

Фризеры для коктейлей 15-78RMT, GEN-2080, GES-2080

Технические характеристики

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эл.почта: eze@nt-rt.ru || сайт: <http://electrofreeze.nt-rt.ru/>



- TASTE THE DIFFERENCE -

MODEL 15-78RMT

2 machines in 1 for maximum menu flexibility! This pressurized machine produces high-quality, high-volume soft serve and shakes in one footprint. The shake side 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. The single-flavor soft serve is great for high-volumes of cones and sundaes. This machine is perfect for QSR's that want speed of delivery with the highest quality shakes and ice cream available!

The Electro Freeze Advantage

- **Patented Mix Transfer System*** simplest and most reliable pressurized system available.
- **Flexible Mix Holding System Pumps** directly from bags or from mix containers
- **The Finest Frozen Product**, consistently the best frozen product available. Smooth, creamy and profitable.
- **Self Closing Spigots** prevents the mess and eliminates waste
- **Adjustable Dispense Rate** set to meet your specific dispensing speed and volume requirements
- **Exclusive Auger Design** Superior low temperature refrigeration system provides the best in class production and product quality.
- **Energy Conservation Mode** reduces energy cost and holds product safely during non-business hours
- **Exclusive Mixer Design** allows the operator to simultaneously dispense and blend in flavoring to reduce serving time.
- **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

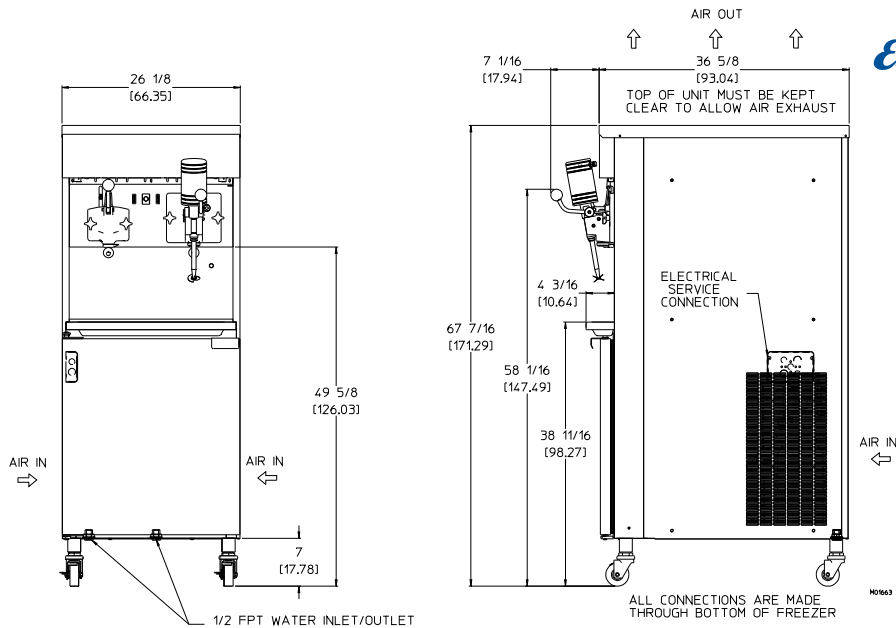
*U.S. Patent #5,349,825

PRESSURIZED SOFT SERVE & SHAKE FREEZER

Freedom 360° Series Combination Freezer



15-78RMT Soft Serve/Shake Freezer



Electro Freeze®

MODEL 15-78RMT SPECIFICATIONS

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

Weights	lbs.	kgs.
Net	852	386
Crated	957	434

	cu.ft.	cu.m.
Volume	58.42	1.65

Dimensions	in.	cm.
Width	26-1/8	66.35
Depth	36-5/8	93.03
Height	67-7/16	171.29

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity		Poles (P) Wires (W)	
	Soft Serve	Shake	Soft Serve	Shake	LT	RT
208-230/60/1 Air	35	30	27	23.5	2P, 2W; 3W	
208-230/60/1 Water	30	30	24.5	22	2P, 2W; 3W	
208-230/60/3 Air	25	20	19	18.5	3P, 3W; 4W	
208-230/60/3 Water	20	20	16.5	16	3P, 3W; 4W	

