



LUNA ice cream maker L22 with LUNA-Box




Maximum comfort thanks to touchscreen with operator guidance and remote control technology. One hundred percent hygienic safety, certified by independent institutes.




Output: 40 kg/h at 20 °C ambient temperature or about 400 portions of 100 g each per hour.

Additional profit for you, 100 per cent hygienically safe ice cream sales

Special model features

-  **Touchscreen for the selection of ice cream portions and for operator guidance**
Display of all appliance data
-  **Option remote control technology**
ensures the highest availability of your machine and thus secures sales
-  **App-enabled**

Equipment variants

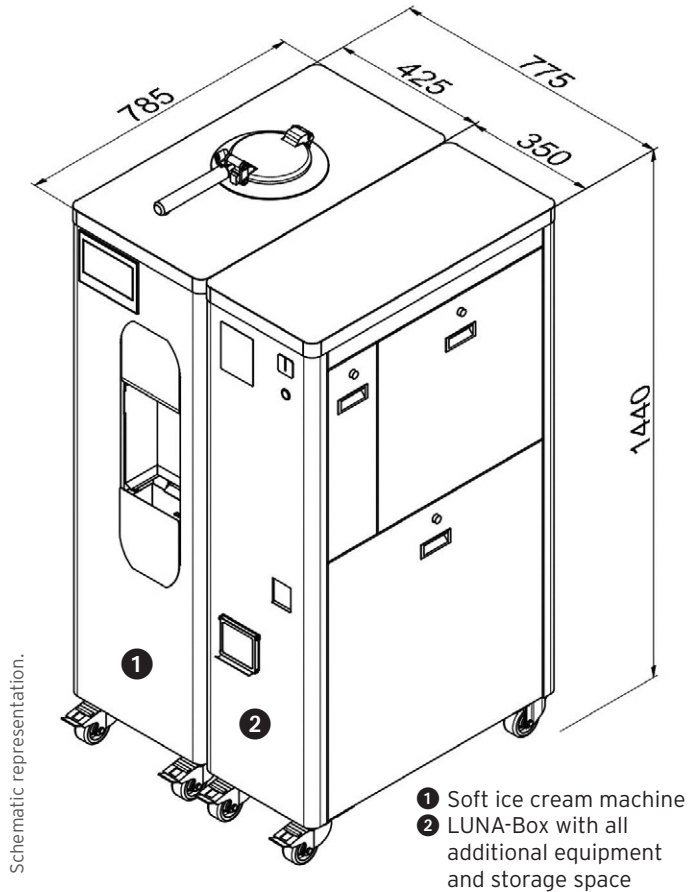
-  **Basic model "L" Air cooling**
Flexible - for use at changing locations
-  **Option "W" Water cooling**
Low-noise - no heat release to the environment, ideal for locations with high temperatures
-  **Option fruit sauce device**
For the application of one from two selectable fruit sauces
-  **Self-service option**
Makes buying ice cream an experience for your customers
-  **Option cone dispenser**
-  **Option coin device**
In extended self-service operation your ice cream vending machine also takes over checkout process, adjustable currencies on request
-  **Option cashless payment system**



LUNA Ice Cream Maker L22

Technical data: Model L22

with self-service, fruit sauce device, coin device with change function, automatic cone dispenser and preparation for cashless payment system in separate LUNA-Box



The self-service ice cream machine is available with the following options: fruit sauce device for a maximum of two fruit sauces, coin device (optionally with money change function), preparation for cashless payment system and automatic cone dispenser.

The additional devices are housed in a separate extension, the LUNA-Box.

The front side and the right side are required to operate the unit.

Model L22 HL (air-cooled):

Can be used at ambient temperatures of 5°C (frost-proof) to a maximum ambient temperature of 43 °C.

Avoid direct sunlight on the rear side.

Model L22 HW (water-cooled):

The water-cooled unit must be connected to a 1/2" water pipe, minimum pressure 1.0 bar, maximum pressure 6.0 bar. Water outlet 1/2" unpressurised. Maximum water temperature 30°C.

Use of pressure hoses approved for 15 bar operating pressure.

Dimensions and weight	
Width	775 mm
Height	1440 mm
Depth	785 mm
Weight	ca. 295 kg
Model L22 HL:	
Distance for air outlet rear	95 mm
Overrun (depending on mix)	70 - 100 %
Mains connection 3 / N / PE 50 / 60 Hz 16 A CEE plug	
Nominal voltage	400 V
Nominal power air-cooled	3,5 kW
Nominal power water-cooled	3,3 kW
Mains connection: 16 A slow-blow fuse.	
The power connection must be live at all times, even after the close of sales.	
Refrigerant	R448A

Programme Sale



Ice cream mix freezing with high overrun

Programme Preservation



The ice cream mix is automatically cooled

Programme Pasteurisation



The ice cream mix is pasteurised and then cooled

Programme Emptying



Cleaning and rinsing the machine

Programme Sterilisation



Heat sterilisation of freezing cylinder and storage container with drinking water

Subject to technical changes