



Project:

Item Number:

Quantity:

**U411 SOFT SERVE PRESSURE-FED SINGLE FLAVOR FLOOR MACHINE**



**DESCRIPTION**

Single cylinder, pressure fed, soft serve machine with refrigerated mix storage cabinet. Ultra high production capacity. Offers a high dispensing rate. Ideal choice for restaurants, schools, cafeterias, drive-ins, recreational facilities, and ice-cream parlors.

**ITEMS**

Single Phase		Three Phase	
Air Cooled	Water Cooled	Air Cooled	Water Cooled
<input type="checkbox"/> U411-38I2	<input type="checkbox"/> U411-18I2	<input type="checkbox"/> U411-309I2	<input type="checkbox"/> U411-109I2

**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.
- 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.
- Compact floor unit design saves valuable floor space.
- 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.



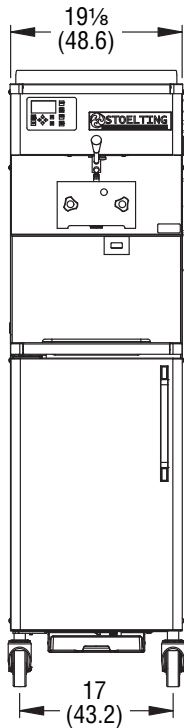
Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

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

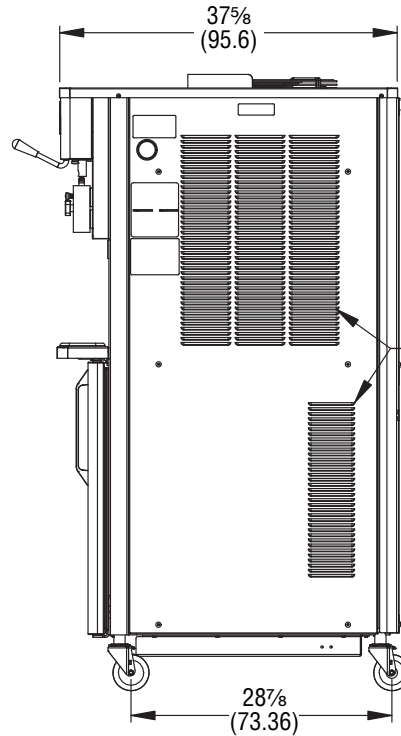
Approvals	Date

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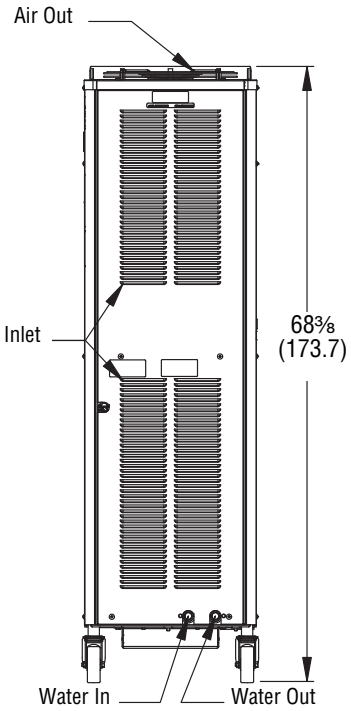
## DIMENSIONS – IN (CM)



FRONT VIEW



SIDE VIEW



REAR VIEW

## GENERAL SPECIFICATIONS

Freezing Cylinder			Drive Motor (hp)	Cabinet			Weight lb (kg)	Crated Weight lb (kg)
Capacity gallon (L)	Compressor Btu/hr	Refrigerant		Capacity gallon (L)	Compressor Btu/hr	Refrigerant		
1.33 (5.03)	15,000	R-404A	2	8 (30.29)	1,300	R-134a	450 (204.1)	640 (290.3)

- Requires a dedicated electrical circuit.
- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- **Air cooled units require:** 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. Minimum clearance of 3" (7.6 cm) air space on all sides.

## ITEM NUMBER SPECIFICATIONS

Item No.	Cooling	Phase	Volts	Running Amps	Hz	Plug
U411-109I2	Water	3	208-240	15	60	NEMA L15-30P
U411-18I2		1		17		NEMA L6-30P
U411-309I2	Air	3		16		NEMA L15-30P
U411-38I2		1		18		NEMA L6-30P



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