COMBI RANGE

One range, **endless possibilities**.

The Combi range is the ideal solution for **chain restaurants** that **offer a wide variety of desserts**, such as milkshakes, sundaes, waffles, and more. Available in compact models with one or two high-capacity freezing cylinders, it guarantees **impeccable results**. The separate management of each circuit ensures optimal viscosity and production for each product type, while the dedicated dispensing blocks allow you to garnish the product with four different syrups, offering endless flavor possibilities.



PRODUCTS:

- Soft Serve
- Frozen Drinks and Milkshakes

Models:
SHG-M 150, SHG-M 250

Excellence in every detail

- **Intuitive control system**
  The INCODIS 2.0 touchscreen ensures easy-to-use management, from dispensing to activating the thermal cycle of the mix (Heat Treatment).
- **Agitator with adjustable speed**
  An adjustable-speed agitator ensures a smooth, consistent texture.
  The standard Powder Fill System technology allows the preparation of the mix directly in the hopper.
- **Heat Treatment**
  The Heat Treatment function, through a thermal cycle of the mix, reduces bacterial load and extends the product's lifespan.
- **Gear pump**
  A 100% stainless steel gear pump with precise overrun control, designed for easy removal and cleaning.
- **Efficient freezing cylinders**
  High-capacity stainless steel freezing cylinders that deliver reliable performance to meet all production demands.
- **Smart dosing for customized milkshakes**
  The automatic cup filling system is equipped with level sensors and operates in combination with a compressed air system for syrup dosing.
- **Ergonomic and energy-efficient design**
  All components are optimized to ensure high performance with minimal energy consumption, while the swivel casters with brakes allow easy positioning.

		SHG-M 150	SHG-M 250
TECHNICAL SPECIFICATIONS			
Number of flavors		1 soft serve or 5 shakes	1 soft serve + 5 shakes
Control system	INCODIS 2.0	•	•
Freezing cylinder feed	Pump	•	•
Heat Treatment		•	•
Size (h x w x d)		1618 x 500 x 1021 mm	1618 x 735 x 1091 mm
Weight		293 kg	493 kg
Hopper capacity		20 L	2 x 22 L
Freezing cylinder capacity	Soft serve / Shake	2.6 L	7.8 / 2.6 L
PRODUCTIVE CAPACITY*			
Hourly production capacity (soft serve)		28 kg	27 kg
Hourly production capacity (shakes)		65 L	72 L
POWER SUPPLY			
Phase		3~	3~
Hertz		50 - 60 Hz	50 - 60 Hz
Power		6000 W	6150 W
REFRIGERATION SYSTEM			
Cooling	Air	•	•
	Water	•	•
Number of compressors		1 x Semi-hermetic	2 x Semi-hermetic

*Production capacity can be affected by ambient temperature, the mix used, and machine settings. The information provided is general; therefore, the specific release details should be verified. The manufacturer reserves the right to modify the specifications without prior notice.