

# Nissei Soft Server / 日世ソフトサーバー

**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**

## CI-7548AEC



Production capacity (100cc per serving)*		480 servings/hour (in total of Right and Left)
Cylinder capacity		2x2.0L
Mix tank capacity		2x6.0L
Outer dimension		D804xW480xH908mm (782 for unit)
Mass weight		128kg
Rated power supply		415V/50Hz/Three phase
Rated output	Compressor Motor	1500W
	Dasher Motor	400W x2
	Impeller Motor	6W x2
	Fan Motor	113W
Cooling system		Air-cooled
Refrigerant		R-404A

### Special Features:

- Less number of parts, thus easy to dissemble for cleaning purpose and overhaul. To dissemble the parts and clean once a week.
- Presented with Digital Display to show information if: 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 service our 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.