

FROZEN TREAT EQUIPMENT





The Only Thing Better Than Our Frozen Treat Equipment? The Frozen Treats Themselves.

It all started back in 1951, when we built the first-ever soft-serve ice cream freezer for Dairy Queen. In the 70 years since, we've adapted, adjusted, perfected, and innovated our way to the head of the pack, manufacturing dependable, durable frozen treat machines that exceed your expectations and produce ice cold perfection. Our top priority is helping customers by manufacturing products that are easy to clean, easy to maintain and easy to own.

- User-friendly technology makes products intuitive
- Long-wearing parts offer low maintenance costs
- White Glove Service Network provides 24/7 access to professional support when you need it

We are part of the Vollrath family, based in Sheboygan, Wisconsin. At Vollrath, we advance the art of hospitality with a full line of products and services that makes you more efficient, more inspired and ultimately more profitable.



Introduction to **STOELTING®**

SOFT-SERVE & FROZEN YOGURT FREEZERS

GRAVITY-FED FREEZERS

[Page 4](#)

PRESSURE-FED FREEZERS

[Page 5](#)

SHAKE & SMOOTHIE FREEZERS

[Page 6](#)

FROZEN BEVERAGE & GRANITA DISPENSERS

[Page 7](#)

FROZEN CUSTARD CONTINUOUS-FLOW FREEZERS

[Page 8](#)

REFRIGERATED DIPPING CABINETS

[Page 9](#)

VERTICAL BATCH FREEZER

[Page 10](#)

DISPLAY CASES

[Page 11](#)

ACCESSORIES

WHIPPED CRÈME DISPENSERS

[Page 12](#)

MIX IN BLENDERS

[Page 12](#)

FLOOR STANDS

[Page 13](#)

PRODUCT SELECTION

[Page 14-15](#)

SOFT-SERVE & FROZEN YOGURT FREEZERS

Whether you're looking for single-flavor, twin-twist, or double-cylinder designs, we have the ideal equipment for your industry.

- Self-closing spigots eliminate waste and ensures precise portion control
- Clear door shows visible moving product for merchandising appeal
- Stainless steel auger gently folds mix and prevents product breakdown, producing a smoother, creamier product
- Integrated controls provide enhanced diagnostics and simplified operational features
- Consistent startup and output provide the capacity needed at your busiest times
- Long-wearing parts offer low maintenance costs, resulting in reduced cost of ownership
- Precision-controlled refrigeration system protects product from over agitation during slow or non-draw periods



GRAVITY-FED FREEZERS



ITEM	DESCRIPTION	COOLING
C111	Single-Flavor, Countertop	Air-Cooled
E111	Single-Flavor, Countertop	Air-Cooled
E131	Twin-Twist, Countertop	Air-or Water-Cooled
F111	Single-Flavor, Countertop	Air-or Water-Cooled
SF111	Single-Flavor with Spinner, Countertop	Air-Cooled
F131	Twin-Twist, Countertop	Air-or Water-Cooled
F144	Combination Soft-Serve/Shake Double-Flavor, Countertop	Air-or Water-Cooled
SF144	Combination Soft-Serve/Shake Double-Flavor with Spinner, Countertop	Air-or Water-Cooled
F231	Soft-Serve Freezer, 2 Single-Flavor or Twin-Twist, Floor	Air-or Water-Cooled
O111	Single-Flavor, Countertop	Air-or Water-Cooled
O231	Twin-Twist, Floor	Air-or Water-Cooled

ADA compliance available on select models. YG2 frozen yogurt configuration available on certain models.



PRESSURE-FED FREEZERS



O431



U421



U431



SU444

ITEM	DESCRIPTION	COOLING
O431	Slim Twin-Twist with Refrigerated Cabinet	Air-or Water-Cooled
U411	Single-Flavor with Refrigerated Cabinet	Air-or Water-Cooled
U421	Double-Flavor with Refrigerated Cabinet	Air, Remote Air or Water-Cooled
U421A	Two-flavor refrigerated mix storage cabinet can hold up to six, 5-gallon bags of mix, reducing the need to frequently replenish mix	Air, Remote Air or Water-Cooled
U431	Twin-Twist with Refrigerated Cabinet	Air, Remote Air or Water-Cooled
U431A	Twin-Twist refrigerated mix storage cabinet can hold up to six, 5-gallon bags of mix, reducing the need to frequently replenish mix	Air, Remote Air or Water-Cooled
SU444	Combination Soft-Serve/ Shake Double-Flavor, with Refrigerated Cabinet and Spinner	Air-or Water-Cooled

