



## UF-253 G/P

**Double Flavor Twist  
Floor Model**



The high performance Carpigiani UF-253 soft serve freezer combines state-of-the-art design and technology with simple and efficient operation. The UF-253 provides high production for two individual flavors of frozen dessert and combination twist. This freezer will outperform any comparably-sized freezer. Designed to allow the greatest flexibility when changing products. Choose a gravity model, or select a pump model for increased performance and higher profits.

### **Features Include:**

- New electronics allow touchpad control of product in each cylinder
- Patented mix injection system produces unmatched product quality (pump version)
- Labor saving gravity mix feed system offers simple operation and smoother, creamier product
- Unique freezing cylinder optimizes refrigeration efficiency
- Standby / energy conservation switch reduces operation costs during idle periods
- Low mix indicator lights with audible signal
- Self-monitoring system minimizes costly errors
- Built-in memory stores information to facilitate repairs



Carpigiani-USA manufactures a complete line of ice cream production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Whipped Topping Dispensers, Granita Machines, Frozen Custard Freezers, Mix Processing Equipment and Display Cabinets...

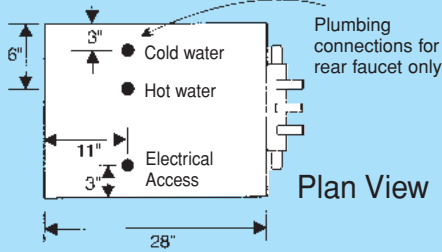
*Something for everyone!*

# SPECIFICATIONS

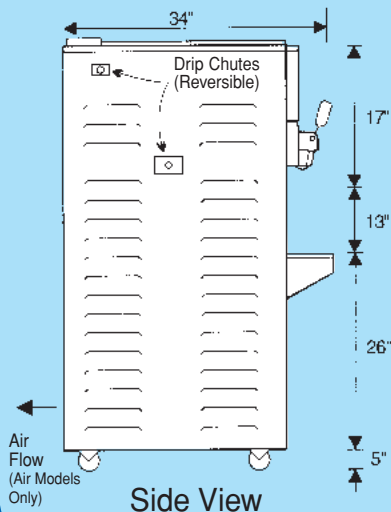


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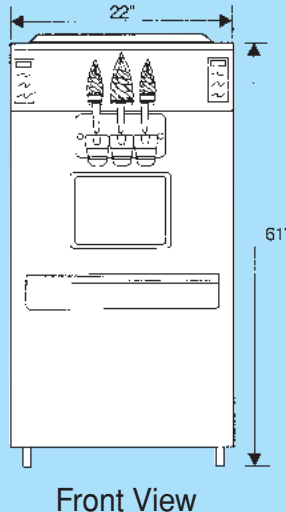
Two flavor "twist" floor model. Maximum product versatility with optimum energy efficiency. Designed for high volume requirements. Gravity or pump.



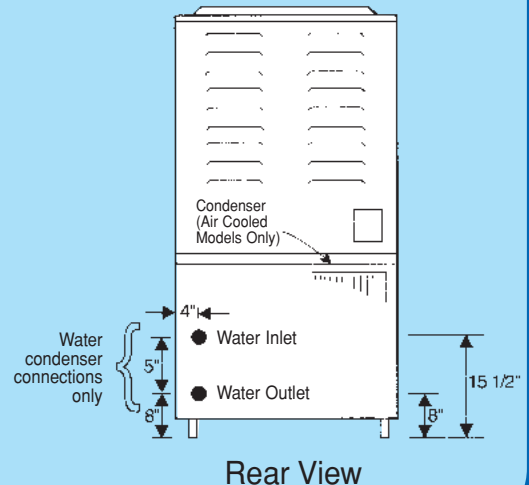
Plan View



Side View



Front View



Rear View

### Model UF-253 G/P Description:

Overrun Range \_\_\_\_\_ Up to 40% (Gravity Fed)  
 Overrun Range \_\_\_\_\_ Up to 80% (Pump Fed)  
 Mix Tank Capacity \_\_\_\_\_ 18 qts. each  
 Mix Tank Refrigeration Control \_\_\_\_\_ Electronic  
 Cylinder Refrigeration Control \_\_\_\_\_ Hard-O-Tronic  
 Cylinder Type \_\_\_\_\_ Helicoidal Path  
 Beater Construction \_\_\_\_\_ Stainless Steel  
 Beater Drive Motor \_\_\_\_\_ 1.5 H.P. each cylinder  
 Compressor Motor \_\_\_\_\_ 2.0 H.P. each cylinder  
 Water Connections \_\_\_\_\_ 1/2" M.P.T.  
 Condenser Cooling \_\_\_\_\_ Air or Water  
 Refrigerant Type \_\_\_\_\_ R-404A  
 Frame Type \_\_\_\_\_ Floor Model  
 Frame Construction \_\_\_\_\_ Welded Steel  
 Outer Panels \_\_\_\_\_ Stainless Steel  
 Width \_\_\_\_\_ 22 inches (560 mm)  
 Depth \_\_\_\_\_ 34 inches (840 mm)  
 Height (w/o legs or casters) \_\_\_\_\_ 56 inches (1422 mm)

Caster (swivel type) Height \_\_\_\_\_ 5 inches (127 mm)  
 Net Weight (w/o accessories) \_\_\_\_\_ 700 lbs. (318 kg)  
 Gross Weight (w/o accessories) \_\_\_\_\_ 792 lbs. (360 kg)

### Electrical Requirements

Single Phase, 60 Hz \_\_\_\_\_ 208 - 230 V  
 Max Breaker / Fuse size \_\_\_\_\_ 45 Amps  
 Running Amps \_\_\_\_\_ 36 Amps  
 Three Phase, 60 Hz \_\_\_\_\_ 208 - 230 V  
 Max Breaker / Fuse size \_\_\_\_\_ 40 Amps  
 Running Amps \_\_\_\_\_ 30 Amps  
 Number of Feeders \_\_\_\_\_ 1

### Optional Accessories

- Mix Tank Wash Kit
- Self Service Kit (handle closing device)
- Adjustable Legs



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