

## /// Frozen Drink Machine

# 6650-CL

110V - Gravity Feed  
Refrigerated Hopper Pre-Chills Mix

- ☆ Single Flavor // Countertop
- ☆ Up to 165, 10oz drinks per hour
- ☆ 7.3 Qt Cylinder - 12.7 Qt Hopper
- ★ Higher capacity solution with greater flexibility to serve larger crowds alcoholic & non-alcoholic frozen beverage drinks



### Fast Freeze Down

**Patented 100% Controlled Contact Flooded Evaporator** – Designed for maximum efficiency, this innovation delivers the industry's fastest freeze-down and recovery times. The result? Smaller ice crystals and the smoothest, creamiest mouthfeel.

### Reduced Parts - Easy Cleaning

**Single-Piece V3 Auger Design** – The drive shaft and auger are combined into one solid over-molded plastic and steel piece, reducing parts, improving drink quality, cutting cleaning time, and enhancing the user experience.

### Simple Control, Easy Operation

Simple and intuitive control system makes operation and viscosity adjustment easy, swift and more precise.

### RGB Display with Low-Level Indicator

Quickly reference machine status with an RGB display, featuring a flashing red light when the product level is low.

### Backlit Virtual Merchandising

A high-visibility, illuminated display area for branding and marketing your product. Includes flavor cards, with dimensions available for custom designs.

### Low-Mix Freeze Protection

Proprietary technology prevents machine freeze-ups by automatically switching to standby mode when product runs out, ensuring uninterrupted operation.



## The Spaceman Difference



### QUALITY

#### Superior Craftsmanship

##### Designed by Aerospace Engineers

- ✓ Patented Freezing Cylinder
- ✓ Built to last, attention to detail
- ✓ Microcrystal Technology



### VALUE

#### Maximum ROI

##### Lower Your Cost of Ownership

- ✓ Fair up front cost
- ✓ Lower service and parts costs
- ✓ Lowest energy cost per serving

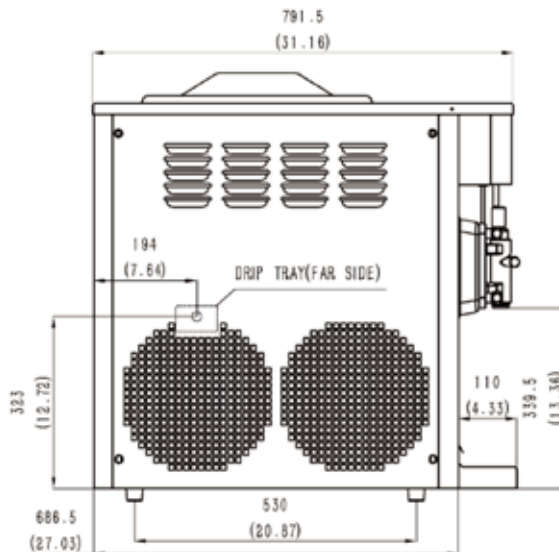
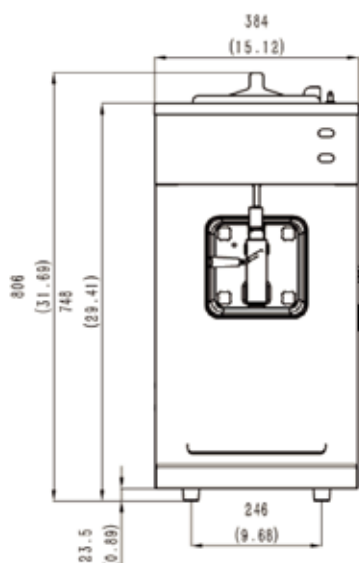


### SERVICE

#### Best User Experience

##### Service on Your Terms

- ✓ Dedicated Success Team
- ✓ No binding contracts
- ✓ No locked-in maintenance fees



## Specifications

|                                 |                   |
|---------------------------------|-------------------|
| Flavors                         | 1                 |
| Freezing Cylinders              | 1 x 6.9L / 7.3 Qt |
| Mix Hoppers                     | 1 x 12L / 12.7 Qt |
| Output Capacity (10oz servings) | 165 servings/hr   |
| Max Serving Size                | 32oz              |
| Clearance Requirements          | 152mm/6"          |

| Weight   | Kg/lb             |
|----------|-------------------|
| Net      | 91 / 201          |
| Shipping | 105 / 231         |
| Volume   | 0.36 CBM / 13 CBF |

| Dimensions | Net (mm/in) | Shipping (mm/in) |
|------------|-------------|------------------|
| Width      | 384 / 15    | 430 / 16.9       |
| Depth      | 819 / 32    | 890 / 35         |
| Height     | 828 / 33    | 940 / 37         |

| Electrical | Plug(NEMA) | MFS | MCA | Power(kW) |
|------------|------------|-----|-----|-----------|
| 110/60/1   | 5-20P      | 25A | 16  | 1.6       |

\*Above specifications are subject to change without notice

## Features

|                               |                 |
|-------------------------------|-----------------|
| Control System                | One, Mechanical |
| Refrigerated Hopper           | ✓               |
| Standby Mode                  | ✓               |
| Auto Closing Dispensing Valve | ✓               |
| Low Mix Indicator Light       | ✓               |
| Low Mix Indicator Alarm       | ✓               |
| Standby Mode                  | ✓               |
| Standby Indicator Light       | ✓               |
| High Pressure Protection      | ✓               |
| Thermal Overload Protection   | ✓               |
| Light Box                     | ✓               |
| Low Mix Freeze Protection     | ✓               |

## Available Options

|                         |   |
|-------------------------|---|
| Top Air Discharge Chute | ✓ |
|-------------------------|---|