



MODEL CS705R GRAVITY SHAKE FREEZER

FEATURES

This gravity shake freezer offers five flavor injections of your choice without the need for CO2; making flavor selection as simple as pressing a button.

5 Flavor Injection

Easily infuse 5 flavors with the press of a button. Adjustable flavor concentration and rinse button to eliminate flavor carry over.

Remote Flavor Pumps

Store syrup jugs of your choice up to 15 ft away while mounting the pump box under a cabinet.

Easy to Operate and Clean

Designed for reliability to minimize downtime.

Washable Air Filter

Keeps the condenser clean for optimal performance.

Compact, Space-Saving Design

A perfect fit for any foodservice operation.

Innovative Auger Technology

Gently blends to preserve texture, consistency, and quality.

Long Lasting Scraper Blades

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



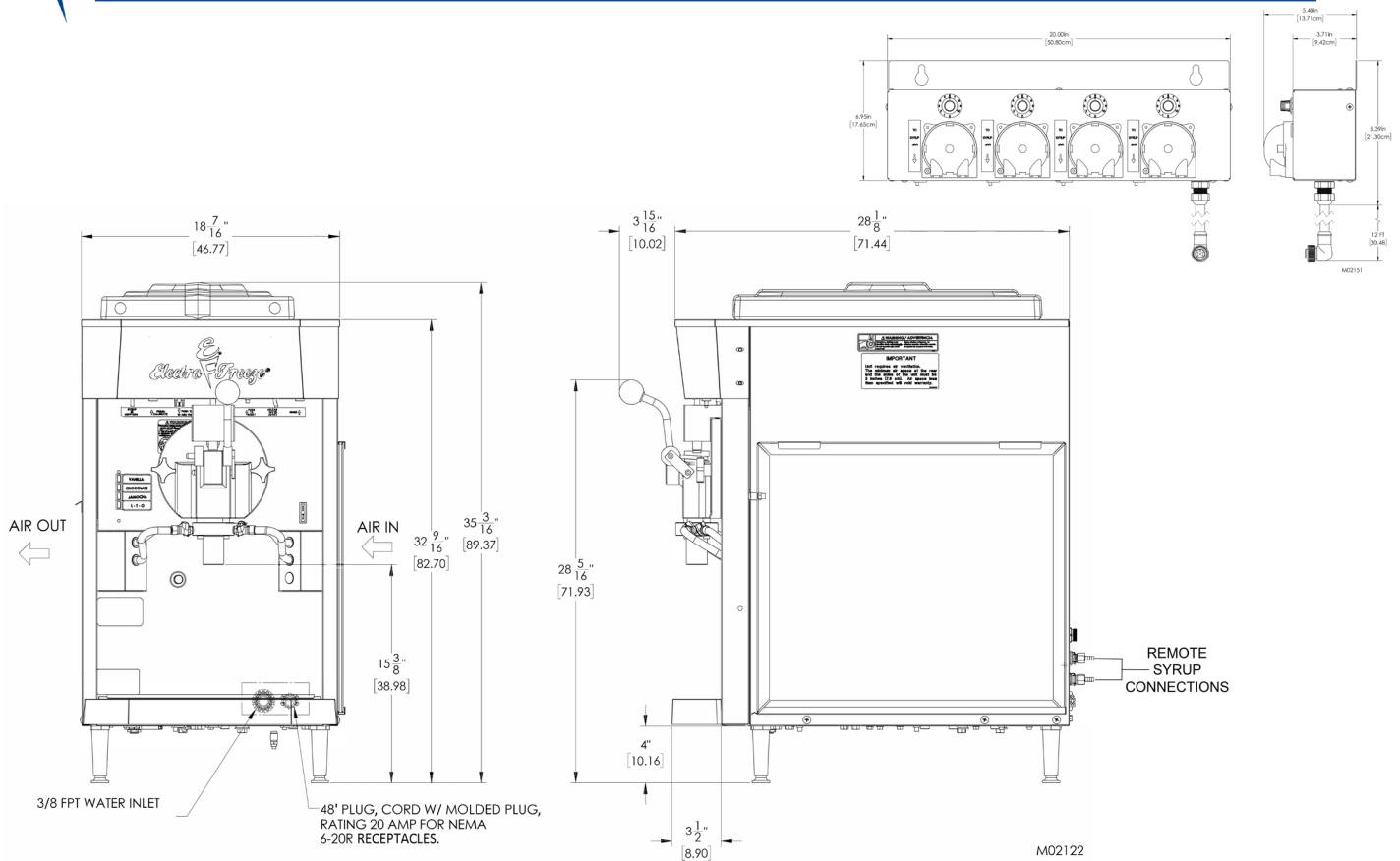
PERFECT FOR

- Quick-Service Restaurants
- High-Volume Restaurants
- Self-Service Stores
- Amusement Parks





MODEL CS705R SPECIFICATIONS



Weight

Net	260 lbs	117.9 kg
Crated	356 lbs	161.5 kg

Volume

39.5 cubic ft	1.2 cubic m
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Dimensions

18-7/16" x 28-1/3" x 35-3/16"
46.77cm x 71.44cm x 89.37cm

Mix Hopper Capacity

One - 20 qts (18.8 liters) each

Remote Box Dimensions

6.95" x 20" x 5.4"
17.65cm x 50.8cm x 5.4cm

Freezing Cylinder Capacity

One - 7.6 qts (7.19 liters) each

Beater Motor- Qty, hp

One, 0.5hp

Refrigerant Types*

R404a	R452a
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*Customer is responsible for complying with local refrigeration regulations.

Electrical

	Max Fuse Size	NEMA Plug Poles (P)	Wires(W)
208-230/60/1 Air	20	6-20 P	2P 2W
220-240/50/1 Air	13	2.2	2P 2W

Exterior Space Required

Air Cooled: 3" (7.6 cm) air space required on left side panel

Optional Features

Top Air Discharge Chute : the top air discharge chute on air cooled models allows air flow to be diverted up.

Multiple Types of Blades: provides desired consistencies from smooth creamy

Certified and/or listed by:



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

