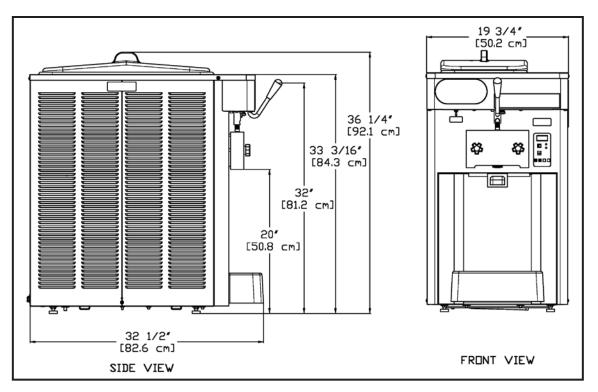




- Mix inlet regulators provide optimum product quality, consistently low portion cost, and no priming.
- Provides greater reliability and quieter operation with the combination of Stoelting high efficiency evaporator system and Scroll™ compressor.
- Hard-working, compact counter-top unit that can handle peak demands, while providing years of dependable service.
- IntelliTec[™] control communicates with the operator for worry-free operation.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product.
- Clear door shows visible moving product for merchandising appeal.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Adjustable dispense rate for optimal product output.
- Long-wearing parts, offers lower preventative maintenance costs.
- · Built for ease of operation and cleaning.
- Optional floor stand to create a "floor model" package, freeing up counter space and providing additional storage.



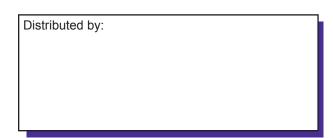




	Model O111	
Dimensions	Machine	with crate
width	19-3/4" (50,2 cm)	28-3/4" (73,0 cm)
height	36-1/4" (92,1 cm)	43" (109,2 cm)
depth	32-1/2" (82,6 cm)	38-3/4" (98,4 cm)
Weight	310 lbs (140,6 kg)	400 lbs (181,4 kg)
*Electrical	1 Phase, 208-240 VAC, 60Hz	
running amps	12A	
connection type	NEMA6-20P power cord provided	
International Option	1 Phase, 220-240 VAC, 50Hz	
Compressor	12,000 Btu/hr	
Drive Motor	1-1/2 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides	
	EWT of 50°-70°F	
Plumbing Fittings		
Hopper Volume	6.5 gallons (24,61 liters)	
Freezing Cylinder Volume	1 gallon (3,79 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.





FOODSERVICE EQUIPMENT

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