

Nissei Soft Server



Automatic Sterilization

Maintain hygiene level, reduce loss of material, thus and reduce cost of labour

Strong and Effective Product-Making

Assured Ice-Cream productivity even during busy and peak operation hours

Product Delicacy

The mellow and smooth of ice-cream to entice taste-bud

Safety Design

Equipped with protective device of scraper to ensure the safety and security

Unique Regenerative Device

High Material Productivity

Strong Durability

Long Lasting Life Span



双液缸式

SOFT SERVER

NA-6460AEC

SOFT SERVER 置地型

300*
个/时

气冷式

3相



单液缸式

SOFT SERVER

NA-9424AEC

SOFT SERVER 桌上型

240*
个/时

气冷式

3相

Special Features:

- Less number of parts, thus easy to disassemble for cleaning purpose and overhaul. To disassemble the parts and clean once a week.
- Presented with Digital Display to show information of: Mixing Level Insufficiency, Error Code, Cream Softness and other data that are easy to comprehend.
- Strong durability with long lasting life span and extremely low breakdown as with advance technology of Japan Design and proper assembly in China.
- Nissei is the well known maker and manufacturer of both ice-cream-mix material and ice-cream freezer, Nissei concerns the essentiality of both elements in order to serve customers the better quality of ice-cream with our soft-serve freezer, included if with other brand of ice-cream-mix material.

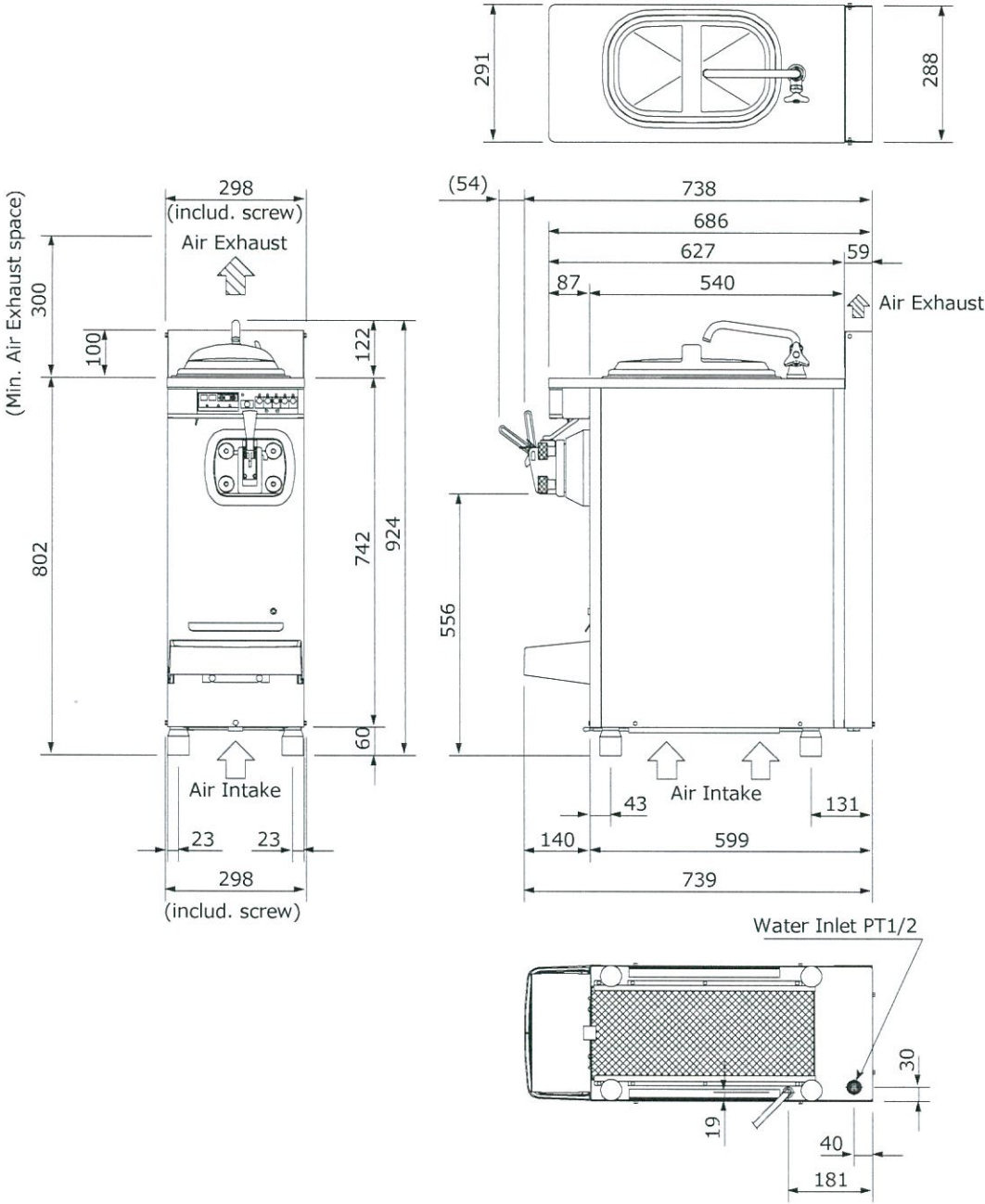
Features of Auto-Pasteurizing Soft Serve Freezers

- Automatically heating and pasteurizing soft serve mix just by pressing the button through microcomputer control.
- Equipped with the "impeller mechanism" to maintain temperature and quality of soft serve mix inside the mix tank.
- Innovative technique adopted for the freezing cycle. High performance and space saving.
- Combination of main controller using microcomputer with unique control circuits.

Easy Operation For Serving:

1. When the "PASTEURIZING" button is pressed, soft serve mix in the mix tank and cylinder is heated and pasteurized to the same extent of pasteurization for milk (at 68°C for 30 minutes) under the Japanese Food Sanitation Law.
2. When the PASTEURIZING mode is completed, the STANDBY mode starts for cooling mix.
3. Press the "RUN" button to start sales.
4. When mix in the mix tank is low, the "REPLENISH MIX" lamp flashes.

1. External Drawing



2. Specifications

		NA-9424AEC
Production capacity (100cc per serving)*		240 servings/hour
Cylinder capacity		2.0L
First mix input		1.3L
Mix tank capacity		4.0L
Outer dimension		D738 x W298 x H958mm (802mm for unit)
Mass weight		84kg
Rated power supply		380V/50Hz/Three phase
Rated output	Compressor Motor	750W
	Dasher Motor	400W
	Impeller Motor	6W
	Fan Motor	2 x 32W
Rated current		3.4A
Cooling system		Air-cooled
Refrigerant		R-404A

*: Based on our performance test criteria.

- Electrical: 380V/50Hz/Three phase
- Room Temp.: 27°C

****These specifications are subject to change without notice.***