

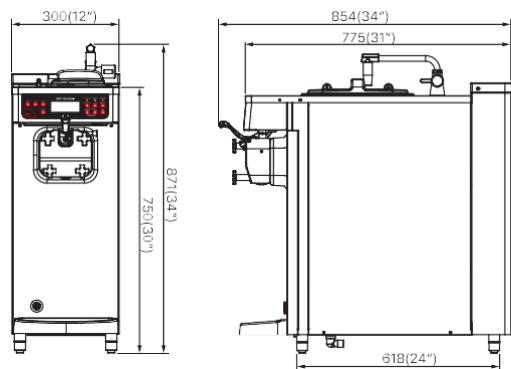
- Built-In Ice Cream Machine
- Ice Cream Machine With Heat Treatment With Air Pump
- Semi Auto Ice cream machine



Built-In Series



ISI-161TH



LCD display panel



Air Flow-Out from Top



Agitator

Dimensions

Dimensions	Net	Gross
Width	12" (300mm)	15" (380mm)
Depth	33.7" (854mm)	34.3" (870mm)
Height	34.3" (871mm)	40.6" (1030mm)
Weight	196 lbs (89kg)	238 lbs (108kg)

With Auto Heat Treatment



Freezing Cylinder

- One, 1.6 liter(0.42 gallon) x 1EA



Direct Motor Drive

- Less noise & Less vibration



Heat Treatment System (Pasteurization System)

- Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to 2 weeks.



Mix Hopper

- 3liter(0.79 gallon)
- Maintain in the temp of mix under 5°C (41°F) in Auto & Standby mode



Agitator

- To keep mix in a steady temperature & to prevent a liquid separation of the mix

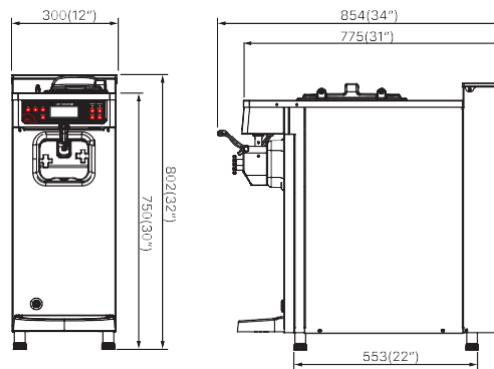


Artificial Intelligence Control System

- A.I Control System makes high quality soft serve ice cream.



ISI-161T



LCD display panel



Air Flow-Out from Top

Dimensions

Dimensions	Net	Gross
Width	12"(300 mm)	15" (380mm)
Depth	33.7" (854mm)	34.3" (870mm)
Height	34.3" (871mm)	40.6" (1030mm)
Weight	205 lbs (93kg)	247 lbs (112kg)



Agitator

Without Auto Heat Treatment



Freezing Cylinder

- One, 1.6 liter(0.42 gallon) x 1EA



Direct Motor Drive

- Less noise & Less vibration



Mix Hopper

- 3liter(0.79 gallon)
- Maintain in the temp of mix under 5°C (41°F) in Auto & Standby mode



Agitator

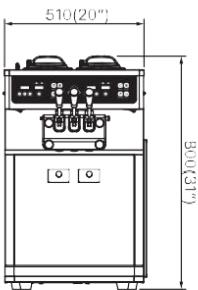
- To keep mix in a steady temperature & to prevent a liquid separation of the mix

Table Top Series Two & Mixed Flavor

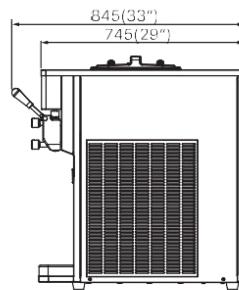


ISI-163TT

Dimensions	Net	Gross
Width	20" (510mm)	26.6" (676mm)
Depth	33" (845mm)	34.4" (873mm)
Height	31" (800mm)	40.6" (1030mm)
Weight	375 lbs (170kg)	463 lbs (210kg)



Pull out to remove the Air filter at the right side



Agitator Operation
Automatically Detect Mix OUT & MIX LOW by the sensor



Freezing Cylinder

- One, 1.6 liter(0.42 gallon) x 2EA



Direct Motor Drive(operation)

- Less noise & Less vibration



Mix Hopper

- One, 5.5 liter (1.45 gallon) x 2EA
Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Agitator operation