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

Two dedicated electrical connections are 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, 2 hp Soft Serve. One, 1-1/2 hp Shake

Refrigeration Systems

One, 9500 Btuh. R404a. Soft Serve

One, 12000 Btuh. R404a. Shake

Air and Water Cooled

6" (15.2 cm) air space required at rear panel or both side panels and 18" (45.7cm) air space above unit for proper air circulation.

Mix Tank Capacity: two - 26 quarts (24.6 liters) each

Freezing Cylinder Capacity:

one - 5 quarts (4.7 liters) Soft Serve

one - 10.5 quarts (9.9 liters) Shake

Certified and/or listed by:



*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-M91 (R2008)

**Select Voltages @ 50HZ



~ Taste the Difference ~

GES-2080

2 machines in 1 for maximum menu flexibility! This pressurized machine produces high-quality, high-volume soft serve and shakes in one footprint. The shake side features a dispense-head-mounted mixer that blends flavors and toppings into the shake as it is dispensed, producing a high-quality, hand-made style shake. The fast, easy way to serve flavored shakes regardless of the viscosity of the flavoring syrup or the pulp it contains. The single-flavor soft serve side is great for producing high-volumes of cones and sundaes, all while the Electro Freeze VQM™ system monitors temperature and consistency to provide superior taste and quality.



Multi-function LED Display
with manager smart tools.

Virtual Quality Management System™
monitors Temperature and Consistency to
provide superior taste and quality.

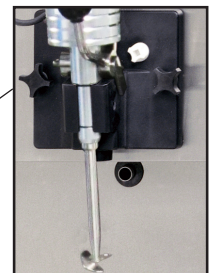
Pump Forward Design

New pump forward design reduces
maintenance and cleaning time.



Optional Sliding Tray Mix Storage

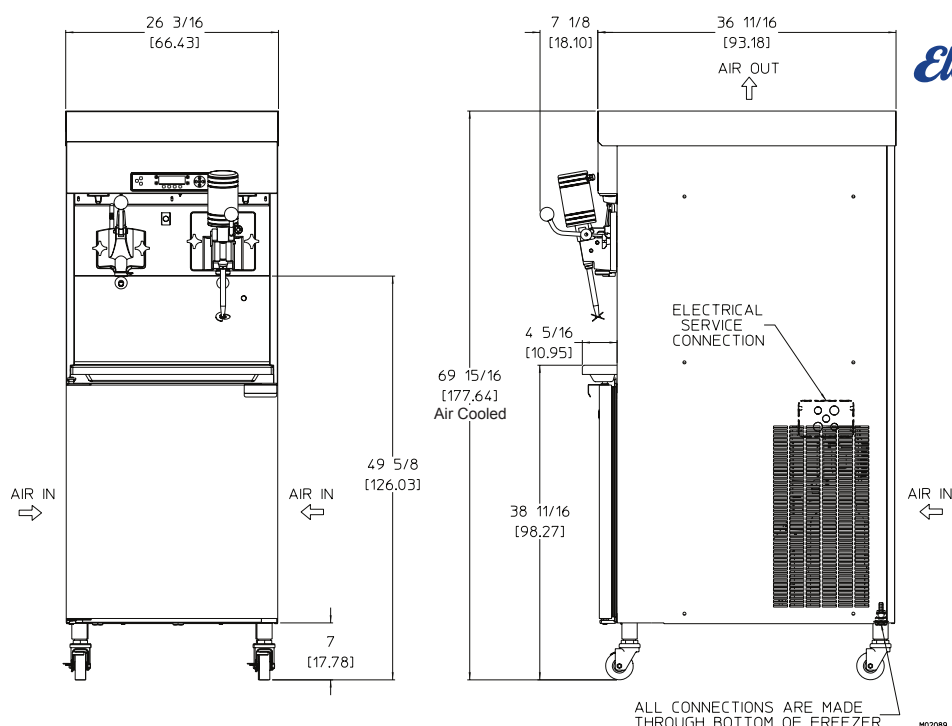
Mix tray slides out with mix containers in place
which makes adding mix quicker and easier.



