



MODEL SLX500 GRAVITY SOFT SERVE FREEZER

FEATURES

Designed to streamline your operations and ensure consistent, high-quality results. Serve smooth, creamy, and consistent yogurt, ice cream, custard, or sorbet every time.

Meets ADA Specifications

Making self-service applications accessible for all customers.

Twist Feature

Dispenses two separate flavors or an equal combination of both, providing versatile menu options.

Precision Control

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

Long Lasting Scraper Blades

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

Innovative Auger Technology

Gently blends for optimal texture and consistency.

Standby Mode

Reduces energy costs while maintaining safe product storage during non-business hours.



PERFECT FOR

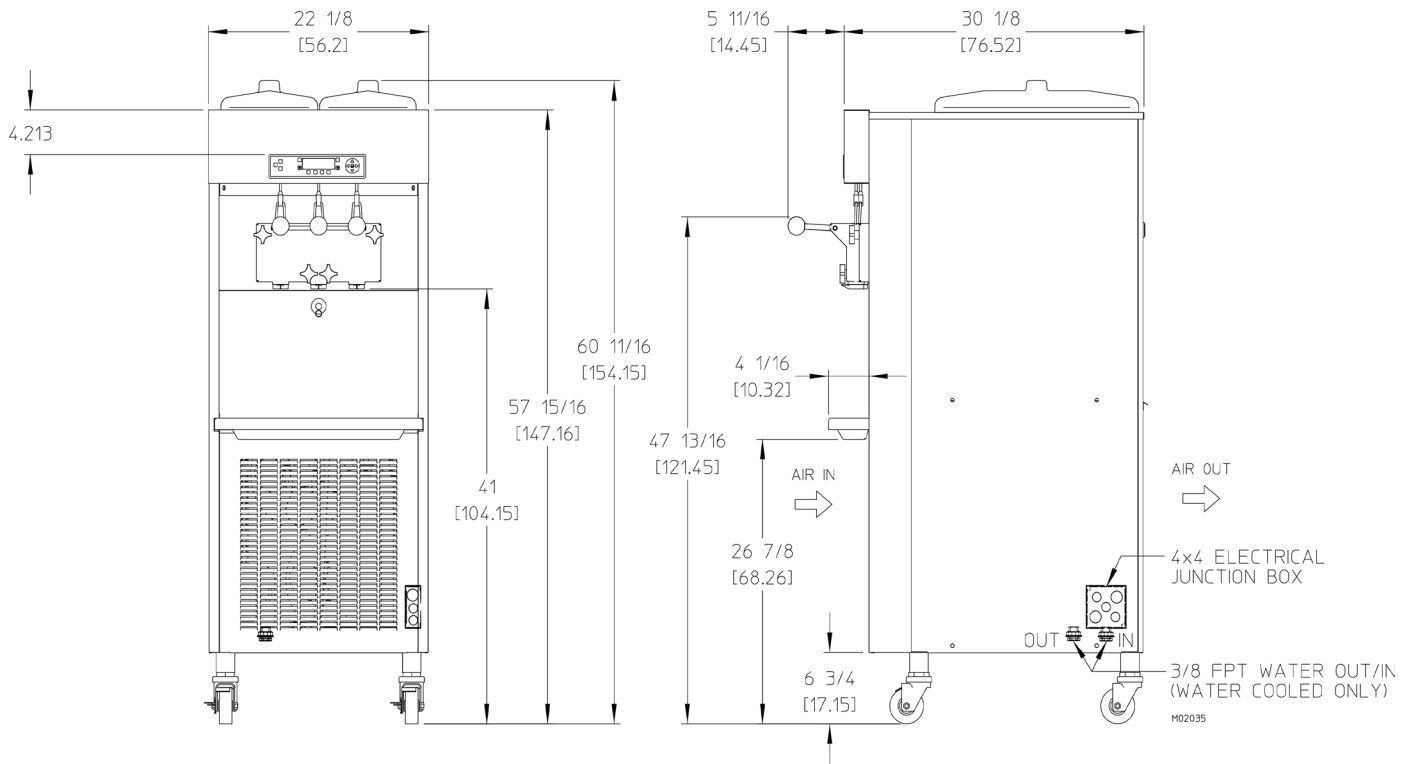
- High-Volume Cafeterias
- Quick Service Restaurants
- Retirement Villages
- Frozen Yogurt Shops



SLX500



MODEL SLX500 SPECIFICATIONS



Weight

Net	510 lbs	232 kg
Crated	602 lbs	273 kg

Volume

58.42 cubic ft	1.65 cubic m
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Dimensions

22-1/8" x 30-1/8" x 60-11/16"
56.20 cm x 76.52 cm x 154.15 cm

Mix Hopper Capacity

Two - 16 qts (15.2 liters) each

Freezing Cylinder Capacity

Two -3.7 qts (3.5 liters) each

Beater Motor- Qty, hp

Two , 2 hp

Refrigerant Types*

One, 10,000 Btuh
R404a R513a

Separate Hopper Refrigerant

One, 500 Btuh
R134a

*Customer is responsible for complying with local refrigeration regulations.

Electrical

	Minimum Circuit Ampacity	Max Fuse Size
208-230/60/1 Air	30	40
208-230/60/1 Water	29	40
208-230/60/3 Air	20	25
208-230/60/3 Water	20	25

Exterior Space Required

Air Cooled: 6" (15.2 cm) air space required on both sides & rear panel for circulation and be open on the top

Certified and/or listed by:



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

**Selected voltages only. Contact Electro Freeze® / H.C. Duke to verify agency needs



DISTRIBUTOR

