• Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product.
• Hold cycle keeps barrels at a safe temperature during off-cycle periods.
• IntelliTec™ control with lighted display provides simple two button operation.
• Easy-to-clean design facilitates sanitary operation and ensures product is always fresh.
• Refrigerated hopper with independent refrigeration system maintains safe storage temperatures in any environment.
• Delrin® food grade plastic blades provide quiet operation and superior durability.
• Highest production model (per barrel) without sacrificing the quality of product.
• Continuous feed system provides high-speed production with low overrun.
• Service panel provides easy access to refrigeration gauges.
• Divided and separated dipper well is standard and keeps scoops and spades clean.
• Optional hopper rinse faucet.
Dimensions

<table>
<thead>
<tr>
<th></th>
<th>Machine with crate</th>
</tr>
</thead>
<tbody>
<tr>
<td>width</td>
<td>42-1/2&quot; (108,0 cm)</td>
</tr>
<tr>
<td>height</td>
<td>61-7/8&quot; (157,2 cm)</td>
</tr>
<tr>
<td>depth</td>
<td>47-1/8&quot; (119,7 cm)</td>
</tr>
<tr>
<td>Weight</td>
<td>1135 lbs (514,8 kg)</td>
</tr>
</tbody>
</table>

Electrical

- 3 Phase, 208-240 VAC, 60Hz
- 9A minimum
- 15A maximum

Hopper Condensing Unit

- NEMA5-15P power cord provided

Drive Motor

- Four - 3 hp

Cooling

- Air cooled units require one remote condensing unit (with compressor) per barrel. Condensing units #285092 and #285093 ship from the factory with 20 lbs of R-404A for up to a 50' line set. Add 1 lb of refrigerant for every 10' increase to the line set. Line set max 100'. (Remote condensers CU-0010 and CU-0020 do not ship charged and require 24 lbs of R-404A)

- Water cooled units are self contained and require a Standard Hose Adapter water fitting and a 1/2" OD drain fitting for each barrel. They are charged with R-404A. Maximum water pressure of 130 psi minimum water flow rate of 3 GPM ideal EWT of 60°-80°F

Hopper Volume

- Four - 8.8 gallon (33,32 liters)

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

* Air cooled machines require two dedicated circuits, one for the remote condensing unit and one for the freezing cylinder.
Water Cooled units require one dedicated circuit for each freezing cylinder.

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