



SP 1 UV



SP 2 UV



Sanitized with
LED n-UVA



LED
Lights



This is a groundbreaking innovation in the industry. SP UV is the first and only equipment that has a nUV LED system for sanitizing the product inside the bowl. The nUV LEDs ensure a wholesome, high quality dispensed product, reducing bacterial proliferation that can grow on the product residues that build up on the sides of the bowl.

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



LEADERS IN SAFETY

Thanks to the **exclusive nUV LED system** for sanitizing the product.



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, a sensor that controls the temperature also in defrost mode, and sanitation through nUV LEDs.



A CLEAN, MODERN LOOK

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



EXCLUSIVE PATENTS

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



RESPECT FOR THE ENVIRONMENT

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



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.

SP UV

UNIQUE AND NUMBER ONE IN SAFETY



Features

Exclusive nUV LED system for bowl sanitation

This is a groundbreaking innovation in the industry, developed by SPM Drink Systems. SP UV is the first and only equipment that has a nUV LED system for sanitizing the product inside the bowl. Germs and bacteria can grow on the product residues that build up on the sides of the bowl. nUV LED reduce bacterial proliferation, ensuring a wholesome, high quality dispensed product.

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.



Green GAS

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

Double system of LED lights

The bowl of SP UV is also illuminated by LED lights, from above and below, giving the equipment an even more attractive look, enhancing the product, increasing its visibility and encouraging impulse purchases.

A new design, increased ergonomics

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

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.

TECHNICAL SPECIFICATIONS	SP 1 UV	SP 2 UV
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)	305/2.3	815/4.6
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



Electrolux
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Group

SPM

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