



# ICEE - MODEL 561

## SPECIFICATIONS DIMENSIONS

### DISPENSER

Width: 17 in (432mm)  
Depth: 32.3 in (820mm)  
Height: 43.5 in (1105 mm) to top of merchandiser

### BASE CART (optional)

Width: 17.1 in (435 mm)  
Depth: 34.2 in (869 mm)  
Height: 34.5 in (878 mm)  
Weight: 32.5 Kg

### WEIGHT

#### DISPENSER

Net Weight: 273 lbs (128.8 kg)  
Shipping Weight: 305 lbs (138.3 kg)

#### BASE CART

Net Weight: 67 lbs (30.4 kg)  
Shipping Weight: 115 lbs (52.2 kg)

### SPACE REQUIREMENTS

Side and back: 2.0 in (51mm) minimum  
Top: 12.0 in (305 mm) minimum

### CAPACITY

Barrel Size 197 floz  
Continuous draw: 3,600 floz/hr (base flavor, FCB)

### REFRIGERATION

15,000 BTU/Hr, R-404A

### MOTORS

Beater (1) 1/6 HP (120w) Fan (1) 1/4 HP (135w)

### SYRUP

(1) FCB Base Syrup (4) Flavor Shot Concentrates  
Bag-In-Box (BIB) Syrup and connections

### WATER REQUIREMENTS

Fresh water, minimum 3/8" supply 30 psig (207 kPa) flowing

### CO<sub>2</sub>

Supply pressure: 70-72 psig (482.6 - 496.4 kPa)  
Minimum 3/8" supply line

### N<sub>2</sub> (NITROGEN must be food grade)

Supply pressure: 70-72 psig (482.6 - 496.4 kPa)  
Minimum 3/8" supply line

### ELECTRICAL REQUIREMENTS

220 - 240 VAC 50 Hz, single phase;  
3 wire, 20 A circuit



## FEATURES AND BENEFITS

### Machine

- 10.1" Color Touchscreen
- Up to 16 different flavor combinations
- Tactile push button dispense
- Sold Out dispense lockout
- ADA compliant

### Cart

- Reduces millwork and renovation expenses
- Simplifies installation
- Simplifies service access
- Durable powder coated construction
- Wheels provide easy cleaning
- Serves as BIB syrup storage
- Pre-plumbed carts available





# ICEE - MODEL 372

## SPECIFICATIONS

### DIMENSIONS

#### DISPENSER

Width: 15.8" (400 mm)  
Depth: 24.6" (625 mm)  
Height: 31.5" (800 mm)

#### BASE CART (optional)

Width: 15.9" (405 mm)  
Depth: 25.2" (642 mm)  
Height: 34.5" (878 mm with 5" caster Wheels)  
Weight: 30.4 Kg

#### WEIGHT

##### DISPENSER

Operating unit: 212 lbs (96 kg)  
Base cabinet: 89 lbs (43kg)

#### CLEARANCE REQUIREMENTS

SIDES OR BACK: 3.0 IN (76 MM) MINIMUM  
TOP: 12.0 IN (305 MM) MINIMUM

#### CAPACITY

**Barrel Size: 140oz**  
30oz/min, 1800oz/hr min  
850mL/min, 51,029mL/hr  
continuous, alternating barrels  
Recover time: 6min

#### REFRIGERATION

6250 BTU/Hr, R-404A or R-448A

#### SYRUP

(2) FCB Base Syrup  
Bag-In-Box (BIB) syrup and connections

#### MOTORS

Beater: (2) 1/6 HP (120w)  
Fan: 1/6 HP (120w)

