
AG-1000***Rolled Ice Cream Machine*****\$2650**

KEY BENEFITS

- **RELIABILITY** – The Arctic Griddle rolled ice cream machine was designed from the ground up to fill the need for a high-reliability unit. Our machines are built using quality components which are selected for long life under challenging conditions. In addition, we go the extra mile in assembling our unit. For a full listing of our efforts to address reliability please visit: <https://arcticgriddle.com/pages/reliability>
- **SAFETY** – Not only are the units coming from overseas unreliable but they are also unsafe. There are very few units on the market which are designed to safety and NSF standards. (UL/NSF Certification is pending on our unit as of this writing) Our design and production line tests go beyond what is required to ensure the safest product possible.
- **PERFORMANCE** – The Arctic Griddle is one of the most energy efficient and quietest rolled ice cream machines on the market. It comes with a large (hot spot free) 50 cm pan but with a height 1/3rd and weight roughly 1/2 the size of other units. This makes the unit much more portable and suitable for catering events. It also features simple and fast temperature controls.
- **SUPPORT** – As the only US based manufacturer of rolled ice cream machines, Arctic Griddle LLC stands behind our products, we provide a full set of documentation, and will honor your warranties. This cannot be said of other vendors that will not answer the phone when your machine goes down.



OVERVIEW - The new Arctic Griddle sets the standard for rolled ice cream machines. It was developed out of Custom Circuit Solutions (CCS) LLC effort to help hundreds of business owners around the world to maintain and repair their failed Chinese manufactured units. As a result of that work, CCS gained the knowledge and expertise to design a far superior machine. From this, Arctic Griddle LLC was launched.

The Arctic Griddle offers high reliability, unparalleled safety, and performance improvements over all other units. Its short height frees up valuable storage space and allows for more layout options. Being lighter weight and more portable makes it perfect for catering events. These and other features will help maximize profits and minimize long term expenses.

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*Adjustable height stainless steel table not included

SPECIFICATIONS ¹

Minimum Recommended Pan Temperature ² @ 74°F (23° C) Toom Temperature	-30° C (short term operation) / -25° C (continuous operation)
Recommended Airflow Direction ³	Front to Back
Voltage	115 VAC / 60 Hz
Current (Running)	9 Amps Avg.
Inrush Current	90 Amps (4 cycles)
Power	775W @ -20° C Running Temp / 875W @ Start Up
Power Cord/Plug	NEMA-15 6ft long
Refrigerant	R404A
Noise Level (for standard fan set) ²	65 dbA @ 1 meter from front of unit
Size	27.25" deep, 22.25" wide, 13.4" height
Weight	84 lbs (38 kg)
Pan Size	19.7" (50 cm)
Pan Material/Thickness	304 Stainless Steel /1.5 millimeters
Safety Certifications (PENDING ⁴)	UL 621, CSA 120-13
Sanitation Certifications (PENDING ⁴)	NSF 7
Warranty	1 Year

¹ All specifications subject to change

² The specified operating temperatures are for the recommended standard fans. Contact us for higher power/higher noise fan options for lower continuous temperature operation.

³ The recommended airflow is from the front of the unit to the back with 6-8 inches of clearance behind the unit. However, the airflow can be reversed if desired. Louvered/angled openings on both the front and back of the unit direct air flow down and away from operators/customers. Contact us for additional information.

⁴ Unit has passed preliminary design review with ETL/Intertek but full certification will take months longer.