



- TASTE THE DIFFERENCE -

MODEL GEN-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.

The Electro Freeze Advantage

- **Patented Mix Transfer System*** simplest and most reliable pressurized system available.
- **Flexible Mix Holding System** Pumps directly from bags or from mix containers
- **Precision dual Smart control** monitors Temperature and Consistency to provide superior taste and quality.
- **Multi-function LED display** with manager smart tools.
- **Scroll Compressor Technology** provides increased capacity, reliability and efficiency.
- **Adjustable Dispense Rate** set to meet your specific dispensing speed and volume requirements
- **Energy Conservation Mode** reduces energy cost and holds product safely during non-business hours
- **Exclusive Mixer Design** allows the operator to simultaneously dispense and blend in flavoring to reduce serving time.
- **Experience Tells** Electro Freeze has been manufacturing quality frozen treat machines since 1929. Superior engineering, product innovations, sturdy construction, quality craftsmanship and dependable performance are Electro Freeze hallmarks.
- **Superior Service Support** backed by a worldwide distributor network

*U.S. Patent #5,349,825

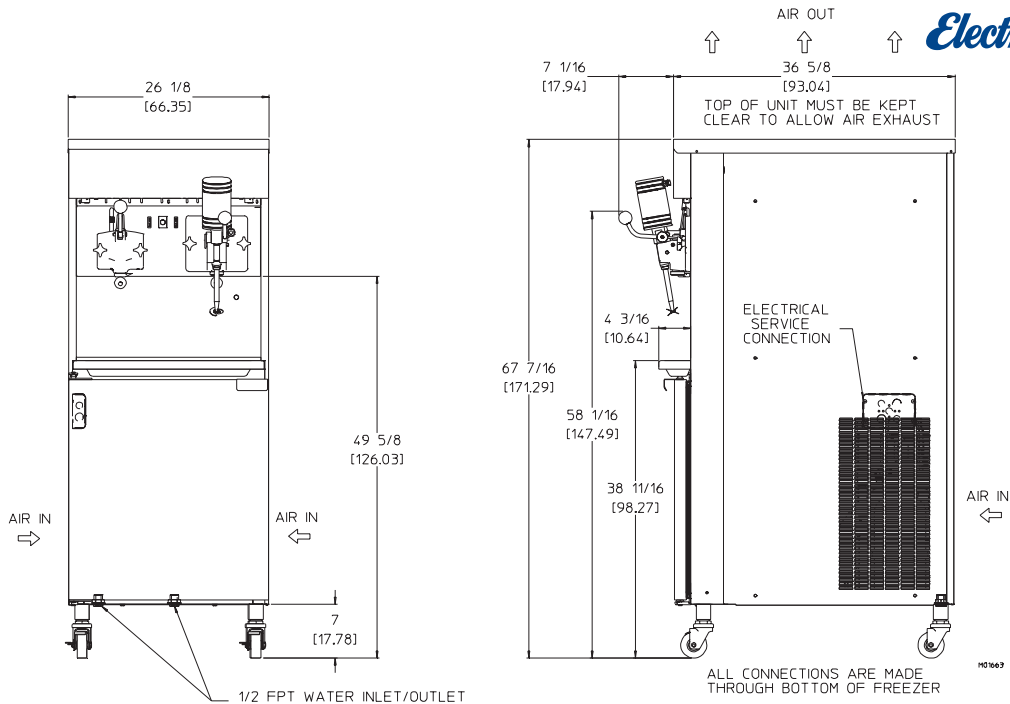
PRESSURIZED SOFT SERVE FREEZER GENESIS SERIES™ featuring


VQM™
Virtual Quality
Management System™



Let VQM help manage your frozen dessert business more effectively.

GEN-2080 Shake Freezer



MODEL GEN-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	26-1/8	66.35	
Depth	36-5/8	93.03	
Height	67-7/16	171.29	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
	Soft	Soft	LT RT
	Serve Shake	Serve Shake	
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

6" (15.2 cm) air space required at rear panel or both side panels and 18" (45.7cm) air space above unit for proper air circulation.

Mix Hopper Capacity: 2 - 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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Authorized Distributor