALITY

#### Superior Craftsmanship

##### Designed by Aerospace Engineers

- ✓ Patented Freezing Cylinder
- ✓ Built to last, attention to detail
- ✓ Microcrystal Technology

### VALUE

#### Maximum ROI

##### Lower Your Cost of Ownership

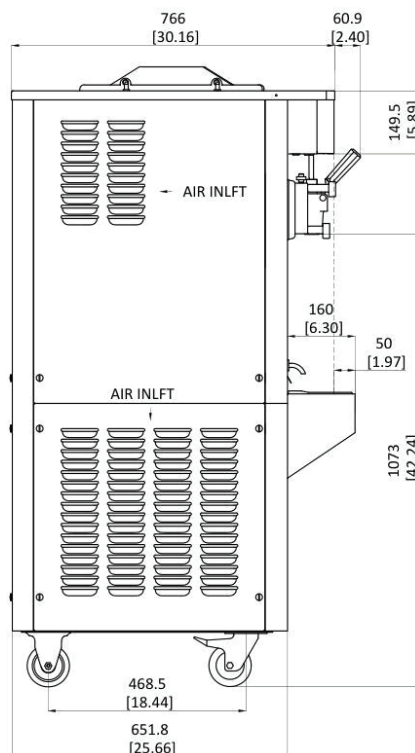
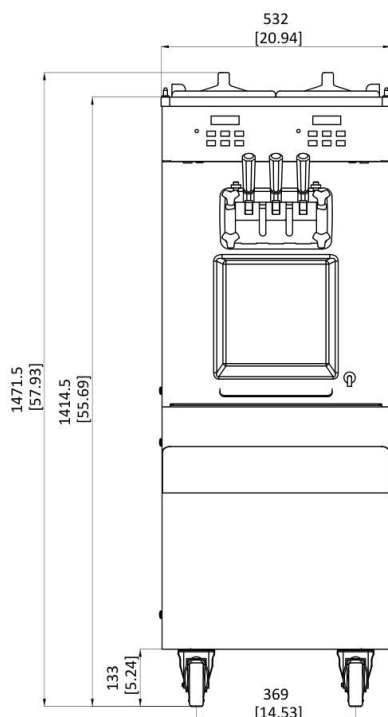
- ✓ Fair up front cost
- ✓ Lower service and parts costs
- ✓ Lowest energy cost per serving

### SERVICE

#### Best User Experience

##### Service on Your Terms

- ✓ Dedicated Success Team
- ✗ No binding contracts
- ✗ No locked-in maintenance fees



## Specifications

Flavors	2 + Twist
Freezing Cylinders	2 x 1.7L / 1.8 Qt
Mix Hoppers	2 x 12L / 12.7 Qt
Output Capacity (4oz servings)	360 serves/hr
Max Serving Size	8oz
Clearance Requirements	152mm/6"

## Weight

## Kg/lb

Net	197 / 434
Shipping	221 / 487
Volume	1 CBM / 32 CBF

## Dimensions

## Net (mm/in)

## Shipping (mm/in)

Width	532 / 21	650 / 26
Depth	766 / 30	830 / 33
Height	1472 / 58	1670 / 66

## Electrical

## Power (kW)

## Total Amps (A)

## Plug

208-230/60/1	3.6	16	L6-20P
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\*Above specifications are subject to change without notice

## Features

Control System	Two, Digital
Refrigerated Hopper	✓
Hopper Agitator	✓
Temperature Display	✓
Standby Mode	✓
Auto Closing Dispensing Valve	✓
Dispensing Speed Control	✓
Low Mix Indicator Light & Alarm	✓
Low Temperature Protection	✓
Motor Overload Protection	✓
High Pressure Protection	✓
Defrost & Quick Freeze	✓
Soft Start	✓

## Available Options

Water Cooled	✓
Top Air Discharge Chute	✓