Exclusive Mixer Design
allows the operator to
simultaneously dispense
and blend in flavoring to
reduce serving time.

**Scroll Compressor
Technology**
provides increased
capacity, reliability and
efficiency.

GES-2080 Shake Freezer



MODEL GES-2080 SPECIFICATIONS

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

Weights	lbs.	kgs.				
Net	852	386				
Crated	957	434				
	cu.ft.	cu.m.				
Volume	58.42	1.65				
Dimensions	in.	cm				
Width	26-3/16	66.43				
Depth	36-11/16	93.18				
Height	69-15/16	177.64				
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)			
	Soft Serve	Shake	Soft Serve	Shake	LT	RT
208-230/60/1 Air	35	30	27.5	24.5	2P, 3W*	
208-230/60/1 Water	35	30	25.5	23	2P, 3W*	
208-230/60/3 Air	25	20	19	17.5	3P, 4W*	
208-230/60/3 Water	20	20	17.5	16	3P, 4W*	

***Neutral required.**

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

Two dedicated electrical connections are 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, 2 hp Soft Serve. One, 1-1/2 hp Shake

Refrigeration Systems

One, 11,000 Btuh. R404a. Soft Serve
One, 10,000 Btuh. R404a. Shake
Separate Hopper Refrigeration, One, 1200 Btuh, R134a. Btuh may vary depending on compressor used.

Air Cooled

For proper air circulation, unit requires 6" (15.2 cm) air space at rear panel or 6" side clearance with 1" back and 29" top clearance.

Mix Capacity: 2 Tanks - 26 quarts (24.6 liters) ea.

Freezing Cylinder Capacity:

one - 5 quarts (4.3 liters) Soft Serve
one - 10.5 quarts (10.1 liters) Shake

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 GEN-2080

2 machines in 1 for maximum menu flexibility! This pressurized machine produces high-quality, high-volume soft serve and shakes in one footprint. The shake side features a dispense-head-mounted mixer that blends flavors and toppings into the shake as it is dispensed, producing a high-quality, hand-made style shake. The fast, easy way to serve flavored shakes regardless of the viscosity of the flavoring syrup or the pulp it contains. The single-flavor soft serve side is great for producing high-volumes of cones and sundaes, all while the Electro Freeze VQM™ system monitors temperature and consistency to provide superior taste and quality.

The Electro Freeze Advantage

- **Patented Mix Transfer System*** simplest and most reliable pressurized system available.
- **Flexible Mix Holding System** Pumps directly from bags or from mix containers
- **Precision dual Smart control** monitors Temperature and Consistency to provide superior taste and quality.
- **Multi-function LED display** with manager smart tools.
- **Scroll Compressor Technology** provides increased capacity, reliability and efficiency.
- **Adjustable Dispense Rate** set to meet your specific dispensing speed and volume requirements
- **Energy Conservation Mode** reduces energy cost and holds product safely during non-business hours
- **Exclusive Mixer Design** allows the operator to simultaneously dispense and blend in flavoring to reduce serving time.
- **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

