



151 Plus

 Single flavour counter top pump machine. Perfect to produce soft ice cream and frozen yogurt.

FEATURES

151 Plus is a totally innovative machine that we have developed specifically to the bar sector, a sector that requires easy to use machines and compact equipment due to very limited spaces, this problems are brilliantly resolved by 151 Plus.

151 Plus is a truly professional machine that allows your business to offer TOP QUALITY Soft ice cream without having a laboratory or a ice-cream professional, simply need a good raw material (easy to find) and a quality machine, the 151 Plus, easy to use with very compact dimensions that produces excellent Soft ice cream.



COMPACT

Perfect for all shops that have limited space. Even in restaurants and in coffe shops.



DIRECT EXPANSION

Optimizes refrigeration efficiency for fast freeze downtime, less waste of product ensuring higher quality and energy saving.



PERISTALTIC PUMP

To easily and quickly clean the machine.



OVERRUN ADJUST FROM THE DISPLAY

Allows to modify the overrun in a very easy way, directly from the control display panel.



HOT CLEANING

Possibility to heat the cylinders to simplify the cleaning procedure.



VERTICAL VENTILATION

To optimize space footprint, so to install the machines one next to each other.

151 Plus

Main features

Interface language	Spanish, English, Italian, French, German
Weight	97 kg / 214 lb
Tank capacity	5 l
Cylinder capacity	1.2 l
N° Beater motors	1
Flavors	1
Operating T°	Min 10°C/50°F - Max 42°C/107°F
Standard colours	White/Black
Sound pressure	<<70dBa

Production capacity

Kg/h	13.5*
Cones/h (75 g)	180*

Power supply

Phase	1
Volt	220/60 -230/50
Power	1.8 kW

Refrigeration system

Condensation	Air
N° of compressors	1

*The production and the quantity of the mixture can vary depending on the T° and the type of mixture used. The performances refer to a 25°C/77°F room Temp.

Installation distances

