



Re-inventing the world of beverage dispensers



Ice Cream/Yoghurt



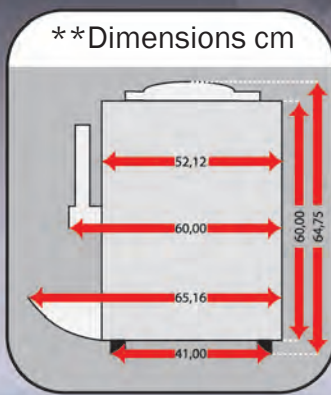
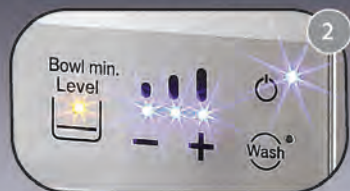
www.spmdrinksystems.com.au



U-GO

The U-GO is a **high quality** machine manufactured in Italy to be used for the preparation of soft-serve ice cream and frozen yoghurt and a great **asset** for ice-cream & dessert bars, convenience stores, take-away shops, bars, restaurants and cafes.

It is one of the smallest-sized machines on the market in its product range and has two feeding systems - gravity or pump.



Technical Data	U-GO Gravity		U-GO Pump	
No. of hoppers	1		1	
No. of flavours	1		1	
Capacity in litres	7+2.3	7 litres in the hopper	7+2.3	7 litres in the hopper
		2.3 litres in the freezing cylinder		2.3 litres in the freezing cylinder
Preparation system	Gravity fed system		Pump fed system	
Cooling system	Air		Air	
Dispensing quantity*	120 cones per hour		170 cones per hour	
Control board	Capacitive		Capacitive	
Beater type	Stainless steel		Stainless steel	
Refrigerant gas	R 404 A - 0.29 kg		R 404 A - 0.29 kg	
Dimensions cm (L x W x H)**	35.7 x 52.12 x 64.75		35.7 x 52.12 x 65.75	
Net weight kg	70		75	
Voltage	230/50		230/50	
Power consumption watt/amp	1000/4.8		1050/4.8	
Defrost	Automatic		Automatic	
Standard colour	Stainless steel & white		Stainless steel & white	

*For 100g portions
**For dimensions including lid, tap and drip tray, see box

Selling Points



Capacitive Board



LED Lighting System



Minimum Level Warning Light



Small Sized



Consistency Control System



Excellent price/quality ratio

Features

- Small footprint for its production capacity.
- U-GO gravity can dispense up to 120 x 100g cones/h and 170 x 100g cones/h for the pump version.
- U-GO has an agitator in the hopper ensuring the product is always well mixed. The product in the hopper is chilled prior to entering the freezing cylinder.
- Stainless steel panels with capacitive LED control board.
- Option of three product consistency settings.
- Minimum level control indicator light.
- Defrost / night mode setting the temperature between 0-2°C.