

## Soft Serve Machine

# 6250-C

220V - Gravity Feed

- ★ Two Flavor // Standalone (Floor)
- ★ Digital Control
- ★ Up to 350 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.**



### Gravity Feed

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

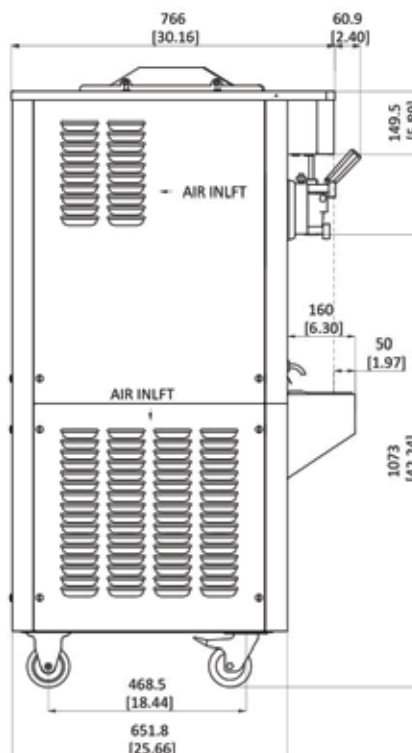
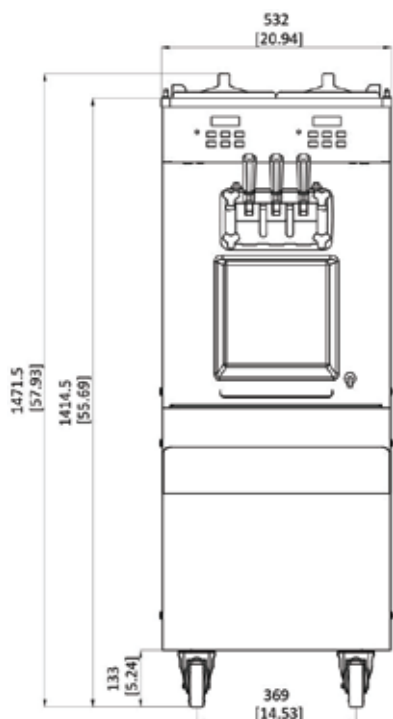


#### SERVICE

##### 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) | 350 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 |
|--------------|-----|----|--------|

\*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 | ✓ |