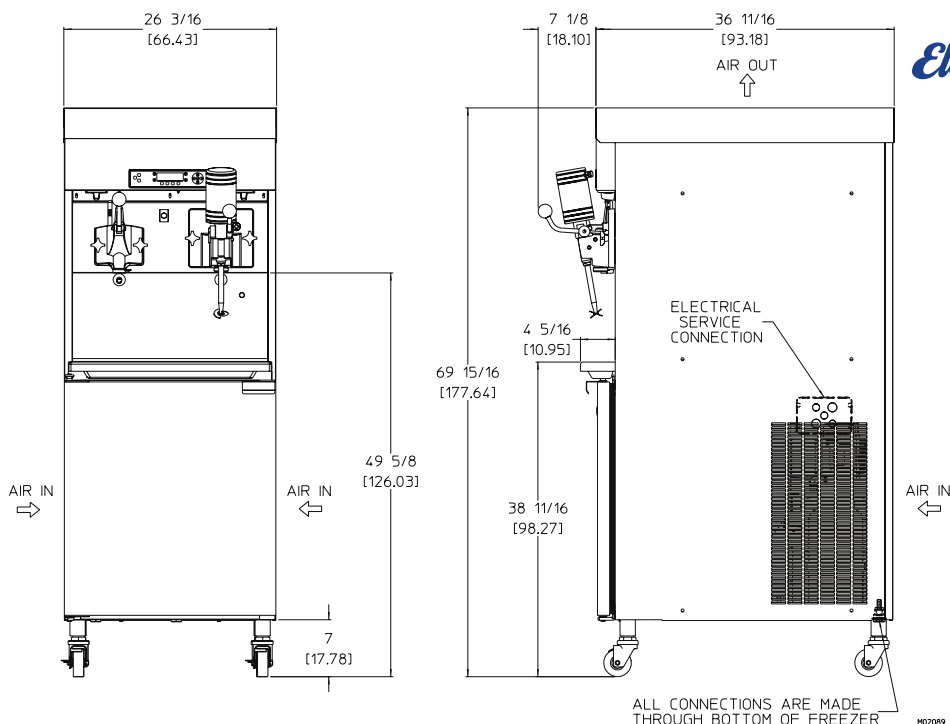
PRESSURIZED SOFT SERVE FREEZER GENESIS SERIES™ featuring


VQM™
Virtual Quality
Management System™



**Let VQM help manage your frozen
dessert business more effectively.**

GEN-2080 Shake Freezer



Electro Freeze®

MODEL GEN-2080 SPECIFICATIONS

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

Weights	lbs.	kgs.			
Net	852	386			
Crated	957	434			
	cu.ft.	cu.m.			
Volume	58.42	1.65			
Dimensions	in.	cm			
Width	26-3/16	66.43			
Depth	36-11/16	93.18			
Height	69-15/16	177.64			
Electrical	Maximum	Minimum	Poles (P)		
	Fuse Size	Circuit Ampacity	Wires (W)		
	Soft	Soft	LT	RT	
	Serve	Shake	Serve	Shake	
208-230/60/1 Air	35	30	27.5	24.5	2P, 2W
208-230/60/1 Water	35	30	25.5	23	2P, 2W
208-230/60/3 Air	25	20	19	17.5	3P, 3W
208-230/60/3 Water	20	20	17.5	16	3P, 3W
Electrical characteristics other than above available on request from factory or local distributor. Check nameplate for exact electrical data.					

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

Two dedicated electrical connections are required. Manufactured to be permanently connected. See electrical chart for the power requirement. Consult your local electrical codes for cord and receptacle specifications.

Beater Motor

One, 2 hp Soft Serve. One, 1-1/2 hp Shake

Refrigeration Systems

One, 11,000 Btuh. R404a. Soft Serve
One, 11,000 Btuh. R404a. Shake
Separate cabinet refrigeration, One, 1200 Btuh, R134a.
Btuh may vary depending on compressor used.

Air Cooled

For proper air circulation, unit requires 6" (15.2 cm) air space at rear panel or at both side panels and 24" (61 cm) air space above unit.

Mix Tank Capacity: 2 - 26 quarts (24.6 liters) ea.

Freezing Cylinder Capacity:

one - 5 quarts (4.3 liters) Soft Serve
one - 10.5 quarts (10.1 liters) Shake

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