



Electro TM Freeze[®]

Shake Machines



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Electro Freeze® shake machines deliver significant profit margins while attracting more customers with rich, creamy shakes. Our lineup includes high-capacity models for peak demand, compact designs for space efficiency, and built-in flavor injection for menu versatility, ensuring you'll find the perfect fit for your business. Each model has varying blade options for desired mouth feel and consistency that your customers crave, from smooth creamy shakes to thick hand-spun shakes.



PRESSURIZED SINGLE FLAVOR

The [Gen-80](#) is a high-volume, pressurized shake freezer featuring a dispense-head-mounted mixer that seamlessly blends any flavor into the shake as it is dispensed. The Virtual Quality Management System™ ensures shake consistency and quality with every pull. Perfect for fast service, the GEN-80 ensures consistent flavor profiles, regardless of syrup viscosity or fruit pulp content, making it a reliable choice for busy environments wanting to serve quality shakes.

- Durable Scraper Blades
- Multiple Blade Options
- Innovative Auger Technology
- Scroll Compressor Technology
- Standby Mode
- Co-Branding Options



PRESSURIZED FLAVOR INJECTION

The [GEN-85](#) is a high-volume, pressurized shake freezer offers five flavor options without the need for CO2, making flavor selection as simple as pressing a button. Designed for ease of use, it features quick connections for any syrup bottles of your choosing and the ability to easily adjust syrup dispense rate. The GEN-85 provides speed of service without compromising on the high-quality shakes your customers expect; making it the ideal investment for businesses looking to enhance efficiency, menu diversity, and customer satisfaction.

- Durable Scraper Blades
- Multiple Blade Options
- Innovative Auger Technology
- Virtual Quality Management System™
- Scroll Compressor Technology
- Standby Mode
- Co-Branding Options

GRAVITY FLAVOR INJECTION

The gravity shake freezer [CS705](#) (left) and the [CS705R](#) (right) offer five flavor injections with quick connections for any syrup bottles, straightforward syrup adjustments, and easy disassembly and cleaning. The CS705 is a versatile machine that ensures efficient operation in busy environments all within a small footprint. The CS705R is the countertop version with a remote pump system which allows operators to store syrups up to 15 feet away.

- 5 Flavor Injection
- Easy to Operate & Clean
- Durable Scraper Blades
- Multiple Blade Options
- Innovative Auger Technology
- Washable Air Filter



GRAVITY COUNTER TOP

The [CS700](#) countertop freezer offers a compact footprint while delivering outstanding shake quality, making it perfect for high-demand environments. Enhance your service with the optional head-mounted spindle mixer, which speeds up the creation of customized shakes. For added flexibility, our optional cabinet transforms the CS700 into a free-standing machine, providing more space-saving solutions.

- Easy to Operate & Clean
- Durable Scraper Blades
- Innovative Auger Technology
- Space-Saving Design



COMBINATION SHAKE & SOFT SERVE

The pressurized [GES-2080](#) delivers high-capacity soft serve and shakes in one efficient footprint, making it the perfect solution for quick-service restaurants, high-volume franchises, and multi-unit operations. The shake side features an exclusive dispense-head-mounted mixer, blending flavors directly into the shake during dispensing for a smooth or hand-spun texture depending on the blades used. The soft serve side produces high volumes with precision. The Virtual Quality Management System™ continuously monitors temperature and consistency to ensure exceptional quality, taste, and texture with every serving.

- Exclusive Mixer Design
- Flexible Mix Holding System
- Durable Scraper Blades
- Scroll Compressor Technology
- Innovative Auger Technology
- Pump Forward Design





Electro Freeze®

Frozen Treat Machine Manufacturer

Since 1929, Electro Freeze® machines have been trusted by operators worldwide to deliver consistent, high-quality frozen treats that look as good as they taste. Built for reliability and performance, our equipment helps businesses serve up smooth, delicious products that keep customers coming back.