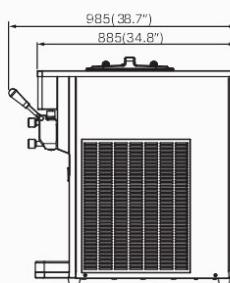
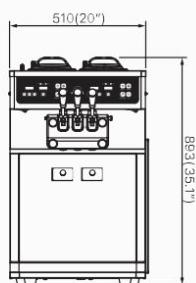
- Keep ice cream mix liquid separation
Circulate the ice cream mix evenly for temperature maintenance

Air Pump Model



ISI-163TTP

Dimensions	Net	Gross
Width	20" (510mm)	23" (586mm)
Depth	38.8" (985mm)	39.4" (1000mm)
Height	35.1" (893mm)	44" (1120mm)
Weight	397 lbs (180kg)	485 lbs (220kg)



Pull out to remove the Air filter at the right side



Agitator Operation
Automatically Detect Mix OUT & MIX LOW by the sensor



Freezing Cylinder

- One, 1.6 liter(0.42 gallon) x 2EA



Direct Motor Drive(operation)

- Less noise & Less vibration



Mix Hopper

- One, 12.5 liter (3.3 gallon) x 2EA
Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Agitator operation

- Keep ice cream mix liquid separation
Circulate the ice cream mix evenly for temperature maintenance

(P)*Model has Air Pump System



- Air Pump increase overrun which makes Soft Serve Ice Cream much smoother and softer

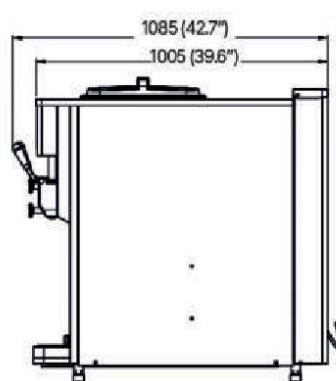
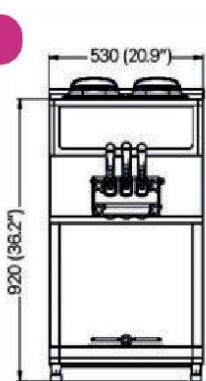


Heat Treatment Model



ISI-163TTH

Dimensions	Net	Gross
Width	21" (530mm)	23" (588mm)
Depth	39.5" (1005mm)	42.3" (1075mm)
Height	36.2" (920mm)	46.5" (1180mm)
Weight	551 lbs (250kg)	617 lbs (280kg)



Bottom In / Top out Air Flow



Agitator Operation
Automatically Detect Mix OUT & MIX LOW by the sensor



Freezing Cylinder

- One, 1.6 liter(0.42 gallon) x 2EA



Direct Motor Drive(operation)

- Less noise & Less vibration



Mix Hopper

- One, 12.5 liter (3.3 gallon) x 2EA
Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Agitator operation

- Keep ice cream mix liquid separation
Circulate the ice cream mix evenly for temperature maintenance



Heat Treatment System

(Pasteurization System)

- Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to two weeks.
You can also choose an automatic or manual pasteurization system.

Table Top With Heat Treatment



	ISI-301TH	ISI-301THP
Type	Gravity	Air Pump
Dimensions	Net 18"(460mm) x 37"(935mm) x 36" (920mm) Gross 23"(576mm) x 37"(935mm) x 40.8" (1035mm)	
Weight	Net 309 lbs (143.5kg) Gross 383 lbs (173.5kg)	



Simple & Easy to access operating / control system on the front touch panel



Pull out to remove the Air filter at the left side



Agitator Operation Automatically Detect MIX OUT & MIX LOW by the sensor



Direct Motor Drive(operation)

- Less noise & Less vibration



Agitator operation

- Keep ice cream mix liquid separation / Circulate the ice cream mix evenly for temperature maintenance



Powerful Production Capacity

- Oversized compressor cuts down on production time.



Mass Storage Capacity

- The Large Mix Hopper & Cylinder can serve Ice Cream & Yogurt continuously.



Heat Treatment System(Pasteurization)

- Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to two weeks. You can also choose an automatic or manual pasteurization system.



