



Project:

Item Number:

Quantity:

**F144, SF144, SF121 SOFT SERVE AND SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES**



F144



SF144



**DESCRIPTION**

Counter-top, combination soft serve and shake gravity freezers. High production capacity. Independent controls for peak efficiency and uniform product consistency. Ideal choice for restaurants, drive-ins, recreational facilities, schools, cafeterias, and ice cream parlors.

F144 and SF144 machines enable the operator to dispense soft serve from the left side and shakes from the right. SF121 machines dispense soft serve from both barrels. The SF144 and SF121 include a spinner for shakes.

**FEATURES**

- Delrin® food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Clear door displays circulating product for merchandising appeal.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Efficient freezing cylinder and auger design delivers a consistent uniform product with small ice crystals and a quick recovery time.
- Allows the operator to dispense smooth soft serve from the left side, and thick creamy shakes on the right side, with the convenience and cost of one unit.



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**

Item No.	Description	Phase	Cooling
<input type="checkbox"/> F144-38I2	Soft Serve	1	Air
<input type="checkbox"/> F144-18I2			Water
<input type="checkbox"/> SF144-38I2	Soft Serve and Shake (includes spinner)	1	Air
<input type="checkbox"/> SF144-18I2			Water
<input type="checkbox"/> SF144-309I2		3	Air
<input type="checkbox"/> SF121-18I2		1	Water
<input type="checkbox"/> SF121-38I2			Air
<input type="checkbox"/> SF121-309I2		3	Air

**MIX INLET REGULATOR – (REQUIRED)**

Two required, one per barrel.

- 2149243-01** 2A 3/16" Standard.

**OPTIONS AND ACCESSORIES**

- FS1** Floor Stand 24" x 15" x 28"
- FS2** Floor Stand 24" x 22" x 30"
- FSS2** Floor Stand 24" x 22" x 25"
- FS4** Floor Stand 24" x 22" x 19"

- Self-closing spigot eliminates waste and ensures precise portion control.
- Tamper-proof controls for self-serve applications.

**IntelliTec2™ Control**

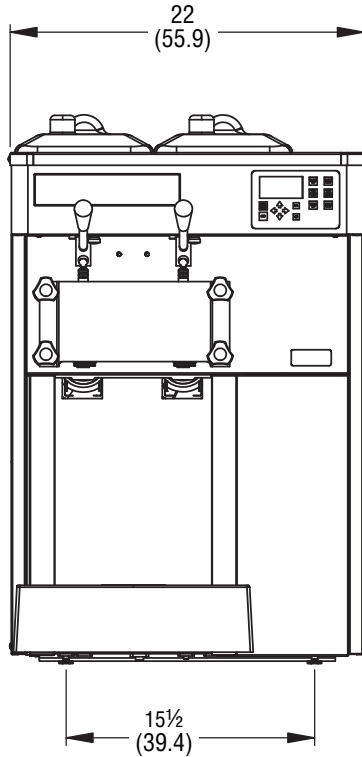
- Programmable and configurable through multi-line graphics display.
- Upload firmware and download statistics through a USB connection.
- Performance and error logs provide data to maximize profitability.
- Senses product consistency or temperature to customize for a wide variety of mixes.
- Standby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

Approvals	Date

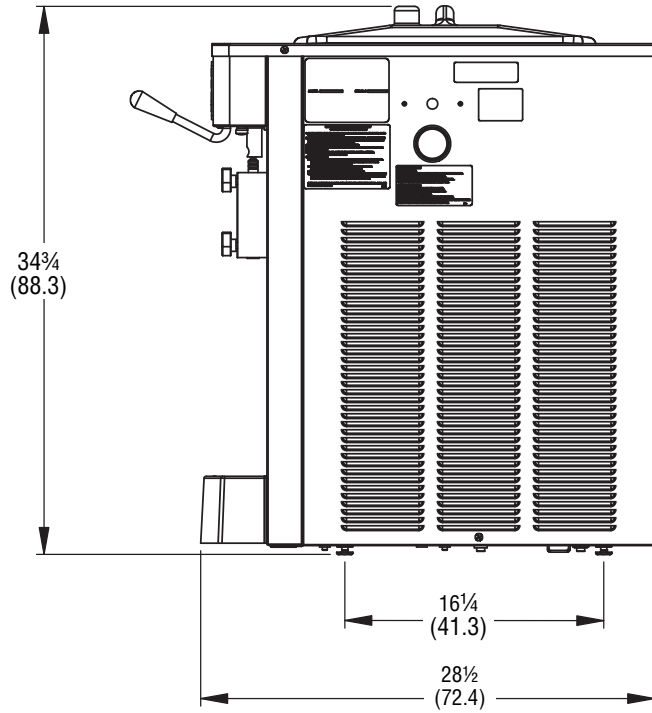
*Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.*

**F144, SF144, SF121 SOFT SERVE AND SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES**

**DIMENSIONS – IN (CM)**



FRONT VIEW



SIDE VIEW

**GENERAL SPECIFICATIONS**

Freezing Cylinder			Drive Motor (hp)	Hopper Capacity gallon (L)	Weight lb (kg)	Crated Weight lb (kg)
Capacity gallon (L)	Compressor Btu/hr	Refrigerant				
Two 0.85 (3.22)	12,000	R-404A	Two 3/4	Two 3 (11.35)	385 (174.6)	450 (204.1)

- Requires a dedicated electrical circuit.
- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- **Air cooled units require:** Minimum 3" (7,6 cm) air space on all sides and open at the top.
- **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. Ideal EWT of 50°-70°F.

**ITEM NUMBER SPECIFICATIONS**

Item No.	Description	Cooling	Volts	Phase	Running Amps	Hz	Plug
F144-1812	Soft Serve	Water	208-240	1	11	60	NEMA 6-20P
F144-3812		Air			12		
SF144-1812	Soft Serve and Shake	Water	208-240	1	11	60	NEMA 6-20P
SF144-30912		Air		3	10		NEMA L15-20P
SF144-3812				1	12		NEMA 6-20P
SF121-1812	Soft Serve and Shake	Water	208-240	1	11	60	NEMA 6-20P
SF121-3812		Air			12		NEMA L15-20P
SF121-30912				3	10		NEMA 6-20P



**Service Information**  
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