

SpaceMan Ice Cream and Frozen Yogurt Machines
Lowest Price Guaranteed - Call 1-877-386-7766 or 415-332-5840



All Soft Serve Freezer Models Shown Below. See Features and Options Section.

No matter what size soft serve or frozen beverage machine you need, Spaceman has options that can suit your business. The main divisions between Spaceman Machines is how much product they produce per hour, how many flavors they can hold, counter top or a floor-standing model, and whether it is a frozen beverage machine or a soft serve machine. If you are looking for a small counter top ice cream machine, take a look at the Spaceman 6210 and 6220. Also, take a look at our unique Spaceman 6265, the only commercially-available soft serve machine that holds three flavors and two twist options.

All Spaceman models with the "H" include our hopper agitator option standard. The Hopper Agitator saves employee time and helps to keep product food safe. A hopper agitator periodically mixes the product that is being stored in the refrigerated hopper to keep product evenly cooled, and avoid ice buildup around hopper walls. Without the hopper agitator option, employees will have to manually stir product every 30-60 minutes. Frozen yogurt products especially tend to separate in the hopper, and will go bad if not stirred. Most Spaceman machines come standard with hopper agitator, as we have found that our customers prefer this option.

All Spaceman soft serve ice cream machines with "A" indicate our air pump option. Air Pump or Pressurized soft serve machines use pressure to add a higher, controlled percentage of air to the product mix and maintain pressure in the freezing cylinder so that the air does not escape. Air pump machines are ideal for customers looking for higher profits, creamier product, or anyone serving cones. Air pump machines also reduce the maintenance required to run a machine on a daily basis and during slow hours, but they add about 10 minutes to the weekly cleaning schedule.

All Spaceman machines come standard Air Cooled, but can be ordered water cooled. Air Cooled vs Water Cooled are the two methods for removing heat from the machine. Air cooled machines remove heat through a condenser fan, and water cooled machines remove heat through a water plate.



SPACEMAN 6210



[MACHINE DETAILS](#)

[CONTACT US](#)

SPACEMAN 6220



[MACHINE DETAILS](#)

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SPACEMAN 6228H



[MACHINE DETAILS](#)

[CONTACT US](#)

SPACEMAN 6228AH



[MACHINE DETAILS](#)

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SPACEMAN 6235H



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SPACEMAN 6235AH



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SPACEMAN 6236H



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SPACEMAN 6236AH



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SPACEMAN 6250H



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SPACEMAN 6250AH



MACHINE DETAILS

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SPACEMAN 6265H



MACHINE DETAILS

CONTACT US

SPACEMAN 6378H



MACHINE DETAILS

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SPACEMAN 6378AH



MACHINE DETAILS

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SPACEMAN 6455H



MACHINE DETAILS

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SPACEMAN 6490H



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IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT US

1-877-386-7766 (877-DVORSON)

SPACEMAN 6650



MACHINE DETAILS

CONTACT US

SPACEMAN 6690H



MACHINE DETAILS

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SPACEMAN 6695H



MACHINE DETAILS

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SPACEMAN 6795H



MACHINE DETAILS

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1-877-386-7766 (877-DVORSON)

FEATURES & OPTIONS

SOFT SERVE FREEZERS

HOPPER AGITATOR (H)



Agitates the product in the hopper to improve product consistency and prevent product separation. Product must still be mixed prior to pouring into the hopper, but the operator is not required to continue to mix the product over the course of the day.

Standard Feature:

- SM-6228 - SM-6260 - SM-6455
- SM-6235 - SM-6265 - SM-6490
- SM-6236 - SM-6268 - SM-6690
- SM-6245 - SM-6338 - SM-6695
- SM-6250 - SM-6378 - SM-6795

Not Available:

- SM-6210 - SM-6220 - SM-6450

AIR PUMP (A)



The Air Pump adds air to the product prior to freezing to make product lighter and less dense. Adjustable to meet your unique product offering. Highly recommended for customers serving cones and high quality ice cream products that want an extra-creamy consistency. Requires a little extra time during cleaning and assembly.

Available Option:

- SM-6228 - SM-6245 - SM-6338
- SM-6235 - SM-6250 - SM-6378
- SM-6236 - SM-6260

Not Available:

- SM-6210 - SM-6268
- SM-6220 - All Frozen Beverage
- SM-6265

AIR CHUTE (C)



The Air Chute is an add-on option that allows the machine to be placed closer to a wall or other equipment on the exhaust side of the machine. The air chute directs exhaust air from the machine upward rather than out the side or back.

Available Option:

- Full Product Line-Up

** Air Chute option must be custom ordered. Not available for guaranteed quick ship.*

SPINNER (S)



The Spinner is an add-on option that allows the operator to blend product on the side of the machine. A Hamilton Beach HMD-300 Spinner with an easy-push trigger is mounted to the machine. Saves counter space and easier to use than usual counter-top blenders. Great for milkshakes and blended frozen beverages.

Available Option:

- Full Product Line-Up

** Spinner option must be custom ordered. Not available for guaranteed quick ship. Please call for information on spinner placement and product compatibility.*

HEAT TREAT (B)



Heat Treat performs a heat treatment cycle each night to reduce how often the machine needs to be disassembled and cleaned. Spaceman Heat Treat machines only need to be cleaned once every 21 days. Requires special ice cream products and weekly rinse and sanitization is recommended.