Mix Hopper

- One, 17.5 liter (4.62 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



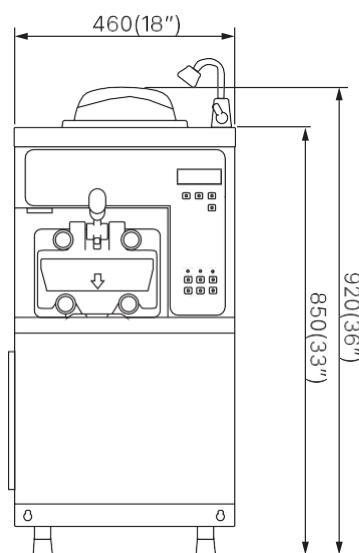
Various Function

- Defrost / Regeneration / Boiling Function

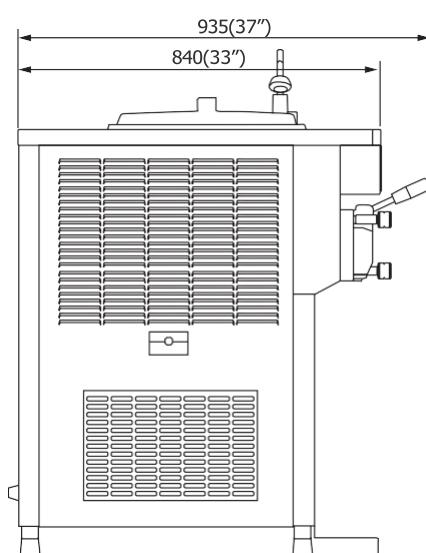


Freezing Cylinder

- One, 3.2 liter(0.85 gallon) x 1EA



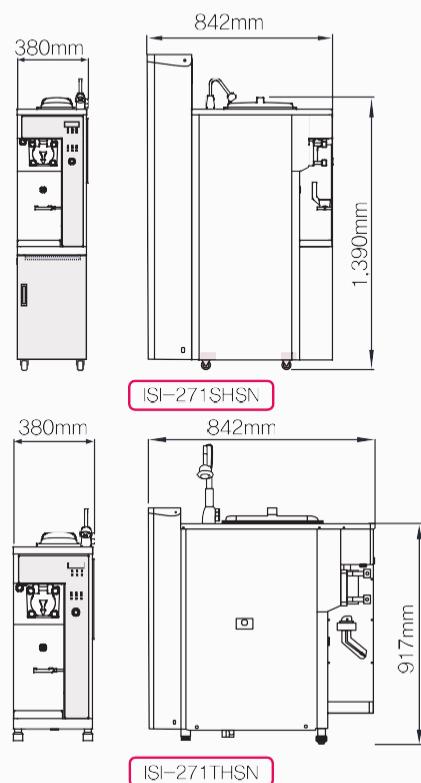
FRONT



LEFT SIDE

Automatic With Heat Treatment

Single flavor



Heat Treatment System

No need to clean every day
(cleaning cycle per 2 weeks)



Agitator

For quick cooling &
Prevents separation of liquids



Various Functions

Defrost/Regeneration/Boiling



Coin/Token Device

Various currency of coin/token
is optional



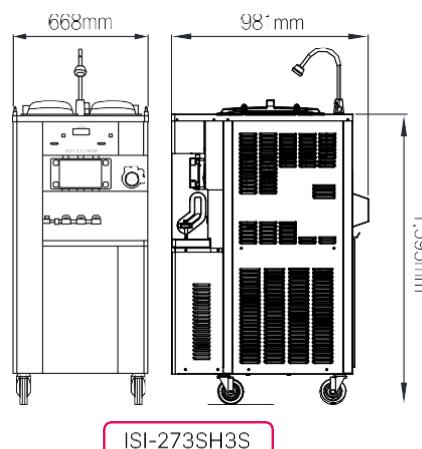
Single Flavor

ISI-271THSN(TABLE) ISI-271SHSN(STAND)

Dimension	380x842x917(mm) 14.9x33.1x36.1(inch)	380x842x1,390(mm) 14.9x33.1x54.7(inch)
Weight	142kg(313lbs)	164kg(362lbs)
Voltage	208~230V / 60Hz / 1Ph 220~240V / 50Hz / 1Ph	

Coin / Token Mechanism System in optional

Two & Mixed flavors



Defrost Function

Save cleaning time.



Direct Motor Drive

Less noise and Less vibration



Various Functions

Defrost / Regeneration / Boiling Function



Heat Treatment System

(Pasteurization System)



Agitator

Quick Cooling
Prevents liquid separation.



