



Project:

Item Number:

Quantity:

E111, F111, O111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES



E111/F111



O111



DESCRIPTION

Stoelting's E111, F111, O111 Soft Serve Gravity-Fed Single Flavor Countertop Machine, with the combination of Stoelting's high-efficiency evaporator system which can handle peak demands. The Scroll™ compressor provides quiet operation and years of dependable service.

FEATURES

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

E111 and F111 Machines

IntelliTec™ Control

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

ITEMS

Single Phase	
Air Cooled	Water Cooled
<input type="checkbox"/> E111-37A	<input type="checkbox"/> F111-18I
<input type="checkbox"/> F111-38I	<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	

MIX INLET REGULATOR – (REQUIRED)

One per barrel.

- 2149243-01** 2A 3/16" standard.
- 2204806** Adjustable.

OPTIONS

- 2204541** Hopper lock kit
- FS1** Floor Stand 24" x 15" x 28"
- FS2** Floor Stand 24" x 22" x 30"
- FSS2** Floor Stand 24" x 22" x 25"
- FS4** Floor Stand 24" x 22" x 19"

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)

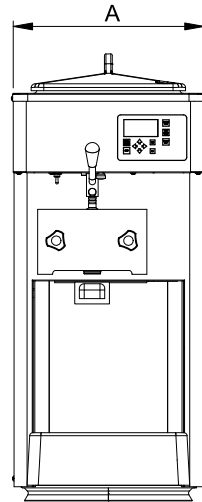
- WiFi connected machine minimizes downtime and allows diagnosis from a remote location.
- Instant email notifications for user selected alerts.
- Website monitoring of equipment status and performance allows operator to see machine's performance, sales history, and preventative maintenance.

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

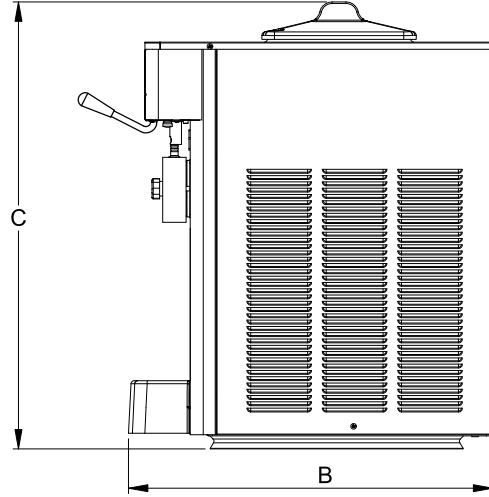
Approvals	Date

E111, F111, 0111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES

DIMENSIONS



FRONT VIEW



SIDE VIEW

GENERAL SPECIFICATIONS

Machine	Freezing Cylinder Capacity gallon (L)	Hopper Capacity gallon (L)	Compressor Btu/hr	Refrigerant	Weight lb (kg)	Crated Weight lb (kg)	Dimensions – in (cm)		
							(A) Width	(B) Height	(C) Depth
E111	0.50 (1.9)	3 (11.35)	4,250	R-404A	224 (101.6)	250 (113.4)	15 ¹ / ₈ (38.4)	35 ⁵ / ₈ (90.5)	28 ⁷ / ₈ (73.3)
F111	0.85 (3.22)						15 ¹ / ₈ (38.4)	35 ⁵ / ₈ (90.5)	28 ⁷ / ₈ (73.3)
O111	1 (3.79)	6.5 (24.6)	11,000	R-404A	385 (174.6)	450 (204.1)	19 ³ / ₄ (50.2)	37 ¹ / ₈ (94.3)	32 ³ / ₈ (82.2)

- 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	Yogurt Configuration	WiFi	Cord with Plug (Included)
E111-371-A	115	14	1	60	Air	—	—	NEMA 5-20P
F111-18I	208-240	8	1	60	Water	—	—	NEMA 6-15P
F111-38I					Air	—	—	
O111-38I2	208-240	12	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	10	3	60	Air	—	—	NEMA L15-20P
O111-309I2F-WF					—	✓		
O111-109I2F					Water	—	—	
O111-109I2F-WF					Water	—	✓	



Service Information
 888-317-1105 (U.S. Toll Free)
 920-894-2293 (Outside the U.S.)
 www.stoeltingfoodservice.com
 www.vollrath.com