REMOTE AIR CONDENSERS

ITEM	DESCRIPTION
2183464-1	Remote Condenser for U431 and U421



SHAKE & SMOOTHIE FREEZERS

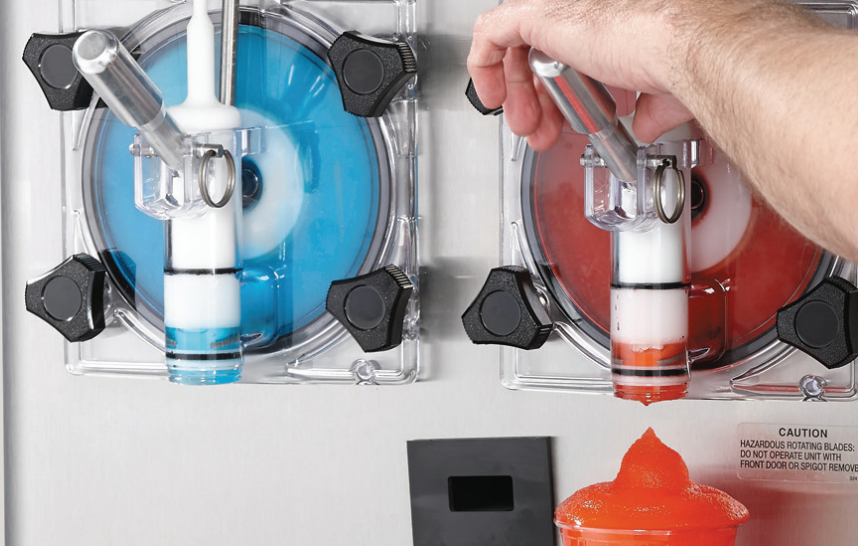
The Stoelting® Shake & Smoothie Freezers feature a compact design with high-capacity output. Our equipment will handle high-demand rush hour requirements quietly and efficiently, while giving your profits a boost. Ideally suited for high-volume commercial operations, such as fast-food locations, drive-ins, theme parks, institutions, and recreational facilities. Perfect for thin or thick milkshakes, frozen beverages, smoothies and frozen cocktails.

- High-capacity refrigeration system designed for high-temperature environments; produces volumes of shakes or frozen beverages
- Simplified controls for ease of operation and cleaning
- Stainless steel auger, heavy-duty speed reducer — the standard for long-life dependability



ITEM	DESCRIPTION	COOLING
PRESSURE FREEZERS		
SU412	Shake, with Spinner, Single-Flavor, Floor	Air-or Water-Cooled
SU444	Combination Shake/Soft-Serve Double-Flavor, with Refrigerated Cabinet and Spinner, Floor	Air-or Water-Cooled
GRAVITY FREEZERS		
E112	Shake or Frozen Beverage Single-Flavor, Countertop	Air-Cooled
SE112	Shake or Frozen Beverage with Spinner, Single-Flavor, Countertop	Air-Cooled
E122	Shake or Frozen Beverage Double-Flavor, Countertop	Air-Cooled
F112	Shake or Frozen Beverage Single-Flavor, Countertop	Air-or Water-Cooled
SF112	Shake or Frozen Beverage Single-Flavor, with Spinner, Countertop	Air-Cooled
F122	Shake or Frozen Beverage Double-Flavor, Countertop	Air-or Water-Cooled
F144	Combination Shake/Soft Serve Double-Flavor, Countertop	Air-or Water-Cooled
O212	Shake, Single-Flavor, Floor	Air-or Water-Cooled
SF144	Combination Shake/Soft Serve Double-Flavor, with Spinner, Countertop	Air-or Water-Cooled

FROZEN BEVERAGE & GRANITA DISPENSERS



Frozen Beverage and Granita Dispensers are designed for cold or frozen slush and milk-based drinks including granitas, iced or frozen coffee or tea, frozen cocktails, smoothies, and more.

