



LUNA ice cream maker L22

Maximum comfort thanks to touch screen 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



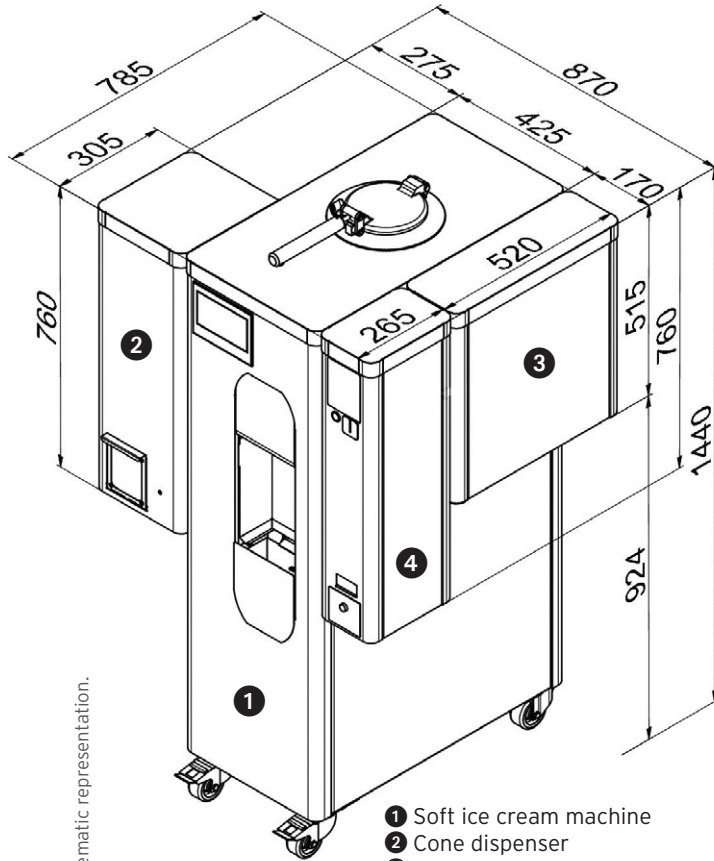
Option cashless payment system



LUNA Ice Cream Maker L22

Technical data: Model L22

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



- 1 Soft ice cream machine
- 2 Cone dispenser
- 3 Fruit sauce machine
- 4 Coin device with change function

Dimensions and weight	
Width	425 mm
Height	1440 mm
Depth	785 mm
Weight	ca. 260 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

The ice cream machine is also available as a self-service unit and can be equipped with a coin device (optionally with money change function). This is operated either alone or in conjunction with a fruit sauce device for a maximum of two sauces on the machine. Furthermore, the machine is prepared for the use of a cashless payment system.

In addition, it is possible to attach an automatic cone dispenser - the soft ice cream machine thus sells soft ice cream independently without an operator.

When fully equipped, the front, left and right sides are required to operate the unit.

Model L22 HL (air-cooled):

Can be used at ambient temperatures from 5°C (frost-proof) to a maximum ambient air 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.

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