#### WATER REQUIREMENTS

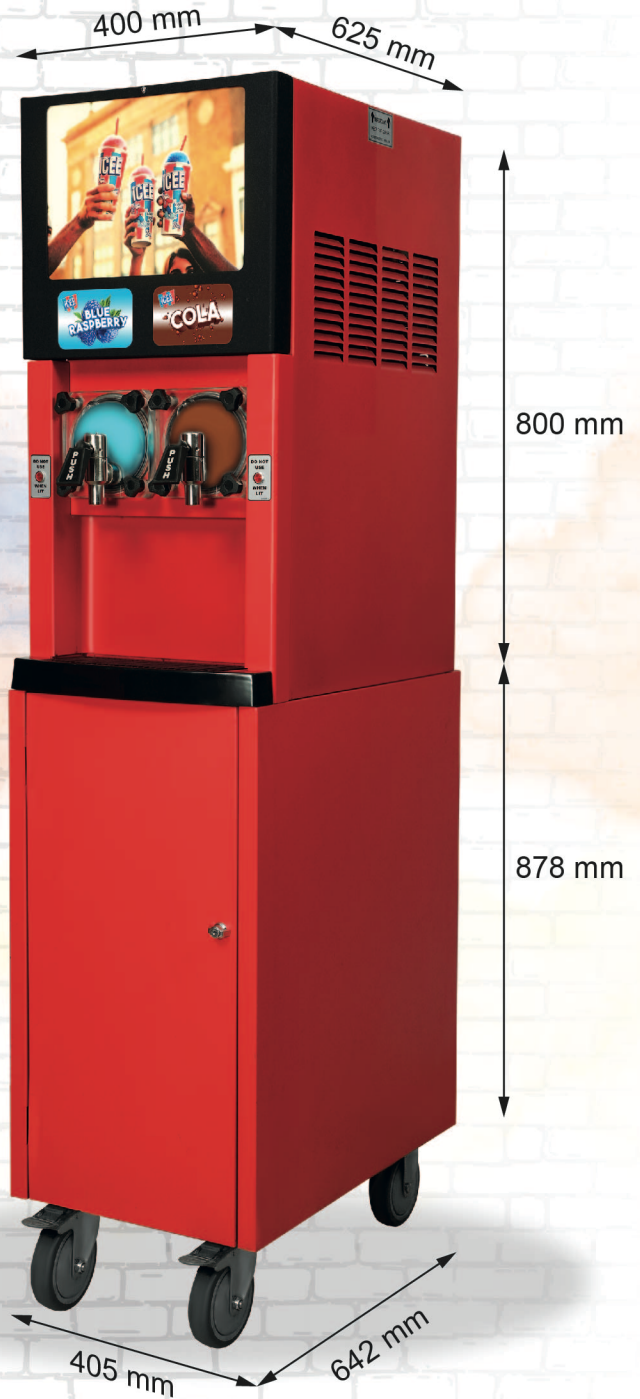
Fresh water, minimum 3/8" supply, 30 psi flowing (207 kPa)

#### CO<sub>2</sub>

Supply pressure: 70-72 psig (482.6 - 496.4 kPa)  
Minimum 3/8" supply line

#### ELECTRICAL REQUIREMENTS

220 - 240 VAC 50 Hz, single phase; 3 wire, 20 A circuit



## FEATURES AND BENEFITS

### Machine

- High Capacity
- Programmable Defrost
- User Friendly System Controls on Large LCD Screen
- LED Lighted Merchandiser and Flavor Cards
- Individual Flavor Barrel adjustability

### Cart

- Reduces millwork and renovation expenses
- Simplifies installation
- Simplifies service access
- Durable powder coated construction
- Wheels provide easy cleaning
- Serves as BIB syrup storage
- Pre-plumbed carts available





# ICEE - MODEL 773 3B

## SPECIFICATIONS

### DIMENSIONS

#### DISPENSER

Width: 20.3" (516 mm)  
Depth: 32.5" (826 mm)  
Height: 41.4" (1052 mm with Merchandiser)

#### BASE CART (optional)

Width: 20.4" (520 mm)  
Depth: 34.2" (869 mm)  
Height: 34.5" (878 mm with Merchandiser)  
Weight: 33.6 Kg

### WEIGHT

#### DISPENSER

Operating unit: 393 lbs (178.3 kg)  
Base cabinet: 74 lbs (44.0 kg)

### CLEARANCE REQUIREMENTS

SIDES OR BACK: 3.0 IN (76 MM) MINIMUM  
TOP: 36.0 IN (914 MM) MINIMUM

### CAPACITY

Barrel Size: 176oz  
4800 oz/hr. continuous, alternating barrels  
Recover time: 4min

### REFRIGERATION

1880 BTU/Hr, R-404A

### SYRUP

(3) FCB Base Syrup  
Bag-In-Box (BIB) syrup and connections

### MOTORS

Beater: (3) 1/6 HP (120 w)  
Fan: 1/4 HP (135 w)

### WATER REQUIREMENTS

Fresh water, minimum 3/8" supply, 30 psi flowing (207 kPa)

### CO<sub>2</sub>

Supply pressure: 70-72 psig (482.6 - 496.4 kPa)  
Minimum 3/8" supply line

### ELECTRICAL REQUIREMENTS

220 - 240 VAC 50 Hz, single phase; 3 wire, 30 A circuit



## FEATURES AND BENEFITS

### Machine

- Touch screen Digital Merchandiser door
- Digital flavor icon
- Barrel Status Messages for Multiple-Barrel Merchandisers
- Changing of a Video or Flavor Image on a Multiple-Barrel Merchandiser
- Diagnostic Tools for Multiple-Barrel Merchandisers Updating
- Images and Videos on Multiple-Barrel Merchandisers

### Cart

- Reduces millwork and renovation expenses
- Simplifies installation
- Simplifies service access
- Durable powder coated construction
- Wheels provide easy cleaning
- Serves as BIB syrup storage
- Pre-plumbed carts available

