

FEATURES

Designed for peak performance, this pressurized soft serve freezer dispenses two separate flavors simultaneously—ideal for busy operations where multiple team members need to serve at once

Twist Feature

Dispenses two separate flavors or an equal combination of both, providing versatile menu options and enhancing your product offerings.

Precision Control

The Virtual Quality Management System™ monitors temperature to ensure superior taste and quality.

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 for optimal texture and consistency.

Standby Mode

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

Scroll Compressor Technology

Increases capacity, reliability, and efficiency, making your operation more efficient and cost-effective.

Pump Forward Design

Reduces cleaning time; minimizing downtime and maximizing efficiency.

PERFECT FOR

High-Volume Cafeterias
Frozen Treat Shops

Co-Branding

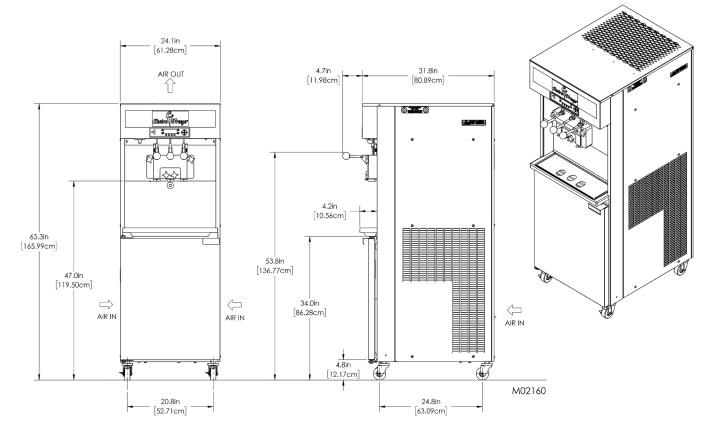
Buffets







MODEL GES-5099 SPECIFICATIONS



Weight		
Net	653 lbs	296 kg
Crated	709 lbs	321 kg
Volume		

58.42 cubic ft 1.65 cubic m

Dimensions

24.1" x 31.8" x 65.4"

61.28cm x 80.89cm x 166.19cm

Freezing Cylinder Capacity

Two - 3.7 qts (3.5 liters) each

Mix Hopper Capacity

Two - 22 quarts (20.8 liters) each

Refrigerant Types*

One, 12,700 Btuh

R404a R452a

Separate Cabinet Refrigerant

One, 1,000 Btuh

R134a

Beater Motor

Two, 2 hp

*Customer is responsible for complying with local refrigeration regulations.

Electrical			
	Max Fuse Size	Min Circuit Ampacity	Poles (P) Wires(W)
208-230/60/3 Air	45	38	2P, 2W
209-230/60/1 Water	45	36.5	2P, 2W
208-230/60/3 Air	30	27	3P, 3W
208-230/60/3 Water	30	26.5	3P, 3W

Exterior Space Required

Air Cooled: 6" (15.3 cm) air space required at rear panel or both side panels and 24" (61 cm) air space above unit for circulation

Cerified and/or listed by:





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