FROZEN BEVERAGE

- Compact designs with high-capacity output
- Ideally suited for high volume commercial operations

GRANITA MACHINE

- Magnetic drive system
- Double-wall bowls ensure no condensation
- Easy to clean and maintain



D118



E157



E112



SCBF

ITEM	MODEL	DESCRIPTION	COOLING
SCBA	Granita	1, 2 or 3 Bowls, 6-Liter Capacity, Double-Wall Bowls, Countertop	Air-Cooled
SCBF	Granita	1, 2 or 3 Bowls, 10-Liter Capacity, Double-Wall Bowls, Countertop	Air-Cooled
A118	Frozen Beverage	Single-Flavor, Countertop	Air-or Water-Cooled
D118	Frozen Beverage	Single-Flavor, Countertop	Air-or Water-Cooled
E112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, Countertop	Air-Cooled
SE112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, with Spinner, Countertop	Air-Cooled
E122	Frozen Beverage	Frozen Beverage or Shake Double-Flavor, Countertop	Air-Cooled
E157	Frozen Beverage	Single-Flavor, Countertop	Air-Cooled
E257	Frozen Beverage	Single-Flavor, Floor	Air-Cooled
F112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, Countertop	Air-or Water-Cooled
SF112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, with Spinner, Countertop	Air-Cooled
F122	Frozen Beverage	Frozen Beverage or Shake Double-Flavor, Countertop	Air-or Water-Cooled

For detailed information and specification sheets, visit stoeltingfoodservice.com
 Limited customization available, contact your local sales rep for more information

FROZEN CUSTARD CONTINUOUS-FLOW FREEZERS



Our Continuous Flow Freezers continue to be the standard in the industry for quality and durability. With our Quick-Freeze Technology™, the barrel freezes custard mix faster than any other machine. This minimizes the size of the ice crystals and ensures the smoothest, creamiest product. We understand the art of producing consistent, premium custard and the value of combining this need with customized, operational support to your business, all so you and your business can outperform every day.

- Each barrel has a separate refrigeration system and controls to run independently
- IntelliTec™ control provides simple two-button operation for simple operation and cleaning
- Adjustable flow valves for optimal product
- Output Capacity: CF101 – 5-6 gallons per hour, M202B – 7-10 gallons per hour per barrel, CC202, CC303 – 11-15 gallons per hour per barrel



ITEM	DESCRIPTION	COOLING
CF101	Single-Barrel Countertop Machine with One 6.4-Gallon Mix Storage Hopper	Air-Cooled
M202B	Double-Barrel Floor Machine with Two 6-Gallon Mix Storage Hoppers	Air-or Water-Cooled or Air Remote
CC202A	Double-Barrel Floor Machine with Two 8.8-Gallon Mix Storage Hoppers	Air-or Water-Cooled or Air Remote
CC303A	Triple-Barrel Floor Machine with Three 8.8-Gallon Mix Storage Hoppers	Water-Cooled or Air Remote

REMOTE AIR CONDENSING UNITS

ITEM	VOLTAGE	HERTZ	PHASE	OPTIONS
REMOTE AIR CONDENSERS FOR CC MACHINES				
285112	208-230 V	60 Hz	1 Phase	
285113	208-230 V	60 Hz	3 Phase	
285116	208-230 V	60 Hz	1 Phase	Quick Connect
285117	208-230 V	60 Hz	3 Phase	Quick Connect
REMOTE AIR CONDENSERS FOR M202 MACHINES				
285110	208-230 V	60 Hz	1 Phase	
285111	208-230 V	60 Hz	3 Phase	
285114	208-230 V	60 Hz	1 Phase	Quick Connect
285115	208-230 V	60 Hz	3 Phase	Quick Connect



REFRIGERATED DIPPING CABINETS

Keep your freshly frozen custard at delicious dipping temperatures with the Stoelting® Refrigerated Dipping Cabinets. Custom-designed to work with continuous-flow custard machines, these dipping cabinets are an excellent addition to your frozen treats.

- Each well holds a 4.25-gallon (16 liter), square bucket that is removable for flavor changes and cleaning
- Options available in 2, 3 and 4 compartments
- Condiment rail only available on DC4 models
- Sold separately from the custard machines



MDC3



DC4-A

ITEM	DESCRIPTION	COOLING
MDC2-37-A	Two-Compartment Dipping Cabinet	Air-Cooled
MDC3-37-A	Three-Compartment Dipping Cabinet	Air-Cooled
MDC4-37-A	Four-Compartment Dipping Cabinet	Air-Cooled
DC4-37-A	Four-Compartment Dipping Cabinet with Condiment Rail	Air-Cooled
DC4T-37-A	Four-Compartment Dipping Cabinet with Dual Temp. Control and Condiment Rail	Air-Cooled
DC4T-37R-A	Four-Compartment Dipping Cabinet with Refrigerated Condiment Rail, Dual Temp Control and Reversed Hinges	Air-Cooled

VERTICAL BATCH FREEZERS



Rugged, reliable vertical batch freezers for premium ice cream, gelato, sherbet, sorbet and water ices. Our batch ice cream machines are simple-to-operate, easy-to-maintain and built to ensure perfect frozen desserts every time.

