



General catalogue 2025





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slush machines



The best features of our machinery range gather together in a new model to bring you the most reliable professional slush machine.



Fast freeze



12 l. tank



Perfect mix



Reduced
cleaning time

PRODUCTION

Slush, Sherbet, Sorbet, Drinks, Frozen Cocktails



The best performance at the best price



Technical details



	Freazy 1	Freazy 2	Freazy 3
Bowl Capacity	1 x 12 l	2 x 12 l	3 x 12 l
Dimensions (X x Y x Z)	22 x 52 x 72 cm	42 x 52 x 72 cm	62 x 52 x 72 cm
Weight	26 Kg	45 Kg	60 Kg
Voltage	220-240 V 50/60 Hz	220-240 V 50/60 Hz	220-240 V 50 Hz

CLIMATE CLASS T

It can work in places up to 43°C

PUSH & PULL TAP
for an easier serving

BUILT IN LIGHTS

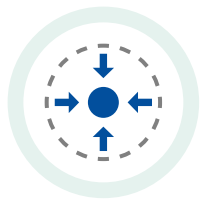


INCREASED ENERGY SAVING
in standby mode

BLACK STEEL PANELS

Compact

The smallest professional slush machine, it is the ideal equipment for limited spaces or low consumption of slush, sherbet or cold drinks.



Reduced size



5L tank



Stainless Steel



Maximum product savings

PRODUCTION

Slush, Sherbet, Sorbet, Drinks, Frozen Cocktails, Frapuccinos*, Cream*



Sencotel



Elegant and professional design in the smallest space

PRACTICAL AND
COMPACT DESIGN

OPTIONAL ENGINE
FOR CREMINO*

HIGHER PRODUCT
ROTATION FOR A
GREATER FRESHNESS

STANDBY MODE
TO SAVE ENERGY



*Multiply the versatility of your Compact with the powered engine (Optional, upon request)

Sencotel

Compact

Technical details



	Compact 1	Compact 2	Compact 3
Bowl Capacity	1 x 5 l	2 x 5 l	3 x 5 l
Dimensions (X x Y x Z)	26x40x63 cm	40x40x63 cm	60x40x63 cm
Weight	22 Kg	33 Kg	47 Kg
Voltage	230V-50Hz	230V-50Hz	230V-50Hz
Power	300 W	560 W	700 W



Moon

Serve your drinks in style and comfort, the most innovative cooler in the industry, perfect for cooling any kind of drink.



Perfect Mix



Powerful cooling system



Various types of drinks



Professional aspect

PRODUCTION

Juices, cold teas, vegetable drinks, flavoured waters



Moon

The most attractive drink cooler

COOLS DOWN ANY
DRINK EASILY

USER-FRIENDLY

TOUCHLESS TAP
Press the glass
against the handle



IMPULSE SALE

ADJUSTABLE
TEMPERATURE
(0°C - 10°C)

Create your healthy and refreshing point in your bar,
hotel, convenience store or service area.

Moon

Technical details



Moon 12



Moon 20

Bowl Capacity	12 l.	20 l.
Dimensions (X x Y x Z)	31 x 37 x 70 cm	31 x 37 x 70 cm
Weight	16,5 Kg	16,5 Kg
Voltage	230V-50Hz	230V-50Hz
Power	150 W	150 W

Hot drinks machines



Marie

hot drinks

hot drinks

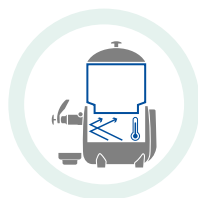
Marie

Enjoy the authentic taste thanks to the Bain Marie

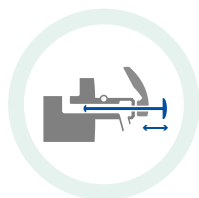
The product is heated slowly and without burning, offering a silky smooth finish and ensuring a premium texture, taste and aroma.



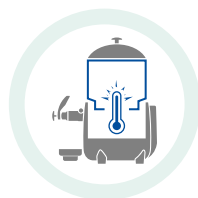
Perfect mix



Thermal insulation



Anti-clogging tap



No overheating

PRODUCTION

Hot chocolate and any other hot drinks as milk, teas, coffee, gravy, broths, au jus, syrups, hot cider, mulled wine, cream sauces, vegetable purees, nacho cheese sauces, drawn butter (for seafood) or butter topping (for pop corn)

EASY MAINTENANCE AND CLEANING

BAIN-MARIE HEATING SYSTEM

ADJUSTABLE TEMPERATURE UP TO 85°C

SMALL DIMENSIONS



The lower boiler contains hot water and in the upper container the chocolate is placed to be heated by the water (without being submerged)



Sencotel

Sencotel

Marie

hot drinks



Technical details



Marie 5

Marie 10

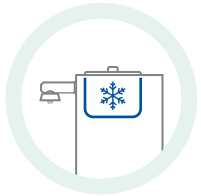
Bowl Capacity	5 l.	10 l.
Dimensions (X x Y x Z)	ø 26 x 47 cm	ø 26 x 55 cm
Weight	8 Kg	8,5 Kg
Voltage	230V-50Hz	230V-50Hz
Power	1000 W	1000 W

Whipped cream machines



Automatic whipped cream machine

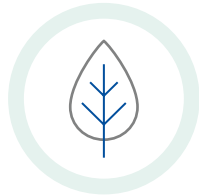
Multiply the volume of your mix and your benefits
Once the increase of volume reaches over 200% the cream is dispensed through a spigot with a ragged spout refrigerated up to the exit point.



Refrigerated tank



Special shape SOFTER



Wide range



Volume x 200%

PRODUCTION

Whipped cream and mousse
Toppings for: pies, cupcakes, fruit salads, waffle, milkshakes, coffee, hot chocolates

STAINLESS STEEL TANK

CONTROL INCREASE
IN VOLUME WITH A
SIMPLE REGULATOR

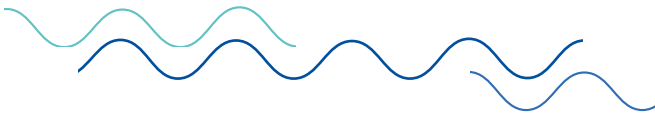
EASY TO CLEAN

A NON-RETURN VAL-
VE PREVENTS THE
CREAM FROM RETUR-
NIGN TO THE TANK



Only at the moment of request, by pushing the special switch, a patented pump suctions and then pushes the air and cream into a steel labyrinth (texturizer) where the mixture acquires an increase in volume.



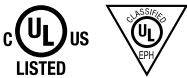


Technical details



Natcold

Bowl Capacity	2 l.
Dimensions (X x Y x Z)	23 x 45 x 53 cm
Weight	23 Kg.
Voltage	220 V-50 Hz
Power	400 W
Production per hour	50 kg. / 150 l.





www.sencotel.com

an Ali Group Company



the spirit of excellence