



Project:

Item Number:

Quantity:

F111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES



F111



SF111



DESCRIPTION

Stoelting's F111 Soft Serve Gravity-Fed Single Flavor Countertop Machines, with the combination of Stoelting's high-efficiency evaporator system which can handle peak demands. The efficient compressor provides quiet operation and years of dependable service.

INTELLITEC™ CONTROL FEATURES

- Lighted display communicates with operator for worry-free operation.
- Constant monitoring for ease of troubleshooting.
- Precision-controlled refrigeration system.



Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

ITEMS

Single Phase	
Air-Cooled	Water Cooled
<input type="checkbox"/> F111-38I	<input type="checkbox"/> F111-18I
<input type="checkbox"/> SF111-38IP	

ACCESSORIES & OPTIONS

- 2204806** Adjustable Carburetor - allows for multiple mix types (sorbet, gelato, ice cream).
- 2204541** Hopper Lock Kit (F111 only)
- 4158310** FS1 Floor Stand 15" x 24" x 31"
- 4177350** FS2 Floor Stand 22" x 24" x 31"
- 4183513** FSS2 Floor Stand 22 x 24" x 26"
- 2202408** FS4 Floor Stand 24-1/4" x 22-1/4" x 18-3/4"
- 521005** Standalone Mix In Blender with Foot Switch, 115V
- 521019** Standalone Mix In Blender with Mounted Speed Control, 115V
- 521030** Standalone Mix In Blender with Foot Switch, 200-240V
- 521035** Standalone Mix In Blender with Mounted Speed Control, 200-240V
- Side-Mounted Spinner (S Prefix)** Spinner mounted on the left side of machine

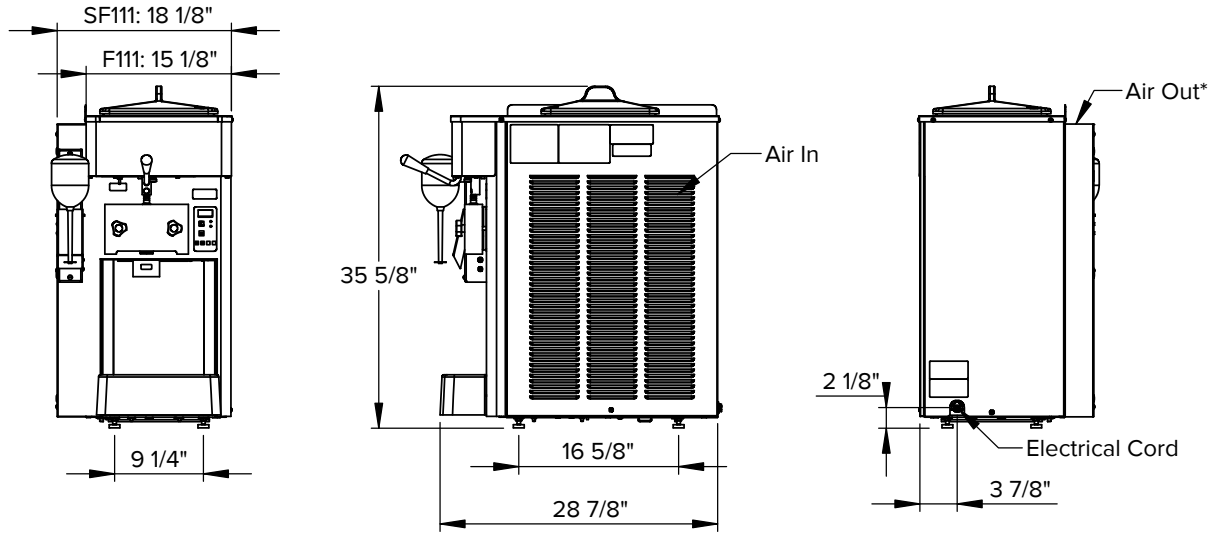
FEATURES

- Food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjustable dispense rate to meet your requirements.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Clear door displays circulating product for merchandising appeal.
- Compact counter-top design saves valuable counter space.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.

Approvals	Date

F111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES

DIMENSIONS



* Air Out on machines without a plenum is through the left side panel.

GENERAL SPECIFICATIONS

Model	Freezing Cylinder			Hopper Capacity gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)	
	Capacity gallon (L)	Compressor						
		Btu/hr	Refrigerant	Charge (oz)				
F111	0.85 (3.22)	6,300	R-448A	A/C: 32 W/C: 26	3 (11.35)	3/4	230 (104.3)	275 (124.7)
SF111	0.85 (3.22)	6,300	R-448A	32	3 (11.35)	3/4	280 (127)	326 (147.9)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- Air cooled units require: 3" (7.6 cm) air space on both sides.
- Water cooled units require: 3/8" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F.
- Details on CAD Revit Symbols Libraries are available on stoelting.klccad.com

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)	Spinner (Installed on Left Side of Machine)
F111-18I	Water	1	208-240	60	8	NEMA 6-15P	—
F111-38I	Air	1	208-240	60	8	NEMA 6-15P	—
SF111-38IP	Air	1	208-240	60	8	NEMA 6-15P	✓



Service Information
 800-319-9549 (U.S. Toll Free)
 920-894-2293 (Outside the U.S.)
www.stoeltingfoodservice.com
www.vollrath.com