

~ Taste the Difference ~

# **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<sup>™</sup> 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.



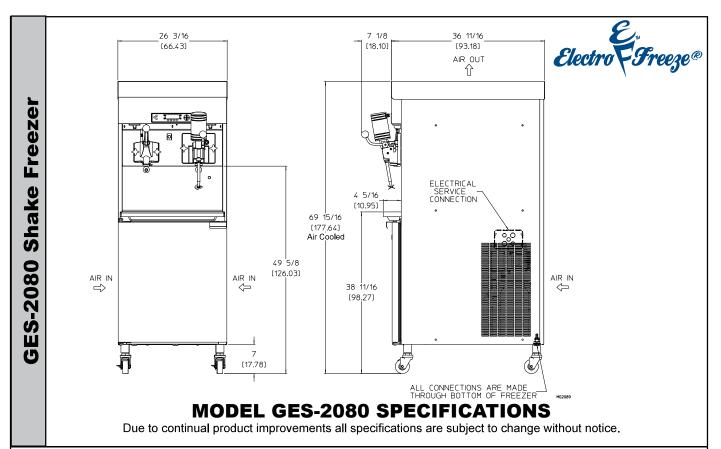
**Optional Sliding Tray Mix Storage** Mix tray slides out with mix containers in place which makes adding mix quicker and easier.





**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.



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 Ampacit		Poles (P) ity Wires (W)
	Soft Serve	Shake	Soft Serve	Shake	LT RT
208-230/60/1 Air	35	30	27.5	24.5	2P, 3W*
208-230/60/1 Wat	er 35	30	25.5	23	2P, 3W*
208-230/60/3 Air	25	20	19	17.5	3P, 4W*
208-230/60/3 Wat	er 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.					
<b>Bidding Spec</b>					

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

Cooling:

Options:

## Electro Freeze div. of H.C. Duke & Son, LLC

\_\_\_\_\_No

2116-8th Avenue, East Moline, Illinois 61244 USA Phone (309) 755-4553 • (800) 755-4545 FAX (309) 755-9858 E-mail: sales@electrofreeze.com • www.electrofreeze.com

#### 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



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

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## Authorized Distributor

LOVE'S THERMAL SYSTEMS, INC. Wilkes-Barre / Harrisburg 800-564-8591 www.lovesthermal.com