

COUNTER-TOP, GRAVITY, COMBINATION SOFT SERVE/YOGURT, SHAKE FREEZERS

F144/SF144



F144



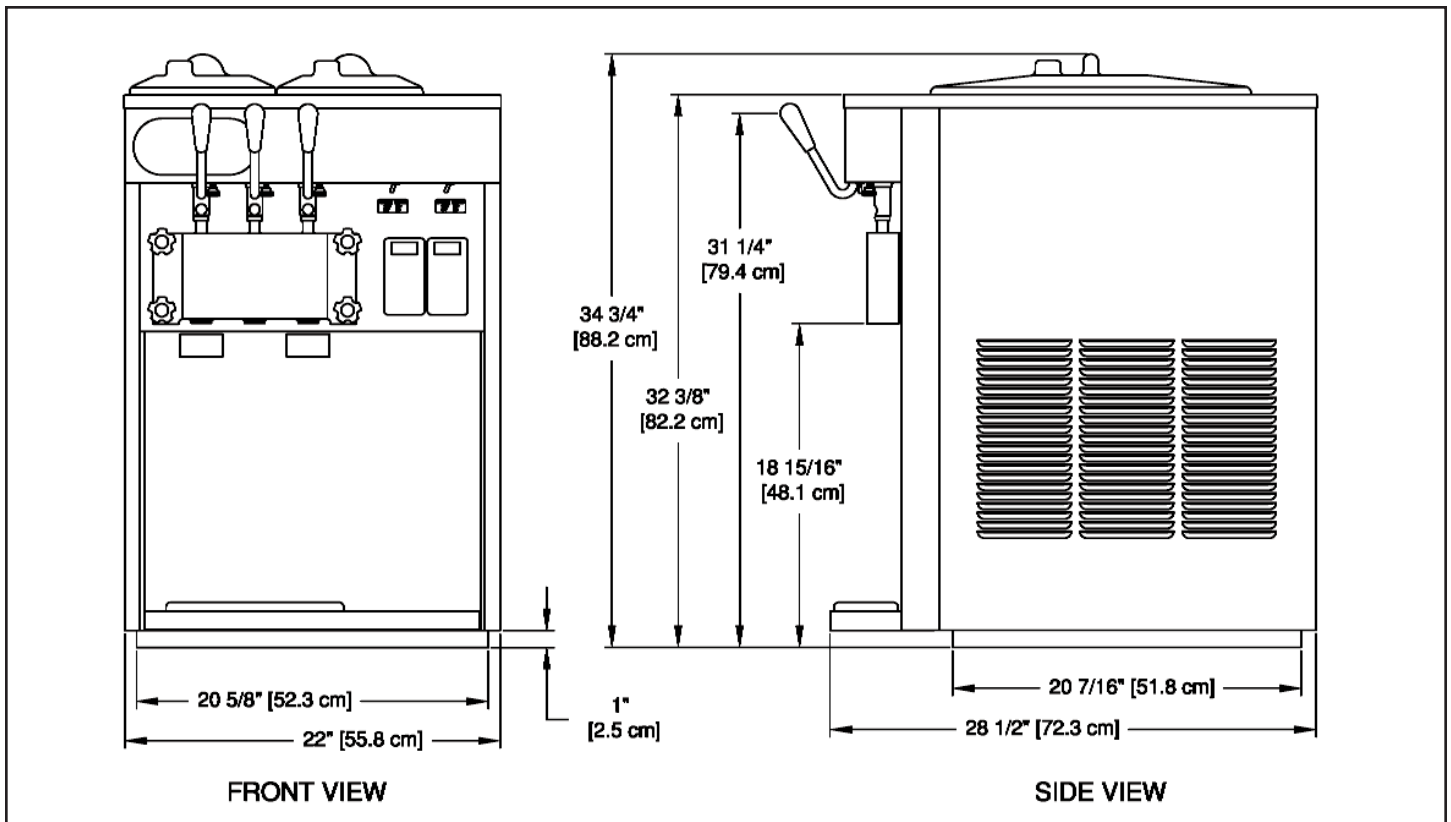
- High production capacity with 12,000 BTU/hr compressor and two 3/4 hp drive motors.
- Two independent IntelliTec™ controls assure peak efficiency and uniform product consistency.
- Self-sharpening, nonmetallic auger flights for reliable service.
- Product consistency is that of a very thick shake.
- Heavy-duty blender for shakes or mix-ins (standard with SF144, option for F144; field or factory installed).
- Allows the operators to dispense outstanding soft serve from the left side, and thick creamy shakes on the right side, with the convenience and cost of one unit.
- The F144 is the ideal choice for restaurants, drive-ins, recreational facilities, ice cream parlors, schools, and cafeterias.
- Durable stainless steel exterior.
- Optional floor stand, heavy duty blender (F144), side mounted blender, flavor dispenser.

SF144



F144 w/floor stand.





Model F144 / SF144		
Dimensions	Machine	with crate
width	22" (55,9 cm)	28" (71,1 cm)
height	34-3/4" (88,3 cm)	40-1/4" (102,2 cm)
depth	28-1/2" (72,4 cm)	35-1/4" (89,5 cm)
Weight	385 lbs (174,6 kg)	470 lbs (213,1 kg)
Electrical	1 Phase, 208-230 VAC, 60Hz	
running amps	approximately 11A	
connection type	NEMA6-20P power cord provided	
International Option	1 Phase, 220-240 VAC, 50Hz	
Compressor	12,000 Btu/hr	
Drive Motor	Two - 3/4 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides	
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings.	
Hopper Volume	Two - 3 gallon (11,35 liters)	
Freezing Cylinder Volume	Two - 0.85 gallon (3.4 quart), 3,22 liters	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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