

SINGLE FLAVOR, HIGH CAPACITY GRAVITY SHAKE FREEZER

SO212 / O212

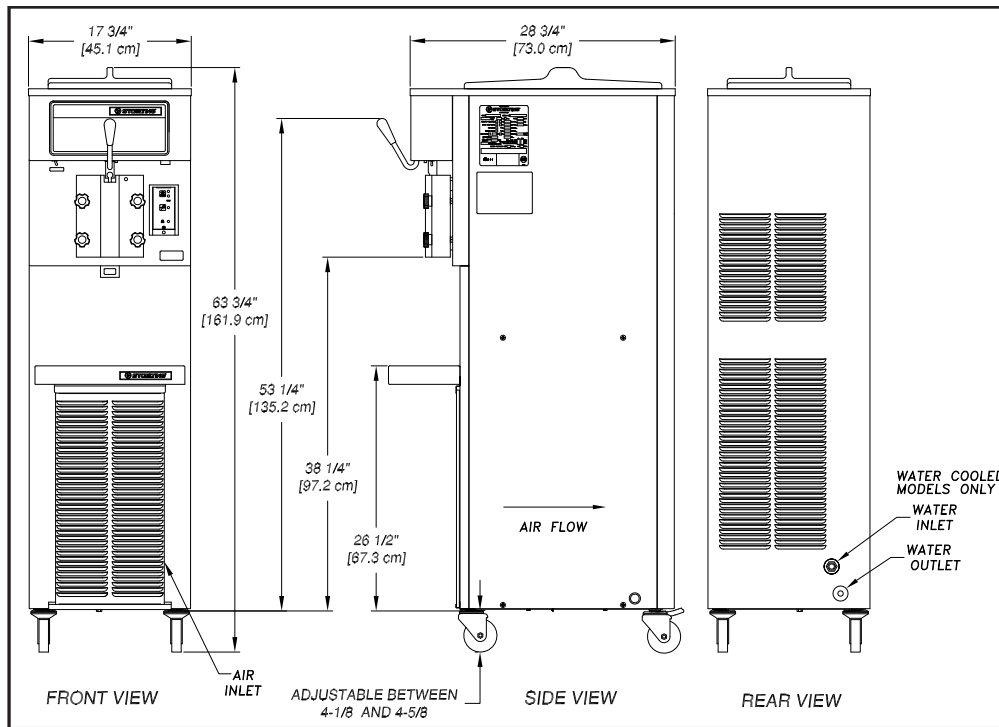


- Large freezing cylinder for high volume dispensing and quick recovery.
- Unique, highly efficient auger design blends the entire contents of the freezing cylinder, delivering thick, smooth, and creamy shakes.
- High torque motor blends the thickest shakes with the toughest mix-ins.
- Spigot handle activates both the mixer and dispenser independently for fast speed of service.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Ideally suited for high volume operations offering high-capacity in a compact design.
- Tamper-proof controls for error-free operation and self-serve applications.
- Self-diagnostic control with visual display.
- Standard on SO212 model, front-mounted spinner.
- Splash shields control spray for fast and easy clean-up.
- Durable stainless steel exterior.



Model O212 pictured above





Model O212			
Dimensions	Machine	with crate	
	width	17-3/4" (45,1 cm)	25" (63,5 cm)
	height	63-3/4" (161,9 cm)	66" (167,6 cm)
depth	28-3/4" (73,0 cm)	51" (129,5 cm)	
Weight	332 lbs (150,5 kg)	427 lbs (193,6 kg)	
Electrical	1 Phase, 208-240 VAC, 60Hz	3 Phase, 208-240 VAC, 60Hz	
	running amps 10.5A connection type NEMA6-20P power cord provided	16A	
Compressor	12,000 Btu/hr		
Drive Motor	3/4 hp		
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides		
Plumbing Fittings	Water cooled units require 1/2" N.P.T. water and drain fittings.		
Hopper Volume	7 gallons (26,50 liters)		
Freezing Cylinder Volume	2.1 gallon (7,95 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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