Two Flavors & One Twist

ISI-273SH3S

Dimension

668x981x1595(mm)
26.3x38.6x62.8(inch)

Weight

284.5kg(627.2lbs)

Voltage

208~230V / 60Hz / 3Ph
380~420V / 50Hz / 3Ph
380V / 60Hz / 3Ph

TABLE TOP WITH HEAT TREATMENT



	ISI-271THN	ISI-271THPN
Type	Gravity	Air Pump
Dimensions	Net 15"(380mm) x 38"(972mm) x 39" (988mm) Gross 17.5"(443mm) x 38.6"(980mm) x 50" (1270mm)	
Weight	Net 330 lbs (150kg) Gross 375 lbs (170kg)	



Direct Motor Drive(operation)

- Less noise & Less vibration



Agitator operation

- Keep ice cream mix liquid separation / Circulate the ice cream mix evenly for temperature maintenance



Powerful Production Capacity

- Oversized compressor cutsdown on production time.



Artificial Intelligence Control System

- A.I Control System makes high quality soft serve ice cream.



Heat Treatment System(Pasteurization)

- Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to two weeks. You can also choose an automatic or manual pasteurization system.



Mix Hopper

- One, 12.5 liter (3.3 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Various Function

- Defrost / Regeneration / Boiling Function



Freezing Cylinder

- One, 2.7 liter(0.72 gallon) x 1EA



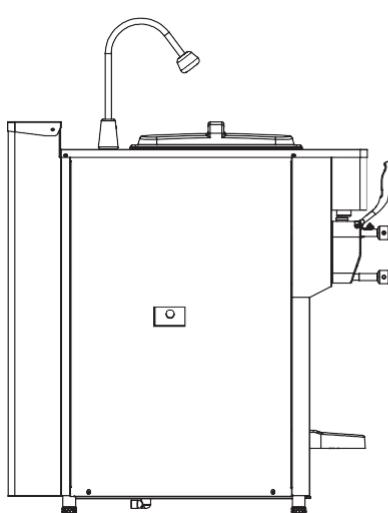
Simple & Easy to access operating / control system on the front LCD touch panel



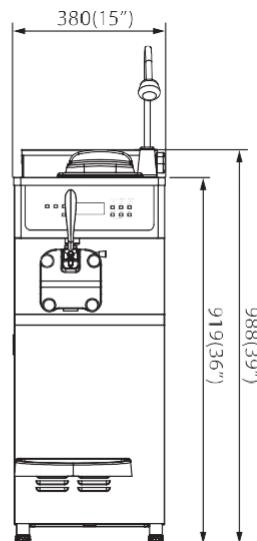
Pull out to remove the Air filter at the bottom of the front side



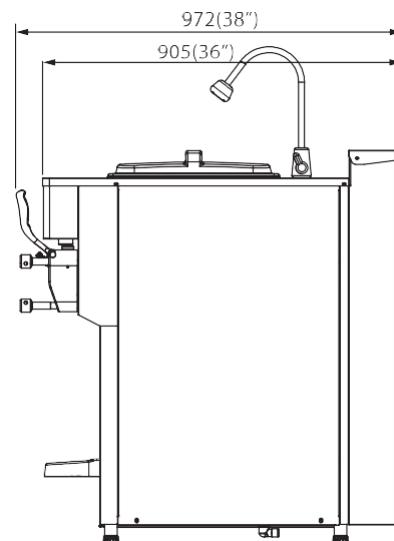
Agitator Operation Automatically Detect MIX OUT & MIX LOW by the sensor



LEFT SIDE



FRONT



RIGHT SIDE

STAND WITH HEAT TREATMENT



ISI-273SHLN ISI-273SHLNP

Type	Gravity	AirPump
Dimensions	Net 21.5"(546mm) x 45"(1143mm) x 62.3" (1584mm) Gross 25.4"(645mm) x 48"(1219mm) x 70" (1776mm)	
Weight	Net 522 lbs (237kg) Gross 617 lbs (280kg)	



Simple & Easy to access operating / control system on the front LCD touch panel



Pull out to remove the Air filter at the rear side



Agitator Operation
Automatically Detect MIX OUT & MIX LOW by the sensor



(P)*Model has Air Pump system

- Air Pump increase overrun which makes Soft Serve Ice Cream much smoother and softer



Direct Motor Drive(operation)

- Less noise & Less vibration



Agitator operation

- Keep ice cream mix liquid separation /Circulate the ice cream mix evenly for temperature maintenance



Powerful Production Capacity

- Oversized compressor cutsdown on production time.



Artificial Intelligence Control System

- A.I Control System makes high quality soft serve ice cream.



Heat Treatment System(Pasteurization)

- Pasteurization involves heating dairy products for a period of time to kill bacteria, maintaining dairy products up to two weeks. You can also choose an automatic or manual pasteurization system.



