



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.

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

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

ACCESSORIES & OPTIONS

- 2204806** Adjustable Mix Inlet Regulator (F111 only)
- 2204541** Hopper Lock Kit (F111 & O111 only)
- 4158310** FS1 Floor Stand 15" x 24" x 31" (F111 & SF111 only)
- 4177350** FS2 Floor Stand 22" x 24" x 31" (F111, SF111, & O111)
- 4183513** FSS2 Floor Stand 22 x 24" x 26" (F111, SF111, & O111)
- 2202408** FS4 Floor Stand 24-1/4" x 22-1/4" x 18-3/4" (F111, SF111, & O111)
- 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

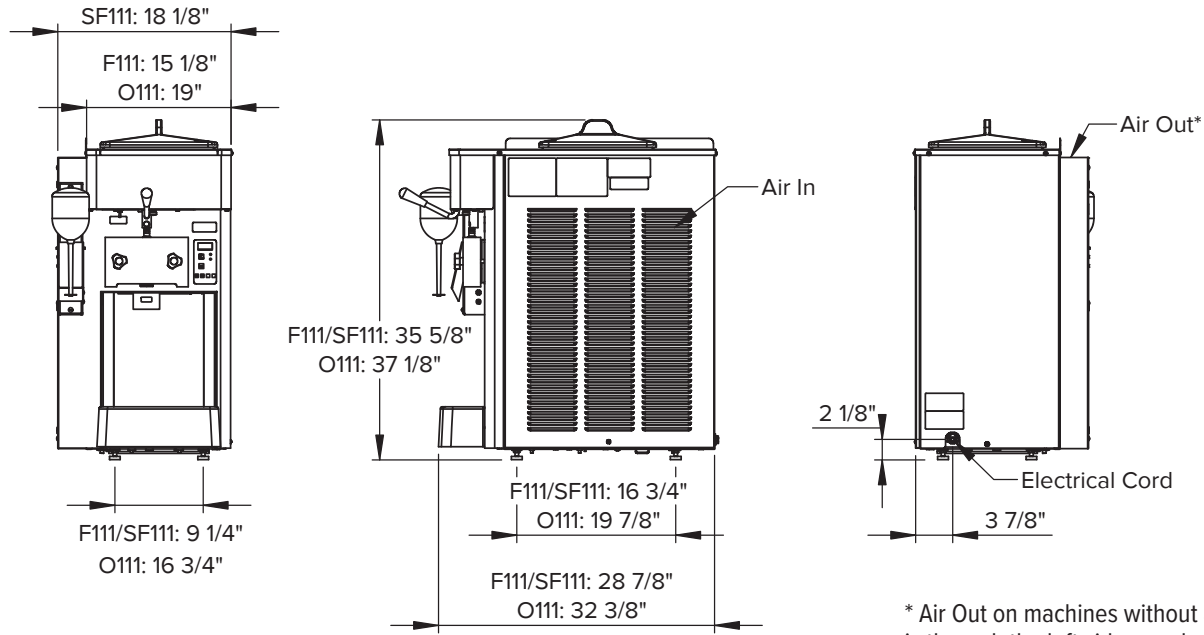
IntelliTec2™ Control

- 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.

Approvals	Date

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).
- Requires a dedicated electrical circuit.
- 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.
- 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)	WiFi Module	Spinner (Installed on Left Side of Machine)
F111-18I	Water	1	208-240	60	8	NEMA 6-15P	—	—
F111-38I	Air							—
SF111-38IP	Air							✓
O111-38I2F	Air	1	208-240	60	13	NEMA 6-20P	—	—
O111-38I2F-WF								✓
O111-18I2F	Water	1	208-240	60	12	NEMA 6-20P	—	—
O111-18I2F-WF								✓
O111-309I2F								Air
O111-309I2F-WF	Air	3	208-240	60	10	NEMA L15-20P	—	—
O111-109I2F	Water	3	208-240	60	10	NEMA L15-20P	—	—
O111-109I2F-WF								✓



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