



- TASTE THE DIFFERENCE -

MODEL 15-78RMT

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/or crumb toppings into the shake product as it is dispensed, producing a high-quality, hand-made shake consistency. The fast, easy way to serve flavors regardless of the viscosity of the flavoring syrup or the fruit pulp it contains. The single-flavor soft serve is great for high-volumes of cones and sundaes. This machine is perfect for QSR's that want speed of delivery with the highest quality shakes and ice cream available!

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
- **The Finest Frozen Product**, consistently the best frozen product available. Smooth, creamy and profitable.
- **Self Closing Spigots** prevents the mess and eliminates waste
- **Adjustable Dispense Rate** set to meet your specific dispensing speed and volume requirements
- **Exclusive Auger Design** Superior low temperature refrigeration system provides the best in class production and product quality.
- **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 & SHAKE FREEZER

Freedom 360° Series
Combination Freezer

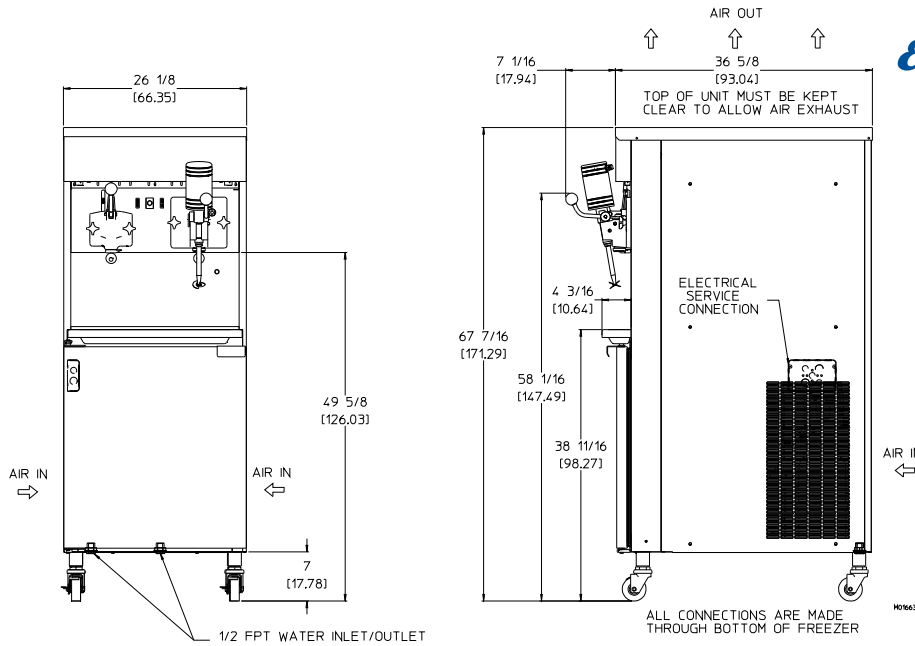


electrofreeze.com

FOR MORE INFORMATION CONTACT

800-755-4545 • sales@electrofreeze.com

15-78RMT Soft Serve/Shake Freezer



MODEL 15-78RMT 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 Serve	Shake	Soft Serve	Shake	LT	RT
208-230/60/1 Air	35	30	27	23.5	22	2P, 2W;	3W
208-230/60/1 Water	30	30	24.5	22	22	2P, 2W;	3W
208-230/60/3 Air	25	20	19	18.5	18.5	3P, 3W;	4W
208-230/60/3 Water	20	20	16.5	16	16	3P, 3W;	4W

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, 1-1/2 hp Soft Serve. One, 2 hp. Shake

Refrigeration Systems

One, 9500 Btuh. R404a. Soft Serve
 One, 9200 Btuh. R404a. Shake

Air and Water 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 Tank Capacity: two - 26 quarts (24.6 liters) each

Freezing Cylinder Capacity:

one - 10.5 quarts (9.9 liters) Soft Serve
 one - 5 quarts (4.7 liters) Shake

Certified and/or listed by:



*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-M91 (R2008)
 **Select Voltages @ 50HZ

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Authorized Distributor