

## GES-2080

2 machines in 1 for maximum menu flexibility! This pressurized machine produces high-quality, high-volume soft serve and shakes in one footprint. The shake side features a dispense-head-mounted mixer that blends flavors and toppings into the shake as it is dispensed, producing a high-quality, hand-made style shake. The fast, easy way to serve flavored shakes regardless of the viscosity of the flavoring syrup or the pulp it contains. The single-flavor soft serve side is great for producing high-volumes of cones and sundaes, all while the Electro Freeze VQM™ system monitors temperature and consistency to provide superior taste and quality.



**Multi-function LED Display**  
 with manager smart tools.

**Virtual Quality Management System™**  
 monitors Temperature and Consistency to  
 provide superior taste and quality.

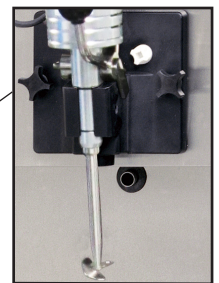
### Pump Forward Design

New pump forward design reduces  
 maintenance and cleaning time.



### Optional Sliding Tray Mix Storage

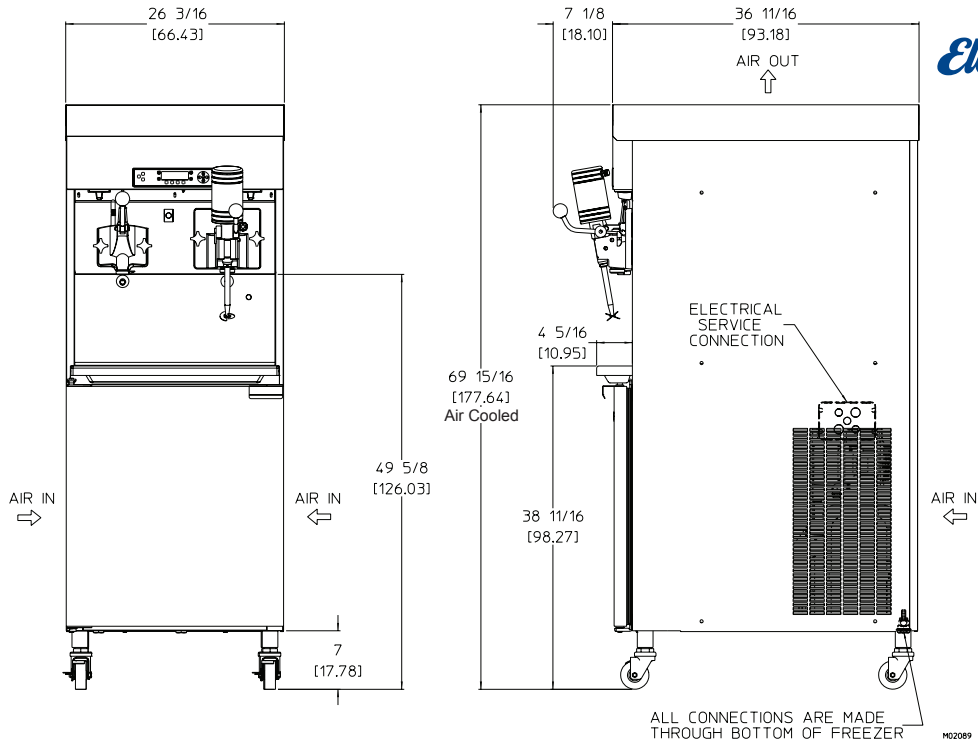
Mix tray slides out with mix containers in place  
 which makes adding mix quicker and easier.



**Exclusive Mixer Design**  
 allows the operator to  
 simultaneously dispense  
 and blend in flavoring to  
 reduce serving time.

**Scroll Compressor  
 Technology**  
 provides increased  
 capacity, reliability and  
 efficiency.

# GES-2080 Shake Freezer



## MODEL GES-2080 SPECIFICATIONS

Due to continual product improvements all specifications are subject to change without notice.

Weights	lbs.	kgs.			
Net	852	386			
Crated	957	434			
	cu.ft.	cu.m.			
Volume	58.42	1.65			
Dimensions	in.	cm			
Width	26-3/16	66.43			
Depth	36-11/16	93.18			
Height	69-15/16	177.64			
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity		Poles (P) Wires (W)	
	Soft Serve	Soft Serve	Shake	LT	RT
208-230/60/1 Air	35	30	27.5 24.5	2P, 3W*	
208-230/60/1 Water	35	30	25.5 23	2P, 3W*	
208-230/60/3 Air	25	20	19 17.5	3P, 4W*	
208-230/60/3 Water	20	20	17.5 16	3P, 4W*	

\*Neutral required.

Electrical characteristics other than above available on request from factory or local distributor. Check nameplate for exact electrical data.

### Bidding Spec

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_

Cooling: \_\_\_\_\_ Neutral \_\_\_\_\_ Yes \_\_\_\_\_ No \_\_\_\_\_

Options: \_\_\_\_\_

### Electrical

Two dedicated electrical connections are required. Manufactured to be permanently connected. See electrical chart for the proper requirement. Consult your local electrical codes for cord and receptacle specifications.

### Beater Motor

One, 2 hp Soft Serve. One, 1-1/2 hp Shake

### Refrigeration Systems

One, 11,000 Btuh. R404a. Soft Serve  
 One, 10,000 Btuh. R404a. Shake  
 Separate Hopper Refrigeration, One, 1200 Btuh, R134a.  
 Btuh may vary depending on compressor used.

### Air Cooled

For proper air circulation, unit requires 6" (15.2 cm) air space at rear panel or 6" side clearance with 1" back and 29" top clearance.

**Mix Capacity:** 2 Tanks - 26 quarts (24.6 liters) ea.

### Freezing Cylinder Capacity:

- one - 5 quarts (4.3 liters) Soft Serve
- one - 10.5 quarts (10.1 liters) Shake

Certified and/or listed by:



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

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