



SP 1 LUCE



SP 2 LUCE



SP LUCE model gives **maximum importance to your product**, thanks to the double system of LED lights that illuminate the upper and lower part of the tank.

Features

Double system of LED lights

The bowl of SP LUCE is illuminated by LED lights, giving the equipment an even more attractive look. LED lights illuminate the tank from **above and below**, enhancing the product, increasing its visibility and promoting impulse purchases.

Hybrid control of consistency

Exclusively patented by SPM. The integrated software allows the equipment to **self-adjust** to ensure that the product always has the **same consistency**, from the first to the last drop dispensed.

A new design, increased ergonomics

The new style gives SP LUCE a **modern, attractive look**, while the **new screw** for adjusting product hardness makes changing the settings easier and quicker.

I-Tank® insulated bowl

Thanks to the unique bowl patented by SPM, **energy consumption is reduced and the product reaches the set consistency much more quickly**. The insulated bowl also improves the look of the equipment by reducing condensation on the sides of the bowl.

Green GAS

R290 (propane) refrigerant gas will be used in all of our equipment, in compliance with European and environmental regulations.

Control also in defrost mode

Product quality is maintained also in DEFROST mode. A sensor allows the temperature to be controlled, thus **avoiding sudden fluctuations** that would degrade the product and compromise the final result.

SP LUCE



A STYLISH DESIGN THAT ENHANCES THE PRODUCT

SP LUCE is a compact countertop machine that dispenses **cold creams, sorbets** and other creamy specialties. It works with **water or milk-based powdered preparations or ready-made mixes in cartons** to be poured directly into the bowl.

SP LUCE comes in **one or two bowl versions** that operate independently.

Easy to use and clean, all parts that come in contact with the product can be disassembled without using any tools.

SP LUCE also offers a significant ROI due to its **high overrun**.

EXCLUSIVE PATENTS



These include the **I-Tank® insulated bowl** and the innovative **hybrid control** of the product consistency.

A CLEAN, MODERN LOOK



The **sleek design** render SP appealing and eye-catching.



FOCUSING ON THE FINAL PRODUCT

The **focus is on the final product**, which is why SP range has adopted various standards to **ensure its quality and wholesomeness**: such as hybrid consistency control, and the sensor that controls the temperature also in defrost mode.



PRACTICALITY AND SIMPLICITY

The **new design of the screw** for adjusting the consistency of the product **makes it much easier to use this equipment**, which is already user-friendly..



RESPECT FOR THE ENVIRONMENT

To protect the planet, all of our equipment uses the **natural refrigerant, R290** (propane).

TECHNICAL SPECIFICATIONS	SP 1 LUCE	SP 2 LUCE
Bowls (number)	1	2
Capacity (finished product) (l)	5	5+5
Cooling system	Air	Air
Keypad	Mechanical	Mechanical
Maintenance mode	Manual	Manual
Refrigerant gas	R290	R290
I-Tank® insulated bowl	Yes	Yes
Dimensions (WxDxH) (cm)	26.2 x 42.6 x 61.3	44.7 x 44 x 61.3
Net weight (kg)	29.5	48
Standard voltage (V/Hz)	230/50	230/50
Special voltage (V/Hz)	115/60	115/60
Absorption (Watt/A)	285/2.3	775/4.6
Available power plugs	Schuko - NEMA	Schuko - NEMA
Standard colors	Black / White	Black / White
Machines per pallet	8	8
Pallet dimensions (WxDxH) (cm)	80 x 120 x 165	100 x 120 x 160
Pallet weight (kg)	264	410

Part of



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Group

SPM

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