



Project:

Item Number:

Quantity:

F144, SF144, SF121 SOFT SERVE & SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES



F144



SF144




DESCRIPTION

Counter-top, combination soft serve and shake gravity freezers. High production capacity. Independent controls for peak efficiency and uniform product consistency. Ideal choice for restaurants, drive-ins, recreational facilities, schools, cafeterias, and ice cream parlors.

F144 and SF144 machines enable the operator to dispense soft serve from the left side and shakes from the right. SF121 machines dispense soft serve from both barrels. The SF144 and SF121 include a spinner for shakes.

INTELLITEC2™ CONTROL FEATURES

- 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.

ITEMS

Item No.	Description	Phase	Cooling
<input type="checkbox"/> F144-38I2	Soft Serve	1	Air
<input type="checkbox"/> F144-18I2			Water
<input type="checkbox"/> SF144-38I2	Soft Serve and Shake (includes spinner)	1	Air
<input type="checkbox"/> SF144-18I2			Water
<input type="checkbox"/> SF144-309I2		3	Air
<input type="checkbox"/> SF121-18I2		1	Water
<input type="checkbox"/> SF121-38I2			Air
<input type="checkbox"/> SF121-309I2		3	

OPTIONS

- FS1** Floor Stand 24" x 15" x 28"
- FS2** Floor Stand 24" x 22" x 30"
- FSS2** Floor Stand 24" x 22" x 25"
- FS4** Floor Stand 24" x 22" x 19"

FEATURES

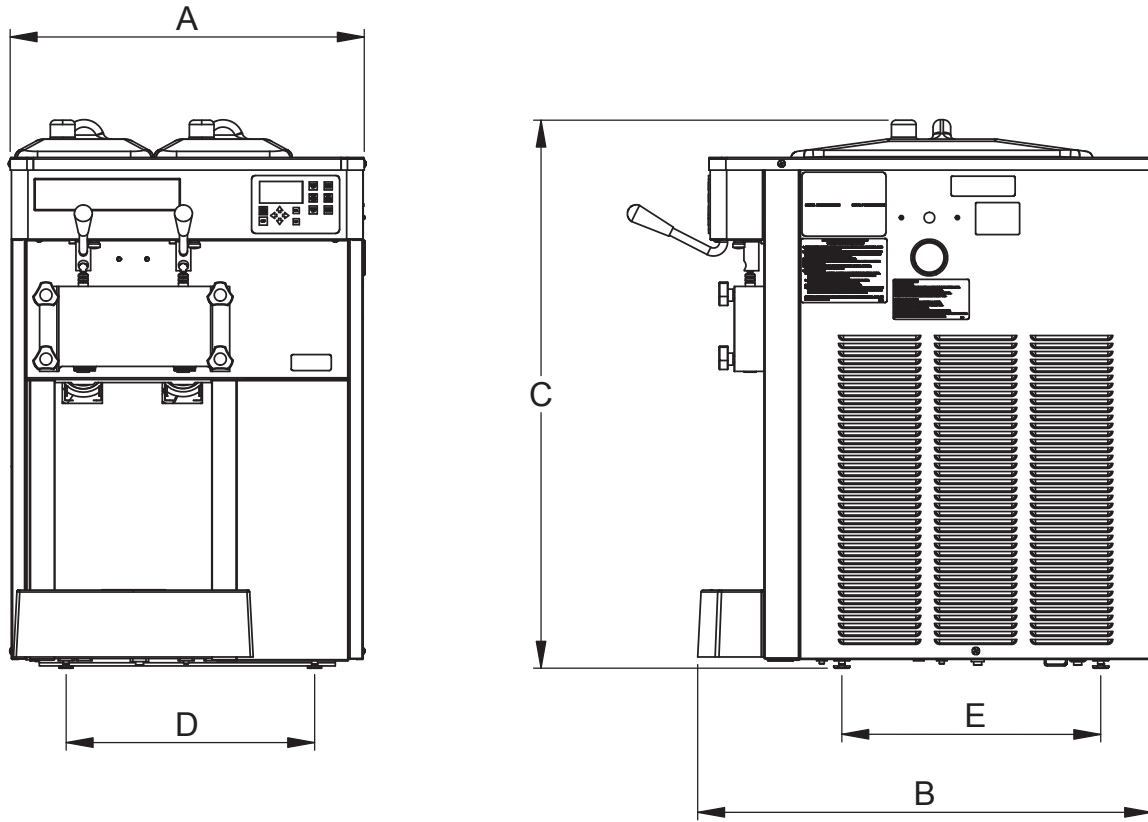
- NSF approved food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Clear door displays circulating product for merchandising appeal.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Efficient freezing cylinder and auger design delivers a consistent uniform product with small ice crystals and a quick recovery time.
- 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.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Tamper-proof controls for self-serve applications.

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

F144, SF144, SF121 SOFT SERVE & SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES

DIMENSIONS



GENERAL SPECIFICATIONS

Freezing Cylinder			Drive Motor (hp)	Hopper Capacity gallon (L)	Weight lb (kg)	Crated Weight lb (kg)	Dimensions - in (cm)				
Capacity gallon (L)	Compressor Btu/hr	Refrigerant					(A) Width	(C) Height	(B) Depth	(D) Foot-to-Foot	(E) Foot-to-Foot
Two 0.85 (3.22)	12,000	R-404A	Two 3/4	Two 3 (11.35)	385 (174.6)	450 (204.1)	22 (55.8)	34 3/4 (88.2)	28 1/2 (72.4)	15 1/2 (39.4)	16 1/4 (41.3)

- 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 all both 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.

ITEM NUMBER SPECIFICATIONS

Item No.	Volts	Running Amps	Phase	Hz	Cooling	Cord with Plug (Included)
F144-18I2	208-240	11	1	60	Water	NEMA 6-20P
F144-38I2		12			Air	
SF144-18I2	208-240	11	1	60	Water	NEMA 6-20P
SF144-38I2		12			Air	
SF144-309I2		10	3		NEMA L15-20P	
SF121-18I2	208-240	11	1	60	Water	NEMA 6-20P
SF121-38I2		12			Air	
SF121-309I2		10	3		NEMA L15-20P	



Service Information
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 www.vollrath.com