



UF-263 G

**Double Flavor Twist
Floor Model**



The high performance Carpigiani UF-263 soft serve freezer combines state-of-the-art design and technology with simple and efficient operation. The UF-263 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. Will serve ice cream, custard, water ice, yogurts, sherbets in any combination.

Features Include:

- Exclusive New Hot Gas Technology!
- Separate touchpad controls for each cylinder lets you make combination twists of differing products
- 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
- Fewest parts to clean in the industry



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Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.

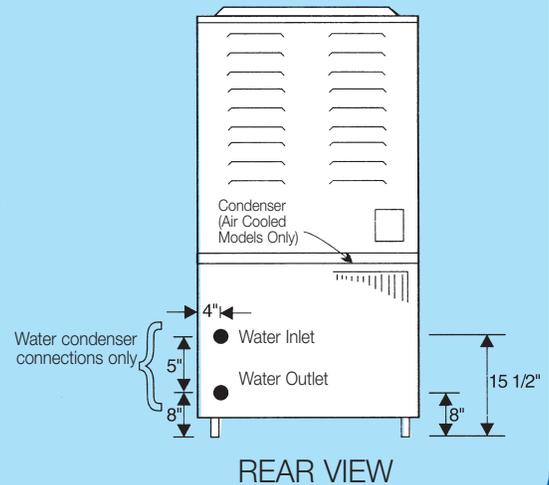
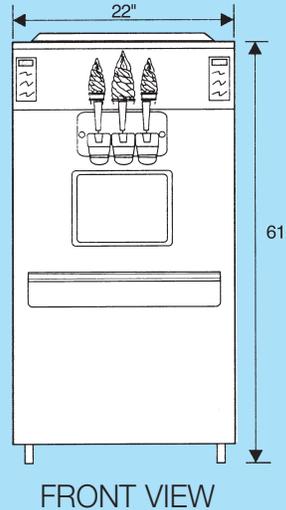
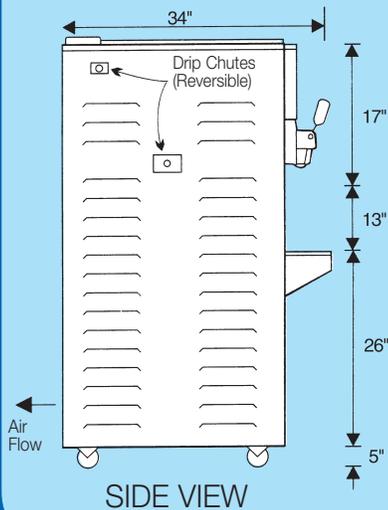
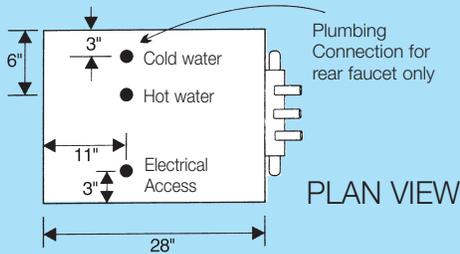
Find out more at www.frozendessertuniversity.com

SPECIFICATIONS

UF-263 G



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



Model UF-263 G Description:

Overrun Range _____ Up to 40%
 Mix Tank Capacity _____ 18 qts. each
 Mix Tank Refrigeration Control _____ Electronic
 Cylinder Refrigeration Control _____ Hard-O-Tronic
 Cylinder Type _____ Helicooidal Path
 Beater Construction _____ Thermo Plastic
 Beater Drive Motor _____ 1.5 H.P. each cylinder
 Compressor Motor _____ 2.0 H.P. each cylinder
 Water Connections (water cooled only) _____ 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 _____ 40 Amps
 Running Amps _____ 36 Amps
 Three Phase, 60 Hz _____ 208 - 230 V
 Max Breaker / Fuse size _____ 30 Amps
 Running Amps _____ 25 Amps
 Number of Feeders _____ 1

Optional Accessories

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

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

Something for everyone!

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