

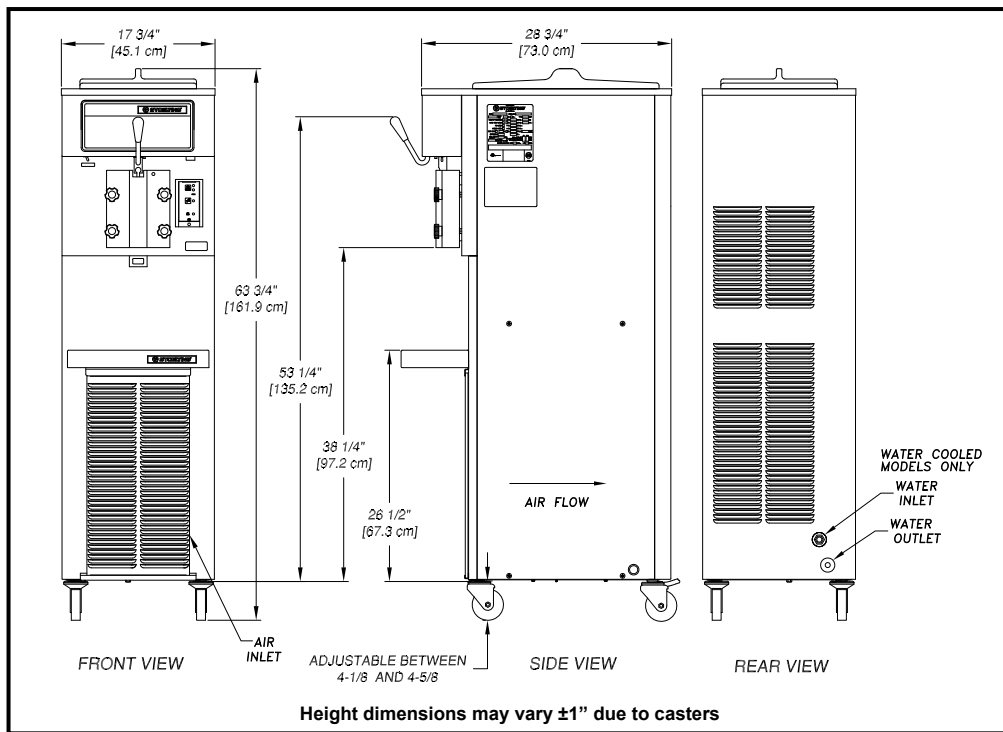
Single Flavor, High Capacity Gravity Shake Freezer

0212



- Unique, highly efficient auger design blends the entire contents of the freezing cylinder, delivering thick, smooth, and creamy shakes.
- Simplified operation, cleaning and maintenance: reduced number of internal barrel parts, one selector switch and auto-off-clean.
- Stainless steel auger, heavy duty speed reducer and 3/4 hp drive motor set the standard for long life dependability.
- High capacity refrigeration system with a 12,000 Btu/hr compressor produces volumes of shakes.
- Low mix warning light with electronic controls.
- Side-to-side air flow with removable air filter is quiet and efficient.
- Durable stainless steel exterior.
- Air and Water cooled units available.





O212B		
Dimensions	Machine	with crate
width	18-1/4" (46,4 cm)	25" (63,5 cm)
height	64-1/2" (163,8 cm)	66" (167,6 cm)
depth	33" (83,8 cm)	51" (129,5 cm)
Weight	315 lbs (142,8 kg)	410 lbs (185,9 kg)
Electrical *	1 Phase, 208-240 VAC, 60Hz	
running amps	10A	
connection type	NEMA6-20P power cord provided	
Compressor	12,000 Btu/hr	
Drive Motor	3/4 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides	
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings	
Hopper Volume	7 gallon (26,50 liters)	
Freezing Cylinder Volume	2 gallon (7,57 liters)	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

* Machine requires a dedicated electrical circuit.

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