

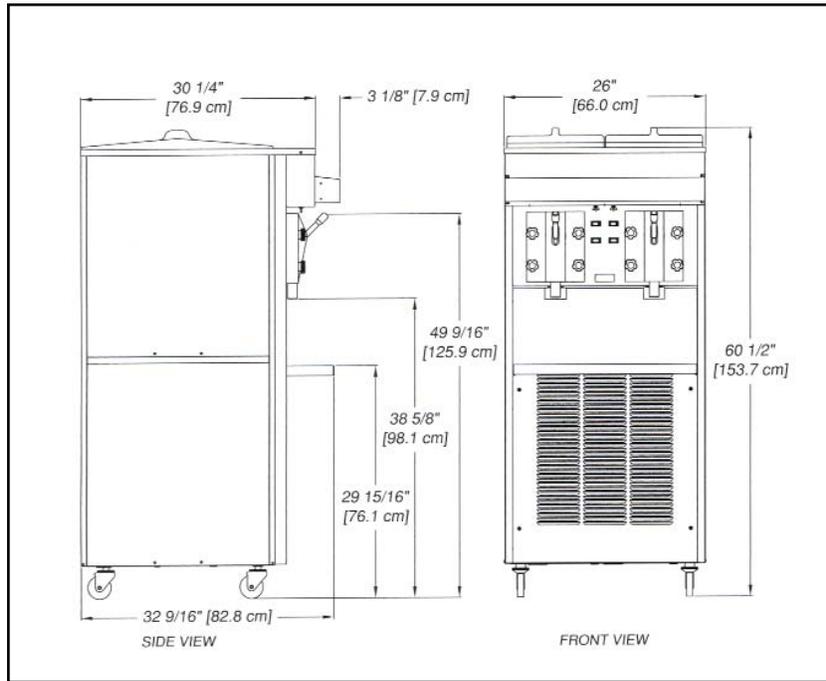
HIGH CAPACITY FROZEN BEVERAGE DISPENSER

SO328



- Two large freezing cylinders for high volume dispensing and quick recovery; twice the capacity of the SO218/SO318 drink dispensers.
- Makes thick, stackable slush for post mixing.
- Adaptable to bag-in-box or remote pre-mix autofill system.
- Fast dispense for quick fill of pitchers; controlled dispense for drinks by the glass.
- Visible, moving product to attract attention and merchandise product.
- External removable air filter.
- Front to rear air flow.
- Bottle rack with 10 flavor dispensers.
- Optional cup dispensers for use with bottle rack kit.
- Durable stainless steel exterior.





	Model SO328 Water Cooled		Model SO328 Air Cooled		
Dimensions	Freezer	with crate	Freezer	with crate	
	width	26" (66,0 cm)	32-1/2" (82,5 cm)	26" (66,0 cm)	32-1/2" (82,5 cm)
	height	60-1/2" (153,6 cm)	64" (162,5 cm)	60-1/2" (153,6 cm)	64" (162,5 cm)
depth	33-1/2" (85,0 cm)	40-1/2" (102,9 cm)	33-1/2" (85,0 cm)	40-1/2" (102,9 cm)	
Weight	586 lbs (265,8 kg)	706 lbs (320,1 kg)	586 lbs (265,8 kg)	706 lbs (320,1 kg)	
Electrical running amps connection type	1 Phase, 208-230 VAC, 60Hz approximately 12A NEMA6-20P power cord provided				
Compressor	14,100 Btu/hr				
Drive Motor	1/2 hp				
Cooling	Water cooled units require 3/8" N.P.T. water and drain fittings.		Air cooled units require 3" (7,6 cm) air space at front and back.		
Hopper Volume	4.5 gallon (17,03 liters)				
Freezing Cylinder Volume	Two - 2 gallon (8 quart), 7,57 liters				
Warranty	Five-year warranty on compressor, evaporator assembly, drive motor, speed reducers, and auger. One-year warranty on remaining parts and labor.				

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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