Freezing Cylinder

- One, 2.7 liter(0.72 gallon) x 2EA



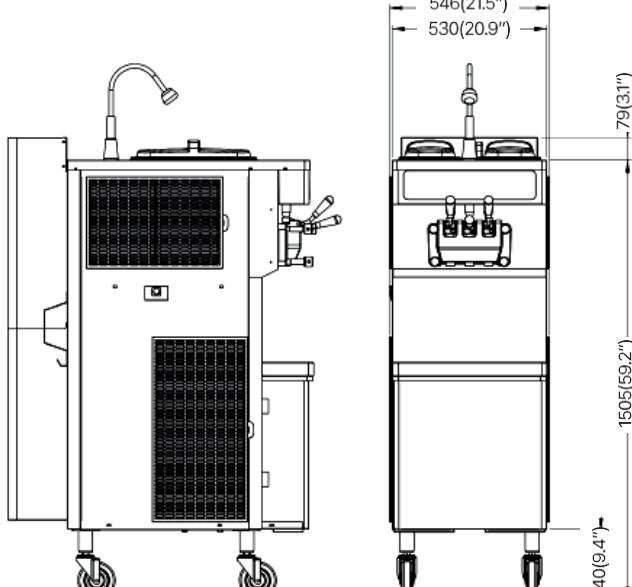
Mix Hopper

- One, 12.5 liter (3.3 gallon) x 2EA
Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



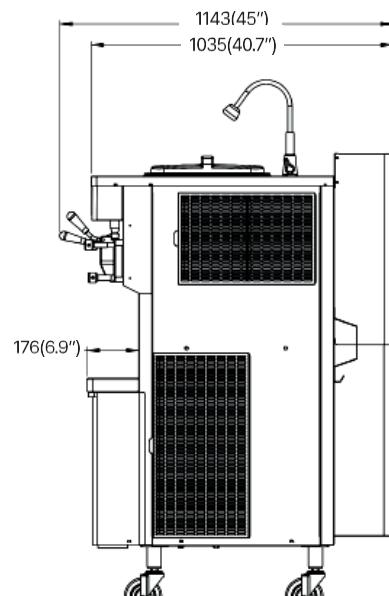
Various Function

- Defrost / Regeneration / Boiling Function

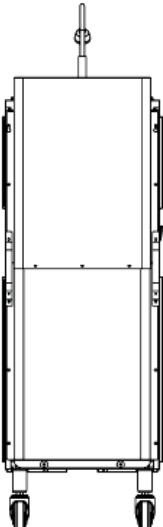


LEFT SIDE

FRONT



RIGHT SIDE



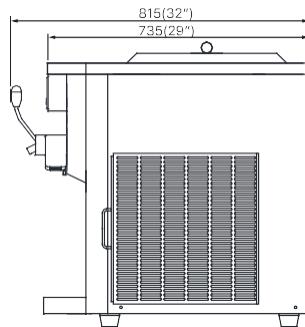
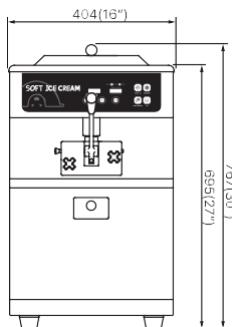
BACK

TABLE TOP TYPE



SSI-151TG

Dimensions	Net	Gross
Width	16" (404mm)	18.5" (470mm)
Depth	32" (815mm)	34.5" (875mm)
Height	30" (767mm)	35.4" (898mm)
Weight	202.8 lbs (95kg)	246 lbs (111.5kg)



Detail Setting :
Ice cream's production intensity 5 level & Storing intensity 3 level



Pull out to remove the Air filter at the bottom of the right side



Automatically Detect MIX OUT & MIX LOW by the sensor

Freezing Cylinder

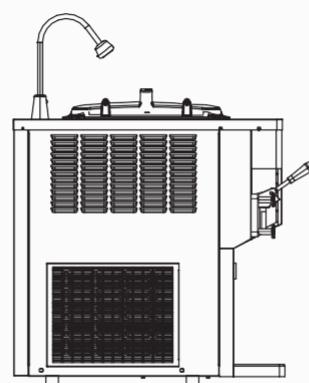
- One, 1.4 liter(0.37 gallon) x 1EA

Mix Hopper

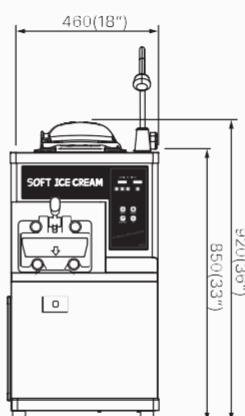
- One, 10 liter (2.64 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes

Compact Design

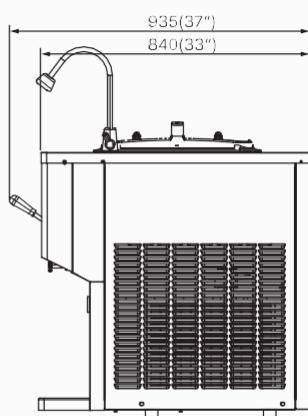
- Can be installed in tight areas.



