



**2\*5.8L**

Hopper

**2\*1.8L**

Cylinder

**220-240V/50HZ**

ELECTRICAL & POWER

**EMBRACO NT2180GK**

Main Compressor

**Standby**

During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

**200 Servings /Hr**

6 cup\* serves can be drawn consecutively without a break. For more than 6 consecutive serves a 3 minutes rest between serves is recommended.

**samakitchen**.com



## KW818Y

### SOFT SERVE FREEZER

2+ 1, COUNTERTOP

220-240V/50HZ

Ideal for **medium capacity outlets** to add soft serve ice cream and frozen yogurt. innovative design keeps operation simple and helps reduce cost of ownership.

#### Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

#### Freezing Cylinder

Two, 2x 1.8L

#### Mix Hopper

Two, 2x 5.8L. Simplified air tube delivers the precise amount of air and mix to the freezing cylinders, and reduces operator parts. Separate hopper refrigeration maintains a mix below 41° F (5° C) during Auto and Standby modes.

#### Indicator Lights

Mix Low light alerts operator to add mix. The audible alarm may be enabled to sound when the mix is low. When the Mix Out light flashes, the machine shuts down automatically to prevent damage.

#### Standby

During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

#### Air Cooled

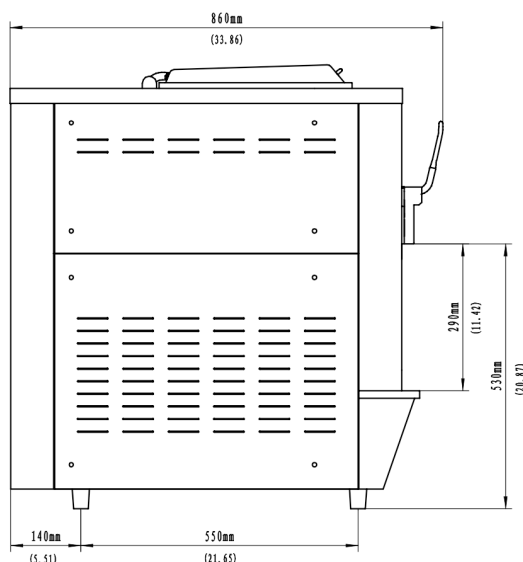
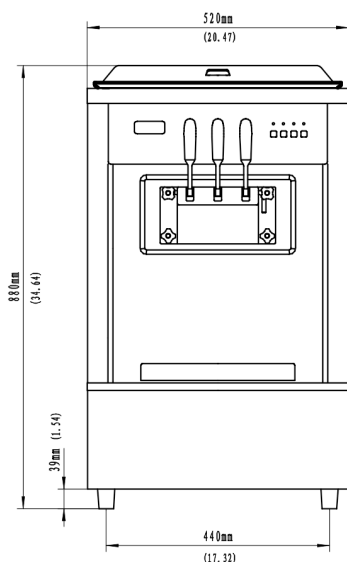
The Sama Kitchen machines' air cooled unit requires a minimum of 12" (300 mm) of clearance on all sides and 20" (500 mm) of the condenser side. Failure to follow this instruction may cause poor freezer performance and damage to the machine.

**SIMPLE** BUT **POWERFUL** CLASSY DESIGN THAT OFFERS  
QUALITY AND EASE OF USE

**MAXIMISE YOUR PROFITS**

## KW818Y

## SOFT SERVE FREEZER



### SPECIFICATIONS

Flavours	2+ 1
Freezing Cylinders	2x 1.8L
Mix Hoppers	2x 5.8L
Output Capacity (80 grams)	120–200 serves/hr

### WEIGHT

Machine	120.00Kg
Shipping	150.00Kg
Volume	0.71 CBM

### DIMENSIONS

Machine	860x 520x 880 mm
Shipping	990x 690x 1040 mm

### ELECTRICAL & POWER

Single phase (220–240V/50HZ) & 1800W

### REFRIGERATION SYSTEM

One, (EMBRACO – NT2180GK) 1x 3345 BTU/hr. R404A.  
Separate Hopper Refrigeration (SHR), One, 490 BTU/hr.  
R134a. (BTUs may vary depending on compressor used.)

### ELECTRICAL

Two dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Sama Kitchen distributor for cord & receptacle specifications as local codes allow.

This machine may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Sama Kitchen Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.  
(For exact electrical information and approval marks, always refer to the data label of the machines.) Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.