

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

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

| FROZEN BEVERAGE       | BASE MODEL | 8 oz | 16 oz | 32 oz              |
|-----------------------|------------|------|-------|--------------------|
| 1 Flavor, Low Output  | 6450**     | 1.5  | .75   | not recommended    |
| 1 Flavor, Mid Output  | 6650       | 3    | 1.5   | 1 every 90 seconds |
| 1 Flavor, High Output | 6690       | 6    | 3     | 1                  |
| 2 Flavor, Mid Output  | 6455       | 2    | 1     | not recommended    |
| 2 Flavor, High Output | 6695       | 3    | 1.5   | 1 every 90 seconds |
| 2 Flavor, Max Output  | 6795       | 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 to learn more](#)

[Frozen Beverage \*\*brix\*\* should range between 13-18... click to learn more](#)

\*Size is referenced in volume, not weight

\*\*6450 does not include hopper refrigeration