



MODEL CS705 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.

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.



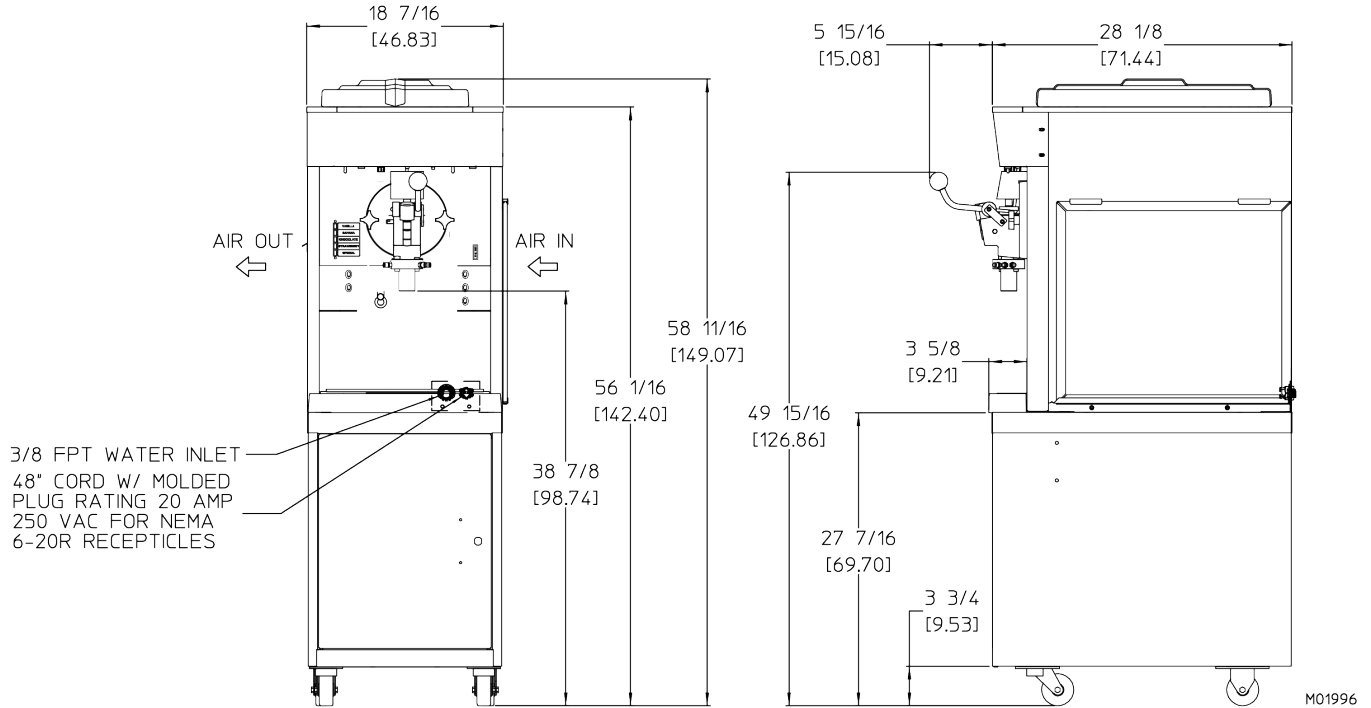
PERFECT FOR

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





MODEL CS705 SPECIFICATIONS



Weight

Net	260 lbs	117.9 kg
Crated	356 lbs	161.5 kg

Volume

57.62 cubic ft	1.63 cubic m
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Dimensions

18-7/16" x 28-1/8" x 58-11/16"
46.83 cm x 71.44 cm x 149.07 cm

Mix Hopper Capacity

One - 20 qts (18.8 liters) each

Freezing Cylinder Capacity

One - 7.6 qts (7.2 liters) each

Beater Motor- Qty, hp

One, 1/2 hp

Refrigerant Types*

One, 8,000 Btuh
R404a R452a

Potable Water Connection (syrup rinse line)

3/8" FPT

*Customer is responsible for complying with local refrigeration regulations.

Electrical

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

Exterior Space Required

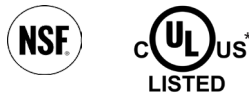
Air Cooled: 3" (7.6 cm) air space required on both sides & rear panel for circulation

Optional Features

Top Air Discharge Chute: allows air flow to divert upward

Multiple 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

DISTRIBUTOR



LOCATOR

