

Фризеры для шейка напольные, под давлением CS705, GEN-80

Технические характеристики

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- TASTE THE DIFFERENCE -

MODEL GEN-80

This extreme-volume, pressurized shake freezer features a dispense-head-mounted mixer that blends flavors and/or crumb toppings into the shake product as it is dispensed, producing a high-quality, hand-made shake consistency. The fast, easy way to serve flavors regardless of the viscosity of the flavoring syrup or the fruit pulp it contains all while the Electro Freeze VQM™ system monitors temperature and consistency to provide superior taste and quality. Great for ice cream stores and QSR's that want speed of service with the highest quality of shakes available.

The Electro Freeze Advantage

- **Innovative Solutions** providing the Best product quality in the industry.
- **Multi-function LED display** with manager smart tools.
- **Patented Mix Transfer System*** simplest and most reliable pressurized system available
- **Flexible Mix Holding System** pumps directly from bags or from mix containers
- **Exclusive Auger Design** gently blends, reducing agitation, maintaining product quality and consistency
- **Superior Low Temperature Refrigeration System** provides the best in class production and product quality
- **Exclusive Mixer Design** allows the operator to simultaneously dispense and blend in flavoring to reduce servicing times
- **Experience Tells** Electro Freeze has been manufacturing quality frozen treat machines since 1929. Superior engineering, product innovations, sturdy construction, quality craftsmanship and dependable performance are Electro Freeze hallmarks.
- **Superior Service Support** backed by a worldwide distributor network

Optional

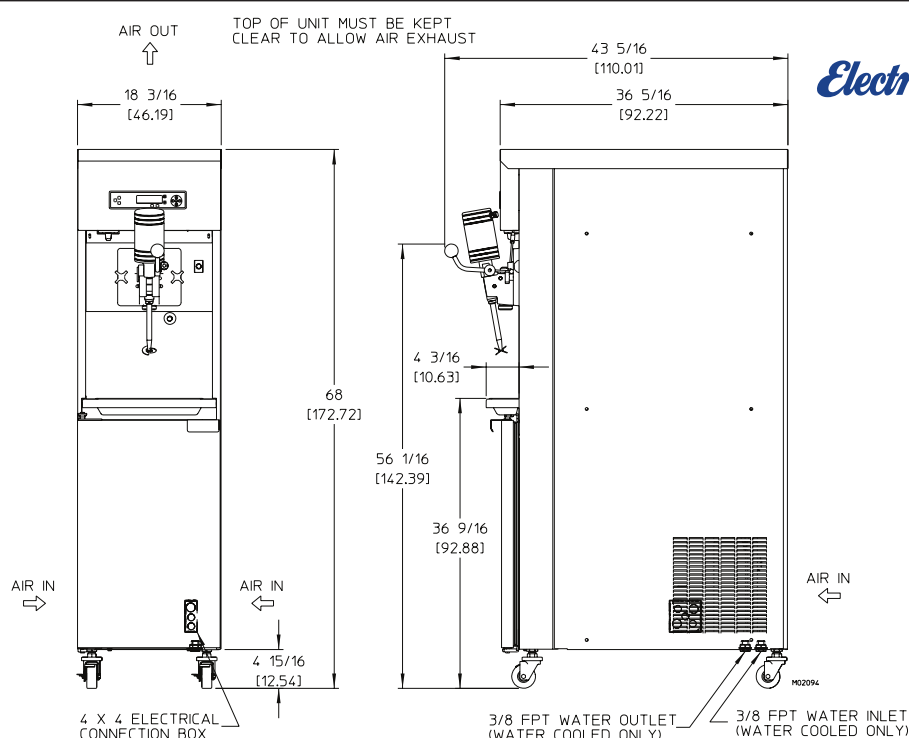
- Available without the spindle mixer for dispensing a single flavor.

PRESSURIZED SHAKE FREEZER featuring


VQM™
Virtual Quality
Management System™



GEN-80 Shake Freezer



Electro Freeze®

MODEL GEN-80 SPECIFICATIONS

Due to continual product improvements all specifications are subject to change without notice.

Weights	lbs.	kgs.	
Net	530	240	
Crated	631	286	
	cu.ft.	cu.m.	
Volume	58.42	1.65	
Dimensions	in.	cm	
Width	18-3/16	46.2	
Depth	36-5/16	92.2	
Height	68	172.72	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	30	24.5	2P, 2W
208-230/60/1 Water	30	23.0	2P, 2W
208-230/60/3 Air	20	17.5	3P, 3W
208-230/60/3 Water	20	16.0	3P, 3W

Electrical characteristics other than above available on request from factory or local distributor. Check nameplate for exact electrical data.

Bidding Spec

Electrical: Volt _____ Hz _____ Ph _____

Cooling: _____

Options: _____

Electrical

One dedicated electrical connection is required. Manufactured to be permanently connected. See electrical chart for the proper requirement. Consult your local electrical codes for cord and receptacle specifications.

Beater Motor

One, 1-1/2 hp.

Refrigeration Systems

One, 10000 Btuh. R404a.
Separate Cabinet Refrigeration, One, 1200 Btuh, R134a Btuh may vary depending on compressor used.

Air Cooled

6" (15.2 cm) air space required at rear panel or both side panels and 29" (74.7cm) air space above unit for proper air circulation.

