

MODEL CS4 GRAVITY SOFT SERVE FREEZER

FEATURES

Expand your menu and boost profits quickly by offering high-quality frozen treats in a small footprint.

Versatile Menu

Serve popular soft serve, custards, yogurts, and sorbets at a high-capacity.

Easy to Operate and Clean

Designed for reliability, minimizing downtime and maintenance.

Durable & Long Lasting Scraper Blades

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

Innovative Auger Technology

Gently blends to preserve texture, consistency, and quality

Precision Temperature Control

Designed to dispense quality product consistently

Compact, Space-Saving Design

A perfect fit for any foodservice operation

Standby Mode

Reduces energy costs while safely holding product during non-business hours



PERFECT FOR

- Boutique Restaurants
- Coffee Shops
- Cafes

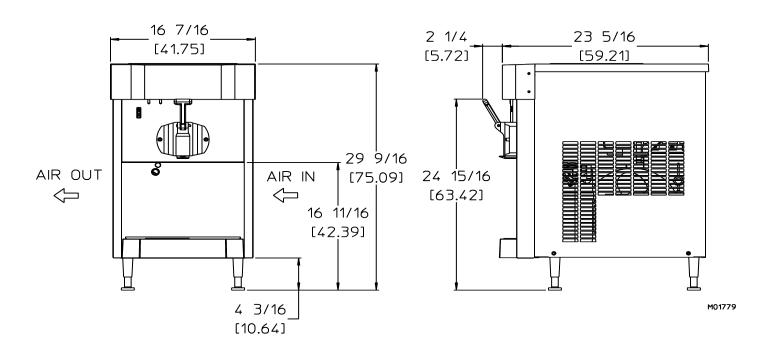
- Convenience Stores
- Sandwich Shops
- Bars







MODEL CS4 SPECIFICATIONS



Weight				
Net	205 lbs	92 kg		
Crated	266 lbs	120 kg		
Malana				

Volume

20.53 cubic ft 0.58 cubic m

Dimensions

16-7/16" x 23-5/16" x 29-9/16" 41.75 cm x 59.21 cm x 75.09 cm

Mix Hopper Capacity

One - 10 qts (9.5 liters) each

Freezing Cylinder Capacity

One - 7.6 quarts (13.82 liters)

Beater Motor- Qty, hp

One, 0.75 hp

Refrigerant Types*

One, 4,300 Btuh

R404a R452a

 ${}^* \hbox{\it Customer is responsible for complying with local refrigeration regulations}.$

Electrical				
	Total Amps (qty)	NEMA Plug Type		
120/60/1 Air	16	5-20P		
220-240/50/1 Air	7.2	n/a		
	Poles (P) Wires(W)			
220-240/50/1 Air	2P 2W			

Exterior Space Required

Air Cooled: 3" (7.6 cm) air space required on both sides & rear panel for circulation

Cerified and/or listed by:







*UL listed and listed by Underwriters Laboratories under Candian Naitonal Standard C22.2 No. 120-13

C22.2 No. 120-13 **Selected voltages only. Contact Electro Freeze® / H.C. Duke to verify agency needs