- Time controlled freezing cycle achieves smooth texture and product consistency
- Vertical-oriented freezing cylinder provides maximum energy efficiency and faster freezing times, resulting in very small ice crystal formation for a smoother product
- Provide thorough mixing of variegates and particulates not achievable with horizontal barrels
- Clear acrylic freezing cylinder cover to easily monitor product
- Low-cost, long-wearing plastic beater blades minimize frequent and costly blade replacement



ITEM	DESCRIPTION	COOLING	FREEZING CYLINDER (QT)	AVG. PRODUCTION PER HOUR (QTS)*
VB1	Batch Freezer, Countertop	Air-Cooled	1	4
VB9	Batch Freezer, Countertop	Air-Cooled	2	9.5
VB25	Batch Freezer, Floor	Air-Cooled	4	25
VB35	Batch Freezer, Floor	Air-or Water-Cooled	6	33
VB60	Batch Freezer, Floor	Air-or Water-Cooled	8	53
VB90	Batch Freezer, Floor	Water-Cooled	12	84
VB120	Batch Freezer, Floor	Water-Cooled	19	127
VB160	Batch Freezer, Floor	Water-Cooled	25	169

*Hourly production assumes a 20 percent overrun. Higher overrun such as desired in premium ice cream will yield higher hourly production. Lower overrun products will yield lower hourly production.

DISPLAY CASES

Protect your colorful, flavorful frozen treats while framing them in a sleek, eye-catching display. The Stoelting® Display Cases are designed to preserve freshness, maintain ideal temperatures and maximize floor space while showcasing the beauty and quality of your creations.

- Forced-air cooling system
- Automatic hot gas defrost
- Curved front glass for viewing of product
- Standard casters
- Compact size for smaller spaces
- Sizes available from six 5-liter pans up to ten 5-liter pans
- Available in white [-WP] or red [-RP]
- Our specialized designed Gelato pans are required for use with this display case



*BRIO 7
Pans not included*

ITEM	DESCRIPTION	COOLING
CD-BR44-37	Holds Six – 5-Liter Pans, (Brio 4+4)	Air-Cooled
CD-BR09-37	Holds Nine – 5-Liter Pans, (Brio 9)	Air-Cooled
CD-BR06-37	Holds Six – 5-Liter Pans, (Brio 6)	Air-Cooled
CD-BR77-37	Holds Ten – 5-Liter Pans, (Brio 7+7)	Air-Cooled
CD-BR07-37	Holds Seven – 5-Liter Pans, (Brio 7)	Air-Cooled
CD-BR66-37	Holds Eight – 5-Liter Pans, (Brio 6+6)	Air-Cooled

GELATO PANS



ITEM	DESCRIPTION
TG14154	Gelato Pan – 4.25-Liter Stainless Steel
TG1415-C	Gelato Pan Cover – 4.25-Liter Polycarbonate
TG36165	Gelato Pan – 5-Liter Stainless Steel
TG3616-C	Gelato Pan Cover – 5-Liter Polycarbonate
521028	19" Dipper Well w/Dividers and Install Kit

For detailed information and specification sheets, visit stoeltingfoodservice.com
Limited customization available, contact your local sales rep for more information



WHIPPED CRÈME DISPENSERS

This countertop whipped crème dispenser has a small footprint and is easy to operate. Simply pour liquid cream into the hopper and press the dispense button. Overrun adjustment knob allows user to select setting for desired product texture.

- No chemical additives or propellants
- Electronic control allows for preset dispensing time for similar portions every serving
- All controls and indicators conveniently grouped in a single panel, on the front of the unit



CW2



CW5

ITEM	DESCRIPTION	COOLING	AVG. PRODUCTION PER HOUR (QTS)
CW2	Crème Whipper – 2.11-Quart Hopper	Air-Cooled	55
CW5	Crème Whipper – 5.25-Quart Hopper	Air-Cooled	106
CW5PLUS	Crème Whipper – 5.25-Quart Hopper	Air-Cooled	159

MIX IN BLENDERS

Blend in your customer’s choice of add-in ingredients for marvelous Mix-Ins — or also doubles to make standard shakes and freezes.

