

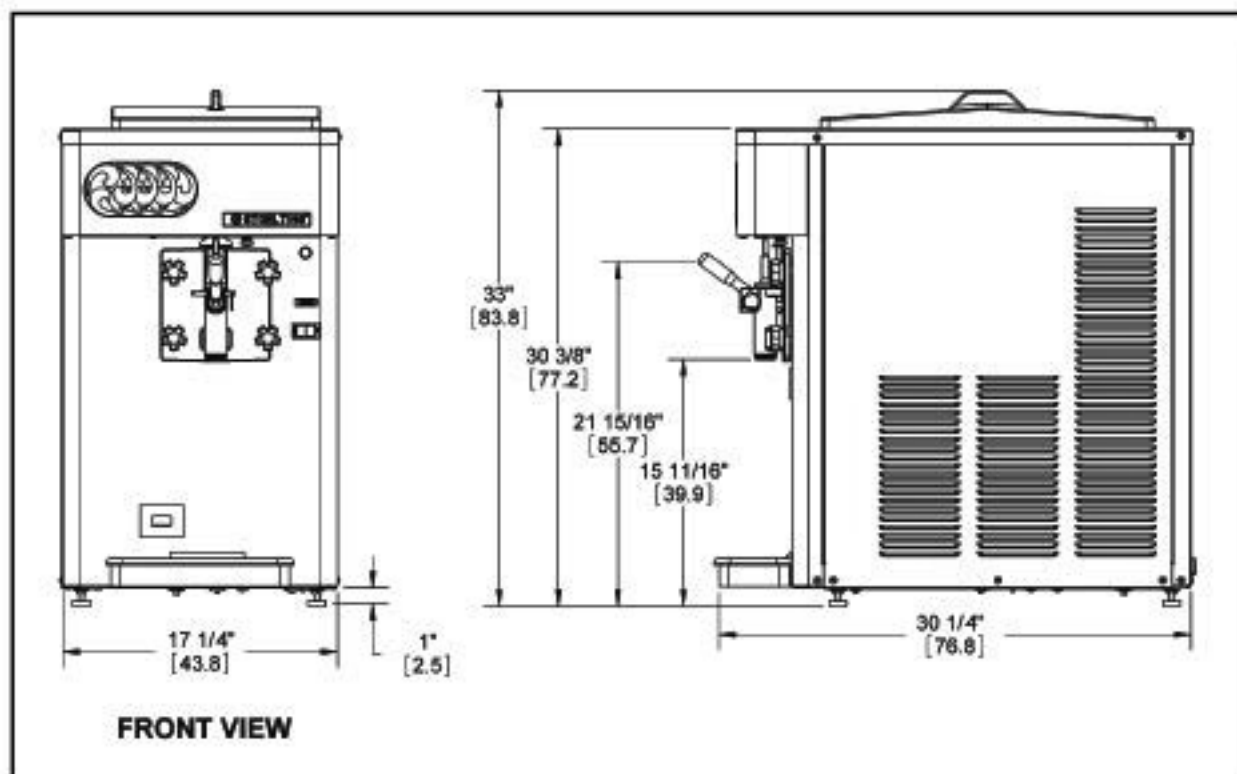
Counter-Top Shake or Frozen Beverage Freezer

F112



- Compact, space-saver unit, offers the convenience to serve frozen beverages, shakes, smoothies or frozen cocktails.
- One selector switch, auto-off-clean, for simplified operation and cleaning.
- High capacity refrigeration system designed for high temperatures; produces volumes of shakes or frozen beverages.
- Slush defrost cycle for consistent product.
- Low mix warning light with electronic controls are auto-fill ready.
- Stainless stator auger, heavy duty speed reducer, 3/4 hp drive motor sets the standard for long life dependability.
- Air filter located behind left side is easily cleaned to maintain continuous high performance.
- One piece clear polycarbonate door highlights pre-flavored products.
- Air and Water cooled units available.
- Electric, CO2, or air operated autofill kits are available.
- On demand defrost insures a smooth drink with consistent quality.
- Optional bottle rack with plastic bottles available.





Model F112		
Dimensions	Machine	with crate
width	17-1/4" (43,8 cm)	29" (73,7 cm)
height	33" (83,8 cm)	44" (111,8 cm)
depth	30-1/4" (76,8 cm)	39" (99,1 cm)
Weight	288 lbs (130,6 kg)	315 lbs (142,8 kg)
Electrical*	1 Phase, 208-240 VAC, 60Hz	
running amps	10A	
connection type	NEMA6-15P power cord provided	
International Option	1 Phase, 220-240 VAC, 50Hz	
Compressor	8,600 Btu/hr	
Drive Motor	3/4 hp	
Air Flow	Air cooled units require 6" (15,24 cm) air space on both sides	
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings.	
Hopper Volume	5.375 gallon (20,35 liters)	
Freezing Cylinder Volume	2.125 gallon (8,04 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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