SOFT SERVE GRAVITY FED SINGLE FLAVOR COUNTERTOP MACHINE

ITEMS
C111-37 Single phase, air-cooled

FEATURES
- Cup sensor to prepare machine for the optimal serving experience
- Adjustable carb tube for product mixture flexibility
- Touch screen with intuitive icons
- Reliable and durable brushless motor minimizes downtime
- Lid locks to prevent unintentional use and ensure food safety

DESCRIPTION
Stoelting’s Soft Serve Gravity Fed Single Flavor Countertop Machine is the ideal countertop soft serve/yogurt freezer for professional foodservice operations that want to add frozen treats to their menu. This machine has a 1.6-gallon capacity and is easy to use and maintain. The Stoelting C111-37 model is able to dispense into cups, dishes or cones to allow flexibility in your menu offerings.

WARRANTY: Five years on major components; One year on labor and non-wear parts.

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.
## SOFT SERVE GRAVITY FED SINGLE FLAVOR COUNTERTOP MACHINE

### DIMENSIONS (shown in inches (cm))

![Front View](image1.png)

![Side View](image2.png)

### SPECIFICATIONS

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Capacity</th>
<th>Electrical</th>
<th>Drive Motor (HP)</th>
<th>Plug</th>
<th>Compressor (Btu/hr)</th>
<th>Weight Lb (Kg)</th>
<th>Crated Weight Lb (Kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Hopper Gal (L)</td>
<td>Freezing Cylinder Gal (L)</td>
<td>Voltage</td>
<td>Hz</td>
<td>Phase</td>
<td>Amps</td>
<td></td>
</tr>
<tr>
<td>C111</td>
<td>1 (4)</td>
<td>0.5 (2)</td>
<td>115</td>
<td>60</td>
<td>1</td>
<td>9</td>
<td>NEMA 5-20P</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>122</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>(48.1)</td>
</tr>
</tbody>
</table>

For indoor use only. Ambient temperature must be between 41 and 89°F. All models require 6" (15.2 cm) clearance on all sides.