Available Option:

- SM-6236 - SM-6250 - SM-6338
- SM-6378 *3-Phase Standard Power

Not Available:

- Remaining Product Line-Up

** Heat Treat option must be custom ordered. Recommended with Air-Pump Option.*

WATER COOLED (W)



Water Cooled machines cool the refrigeration components with water instead of air. Water Cooled machines run quieter and do not require 6" of clearance on all sides of the machine. Water Cooled machines require special water connections or glycol chiller equipment in order to operate. These must be purchased separately.

Available Option:

- Most of Product Line-Up

Not Available:

- SM-6210 - SM-6220 - SM-6450
- SM-6650

** Option must be custom ordered. Not available for quick ship.*



6235-C/6235A-C

SOFT SERVE FREEZER

Two Flavor, Countertop, Digital Control
A: Pump Feed Model

Powerful and Versatile

Two flavor medium capacity countertop model for ice cream, frozen yogurt and much more

Fast Freeze Down

Patented high efficiency heat exchanger allows fast freeze down with low energy consumption

Digital Control and Display

Microprocessor control provides access to system settings and additional functions. Digital interface displays critical info as system status, temperatures, dispense count, errors, etc.

Auto Programming

Allows automatic switching of operation modes based on preset schedules

Standby

Maintains product temperature in both mix hopper and freezing cylinder below 4.4°C (40°F) overnight

Hopper Agitator

Maintain product consistency and prevent product separation



Soft System Start

Slow motor start reduces equipment noise and stress on drive train

Direct Drive Transmission

Eliminates consumable moving parts and increases transmission efficiency

Defrost for Cleaning

Increases efficiency during cleaning by heating frozen product in cylinder

Quick Freeze

Turn on freeze immediately to freeze down to serving viscosity when quick service is required after long idle period

Self-closing Valve with Speed Control

Automatically prevents product overflow after dispense; Provides flexibility in dispense rate control

Safety Protections

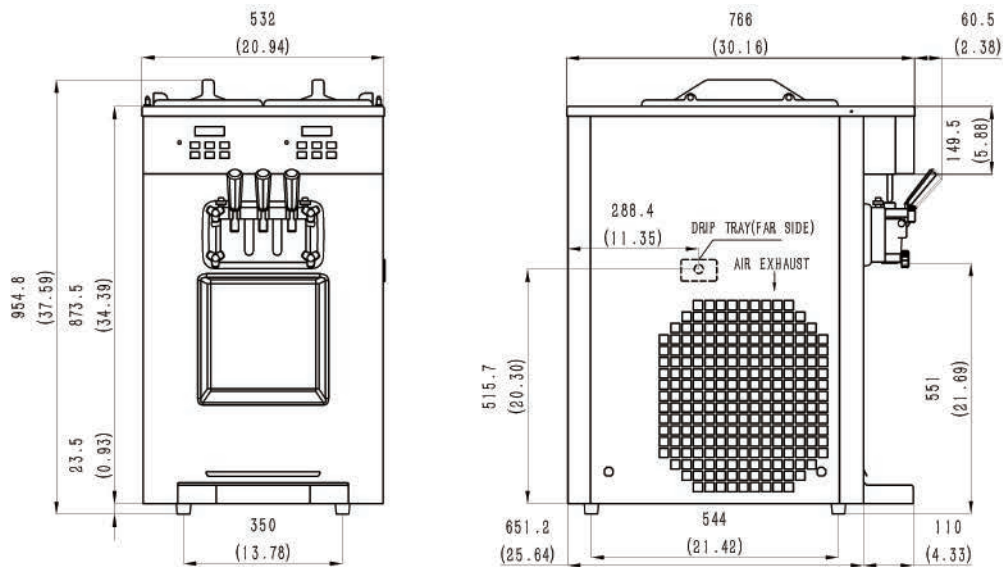
- Low temperature and motor overload shutoffs to protect in the event of cylinder freeze up
- High pressure switch to prevent compressor overheating



Ideal for medium capacity outlets to serve ice cream, frozen yogurt, gelato or sorbet. Fully loaded with all standard options.

6235-C / 6235A-C

SOFT SERVE FREEZER



SPECIFICATIONS

Flavors	2 + Twist
Freezing Cylinders	2 x 1.7L / 1.8qt
Mix Hoppers	2 x 12L (8L for A)
Output Capacity (80 grams)	450 serves/hr
Clearance Requirements	152mm/6" on left

Weight	Kg/lb (Gravity)	Kg/lb (Pump)
Net	186 / 413	196 / 436
Shipping	200 / 445	210 / 467
Volume	0.62 CBM / 21.76 CBF	

Dimensions	Net (mm/in)	Shipping (mm/in)
Width	532 / 20.9	620 / 24.4
Depth	651 / 25.6	930 / 36.6
Height	955 / 37.6	1070 / 42.1

Electrical	MFS	MCA	Power(kW)
220-240/50/1	20	16	3.2
208-230/60/1	20	18	3.5

FEATURES

Control Systems	Two, Digital
Refrigerated Hoppers	✓
Hopper Agitators	✓
Temperature Displays	✓
Standby Mode	✓
Auto Closing Dispensing Valves	✓
Dispensing Speed Control	✓
Low Mix Indicator Light & Alarm	✓
Low Temperature Protection	✓
Motor Overload Protection	✓
High Pressure Protection	✓
Defrost & Quick Freeze	✓
Soft Start	✓
Direct Drive Pump (A only)	✓

AVAILABLE OPTIONS

Water Cooled	✓
Top Air Discharge Chute	✓
Cart (Trolley)	✓

• Above specifications are subject to change without notice