



# 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 premium quality soft serve, custards, yogurts, and sorbets.

### Easy to Operate and Clean

Designed for reliability to minimize downtime.

### Long Lasting Scraper Blades

Durable reversible scraper blades 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.



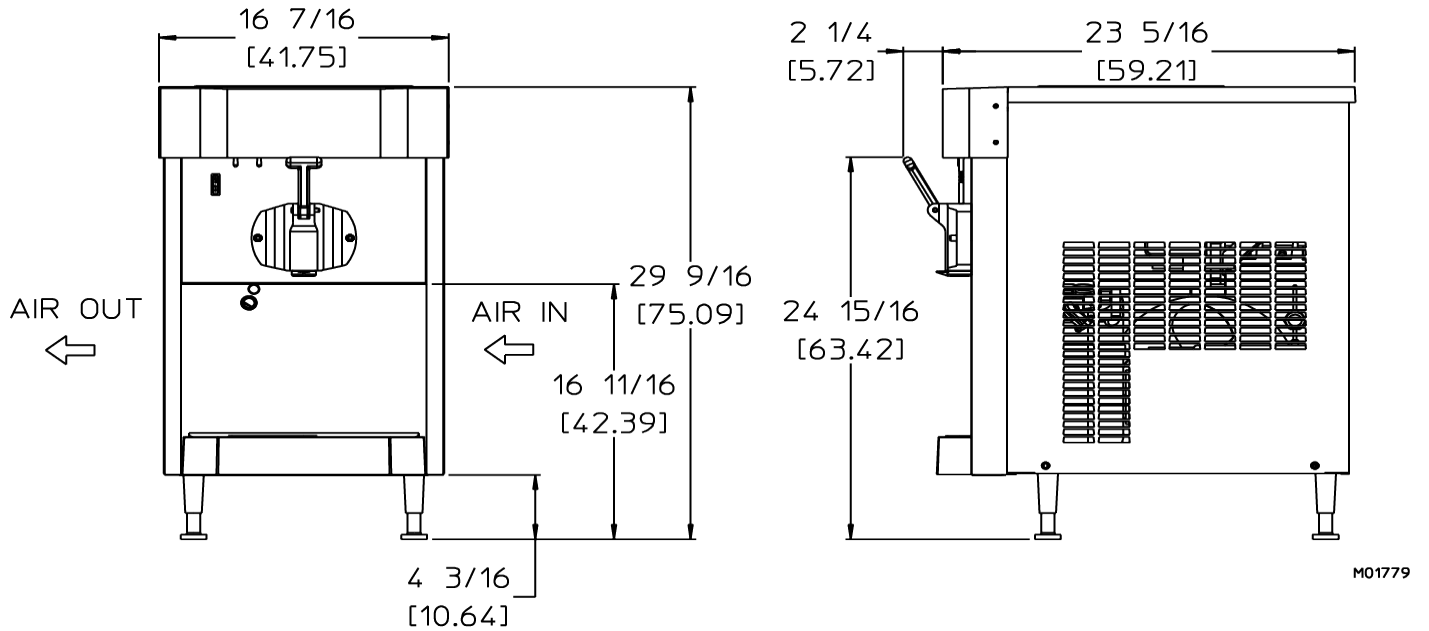
## PERFECT FOR

- Boutique Restaurants
- Coffee Shops
- Cafes
- Convenience Stores
- Sandwich Shops
- Bars





# MODEL CS4 SPECIFICATIONS



### Weight

Net	205 lbs	92 kg
Crated	266 lbs	120 kg

### Volume

20.53 cubic ft	0.58 cubic m
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### 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 - 2.5 quarts (2.4 liters)

### Beater Motor- Qty, hp

One, 0.75 hp

### Refrigerant Types\*

One, 4,300 Btuh
R404a      R452a

\*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

Certified and/or listed by:



\*UL listed and listed by Underwriters Laboratories under Candian National Standard C22.2 No. 120-13  
\*\*Selected voltages only. Contact Electro Freeze® / H.C. Duke to verify agency needs



### DISTRIBUTOR

