

THE CHART BELOW SHOWS THE OUTPUT IN SERVINGS PER MINUTE,
PER FLAVOR, FOR VARIOUS SERVING SIZES*

SOFT SERVE	MODEL	4 oz	8 oz	12 oz
1 Flavor, Mid Output	6210-C	2	1	not recommended
1 Flavor, High Output	6236-C	6	3	2
2 Flavor, Mid Output	6235-C / 6250-C	3	1	not recommended
2 Flavor, High Output	6378-C	6	3	2

FROZEN BEVERAGE	MODEL	8 oz	16 oz	32 oz
1 Flavor, Low Output	6450-C**	1.5	.75	not recommended
1 Flavor, Mid Output	6650-C	3	1.5	1 every 90 seconds
1 Flavor, High Output	6690-C	6	3	1
2 Flavor, Mid Output	6455-C	2	1	not recommended
2 Flavor, High Output	6695-C	3	1.5	1 every 90 seconds
2 Flavor, Max Output	6795-C	6	3	1

Dispensing more product than specified will cause operational issues and may damage the machine.

Ambient temperature, machine clearance, brix, alcohol content, and the temperature of product added to the machine will all affect output.

[Soft serve brix should range between 20-30, click here to learn more](#)

[Frozen Beverage brix should range between 13-18, click here to learn more](#)

**Size is referenced in volume, not weight*

***6450-C does not include hopper refrigeration*