

# Malibu

## CT301P SP/A PUMP Self Pasteurising Countertop High Output Soft Ice Cream Machine



### Main Features

- ✓ Single flavour easy dispensing head with self-closing handle.
- ✓ Can serve frozen yogurt or soft ice cream.
- ✓ Self Pasteurising – only needs cleaning once per month.
- ✓ Very quiet operation with inverter system & direct drive motor.
- ✓ High output pump machine with high overrun.
- ✓ Suitable for self service applications.
- ✓ Mix pump for higher overrun, lighter texture and higher volume output.

### Self promoting

- ✓ Illuminated multicolour front panel.
- ✓ Customisable graphics option for branding

### Enhanced Quality

- ✓ Hopper agitator for improved product consistency.
- ✓ Inverter system automatically enhances product quality.
- ✓ Auto regeneration function for quiet periods.

### Easy Cleaning

- ✓ Only needs cleaning every 30 days.
- ✓ Heat cycle for easier and faster cleaning.
- ✓ Optional built in water system for easier cleaning.
- ✓ Standby mode keeps mix refrigerated when not in use.

### Simple User Control

- ✓ Voice function for prompts.
- ✓ Simple touch sensitive controls.
- ✓ Digital display and lockable control panel.
- ✓ Mix low level and mix “out” visual and audible warning.
- ✓ Monitor hopper and cylinder temperatures.
- ✓ Adjustable product consistency from front panel.
- ✓ Adjustable dispensing speed control.

### Advanced Management Control

- ✓ Advanced menu system offers enhanced functionality and monitoring.
- ✓ Portion counter to record number of servings
- ✓ Memory keeps log of pasteurisation results
- ✓ Program shut down mode – if cleaning is not undertaken in specified period machine will not run.



Agitator improves consistency and quality.



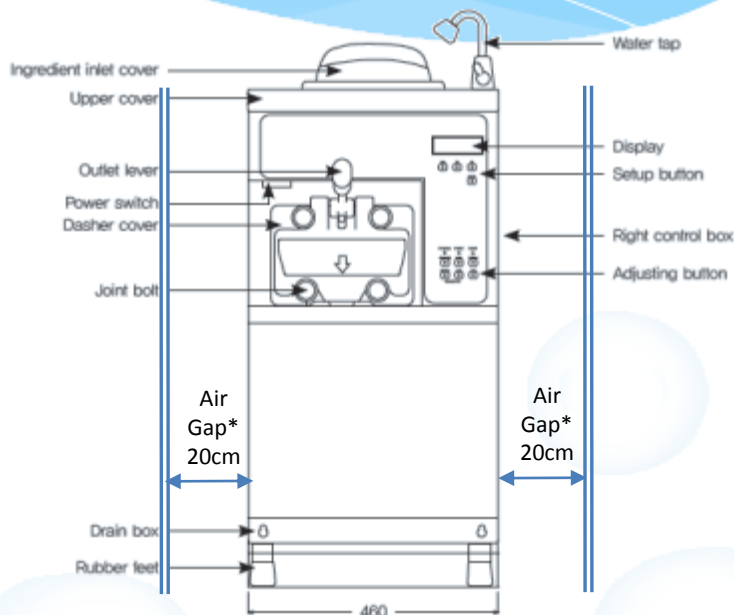
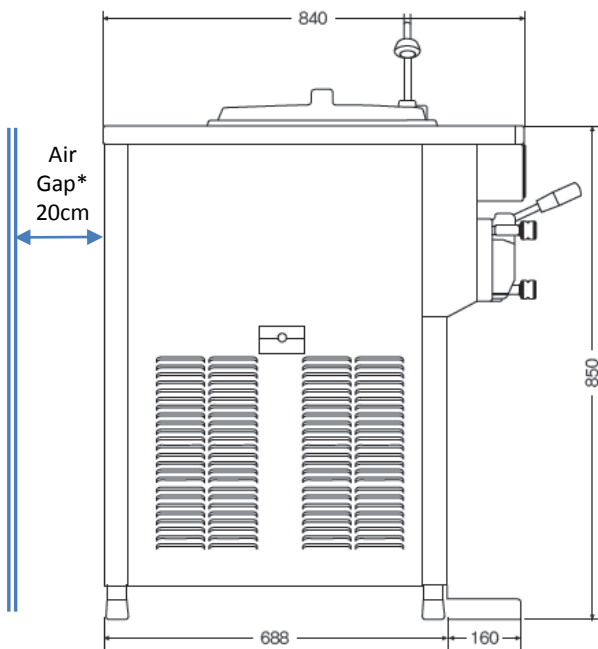
Gear pump provides higher overrun..

The CT301P SP/A soft ice cream machine is the machine for busy environments where performance and costs are critical. It is self pasteurising so only needs cleaning at most every 30 days saving on labour. Also available as a gravity fed machine.

# CT301P SP/A PUMP

## Self Pasteurising Countertop

## High Output Soft Ice Cream Machine



### Characteristics and Performance

Flavours	1
Countertop / Floor Standing	Countertop
Pump / Gravity	Pump or Gravity
Mix Hopper Tank Agitator	Yes
Self Pasteurising	Yes
Percentage Overrun- Variable	Up to 80% on Pump model
Output: kg / hour	34
Cones / minute	5
Consecutive Cones*	20

### Suitability and Options

Water Supply Required	Optional
Suitable for Frozen Yogurt	Yes
Suitable for Self Serve	Manual
Available as Fling Model	Yes
Decals / Stickers Available	Yes
Stand Available	Yes
Starter Pack Available	Yes
Service Pack Available	Yes
Electrical Supply Type	13 Amp 3 Pin

### Functions

Hardness Control	Yes
Hopper Temperature control	Yes
Low Level Mix Warning	Yes
Digital Display	Yes
Display Menu Voice Guidance	Yes
Overnight Standby Mode	Yes
Advanced Menu	Yes
Menu Lock	Yes
Wash Function	Yes

### Specification and Electrical

Hopper Capacity (litres)	17.5
Cylinder Capacity (Litres)	3.2
Electrical Supply Phases	Single
Volts	240
Operating Power (Kw)	2.2
Invertor	Yes
Cooling	Air
No. Compressors	1
Weight (kg)	153
Dimensions W x D x H (mm)	460 x 840 x 850

Warranty on New Machines: 3 Years On Compressor & Condensor, 2 Years On Other Non-wear Parts, 1 Year Labour

\*Like most soft ice cream machines this machine requires an air gap in order for the cooling to function. Restricting air flow around the machine may lead to problems with product consistency and operation of the machine. If the available space is restricted please see our models with rear flues.

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