



MODEL GEN-80 PRESSURIZED SHAKE FREEZER

FEATURES

This high-volume, pressurized shake freezer features a dispense-head-mounted mixer that seamlessly blends flavors into the shake while dispensing premium product.

Patented Mix Transfer System

The simplest and most reliable pressurized system available for consistent product flow.

Flexible Mix Holding System

Pumps mix directly from bags or containers for seamless operation.

Long Lasting Scraper Blades

Durable reversible scraper blades minimizes replacements while ensuring a smooth, consistent texture for premium-quality frozen treats.

Precision Control

The Virtual Quality Management System™ monitors temperature to ensure superior taste and quality.

Scroll Compressor Technology

Increases capacity, reliability, and efficiency, making your operation efficient and cost-effective.

Innovative Auger Technology

Maintains optimal texture by gently blending and reducing agitation.

Superior Low Temperature Refrigeration System

Industry-leading cooling technology ensures premium product quality.

Exclusive Mixer Design

Simultaneously dispense and blend in flavors to reduce servicing times and improve efficiency.



PERFECT FOR

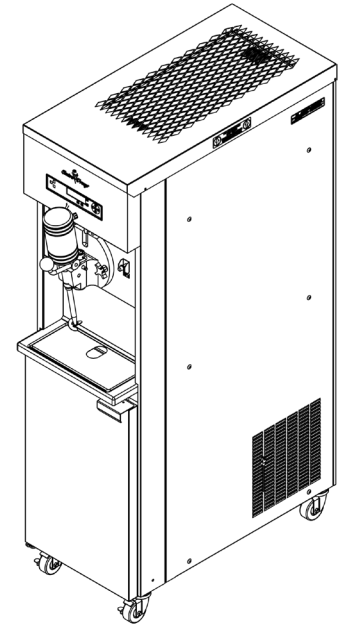
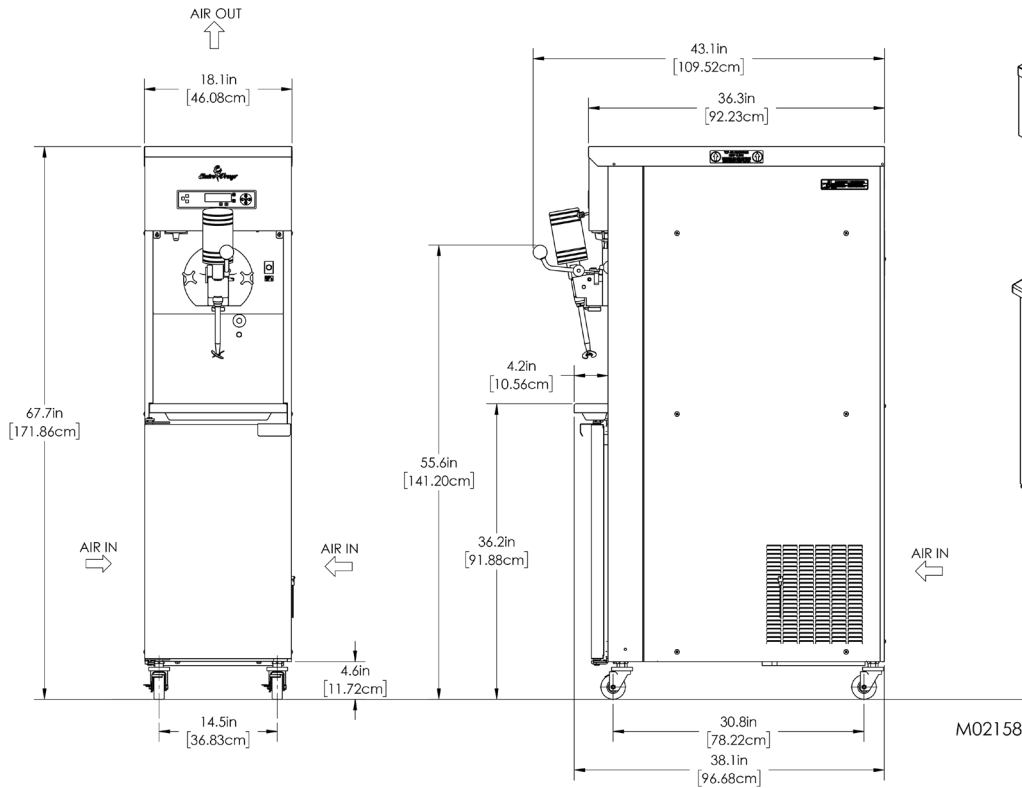
- Quick-Service Restaurants
- Frozen Treat Shops





MODEL GEN-80 SPECIFICATIONS

TOP OF UNIT MUST BE KEPT CLEAR TO ALLOW AIR EXHAUST



Weight

Net	530 lbs	240 kg
Crated	631 lbs	286 kg

Volume

58.42 cubic ft	1.65 cubic m
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Dimensions

18.1" x 43.1" x 67.7"
46.08cm x 109.52cm x 171.86cm

Freezing Cylinder Capacity

One - 10.5 qts (9.9 liters) each

Mix Storage Capacity

One - 28 qts (26.5 liters) each

Refrigerant Types*

One, 10,000 Btuh	
R404a	R452a

Separate Cabinet Refrigerant

One, 1200 Btuh
R134a

Electrical

	Max Fuse Size	Min Circuit Ampacity	Poles (P) Wires(W)
208-230/60/1 Air	30	24.5	2P, 2W
208-230/60/1 Water	30	23	2P, 2W
208-230/60/3 Air	20	17.5	3P, 3W
209-230/60/3 Water	20	16	3P, 3W

Exterior Space Required

Water Cooled : 3" (7.6 cm) air space required on both sides & rear panel for circulation

Air Cooled : 6" (15.3 cm) air space required on both sides & rear panel for circulation

Optional Features

Multiple Types of Blades: provides desired consistencies from smooth creamy shakes to thick hand-spun shakes.

Certified and/or listed by:



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

*Customer is responsible for complying with local refrigeration regulations.



DISTRIBUTOR