Mix Storage Capacity: 28 quarts (26.5 liters)

Freezing Cylinder Capacity: 10.5 quarts (9.9 liters)

Certified and/or listed by:



*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-13



- TASTE THE DIFFERENCE -

MODEL CS705

This gravity shake freezer features 5-flavors with no CO2 required! Simply press a button to select flavors! The easy-to-operate features include: Quick connections for vendor syrup bottles, easy syrup adjustments, and fewer parts to disassemble and clean. Great for high paced restaurants, ice cream stores, full-service frozen yogurt shops, family fun and amusement centers.

The Electro Freeze Advantage

- **The Finest Frozen Product**, consistently the best frozen product available. Smooth, creamy and profitable
- **Exclusive Auger Design** gently blends, reducing agitation and maintaining product quality and consistency
- **Consistency Control** designed to dispense the finest frozen product available
- **Air Filter** washable filter keeps the condenser clean
- **Compact** with small footprint
- **Flavor System** press a button to dispense 5 flavor choices vanilla (unflavored shake mix) and 4 flavors. A rinse button eliminates flavor carry over. One gallon syrup jugs eliminates waste and saves crew time.
- **Cabinet** is a commercial grade stainless steel that includes heavy duty casters, a sturdy latch and gives you 6 cubic feet of storage.
- **Experience Tells** Electro Freeze has been manufacturing quality frozen treat machines since 1929. Superior engineering, product innovations, sturdy construction, quality craftsmanship and dependable performance are Electro Freeze hallmarks.
- **Superior Service Support** backed by a worldwide distributor network

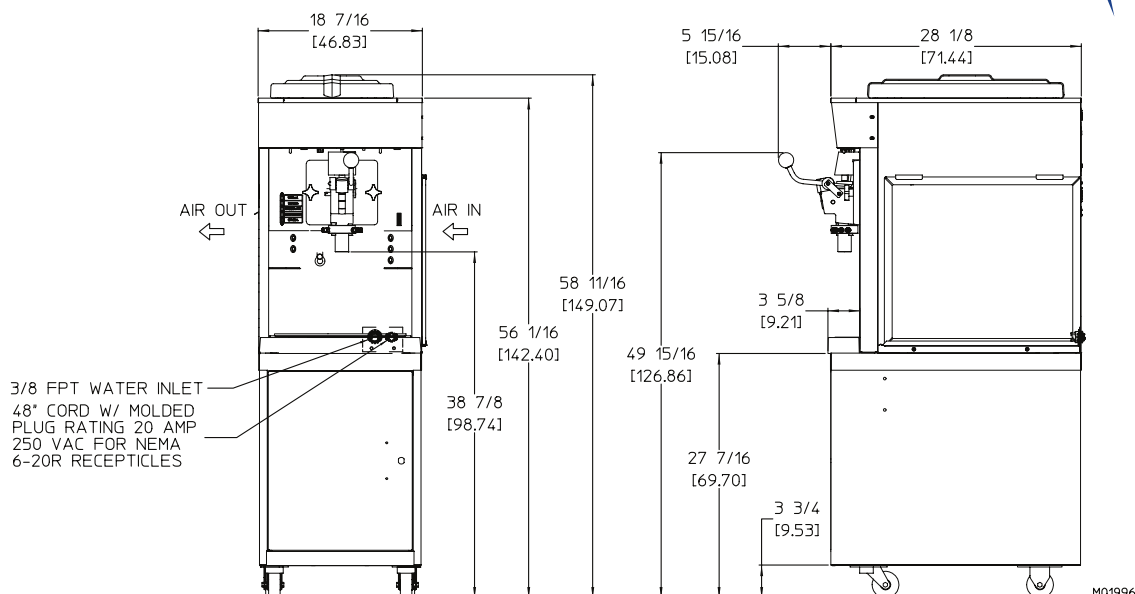
GRAVITY SHAKE FREEZER

COMPACT SERIES

5 Flavors



CS705 Shake Freezer



MODEL CS705 SPECIFICATIONS

Due to continual product improvements all specifications are subject to change without notice.

Weights	lbs.	kgs.	
Net	348	158	
Crated	420	191	
	cu.ft.	cu.m.	
Volume	57.62	1.63	
Dimensions	in.	cm	
Width	18-7/16	46.83	
Depth	28-1/8	71.44	
Height	58-11/16	149.07	
Electrical	Maximum Fuse Size	NEMA Plug Type	Poles (P) Wires (W)
208-230/60/1 Air	20	6-20P	2P, 2W

Electrical characteristics other than above available on request from factory or local distributor. Check nameplate for exact electrical data.

Bidding Spec

Electrical: Volt _____ Hz _____ Ph _____

Cooling: _____ Neutral _____ Yes _____ No

Options: _____

Electrical

One dedicated electrical connection is required. Connects to a standard NEMA 6-20R receptacle. See electrical chart for the proper requirement. Consult your local electrical codes for receptacle specifications.

Beater Motor

One, 1/2 hp.

Refrigeration Systems

One, 8,000 Btuh. R404a. Btuh may vary depending on compressor used.

Air Cooled

3" (7.6cm) air space required on both sides and the rear panel for proper air circulation.

Potable Water Connection (For syrup line): 3/8" FPT

Mix Hopper Capacity: one - 20 quarts (18.8 liters)

Freezing Cylinder Capacity: one - 7.6 quarts (7.2 liters)

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