

Project:

Item Number:

Quantity:

# **O111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES**



## DESCRIPTION

Stoelting's 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.

### **INTELLITEC2<sup>™</sup> 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 STOELTING call does it all – customer service, technical service, parts WHITE GLOVE or warranty information, installation, startup, sales, on-site alle D service dispatch and much more. Available 24 hours a day, seven days a week year-round.

## **ITEMS**

| Single Phase    |               |  |  |  |  |
|-----------------|---------------|--|--|--|--|
| Air-Cooled      | Water Cooled  |  |  |  |  |
| 0111-38l2F      | 🗅 0111-18I2F  |  |  |  |  |
| □ 0111-38I2F-WF | O111-18I2F-WF |  |  |  |  |
| 0111-309I2F     | 🗅 0111-109I2F |  |  |  |  |
| 0111-309I2F-WF  |               |  |  |  |  |

## **ACCESSORIES & OPTIONS**

| <b>2204805</b> | Adjustable Carburetor - allows for multiple mix types (sorbet, gelato, ice cream). |
|----------------|--|
| 2204541        | Hopper Lock Kit  |
| <b>4177350</b> | FS2 Floor Stand 22" x 24" x 31"  |
| 4183513        | FSS2 Floor Stand 22 x 24" x 26"  |
| <b>2202408</b> | FS4 Floor Stand 24-1/4" x 22-1/4" x 18-3/4"  |
| <b>521005</b>  | Standalone Mix In Blender with Foot<br>Switch, 115V                                |
| <b>521019</b>  | Standalone Mix In Blender with Mounted Speed Control, 115V                         |
| <b>521030</b>  | Standalone Mix In Blender with Foot<br>Switch, 200-240V                            |
| <b>521035</b>  | Standalone Mix In Blender with Mounted Speed Control, 200-240V                     |

### **FEATURES**

- Food grade plastic blades provide guiet operation and superior durability.
- Simplified design for guick 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.

Α

Reliable and quiet with the combination of Stoelting's • evaporator system and the Scroll<sup>™</sup> compressor.

O111 Soft Serve Gravity-Fed Single Flavor Countertop Machines

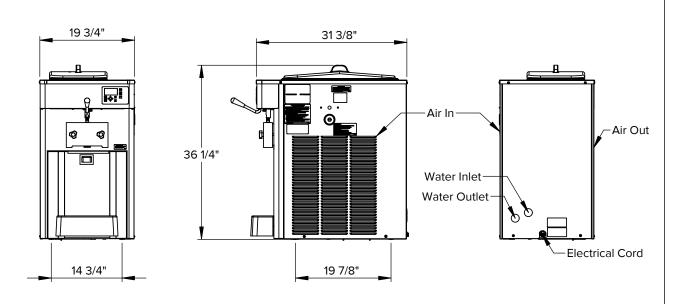
Stoelting Foodservice Equipment

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

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## **O111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES**

DIMENSIONS



### **GENERAL SPECIFICATIONS**

|       | Freezing Cylinder   |        |             |                    |               |           |                     |                |
|-------|---------------------|--------|-------------|--------------------|---------------|-----------|---------------------|----------------|
|       | Capacity Compressor |        | r           | Hopper<br>Capacity | Drive Motor   | Weight Ib | Crated<br>Weight Ib |                |
| Model | gallon (L)          | Btu/hr | Refrigerant | Charge (oz)        | gallon (L)    | (hp)      | (kg)                | (kg)           |
| 0111  | 1<br>(3.79)         | 11,000 | R-448A      | A/C: 40<br>W/C: 26 | 6.5<br>(24.6) | 2         | 385<br>(174.6)      | 410<br>(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.kclcad.com

### **ITEM NUMBER SPECIFICATIONS**

| Model Number   | Cooling | Phase | Volts   | Hz | Running<br>Amps | Cord with Plug<br>(Included) | WiFi Module           |
|----------------|---------|-------|---------|----|-----------------|------------------------------|-----------------------|
| 0111-38I2F     | Air     | 1     | 208-240 | 60 | 13              | NEMA 6-20P                   |                       |
| 0111-38I2F-WF  | All     |       |         |    |                 |                              | <ul> <li>✓</li> </ul> |
| 0111-18I2F     | Water   | 1     | 208-240 | 60 | 12              | NEMA 6-20P                   | —                     |
| 0111-18I2F-WF  |         |       |         |    |                 |                              | ~                     |
| 0111-309I2F    | A :     | 3     | 208-240 | 60 | 11              | NEMA L15-20P                 | _                     |
| 0111-309I2F-WF | Air     |       |         |    |                 |                              | <ul> <li>✓</li> </ul> |
| 0111-109I2F    | Matan   | 3     | 208-240 | 60 | 10              | NEMA L15-20P                 | _                     |
| 0111-109I2F-WF | Water   |       |         |    |                 |                              | <ul> <li>✓</li> </ul> |



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