LEFT SIDE



FRONT



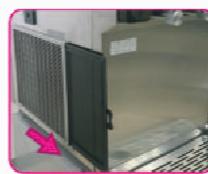
RIGHT SIDE

ISI-321TA

Dimensions	Net	Gross
Width	18" (460mm)	22.7" (576mm)
Depth	37" (935mm)	36.8" (935mm)
Height	36" (920mm)	41.1" (1045mm)
Weight	309 lbs (144kg)	334 lbs (152kg)



Simple & Easy to access operating / control system on the front touch panel



Pull out to remove the Air filter at the left side



Agitator Operation Automatically Detect MIX OUT & MIX LOW by the sensor



Mix Hopper

- One, 17.5 liter (4.62 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Agitator operation

- Keep ice cream mix liquid separation / Circulate the ice cream mix evenly for temperature maintenance



Freezing Cylinder

- One, 3.2 liter(0.85 gallon) x 1EA



Powerful Production Capacity

- Oversized compressor cuts down on production time.



Direct Motor Drive(operation)

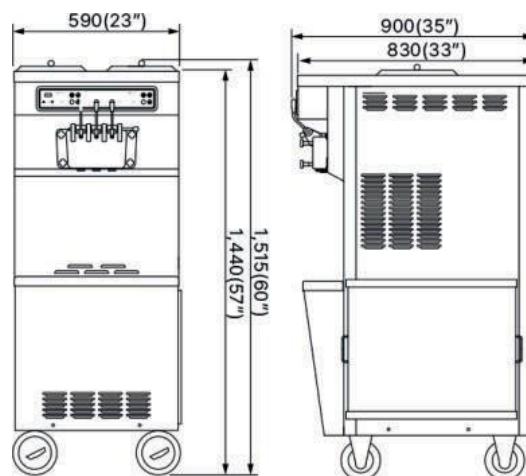
- Less noise & Less vibration



Mass Storage Capacity

- The Large Mix Hopper & Cylinder can serve Ice Cream & Yogurt continuously.

STAND TYPE



Freezing Cylinder

- One, 2.7 liter(0.72 gallon) x 2EA



Mix Hopper

- One, 10 liter (2.64 gallon) x 2EA / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



(P)*Model has Air Pump System

- Air Pump increase overrun which makes Soft Serve Ice Cream much smoother and softer

ISI-203SN ISI-203SNP

Type	Gravity	AirPump
Dimensions	Net 23"(590mm) x 35"(900mm) x 60" (1515mm) Gross 23"(590mm) x 35"(905mm) x 65.65" (1665m)	
Weight	Net 586 lbs (266kg) Gross 654 lbs (297kg)	



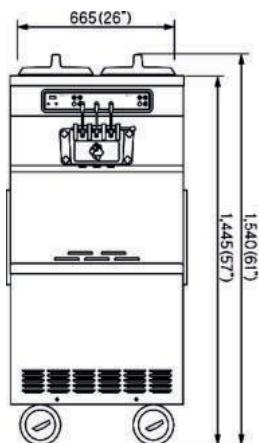
Simple & Easy to access operating / control system on the front touch pane



Pull out to remove the Air filter at the bottom of the right side



Automatically Detect MIX OUT & MIX LOW by the sensor



Freezing Cylinder

- One, 3.2 liter(0.85 gallon) x 2EA



Mix Hopper

- One, 17.5 liter (4.64 gallon) x 2EA / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes



Mass Storage Capacity

- The Large Mix Hopper & Cylinder can serve Ice Cream & Yogurt continuously.



