

/// Soft Serve Machine

6236A-C

208-230V - Pressurized Air Pump Feed

- ☆ Single Flavor // Countertop
- ☆ Digital Control
- ☆ Up to 350, 4oz servings per hour
- ☆ 3.4 Qt Cylinder - 13.7 Qt Hopper
- ★ Ideal for high capacity outlets to serve ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options. Small footprint saves counter space.



Pressurized Air Pump Feed

The Spaceman air pump system allows you to choose between six overrun settings, giving you the ability to add even more air to the product, yielding higher profits, and a creamier, fluffier, and lighter product.

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.

Advanced Air Pump Design

Engineered for compatibility with a wider range of products, our oversized air pump features a control system that keeps the freezing cylinder full, preventing product starvation. With fewer parts, it is easier to use, clean, and maintain for seamless operation.

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



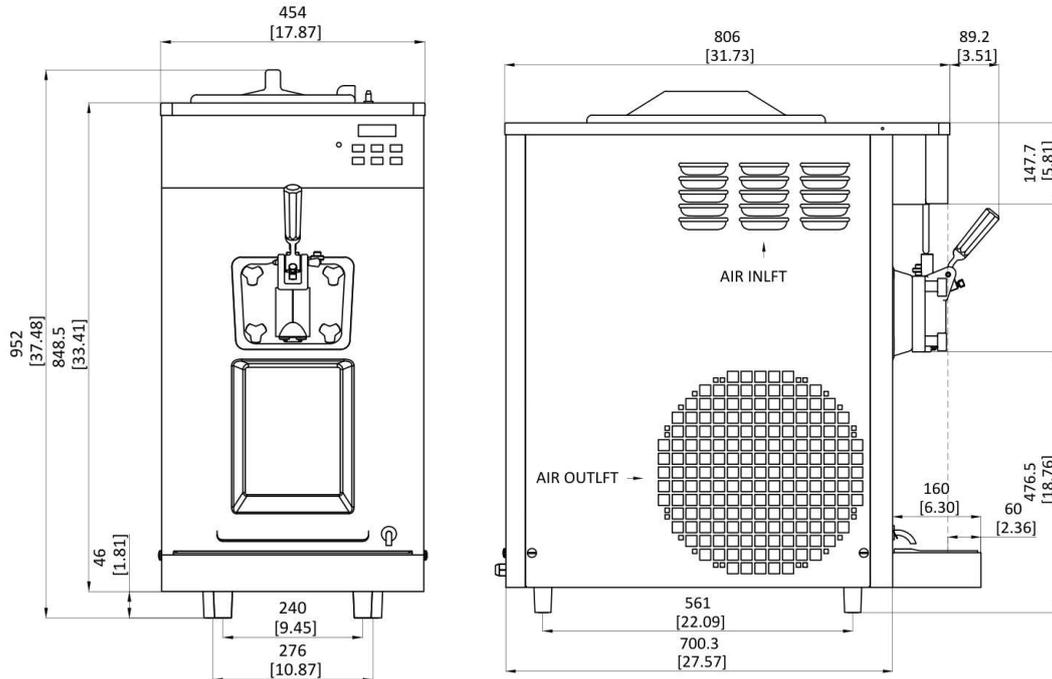
SERVICE

Best User Experience

Service on Your Terms

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

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Specifications

Flavors	1
Freezing Cylinders	1 x 3.2L / 3.4 Qt
Mix Hoppers	1 x 13L / 13.7 Qt
Output Capacity (4oz servings)	350 serves/hr
Max Serving Size	12oz
Clearance Requirements	152mm/6"

Weight	Kg/lb (Pump)
Net	140 / 309
Shipping	156 / 344
Volume	1 CBM / 18 CBF

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	454 / 18	520 / 21
Depth	806 / 32	890 / 35
Height	952 / 38	1100 / 43

Electrical	Power (kW)	Total Amps (A)	Plug
208-230/60/1	2.8	14	L6-20P

*Above specifications are subject to change without notice

Features

Control System	Single, 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	✓
Cart (Trolley)	✓