

/// Shake Machine 6795-C

220V - Gravity Feed
Refrigerated Hopper Pre-Chills Mix

- ☆ Two Flavor // Standalone (Floor)
- ☆ Up to 480, 10oz drinks per hour
- ☆ (2) 7.3 Qt Cylinder - (2) 20 Qt Hopper
- ★ Higher capacity solution with greater flexibility to serve larger crowds alcoholic & non-alcoholic frozen drinks including milkshakes



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.

Reduced Parts - Easy Cleaning

Single-Piece V3 Auger Design - The drive shaft and auger are combined into one solid over-molded plastic and steel piece, reducing parts, improving drink quality, cutting cleaning time, and enhancing the user experience.

Simple Control, Easy Operation

Simple and intuitive control system makes operation and viscosity adjustment easy, swift and more precise

RGB Display with Low-Level Indicator

RGB Display with Low-Level Indicator - Quickly reference machine status with an RGB display, featuring a flashing red light when the product level is low.

Backlit Virtual Merchandising

A high-visibility, illuminated display area for branding and marketing your product. Includes flavor cards, with dimensions available for custom designs.

Low-Mix Freeze Protection

Proprietary technology prevents machine freeze-ups by automatically switching to standby mode when product runs out, ensuring uninterrupted operation.

Separate Hopper Cooling Controls

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

Increased 5-Gallon Hopper Capacity

Larger hoppers allow for bigger batch mixing and reduced refill time, improving efficiency and ease of operation.

Powerful Drivetrain & Control Mechanism

Engineered to handle the demands of milkshakes, ensuring smooth operation and delivering a rich, creamy consistency with every pour.



★ 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
- Spaceman Engineering has separate freezing, cooling, electric, and drivetrain systems, giving 100% redundancy.

/// Shake Machine

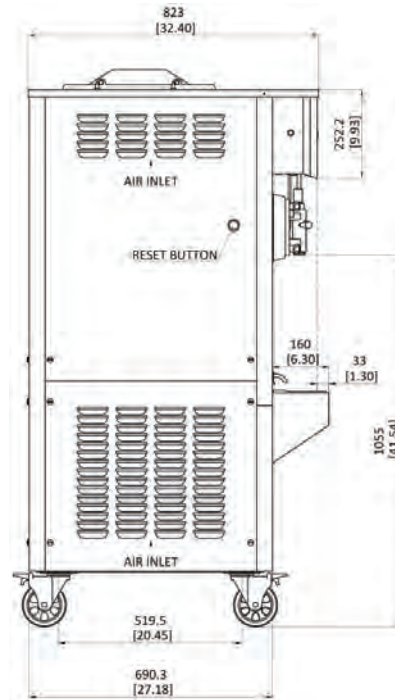
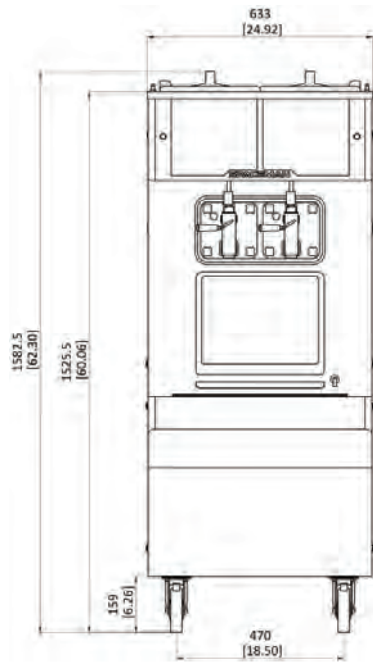
6795-C



Standard 6



LISTED
SA46374



Specifications

Flavors	2
Freezing Cylinders	2 x 6.9L / 7.3 Qt
Mix Hoppers	2 x 19L / 20 Qt
Output Capacity (10oz servings)	480 servings/hr
Max Serving Size	32oz
Clearance Requirements	152mm/6" on back

Weight

Kg/lb

Net	259 / 571
Shipping	287 / 633
Volume	1 CBM / 47 CBF

Dimensions

Net (mm/in)

Shipping (mm/in)

Width	633 / 25	810 / 32
Depth	823 / 32	900 / 35
Height	1583 / 62	1810 / 71

Electrical

Power (kW)

Total Amps (A)

Plug

208-230/60/1	5.4	24	L6-30P
208-230/60/1*	5.5	15x2	L6-20Px2

Features

Control System	Two, Mechanical
Refrigerated Hopper	✓
Hopper Agitator	✓
Standby Mode	✓
Auto Closing Dispensing Valve	✓
Low Mix Indicator Light	✓
Low Mix Indicator Alarm	✓
Standby Mode	✓
Standby Indicator Light	✓
High Pressure Protection	✓
Thermal Overload Protection	✓
Light Box	✓
Independant Hopper Cooling	✓
Low Mix Freeze Protection	✓

Available Options

Top Air Discharge Chute	✓
Spinner	✓

*This configuration has separate freezing, cooling, electric, and drivetrain systems, giving 100% redundancy.