



- TASTE THE DIFFERENCE -

MODEL 78RMT

This extreme-volume, pressurized shake freezer 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. Great for ice cream stores and QSR's that want speed of service with the highest quality of shakes 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
- **Exclusive Auger Design** gently blends, reducing agitation, maintaining product quality and consistency
- **Superior Low Temperature Refrigeration System** provides the best in class production and product quality
- **Exclusive Mixer Design** allows the operator to simultaneously dispense and blend in flavoring to reduce servicing times
- **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

Optional

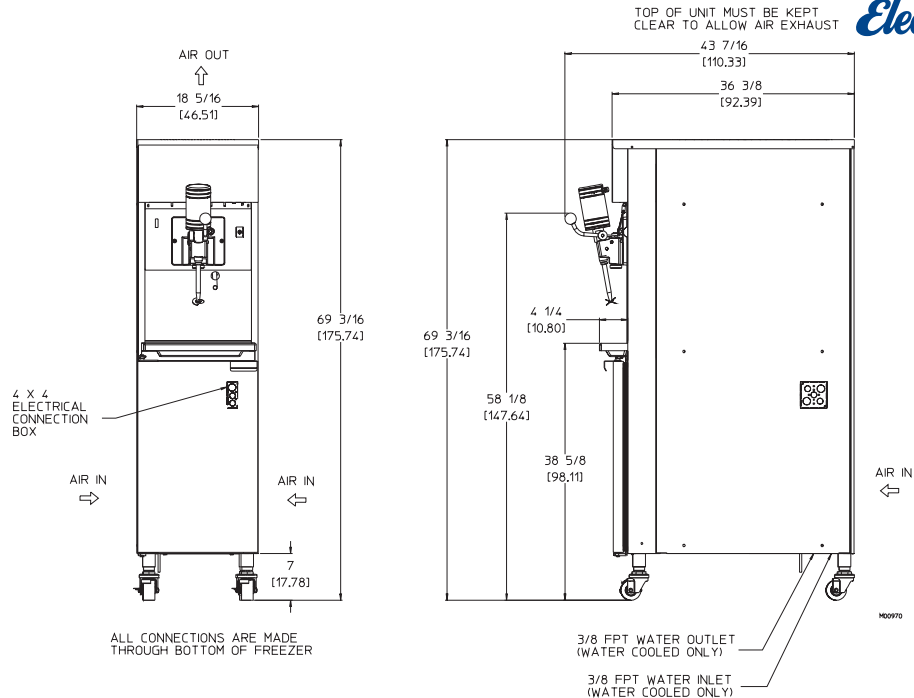
- Available without the spindle mixer for dispensing a single flavor.

PRESSURIZED SHAKE FREEZER

Freedom 360° Series



78RMT Shake Freezer



MODEL 78RMT SPECIFICATIONS

Due to continual product improvements all specifications are subject to change without notice.

Weights	lbs.	kgs.	
Net	530	240	
Crated	631	286	
	cu.ft.	cu.m.	
Volume	58.42	1.65	
Dimensions	in.	cm	
Width	18-5/16	46.51	
Depth	36-3/8	92.39	
Height	69-3/16	175.74	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	30	23.5	2P, 3W*
208-230/60/1 Water	30	21.5	2P, 3W*
208-230/60/3 Air	20	17.0	3P, 4W*
208-230/60/3 Water	20	15.0	3P, 4W*
	Total Amps	Poles (P) Wires (W)	
400/50/3 Air	10.3	3P, 4W	
400/50/3 Water	9.0	3P, 4W	

***Neutral required.**

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

One dedicated electrical connection is 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, 1/2 hp.

Refrigeration Systems

One, 12,000 Btuh. R404a.
Btuh may vary depending on compressor used.

Air 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 Hopper Capacity: 30 quarts (28.4 liters)

Freezing Cylinder Capacity: 10.5 quarts (9.9 liters)

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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