











Features of our Soft Ice Cream Machine

Countertop & User-friendly design with one touch function

Robust and reliable machine. Easy to use design and features allows you to operate the machine with simple one touch function.

Short production time and Automatic refill indicator

Quick start and short production time ensures that your soft serves are ready in less than 10 minutes. Automatic sensor prompts you to refill when level is low. Continuous serving without having the need to wait for the refilled content to be ready.

Pre-cooling system

Pre-cooling system allows you to store your content overnight at the press of a button without the need to empty and clean your machine at the end of every business day. Content remains fresh inside the machine with this awesome feature usually found in higher end models only. This premium feature is available in our entire range of soft serve machines.

Easy to clean and maintain

Easy to use and ease of cleaning after use makes our machine a popular choice amongst those looking for a reliable and easy-to-use machine.

Pre-set hardness level

Machine is designed for use with most type of mixture input. Manually selected hardness level allows you to choose the hardness and texture according to your preferences.

Warranty and Support

Machine installation and workshop on use of machine is provided upon delivery to ensure proper set-up of the machine and allows our customers to learn to operate the machine and understands its features with the help of our friendly trainers.

Warranty and service support is available for one year and you can have a peace of mind knowing we are here to provide you with warranty in parts and after sales service should you ever require them. Optional extended 2 or 3 years warranty are also available.



Countertop Model KS88



Model No. KS88

Flavor: 01

Power: :220V/50Hz (110V/60Hz)

Rated Output: 1.5 Kw

Refrigerant: R404A

Production: 22L/H

Hopper: 9 L

Cylinder: 1.6 L

Cooling: Air

N.W/G.W: 75 Kg/90 Kg

Machine Size: 325 x 700 x 785 mm

Packing Size: 390 x 790 x 880 mm



Overnight pre-cooling



Beltless



Infrared sensor



Space Saving

^{*}Pictures for illustration purposes only. Design and specifications may be subjected to change without pior notice. Machines designed in Korea and assembled in China.

Countertop Model KS188









Model No. KS188 / 3118

Flavor: 01

Power: :220V/50Hz (110V/60Hz)

Rated Output: 1.5 Kw

Refrigerant: R404A

Production: 20L/H

Hopper: 15 L

Cylinder: 2.1 L

Cooling: Air

N.W/G.W: 128 Kg/150 Kg

Machine Size: 500 x 770 x 810 (mm)







One touch operation

Infrared sensor

Robust & reliable

Overrun - Gravity Feed Model	15% - 60%
Mix Tank - Gravity Feed Model	15 Litres
Scraper Blade	Plastic (POM)
Freezing Cylinder Capacity	2.1 Litres
Compressor Motor	1.2 HP
Refrigerant Type	R404a
Pre-Cooling Compressor Motor	Single Barrel (1/6HP) (R134a)
Electric Motor	750W
Condenser	Air
Dryer	Danfoss
Expansion Valve	Danfoss
Electric Fan	12inch Outer Rotor
Electrical Specifications Volt/Hz	220V-240V/50HZ
Fuse Size	7A
Nominal Power	1.5kW
Capacity	16.8Kg or 20L/H
Cups per Hour	240 Cups per Hour (*80gram per Cup)
How many consecutive cups?	5 cup* serves can be drawn consecutively without a break. For more than 5 consecutive serves a 3 second rest between serves is recommended.
Machine weight	Gravity Feed - 128kg
Machine weight with packaging	Gravity Feed - 150kg
Machine Size W x D x H	500 x 770 x 810 (mm)
Packaging Size W x D x H	620 x 900 x 930 (mm)

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Stylish look, large colour range	—Stylish looks and colours to suit any decor. We can also supply custom colours (minimum machine numbers required).
Adjustable Product Hardness	 Adjust the settings to your preferred product consistency.
Gravity Feed System	 Control valves naturally add air to the mix producing a consistent product texture and high overrun adjustable to 15% to 60%.
Serve Counter	 Allows operator to keep count of number of serves made. Can be reset for daily/weekend etc.use.
Scraper Blade	— High efficiency scraper blade with double plastic scrapers for a soft and creamy product.
Mix Level Sensor	— Mix low light with audible signal alerts operator to add mix, the mix out feature will shut down the machine.
Secure Freezer Door System	— Beater motor will not operate without the freezer door secured in place.
Easy Code System	 Uncomplicated error code display, making machine functions simpler to understand.
Lock Out Cleaning Timer	— This timer can be set in line with cleaning schedule. The machine will shut down once the allocated number of days have elapsed. This function ensures the user is aware of when the machine should be cleaned.

