

SINGLE FLAVOR TABLE TYPE SOFT ICE CREAM MACHINE



ISI-301 TH



Features



SIMPLICITY



PERFORMANCE



RELIABILITY



**EXCELLENT TASTE,
FLAVOR BURST ADAPTABLE!**



Direct Motor Drive

Less noise & less vibration



Agitator Operation

Keeps ice cream mix from separating and circulates for temperature maintenance



Hopper

Maintains the temperature under 41°F in Auto & Standby modes



Large Storage Capacity

Hopper: 4.63 gal.; Cylinder: 0.85 gallon



Powerful Production Capacity

Cylinder compressor is 1.5 HP



Intelligent Control System

Microprocessor-based control system to ensure high quality soft serve ice cream



Heat Treatment System (Pasteurization)

Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to two weeks. You can also choose an automatic or manual pasteurization system.

Dimensions

Dimensions	Net	Gross
Width	18" (460 mm)	21" (530 mm)
Depth	37" (935 mm)	36" (925 mm)
Height	36" (920 mm)	37" (935 mm)
Weight	309 lbs (143.5 kg)	334 lbs (151.5 kg)

Certification

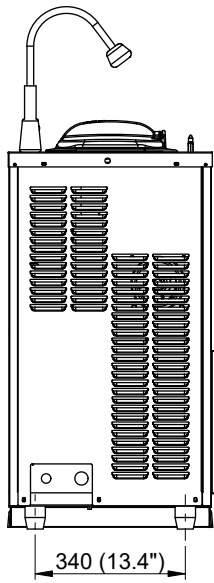


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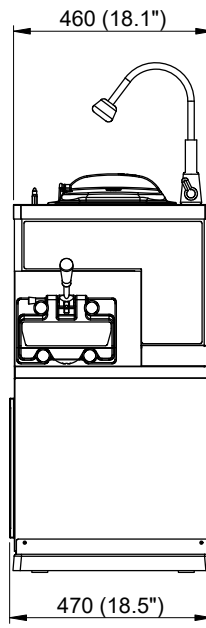
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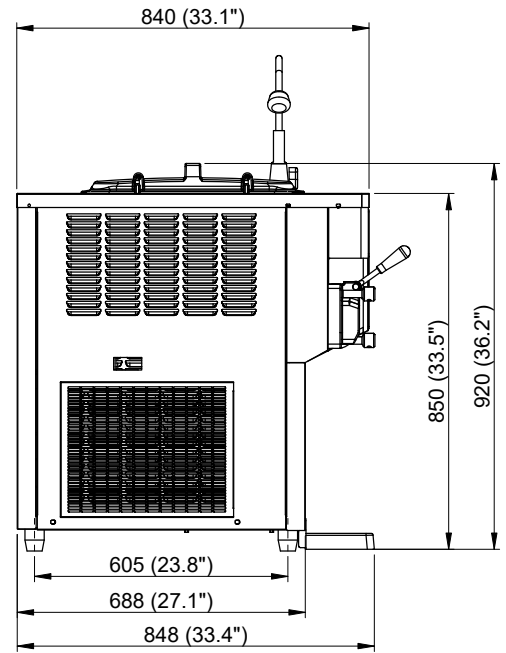
Dimension – Unit : mm (inch)



REAR



FRONT



LEFT SIDE

Specification

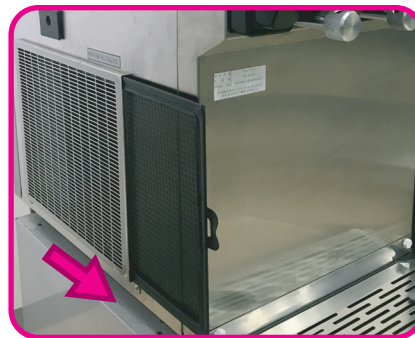
Model	Mix Hopper Capacity	Cylinder Capacity	Consecutive Dispensing	Dasher Motor	Max. Production	First Dispense	Max. Amps
ISI-301TH	17.5 liter (4.63 gallon)	3.2 liter (0.85 gallon)	11~12 cups (100 cc/3.0 oz)	1.0 HP	3.38 gal/hr	14 min.	15
	Cylinder Compressor	Power Consumption	Mix Hopper Compressor	Cooling System	Electrical	Min. Circuit Breaker (A)	
	1.5 HP (R-404A)	2,500 W	0.35 HP (R-134A)	Air-Cooled	208~230V/60Hz/1PH	20	

※ Production Capacity may vary depending on ambient temperature

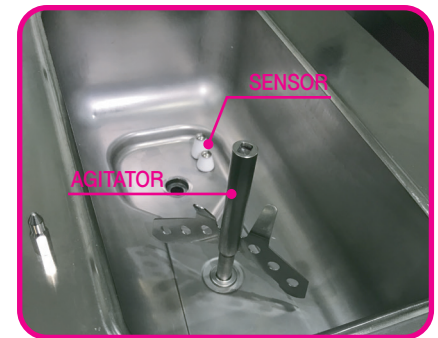
Detail View



Simple & Easy to access operating / control system on the front touch panel



Remove the air filter on the left side



Agitator Operation: Automatically detects MIX OUT & MIX LOW by sensor

※ Design and Specification are subject to change without notice



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