



Project:

Item Number:

Quantity:

U444, SU444 SOFT SERVE/SHAKE PRESSURE-FED TWO FLAVOR FLOOR MACHINES



SU444

DESCRIPTION

High capacity, combination soft serve/shake pressure freezer with refrigerated mix storage cabinet. Allows the operator to serve soft serve from the left side and shakes on the right, with the cost and convenience of one unit. Two compressors and two motors provide continuous production from each cylinder. Clear door shows moving product.

	<p>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.</p>
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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

Item No.	Description	Phase	Cooling
<input type="checkbox"/> SU444-3812	Soft Serve and Shake (includes spinner)	1	Air
<input type="checkbox"/> SU444-10912		3	Water
<input type="checkbox"/> SU444-30912			Air
<input type="checkbox"/> SU444-1812	Soft Serve and Shake	1	Water
<input type="checkbox"/> U444-1812			

OPTION/ACCESSORY

- 2208100** Stainless Steel Bag Adapter

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.
- 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.
- 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.
- Dispensing and mixing product is accomplished with a single front-mounted handle for fastest speed of service.
- 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.
- Reliable and quiet with the combination of Stoelting's evaporator system and the Scroll™ compressor.
- Mix pumps inject the exact amount of air into your mix, maintaining overrun to ensure maximum profitability.

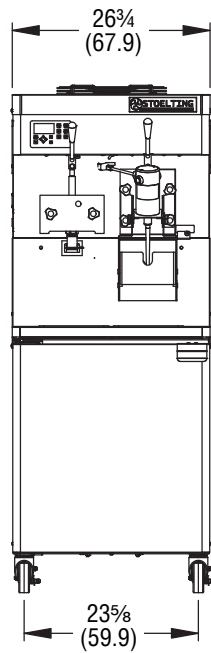
IntelliTec2™ Control

- 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.

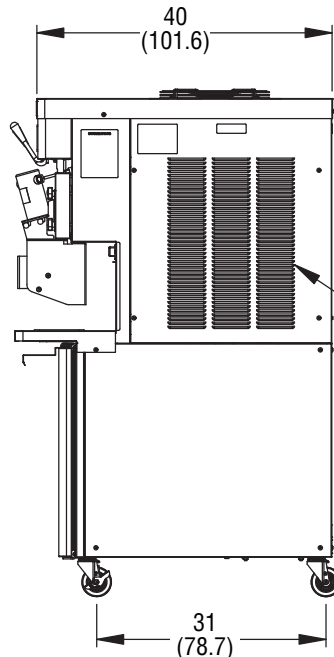
Approvals	Date

U444, SU444 SOFT SERVE/SHAKE PRESSURE-FED TWO FLAVOR FLOOR MACHINES

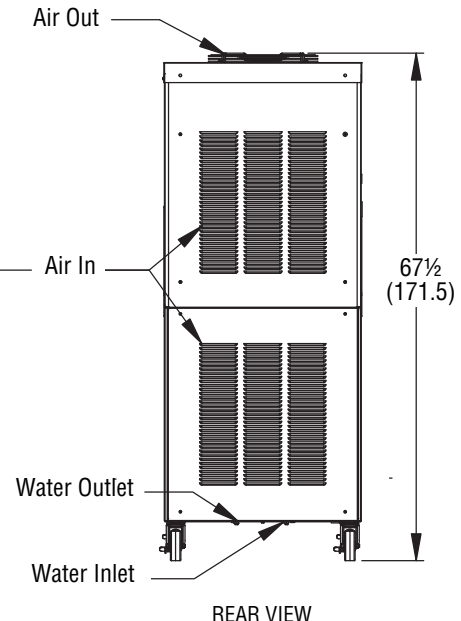
DIMENSIONS – IN (CM)



FRONT VIEW



SIDE VIEW



REAR VIEW

GENERAL SPECIFICATIONS

Machine	Freezing Cylinder					Refrigerant	Drive Motor (hp)		Cabinet			Weight lb (kg)	Crated Weight lb (kg)
	Capacity gallon (L)		Compressor Btu/hr		Soft Serve		Shake	Capacity gallon (L)	Compressor Btu/hr	Refrigerant			
	Soft Serve	Shake	Soft Serve	Shake									
U444	1.33	2.1	19,000	15,000	R-404A	2	3/4	Two	1,300	R-134a	760	930	
SU444	(5.4)	(8.0)						8 (30.3)			(344.7)	(421.8)	

- Requires a dedicated electrical circuit per barrel.
- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- **Air cooled units require:** Minimum clearance of 6" (15.2 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. Minimum clearance of 6" (15.2 cm) air space on all sides.

ITEM NUMBER SPECIFICATIONS

Item No.	Description	Cooling	Phase	Volts	Minimum Circuit Ampacity (per barrel)		Maximum Overcurrent Protection Device Amps (per barrel)		Hz
					Left	Right	Left	Right	
SU444-109I2	Soft Serve and Shake	Water	3	208-240	23	19	31	26	60
SU444-18I2			1		35	27	50	40	
SU444-309I2		Air	3		24	20	32	27	
SU444-38I2			1		35	27	51	41	
U444-18I2	Soft Serve and Shake	Water	1	208-240	35	27	50	40	60



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