(P)*Model has Air Pump System

- Air Pump increase overrun which makes Soft Serve Ice Cream much smoother and softer

ISI-303SN ISI-303SNP

Type	Gravity	AirPump
Dimensions	Net 26"(665mm) x 38"(965mm) x 61" (1540mm) Gross 31"(788mm) x 38.4"(975mm) x 65.5" (1663mm)	
Weight	Net 765 lbs (347kg) Gross 841 lbs (382kg)	



Simple & Easy to access operating / control system on the front touch pane



Pull out to remove the Air filter at the bottom of the right side



Automatically Detect MIX OUT & MIX LOW by the sensor

Model With Heat Treatment



ISI-161TH

Mix Hopper Capacity	3 liter(0.79gallon)
Cylinder Capacity	1.6liter(0.42gallon) x 1EA
Power consumption	1,400W
Dasher Motor	0.35KW
Maximum Production	12Kg(26.45lbs/h)
First Dispensing Time	6~9min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	0.85HP(R404A)
Compressor-Mix Hopper	None



ISI-271THN(P)

Mix Hopper Capacity	9.5 liter(2.61gallon)/ PUMP - 5.5 liter(1.45gallon)
Cylinder Capacity	2.7 liter(0.72gallon)
Power consumption	2,170W (PUMP:Add 200W)
Dasher Motor	0.75KW
Maximum Production	15Kg(33lbs/h)
First Dispensing Time	6~8min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	1.5HP(R404A)
Compressor-Mix Hopper	None



ISI-301TH(P)*

Mix Hopper Capacity	17.5 liter(4.6264gallon)
Cylinder Capacity	3.2 liter(0.85gallon)
Power consumption	2,000W(PUMP:Add 200w)
Dasher Motor	0.75KW
Maximum Production	30Kg(66.14lbs/h)
First Dispensing Time	8~10min
Consecutive Dispensing	20~24cups(100cc/3.5oz)
Compressor-Cylinder	1.5HP(R404A)
Compressor-Mix Hopper	None



ISI-163TTH

NEW

Mix Hopper Capacity	12.5 liter(3.3gallon) x 2EA
Cylinder Capacity	1.6 liter(0.42gallon) x 2EA
Power Consumption	2,850W
Dasher Motor	0.35KW
Maximum Production	24kg(52.91lbs/h)
First Dispensing Time	6~8min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	1.25HP x 2EA(R404A)
Compressor-Mix Hopper	None



ISI-273SHLN(P)

Mix Hopper Capacity	12.5 liter(3.3gallon)X2EA
Cylinder Capacity	2.7liter(0.72gallon) x 2EA
Power consumption	4,200W
Dasher Motor	0.75KW x 2EA
Maximum Production	42Kg(92.59bs/h)
First Dispensing Time	7~11min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	1.5HP(R404A) x 2EA
Compressor-Mix Hopper	None



ISI-271THSN/SHSN

Mix Hopper Capacity	12.3liter x 1EA
Cylinder Capacity	2.7liter x 1EA
Power consumption	2,200W
Dasher Motor	0.75KW
Maximum Production	21Kg(46.29lbs/h)
First Dispensing Time	7~11min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	1.5HP x 1EA(R404A)
Compressor-Mix Hopper	None

Model Without Heat Treatment



SSI-151TG

Mix Hopper Capacity	10 liter(2.64gallon)
Cylinder Capacity	1.4 liter(0.42gallon)
Power consumption	1,370W
Dasher Motor	0.37KW
Maximum Production	16Kg(35.27lbs/h)
First Dispensing Time	6~9min
Consecutive Dispensing	5~6cups(100cc/3.5oz)
Compressor-Cylinder	0.85HP(R404A)
Compressor-Mix Hopper	0.35HP(R134a)



ISI-321TA

Mix Hopper Capacity	17.5 liter(4.62gallon)
Cylinder Capacity	3.2 liter(0.85gallon)
Power consumption	2,000W
Dasher Motor	0.75KW
Maximum Production	30Kg(66.14lbs/h)
First Dispensing Time	8~10min
Consecutive Dispensing	20~24cups(100cc/3.5oz)
Compressor-Cylinder	1.5HP(R404A)
Compressor-Mix Hopper	0.35HP(R134a)



ISI-163TT

Mix Hopper Capacity	5.5 liter(1.45gallon) x 2EA
Cylinder Capacity	1.6 liter(0.42gallon) x 2EA
Power consumption	2,700W
Dasher Motor	0.35KW
Maximum Production	24Kg(52.91lbs/h)
First Dispensing Time	6~8min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	0.85HP x 2EA(R404A)
Compressor-Mix Hopper	0.35HP(R134a)



ISI-163TTP

Mix Hopper Capacity	12.5 liter(3.3gallon) x 2EA
Cylinder Capacity	1.6 liter(0.42gallon) x 2EA
Power consumption	2,700W
Dasher Motor	0.35KW
Maximum Production	24Kg(52.91lbs/h)
First Dispensing Time	6~8min
Consecutive Dispensing	5cups(100cc/3.5oz)
Compressor-Cylinder	0.85HP x 2EA(R404A)
Compressor-Mix Hopper	0.35HP(R134a)



