



Project:

Item Number:

Quantity:


U421 – A VERSION SOFT SERVE PRESSURE-FED TWO FLAVOR FLOOR MACHINE



DESCRIPTION

Double cylinder, pressure-fed, soft serve machine with refrigerated mix storage cabinet. Ultra high production capacity with two compressors and two drive motors. Offers a high dispensing rate and allows two operators to dispense product at the same time for high volume serving periods. Ideal choice for restaurants, schools, cafeterias, drive-ins, recreational facilities, and ice-cream parlors.

A refrigerated mix storage cabinet at the bottom of the unit contains three drawers which hold up to six, five-gallon mix bags, reducing the need to frequently replenish mix.



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.

ITEMS

Air Cooled	Air Cooled Remote	Water Cooled
<input type="checkbox"/> U421-38I2A	<input type="checkbox"/> U421-48I2A	<input type="checkbox"/> U421-18I2A
<input type="checkbox"/> U421-309I2A	<input type="checkbox"/> U421-409I2A	<input type="checkbox"/> U421-109I2A

OPTIONS AND ACCESSORIES

- 2208193-SV** Three-step stainless steel bag adapter
- 2208184** Two-step stainless steel bag adapter
- 2183464** Remote air-cooled condensing unit
- 2183860** 43 ft. overall length line set, 8 ft. of which is flex line

FEATURES

- Refrigerated mix storage cabinet holds up to six 5-gallon mix bags.
- Dual manifold design enables connection to all six bags. Automatic continuous flow from connected bags.
- Cabinet illuminated with LEDs.
- Automatic drawer latch system.
- Convenient bag cap holder.
- Delrin® food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjust the dispense rate to meet your requirements.
- Clear door displays circulating product for merchandising appeal.
- Efficient freezing cylinder and auger design delivers a consistent uniform product with small ice crystals and a quick recovery time.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Pump approved for clean-in-place, reducing cleaning time and labor requirements.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.
- Coiled hoses compactly store in the refrigerated cabinet.

IntelliTec2™ Control

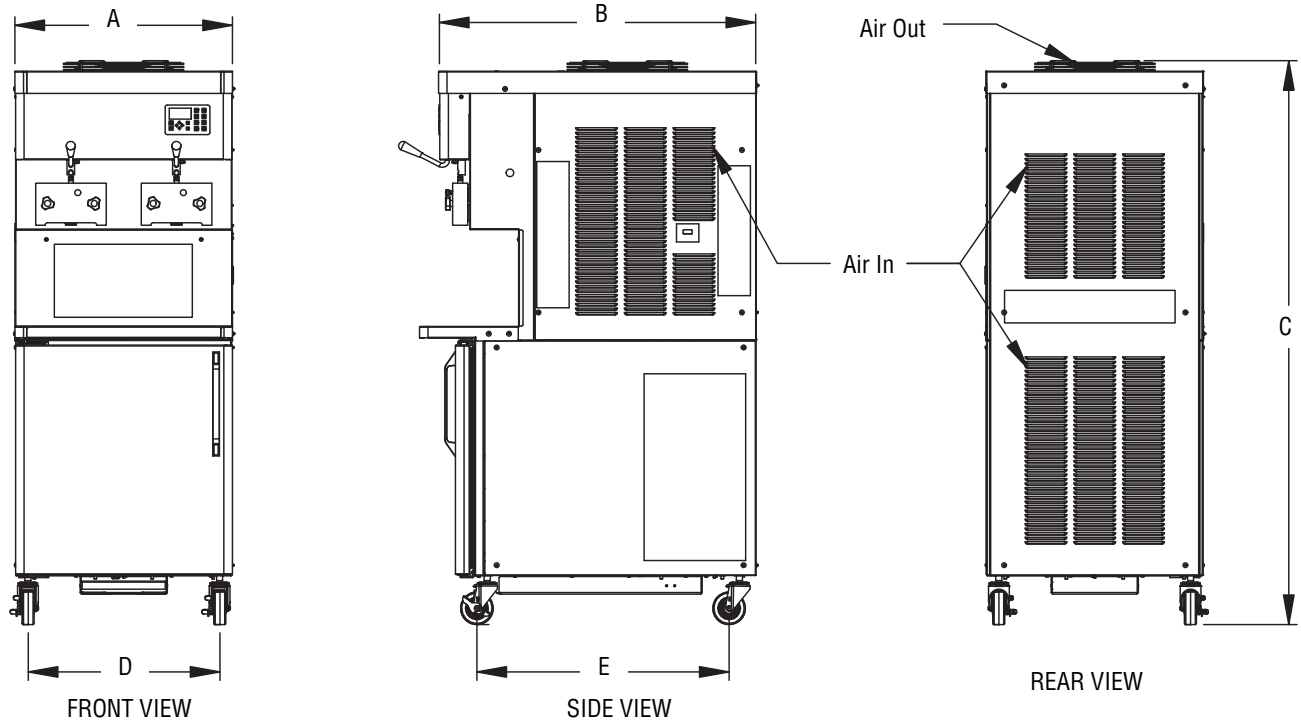
- Programmable and configurable through multi-line graphics display.
- Upload firmware and download statistics through a USB connection.
- Performance and error logs provide data to maximize profitability.
- Senses product consistency or temperature to customize for a wide variety of mixes.
- Standby and sleep modes conserve energy and automatically defrost product, maintaining small ice crystals and delivering a superior mouthfeel.

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

Approvals	Date

U421 – A VERSION SOFT SERVE PRESSURE-FED TWO FLAVOR FLOOR MACHINE

DIMENSIONS



GENERAL SPECIFICATIONS

Freezing Cylinder			Drive Motor (hp)	Cabinet		
Capacity gallon (L)	Compressor Btu/hr	Refrigerant		Capacity gallon (L)	Compressor Btu/hr	Refrigerant
Two 1.33 (5.03)	Two 19,000	R-404A	Two 2	30 (113) Three drawers, each holds two 5-gallon (18.9) bags	1,300	R-134a

- Requires a dedicated electrical circuit per barrel.
- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- **Water cooled units require:** 1/2" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM per barrel. Ideal EWT of 50°-70°F. Minimum clearance of 6" (15.2 cm) air space on all sides.
- **Air cooled units require:** Minimum clearance of 6" (15.2 cm) air space on both sides and open at the top.
- **Remote air cooled units require:** Two remote condensers and two precharged line sets.

ITEM NUMBER SPECIFICATIONS

Item No.	Cooling	Phase	Volts	Circuit Ampacity (per barrel)	Overcurrent Protection Device Amps (per barrel)	Hz	Dimensions – in (cm)					Weight lb (kg)	Crated Weight lb (kg)
							(A) Width	(B) Depth	(C) Height	(D)	(E)		
U421-109I2A	Water	3	208-240	20	30	60	26¾ (67.9)	39½ (100.3)	67½ (171.5)	47¼ (120.0)	62⅛ (157.7)	760 (344.7)	930 (421.8)
U421-18I2A		1		32	50			785 (356.1)	952 (431.8)				
U421-309I2A	Air	3		20	30			39½ (100.3)	68¾ (174.6)			760 (344.7)	930 (421.8)
U421-38I2A		1		32	50			39¾ (101.0)	67¾ (172.1)			760 (344.7)	930 (421.8)
U421-409I2A	Air Remote	3		20	30			39¾ (101.0)	67¾ (172.1)			760 (344.7)	930 (421.8)
U421-48I2A		1		36 (left)/31 (right)	50 (left)/45 (right)			39¾ (101.0)	67¾ (172.1)			760 (344.7)	930 (421.8)



Service Information
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