Countertop Model KS288









Model No. KS288 / i26

Flavor: 2 + 1

Power: 220V/50Hz (110V/60Hz)

Rated Output: 2.2 Kw

Refrigerant: R404A

Production: 25L/H

Hopper: 2 x 10 L

Cylinder: 2 x 1.8 L

Cooling: Air

N.W/G.W: 140 Kg/180 Kg

Machine Size: 545 x 700 x 870 (mm)









Overrun - Gravity Feed Model	15% - 60%
Mix Tank - Gravity Feed Model	2 x 10 Litres
Scraper Blade	Plastic (POM)
Freezing Cylinder Capacity	2 x 1.8 Litres
Compressor Motor	1.5 HP
Refrigerant Type	R404a
Pre-Cooling Compressor Motor	Twin Twist System (1/6HP) (R134a)
Electric Motor	1100W
Condenser	Air
Dryer	Danfoss
Expansion Valve	Danfoss
Electric Fan	12inch Outer Rotor
Electrical Specifications Volt/Hz	220V-240V/50HZ
Fuse Size	12A
Nominal Power	2.2kW
Capacity	20Kg or 25L/H
Cups per Hour	300 Cups per Hour (*80gram per Cup)
How many consecutive cups?	4 cup* serves can be drawn consecutively without a break. For more than 4 consecutive serves a 3 second rest between serves is recommended.
Machine weight	Gravity Feed - 140kg
Machine weight with packaging	Gravity Feed - 180kg
Machine Size W x D x H	545 x 700 x 870 (mm)
Packaging Size W x D x H	660 x 850 x 1040 (mm)

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Stylish look, large colour range	—Stylish looks and colours to suit any decor. We can also supply custom colours (minimum machine numbers required).
Adjustable Product Hardness	Adjust the settings to your preferred product consistency
Gravity Feed System	 Control valves naturally add air to the mix producing a consistent product texture and high overrun adjustable to 15% to 60%
High Quality Scraper Blade	 High efficiency scraper blade with double plastic scrapers for a soft and creamy product.
Serve Counter	 Allows operator to keep count of number of serves made. Can be reset for daily/weekend etc.use.
Self-Closing Draw Handle	 The handle closes automatically stopping the flow of product, minimising waste and mess.
Mix Level Sensor	 Mix low light with audible signal alerts operator to add mix, the mix out feature will shut down the machine.
Secure Freezer Door System	— Beater motor will not operate without the freezer door secured in place.
Easy Code System	— Uncomplicated error code display, making machine functions simpler to understand
Lock Out Cleaning Timer	— This timer can be set in line with cleaning schedule. The machine will shut down once the allocated number of days have elapsed. This function ensures the user is aware of when the machine should be cleaned.

Standalone Model KS688









Model No. KS688 / 636

Flavor: 2 + 1

Power: 220V/50Hz (110V/60Hz)

Rated Output: 2.5 Kw

Refrigerant: R404A

Production: 40L/H

Hopper: 2 x 10 L

Cylinder: 2 x 2.1 L

Cooling: Air

N.W/G.W: 190 Kg/203 Kg

Machine Size: 540 x 690 x 1435 (mm)

Packing Size: 650 x 860 x 1590 (mm)



Overrun - Gravity Feed Model	15% - 60%
Mix Tank - Gravity Feed Model	2 x 10 Litres
Scraper Blade	Plastic (POM)
Freezing Cylinder Capacity	2 x 2.1 Litres
Compressor Motor	1.75 HP
Refrigerant Type	R404a
Pre-Cooling Compressor Motor	Twin Twist System (1/6HP) (R134a)
Electric Motor	1100W
Condenser	Air
Dryer	Danfoss
Expansion Valve	Danfoss
Electric Fan	14inch Outer Rotor
Electrical Specifications Volt/Hz	220V-240V/50HZ
Fuse Size	14A
Nominal Power	2.5kW
Capacity	30Kg or 40L/H
Cups per Hour	460 Cups per Hour (*80gram per Cup)
How many consecutive cups?	10 cup* serves can be drawn consecutively without a break. For more than 10 consecutive serves a 3 second rest between serves is recommended.
Machine weight	Gravity Feed - 190kg
Machine weight with packaging	Gravity Feed - 203kg
Machine Size W x D x H	540 x 690 x 1435 (mm)
Packaging Size W x D x H	650 x 860 x 1590 (mm)

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Stylish look, large colour range	—Stylish looks and colours to suit any decor. We can also supply custom colours (minimum machine numbers required).
Adjustable Product Hardness	Adjust the settings to your preferred product consistency
Gravity Feed System	 Control valves naturally add air to the mix producing a consistent product texture and high overrun adjustable to 15% to 60%
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Serve Counter	 Allows operator to keep count of number of serves made. Can be reset for daily/weekend etc.use.
Self-Closing Draw Handle	— The handle closes automatically stopping the flow of product, minimising waste and mess.
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