ISI-203SN(P)*

Mix Hopper Capacity	10liter(2.64gallon) x 2EA
Cylinder Capacity	2.7liter(0.72gallon) x 2EA
Power consumption	4,500W
Dasher Motor	0.75KW x 2EA
Maximum Production	42Kg/h(92.6lbs/h)
First Dispensing Time	7~11min
Consecutive Dispensing	16~40cups(100cc/3.5oz)
Compressor-Cylinder	1.3HP x 2EA(R404A)
Compressor-Mix Hopper	0.35HP(R134a)



ISI-303SN(P)*

Mix Hopper Capacity	17.9liter(4.64gallon) x 2EA
Cylinder Capacity	3.4liter(0.85gallon) x 2EA
Power consumption	6,050W
Dasher Motor	0.75KW x 2EA
Maximum Production	68Kg/h(149.91lbs/h)
First Dispensing Time	8~10min
Consecutive Dispensing	50~90cups(100cc/3.5oz)
Compressor-Cylinder	2.0HP x 2EA(R404A)
Compressor-Mix Hopper	0.35HP(R134a)

* Product's exterior and specification can be modified without prior notice.

Spec-Summary

Type	Model Name	Refrigerant Gas	Flavor	Operation Type	Auto Pasteurization	Gravity	Air Pump	V-Belt Connected	Direct Motor Connected
COUNTER TOP	ISI-161T	R-404a or R-452	1FLAVOR	MANUAL	X	O	X	X	O
	ISI-161TH	R-404a or R-452a	1FLAVOR	MANUAL	O	O	X	X	O
	SSI-151TG	R-404a or R-452a	1FLAVOR	MANUAL	X	O	X	O	X
	ISI-321TA	R-404a or R-452a	1FLAVOR	MANUAL	X	O	X	X	O
	ISI-301TH	R-404a or R-452a	1FLAVOR	MANUAL	O	O	X	X	O
	SI-301THP	R-404a or R-452a	1FLAVOR	MANUAL	O	X	O	X	O
	ISI-163TT	R-404a	TWO & MIXED	MANUAL	X	O	X	X	O
	ISI-163TTP	R-404a	TWO & MIXED	MANUAL	X	X	O	X	O
	ISI-163TTH	R-404a or R-449a	TWO & MIXED	MANUAL	O	O	X	X	O
	ISI-271THN	R-404a or R-452a	1FLAVOR	MANUAL	O	O	X	X	O
STAND (FLOOR)	ISI-271THPN	R-404a or R-452a	1FLAVOR	MANUAL	O	X	O	X	O
	ISI-271THSN	R-404a or R-452a	1FLAVOR	SEMI-VENDING	O	O	X	X	O
	ISI-203SN	R-404a	TWO & MIXED	MANUAL	X	O	X	O	X
	ISI-203SNP	R-404a	TWO & MIXED	MANUAL	X	X	O	O	X
	ISI-303SN	R-404a	TWO & MIXED	MANUAL	X	O	X	O	X
	ISI-303SNP	R-404a	TWO & MIXED	MANUAL	X	X	O	O	X
	ISI-271SHSN	R-404a or R-452a	1FLAVOR	SEMI-VENDING	O	O	X	X	O
	ISI-273SHLN	R-404a or R-452a	TWO & MIXED	MANUAL	O	O	X	X	O
	ISI-273SHLNP	R-404a or R-452a	TWO & MIXED	MANUAL	O	X	O	X	O
	ISI-273SH3S	R-404a or R-452a	TWO & MIXED	SEMI-VENDING	O	O	X	X	O

MODEL NAMING OF ICE CREAM MACHINE

ISI-273SHLN

①②③ - ④⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪

① I (ICETRO) ② S (SOFT) / ③ I (ICE CREAM MACHINE)

④⑤ 27 : Cylinder Size [(ex) 27 : 2.7 Liter, 16 : 1.6 Liter]

⑥ S : Stand [(ex) T : Table top, S : Stand]

⑦ L : LCD Type [ex (T: Touch) ISI-163TT: Table Touch]

① -1 S (SEA : Old name of ICETRO) [ex SSI : SEA SOFT ICE CREAM MACHINE]

② 3 : Flavor Number [(ex) 1:1 Flavor, 3:2 & Mix Flavor]

③ H : Heat Treatment

④ N : New

⑤ P : Pump