



SP 1



SP 2

Many innovative features and patents are now standard in the new SP, thus improving the performance of one of the most reliable, best-selling pieces of equipment available on the market.

Features

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.

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.

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.

Green GAS

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

A new design, increased ergonomics

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

SP

INNOVATIVE FEATURES AND PATENTS ARE NOW STANDARD



SP 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 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 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 has adopted various standards to **ensure its quality and wholesomeness**: such as hybrid consistency control, and a 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	SP 2
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)	280/2.3	765/4.6
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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