

# SPM

## 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.

### Green GAS

R290 (propane) refrigerant gas will be used in all of our equipment, in compliance with European and environmental regulations.

### 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.

### 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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100%  
MADE  
IN ITALY



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.

### A CLEAN, MODERN LOOK



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



### 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).

TECHNICAL SPECIFICATIONS	SP 1	SP 2
<b>Bowls</b> (number)	1	2
<b>Capacity (finished product)</b> (l)	5	5+5
<b>Cooling system</b>	Air	Air
<b>Keypad</b>	Mechanical	Mechanical
<b>Maintenance mode</b>	Manual	Manual
<b>Refrigerant gas</b>	R290	R290
<b>I-Tank® insulated bowl</b>	Yes	Yes
<b>Dimensions (WxDxH)</b> (cm)	26.2 x 42.6 x 61.3	44.7 x 44 x 61.3
<b>Net weight</b> (kg)	29.5	48
<b>Standard voltage</b> (V/Hz)	230/50	230/50
<b>Special voltage</b> (V/Hz)	115/60	115/60
<b>Absorption</b> (Watt/A)	280/2.3	765/4.6
<b>Standard colors</b>	Black & White	Black & White
<b>Machines per pallet</b>	8	8
<b>Pallet dimensions (WxDxH)</b> (cm)	80 x 120 x 165	100 x 120 x 160
<b>Pallet weight</b> (kg)	264	410

Part of



Electrolux  
Professional  
Group

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