



MODEL CS705R GRAVITY SHAKE FREEZER

FEATURES

This gravity shake freezer with remote flavor pump, offers five flavor injections without the need for CO2, making flavor selection as simple as pressing a button.

5 Flavor Injection

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

Remote Flavor Pumps

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

Easy to Operate and Clean

Designed for reliability, minimizing downtime and maintenance.

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

Durable & Long Lasting Scraper Blades

Reversible scraper blades maximizes durability and minimizes replacements while ensuring a smooth, consistent texture for premium-quality frozen treats.



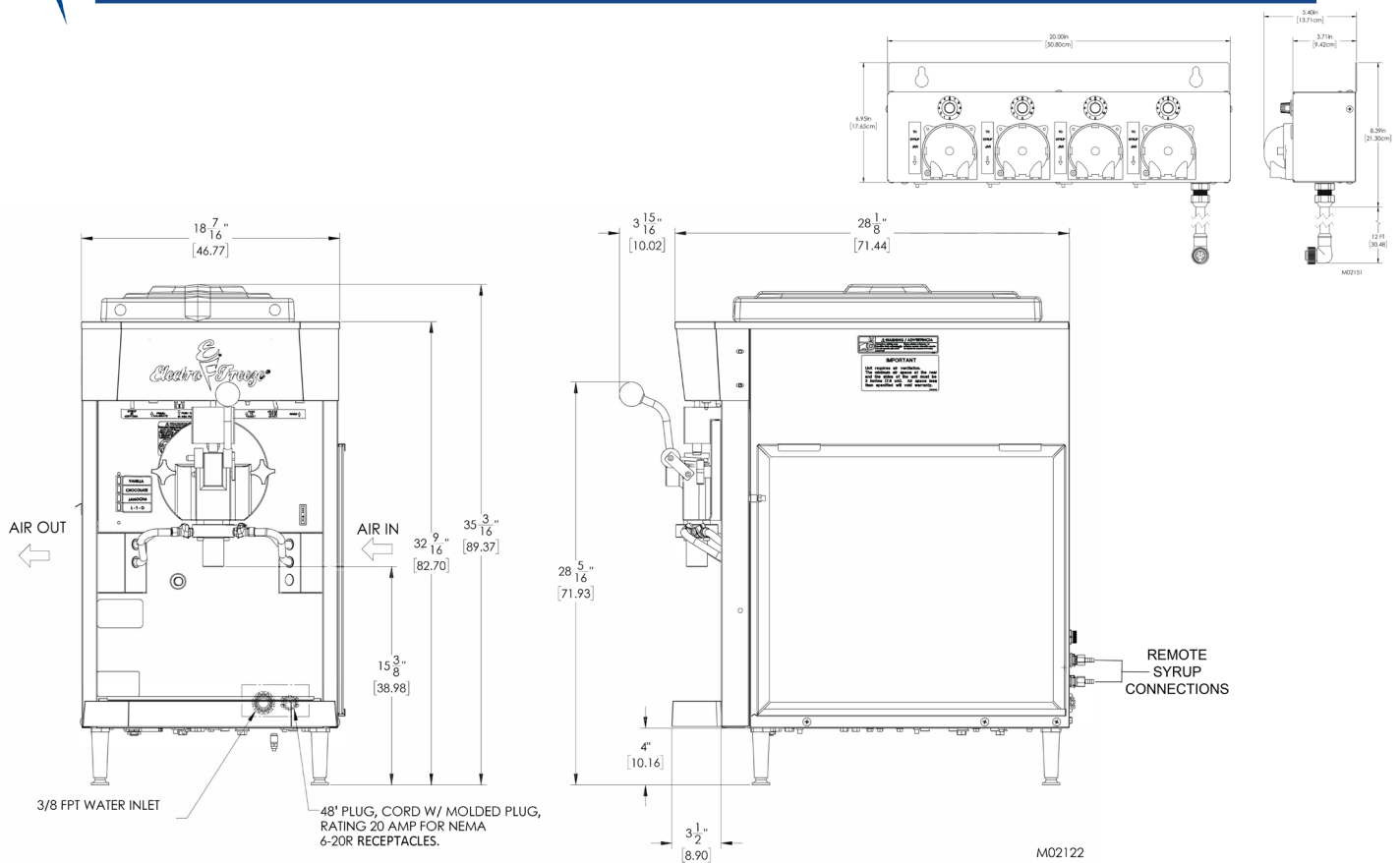
PERFECT FOR

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





MODEL CS705R SPECIFICATIONS



Weight

Net	264 lbs	134 kg
Crated	390 lbs	177 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 - 3.7 qts (3.5 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 Type
208-230/60/1 Air	20	6-20 P
209-230/60/1 Water	20	6-20 P

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 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 Candian National Standard C22.2 No. 120-13

