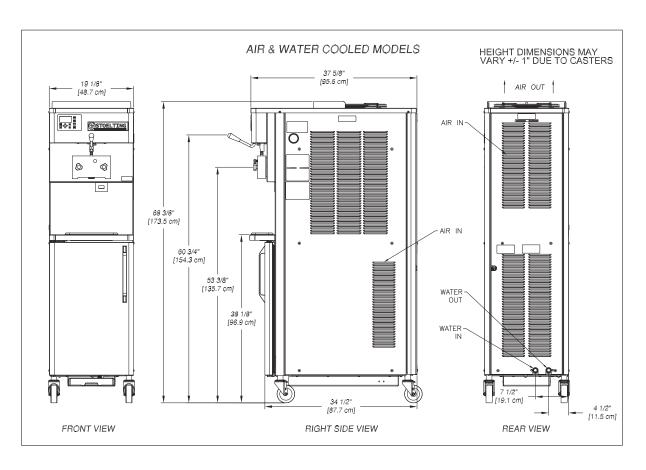




- Maintains high production capacity in high temperature conditions. Provides greater reliability and quieter operation with the combination of Stoelting's high efficiency evaporator system and Scroll™ compressor.
- Powerful IntelliTec2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
 - Provides additional operator information.
 - · Enhanced service diagnostic capability.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Refrigerated mix storage cabinet holds an 8-gallon mix container for use with or without a bag connection system.
- Mix pump injects the exact amount of air into your mix, maintaining consistent overrun to ensure maximum profitability with clean-in-place simplicity.
- Long-wearing parts offer low preventative maintenance costs.
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product.
- Self-closing spigot eliminates waste and assures precise portion control.
- Clear door shows visible product for merchandising appeal.
- Mix-low system to alert you of low mix conditions.
- · Ideal choice for locations where space is an issue.







	Model U411	
Dimensions	Machine	with crate
width	19-1/8" (48,6 cm)	27" (68,6 cm)
height	68-3/8" (173,7 cm)	78" (198,1 cm)
depth	37-5/8" (95,6 cm)	48" (121,9 cm)
Weight	450 lbs (204,1 kg)	650 lbs (294,8 kg)
Electrical *	1 Phase, 208-240 VAC, 60Hz	3 Phase, 208-240 VAC, 60Hz
running amps	18A	15A
connection type	NEMA L6-30P	NEMA L15-30P
Compressor	15,000 Btu/hr Scroll™ Compressor	
	Cabinet - 1,300 Btu/hr Compressor (R-134a)	
Drive Motor	2 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space at the back and sides.	
Plumbing Fittings	Water cooled units require 1/2" N.P.T. water and drain fittings.	
Hopper Volume	8 gallons (30,29 liters)	
Freezing Cylinder Volume	1.33 gallon (5,03 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.

^{*} Machine requires a dedicated electrical circuit.





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