

E112, F112 SHAKE OR SLUSH COUNTERTOP FREEZER

E112

**F112 & SF112
(SF112 shown)**

DESCRIPTION

Single flavor, gravity shake or slush freezer, compact counter-top model, offers the convenience to serve frozen beverages, shakes, smoothies or frozen cocktails in one machine. SE and SF models include a spinner blender to provide capabilities to blend any flavor the customer wants to your shake or slush base 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.

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

- E112-37** Air-Cooled, Single Phase
- SE112-37** Air-Cooled, Single Phase, with Spinner
- F112-18** Water-Cooled, Single Phase
- F112-18-AF** Water-Cooled, Single Phase, Autofill Ready
- F112-38** Air-Cooled, Single Phase
- F112-38-AF** Air-Cooled, Single Phase, Autofill Ready
- SF112-18** Water-Cooled, Single Phase, with Spinner
- SF112-38** Air-Cooled, Single Phase, with Spinner

ACCESSORIES & OPTIONS

- FS2** Floor Stand 22" x 24" x 31"
- FSS2** Floor Stand 22" x 24" x 26"
- FS4** Floor Stand 24-1/4" x 22-1/4" x 18-3/4"
- 2183807** Autofill Ready Kit - Includes hopper cover, tubing, and solenoid. Requires autofill system.
- 2187905** Brix Autofill Pump (5 to 1 Ratio)
- 2203249** Brix Autofill Pump (3 to 1 Ratio)
- 2187040** Bottle Rack Kit - Includes 7 Plastic Bottles and Pumps

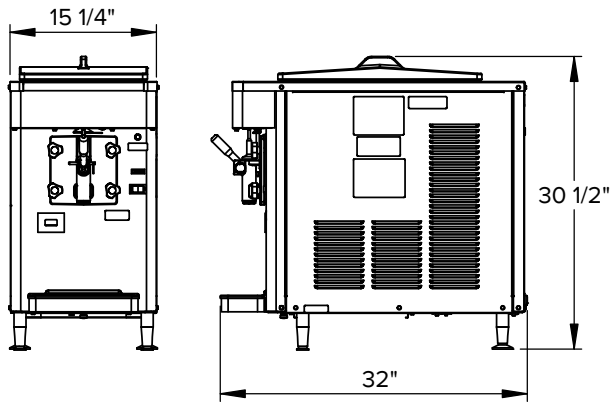
FEATURES

- Compact, space-saver unit, offers the convenience to serve frozen beverages, shakes, smoothies or frozen cocktails.
- One selector switch, auto-off-clean, for simplified operation and cleaning.
- Low mix warning light with electronic controls are auto-fill ready.
- Stainless steel auger, heavy-duty speed reducer, 1/3 hp drive motor for long life dependability.
- Stator bar agitates frozen beverage mixes with a wide range of sugar content (Brix measurement).
- Filtered bottom air inlet permits side-by-side installation with 4 in (10.2 cm) of back air clearance.
- One piece clear polycarbonate door highlights pre-flavored products.
- Electric, CO2 or air operated autofill kits available.
- On demand defrost insures a smooth drink with consistent quality.

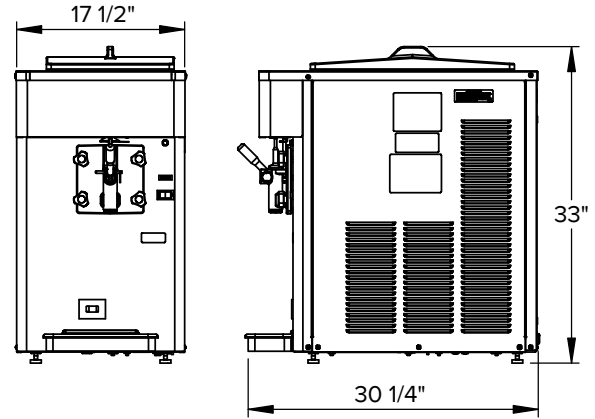
Approvals
Date

E112, F112 SHAKE OR SLUSH COUNTERTOP FREEZER

DIMENSIONS



E112



F112

GENERAL SPECIFICATIONS

Model	Freezing Cylinder				Hopper Capacity gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
	Capacity gallon (L)	Btu/hr	Refrigerant	Charge (oz)				
E112 & SE112	1.25 (4.7)	4,500	R-448A	22	3.63 (13.7)	1/3	205 (93)	220 (99.8)
F112 & SF112	2.125 (8.0)	8,000	R-448A	A/C: 30 W/C: 22	5.38 (20.4)	3/4	288 (130.6)	278 (126.1)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- E112 air cooled units require: 3" (7.6 cm) air space on both sides or 4" (10.2 cm) air space in back for side-by-side installation.
- F112 air cooled units require: Units require 6" (15.24 cm) air space on both sides.
- F112 water cooled units require: 3/8" 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.
- Details on CAD Revit Symbols Libraries are available on stoelting.klccad.com

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)	Spinner	Autofill Ready
E112-37	Air	1	115	60	16	NEMA 5-20P	—	—
SE112-37	Air	1	115	60	16	NEMA 5-20P	✓	—
F112-18	Water	1	208-240	60	9	NEMA 6-15P	—	—
F112-18-AF	Water	1	208-240	60	9	NEMA 6-15P	—	✓
F112-38	Air	1	208-240	60	10	NEMA 6-15P	—	—
F112-38-AF	Air	1	208-240	60	10	NEMA 6-15P	—	✓
SF112-18	Water	1	208-240	60	9	NEMA 6-15P	✓	—
SF112-38	Air	1	208-240	60	10	NEMA 6-15P	✓	—



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