



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

No matter what size soft serve or frozen beverage machine you need, Spaceman has options that can suit your business. The main differences 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 6695H



SPACEMAN 6455H



SPACEMAN 6450



SPACEMAN 6210



SPACEMAN 6260H



SPACEMAN 6235H



SPACEMAN 6690H



SPACEMAN 6490H



SPACEMAN 6265H



SPACEMAN 6245H



SPACEMAN 6236H



SPACEMAN 6228H



SPACEMAN 6220



SPACEMAN 6378H



SPACEMAN 6368H



SPACEMAN 6338H



SPACEMAN 6250H



SPACEMAN 6248H



IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT US

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