



# UF 263 G

## Classic Gravity-fed Twist Soft Serve Model



**Performance and Quality** The high-performance UF-263 G gravity-fed soft serve model combines Carpigiani technology with simple and efficient design, for high volume production. This model can simultaneously make two highly diverse products in each cylinder, such as Custard and Sorbet and still produce a balanced twist cone. Separate touchpad controls for each cylinder let you make a combination of twist products. Each cylinder can be run independently to best accommodate mixtures of diverse consistencies.



**Convenience** Fewest parts in the industry to clean. Audible Signal alerts when refill is needed. Self-monitoring system minimizes costly errors.



**Savings** Standby mode reduces operation costs during idle periods. A single cylinder can be run during low season. Unique freezing cylinder optimizes refrigeration efficiency.

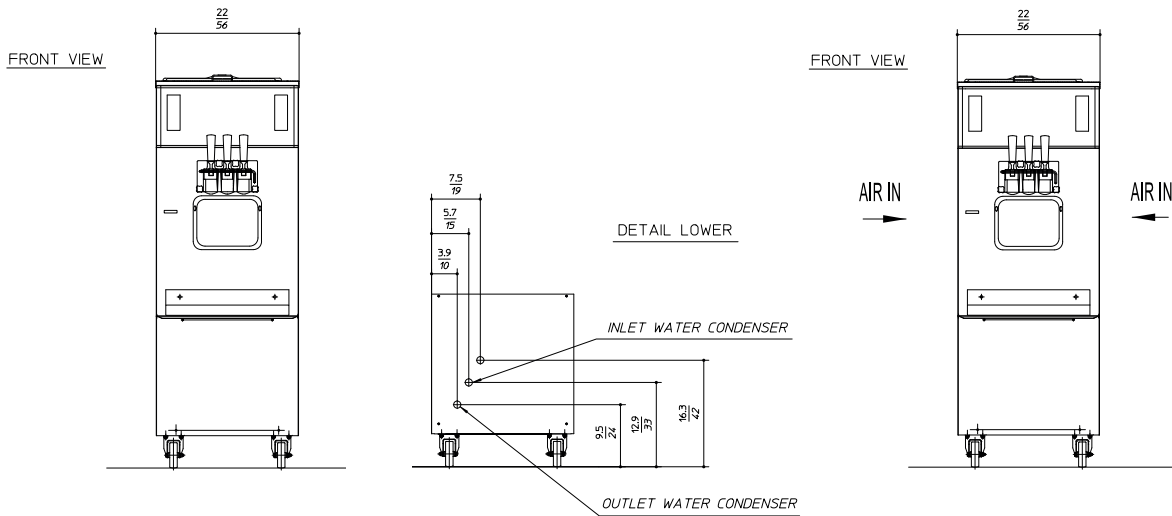


**Safety** Standby mode maintains safe product temperatures in the freezing cylinder. Built-in memory stores information to facilitate repairs.



**Hygiene** Single piece agitator is easy to clean.





	WATER		AIR	
	lbs.	kgs.	lbs.	kgs.
Weights				
Net	705	320	705	320
Crated	727	330	734	333
	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	38.14	1.08	40.26	1.14
Dimensions	in.	cm.	in.	cm.
Width	22	56	22	56
Depth	34.1	87	34.1	87
Height	59.4	151	59.4	151
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/1 W	40A	35A	1P, 1W	
208-230/60/3 W / A	30A	25A	3P, 3W	

## Specifications

### Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

### Beater Motor

1,5 HP

### Refrigeration System

R404A

### Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

### Air Cooled \*

Minimum clearance: 4" (10 cm) on both side panels and 12" (30 cm) from the rear panel for proper air circulation.

### Hopper Capacity

18 quarts (17 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. \* Room temperature 68 °F (20 °C).

Bidding Specs									
Electrical	Volt	Hz	Ph	Neutral	Yes	No	Cooling	Air	Water
Options									



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