

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



[MACHINE DETAILS](#)

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SPACEMAN 6235AH



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SPACEMAN 6236H



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SPACEMAN 6250H



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SPACEMAN 6250AH



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SPACEMAN 6265H



[MACHINE DETAILS](#)

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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](#)

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SPACEMAN 6690H



[MACHINE DETAILS](#)

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SPACEMAN 6695H



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SPACEMAN 6795H



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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.*