

SP

INNOVATIVE FEATURES AND PATENTS ARE NOW STANDARD



SP 1



SP 2

Many innovative features and patents are now standard in the new SP, thus improving the performance of one of the most reliable, best-selling pieces of equipment available on the market.

Features

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.

BPA-free bowl

The BPA-free bowl has several advantages including higher **resistance** to impact, greater **transparency**, better thermal and chemical resistance, and **total absence of bisphenol A**.

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.

A new design, increased ergonomics

The new style give SP 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.

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

EXCLUSIVE PATENTS



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

LEADERS IN SAFETY



Thanks to the **new BPA-free material** of the tank, free of Bisphenol A.



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, and a sensor that controls the temperature also in defrost mode.



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..



RESPECT FOR THE ENVIRONMENT

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



A CLEAN, MODERN LOOK

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

TECHNICAL SPECIFICATIONS	SP 1	SP 2
Bowls (number)	1	2
Capacity (finished product) (l)	5	5+5
Cooling system	Air	Air
Keypad	Mechanical	Mechanical
Maintenance mode	Manual	Manual
Refrigerant gas	R 290	R 290
I-Tank® insulated bowl	Yes	Yes
BPA-free 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)	350/2.3	815/4.6
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