

# **FEATURES**

This high-performance, medium-volume, countertop frozen cocktail machine designed for fast, and easy service; helping operators save on labor costs while delivering consistently smooth, premium-quality frozen beverages.

# Easy to Operate and Clean

Designed for reliability, minimizing downtime and maintenance.

## Innovative Auger Technology

Gently blends to preserve texture, consistency, and quality

## **Durable & Long Lasting Scraper Blades**

Our scraper blades maximize durability and minimize replacements while ensuring a smooth, consistent texture for high-quality frozen treats.

# **Compact, Space-Saving Design**

A perfect fit for any foodservice operation

## **Optional Refrigerated Hopper**

(Model BRH) Perfect for serving perishable ingredients.

#### **Optional Flavor Rack**

Syrup racking with 5 bottles provides flavor options while running a neutral or core base flavor.



# **PERFECT FOR**

- Nightclubs
- Bars

Quick-Service Restaurants

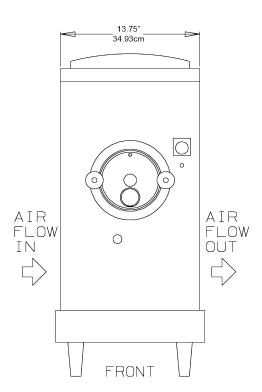
- Taquerias
- Mexican Restaurants

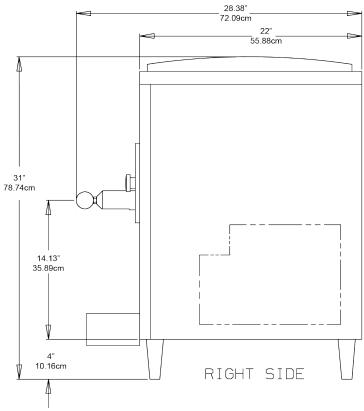






# MODEL 877HB & 877HBRH SPECIFICATIONS





M00267

Weight	W	/ei	gl	ht		
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Net	210 lbs	95 kg
Crated	245 lbs	111 kg

#### Volume

20.53 cubic ft 0.58 cubic m

#### Dimensions

13.75" x 22" x 31"

34.93cm x 55.88cm x 78.74cm

# Mix Hopper Capacity

One - 20 qts (18.93 liters) each

### Freezing Cylinder Capacity

One - 7.6 quarts (13.82 liters)

#### Beater Motor- Qty, hp

One, 1/4 hp

# Refrigerant Types\*

One. 5.700 Btuh

R404a R452a

\*Customer is responsible for complying with local refrigeration regulations.

#### **Electrical**

	Max Fuse Size	NEMA Plug Type
115/60/1 Air	20A	5-20P
115/60/1 Water	20A	5-20P

## **Exterior Space Required**

**Air Cooled: 12**" (30.5 cm) air space required on both sides & 6" (15.2cm rear panel for circulation

## **Optional Features**

**Night Switch:** keeps product chilled and saves energy **Refigerated Hopper:** for perishable bases (order RH model)

Cerified and/or listed by:





\*UL listed and listed by Underwriters Laboratories under Candian Naitonal Standard C22.2 No. 120-13