- Virtually unbreakable Lexan splatter guard keeps work area neat and slides off easily for cleanup
- Curved inside corners and easy-to-clean cup-saver mixing head
- Variable-speed blender motor offers versatility and control
- Bottom-mounted, stay-in-place, suction cups

ITEM	DESCRIPTION
521005	Foot-Operated Blender – 115 Volt
521019	Hand-Operated Blender – 115 Volt
521030	Foot-Operated Blender – 200-240 Volt
521035	Mounted Speed Control – 200-240 Volt



521030



521019



FLOOR STANDS

Designed to convert your countertop machine quickly and easily into a floor model, these floor stands are perfect for any establishment that's short on space or needs convenient transportation.

- Functional and convenient solution for applications where counter space is not available
- Heavy-duty steel frame with high-quality stainless steel exterior for easy cleaning and long life



FS1



FS3



FS4



FSS2

ITEM	MODEL	COMPATIBLE MACHINES	DIMENSIONS
4158310	FS1	E111 & F111	15" x 24" x 31"
4177350	FS2	CF101, E111, E131, F111, F112, F131, O111, SF144, SF121	22" x 24" x 31"
2203214	FS3	F122	31 ³ / ₄ " x 26 ¹ / ₄ " x 22 ¹ / ₂ "
2202408	FS4	CF101, E111, E131, F111, F112, F131, O111, SF144, SF121	24 ¹ / ₄ " x 22 ¹ / ₄ " x 18 ³ / ₄ "
2208358	FS5	F122	25 ⁷ / ₈ " x 33 ³ / ₈ " x 22 ¹ / ₂ "
4183513	FSS2	CF101, E111, E131, F111, F112, F131, O111, SF144, SF121	22" x 24" x 26"



PRODUCT SELECTION

MODELS	PRODUCT TYPE						FLAVORS			
	SOFT SERVE	FROZEN YOGURT	SHAKE / SMOOTHIE	SLUSH / FROZEN BEV.	CUSTARD	BATCH	SINGLE	TWIN	TWIST	
						Gelato, Sorbet, Italian Ice, Premium Ice Cream				
C - Series	✓	-	-	-	-	-	✓	-	-	
E - Series	✓	✓	✓	-	-	-	✓	✓	✓	
F - Series	✓	✓	✓	-	-	-	✓	✓	✓	
O - Series	✓	-	✓	✓	-	-	✓	✓	✓	
U - Series	✓	-	✓	✓	-	-	✓	✓	✓	
SCB - Series	-	-	-	✓	-	-	✓	-	-	
A - Series	-	-	-	✓	-	-	✓	-	-	
D - Series	-	-	-	✓	-	-	✓	-	-	
CF - Series	-	-	-	-	✓	-	✓	-	-	
M - Series	-	-	-	-	✓	✓	-	✓	-	
CC - Series	-	-	-	-	✓	✓	-	✓	-	
VB - Series	-	-	-	-	-	✓	✓	-	-	

*For reference only. Contact sales to help determine the appropriate machine for your operation.



	PRODUCTION CAPACITY			INSTALLATION		VOLTAGE				COOLING		
	STANDARD	HIGH	ULTRA-HIGH	COUNTERTOP	FLOOR STANDING	115V	208V	220V	380V	AIR	WATER	REMOTE
	✓	-	-	✓	-	✓	-	-	-	✓	-	-
	✓	-	-	✓	✓	✓	✓	✓	✓	✓	✓	-
	-	✓	-	✓	✓	-	✓	✓	✓	✓	✓	-
	-	✓	✓	✓	✓	-	✓	✓	✓	✓	✓	-
	-	-	✓	-	✓	-	✓	✓	✓	✓	✓	✓
	✓	✓	-	✓	-	✓	-	✓	-	✓	-	-
	-	✓	-	✓	-	✓	✓	✓	-	✓	✓	-
	-	✓	-	✓	-	✓	✓	✓	-	✓	✓	-
	✓	-	-	✓	-	-	✓	-	-	✓	-	-
	-	✓	-	-	✓	-	✓	✓	✓	✓	✓	✓
	-	✓	✓	-	✓	-	✓	-	✓	-	✓	✓
	✓	✓	✓	✓	✓	✓	✓	-	-	✓	✓	-



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Stoelting Foodservice Equipment

502 Highway 67 • Kiel, WI 53042-1600 | Customer Service: (800) 319-9549 | E-Mail: directorders@stoelting.com

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