



Project:

Item Number:

Quantity:

## F111 & O111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES



**F111 / SF111**  
(SF111 shown)

**O111**



### DESCRIPTION

Stoelting's F111 and O111 Soft Serve Gravity-Fed Single Flavor Countertop Machines, with the combination of Stoelting's high-efficiency evaporator system which can handle peak demands. The efficient compressor provides quiet operation and years of dependable service.

### FEATURES

- Food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjustable dispense rate to meet your requirements.
- 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.
- Clear door displays circulating product for merchandising appeal.
- Compact counter-top design saves valuable counter space.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.
- O111 - Reliable and quiet with the combination of Stoelting's evaporator system and the Scroll™ compressor.



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

Single Phase	
Air Cooled	Water Cooled
<input type="checkbox"/> F111-38I	<input type="checkbox"/> F111-18I
<input type="checkbox"/> SF111-38IP	<input type="checkbox"/> O111-18I2
<input type="checkbox"/> O111-38I2	<input type="checkbox"/> O111-18I2F
<input type="checkbox"/> O111-38I2F	<input type="checkbox"/> O111-18I2F-WF
<input type="checkbox"/> O111-38I2F-WF	<input type="checkbox"/> O111-109I2F
<input type="checkbox"/> O111-309I2F	<input type="checkbox"/> O111-109I2F-WF
<input type="checkbox"/> O111-309I2F-WF	

### ACCESSORIES & OPTIONS

- 2204806** Adjustable Mix Inlet Regulator (F111 Only)
- 2204541** Hopper lock kit (F111 & O111 Only)
- 4158310** FS1 Floor Stand 24" x 15" x 31"
- Side-Mounted Spinner (S Prefix)** Spinner mounted to plenum on left side of machine.

### MACHINE SPECIFIC FEATURES

#### F111 Machines

##### IntelliTec™ Control

- Lighted display communicates with operator for worry-free operation.
- Constant monitoring for ease of troubleshooting.
- Precision-controlled refrigeration system.

#### O111 Machine

##### 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.

##### Connect2U™ Equipment Monitoring (Optional)

- WiFi connected machine minimizes downtime and allows diagnosis from a remote location.
- Instant email notifications for user selected alerts.
- Website monitoring of equipment status and performance allows operator to see machine's performance, sales history, and preventative maintenance.

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

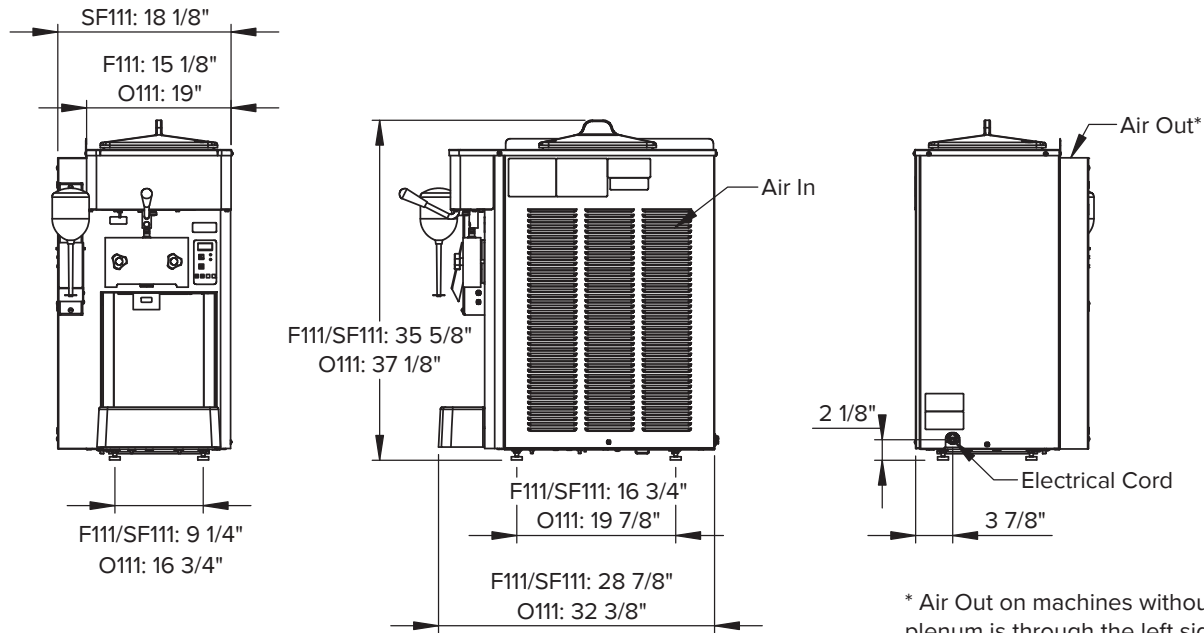
Approvals

Date

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# F111 & O111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES

## DIMENSIONS



\* Air Out on machines without a plenum is through the left side panel.

## 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)				
F111	0.85 (3.22)	6,300	R-404A	A/C: 30 W/C: 24	3 (11.35)	3/4	230 (104.3)	275 (124.7)
SF111	0.85 (3.22)	6,300	R-404A	30	3 (11.35)	3/4	280 (127)	326 (147.9)
O111	1 (3.79)	11,000	R-404A	A/C: 38 W/C: 24	6.5 (24.6)	2	385 (174.6)	410 (185.9)

- Indoor use only
- Maximum ambient temperature: 100°F (37.8°C)
- Air cooled units require 3" (7.6 cm) air space on both sides
- 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. Ideal EWT of 50°-70°F.

## ITEM NUMBER SPECIFICATIONS

Item No.	Volts	Running Amps	Phase	Hz	Cooling	WiFi	Cord with Plug (Included)
F111-18I	208-240	8	1	60	Water	—	NEMA 6-15P
F111-38I					Air		
SF111-38IP					Air		
O111-38I2	208-240	13	1	60	Air	—	NEMA 6-20P
O111-38I2F						✓	
O111-38I2F-WF						✓	
O111-18I2	208-240	12	1	60	Water	—	NEMA 6-20P
O111-18I2F						—	
O111-18I2F-WF						✓	
O111-309I2F	208-240	11	3	60	Air	—	NEMA L15-20P
O111-309I2F-WF						✓	
O111-109I2F	208-240	10	3	60	Water	—	NEMA L15-20P
O111-109I2F-WF						✓	



**Service Information**  
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