



Project:

Item Number:

Quantity:

U421 SOFT SERVE PRESSURE-FED SINGLE 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.

ITEMS

Air Cooled	Air Cooled Remote	Water Cooled
<input type="checkbox"/> U421-38I2	<input type="checkbox"/> U421-48I2	<input type="checkbox"/> U421-18I2
<input type="checkbox"/> U421-309I2	<input type="checkbox"/> U421-409I2	<input type="checkbox"/> U421-109I2

FEATURES


- 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.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Pump approved for clean-in-place, reducing cleaning time and labor requirements.
- Refrigerated storage cabinet safely holds up to 16 gallons of mix, providing enough product during peak times and reducing the frequent refills.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.
- Maintains constant temperature with fast evaporator defrost.

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.

OPTIONS AND ACCESSORIES

- 2208100** Stainless steel universal bag adapters
- 2183464** Remote air-cooled condensing unit
- 2183860** Line set 43 ft. (8 ft. flexible)



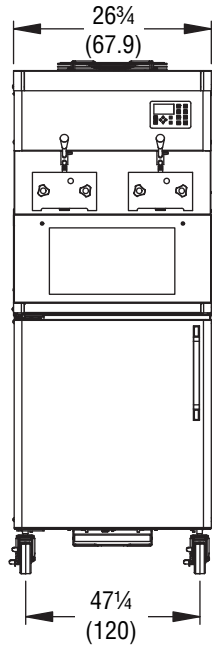
Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

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

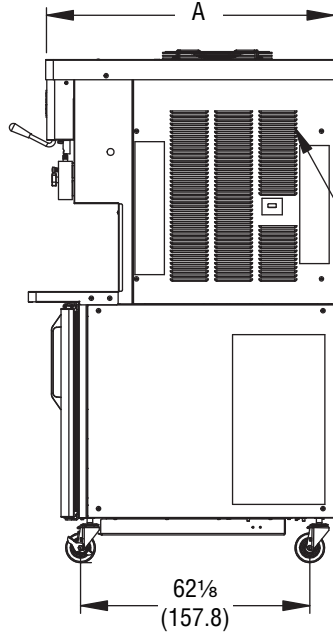
Approvals	Date

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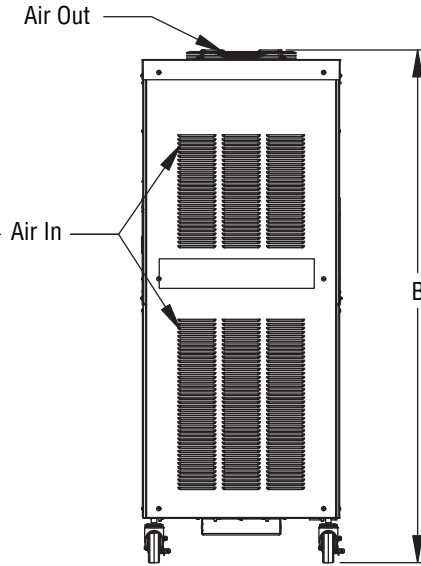
DIMENSIONS



FRONT VIEW



SIDE VIEW



REAR VIEW

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	Two 8 (30.28)	Two 1,300	R-134a

- Requires a dedicated 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) Depth	(B) Height		
U421-109I2	Water	3	208-240	20		30		60	39½	67½	760	930
U421-18I2		1		32		50			(100.3)	(171.5)	(344.7)	(421.8)
U421-309I2	Air	3		20		30			39½	68¾	785	952
U421-38I2		1		32		50			(100.3)	(174.6)	(356.1)	(431.8)
U421-409I2	Air	3		20		30			39¾	67¾	760	930
U421-48I2		Remote		1	Left	36	Left					
					Right	31	Right	45	(101.0)	(172.1)	(344.7)	(421.8)



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