

Single-Flavor Pressurized Shake Freezer with Refrigerated Cabinet

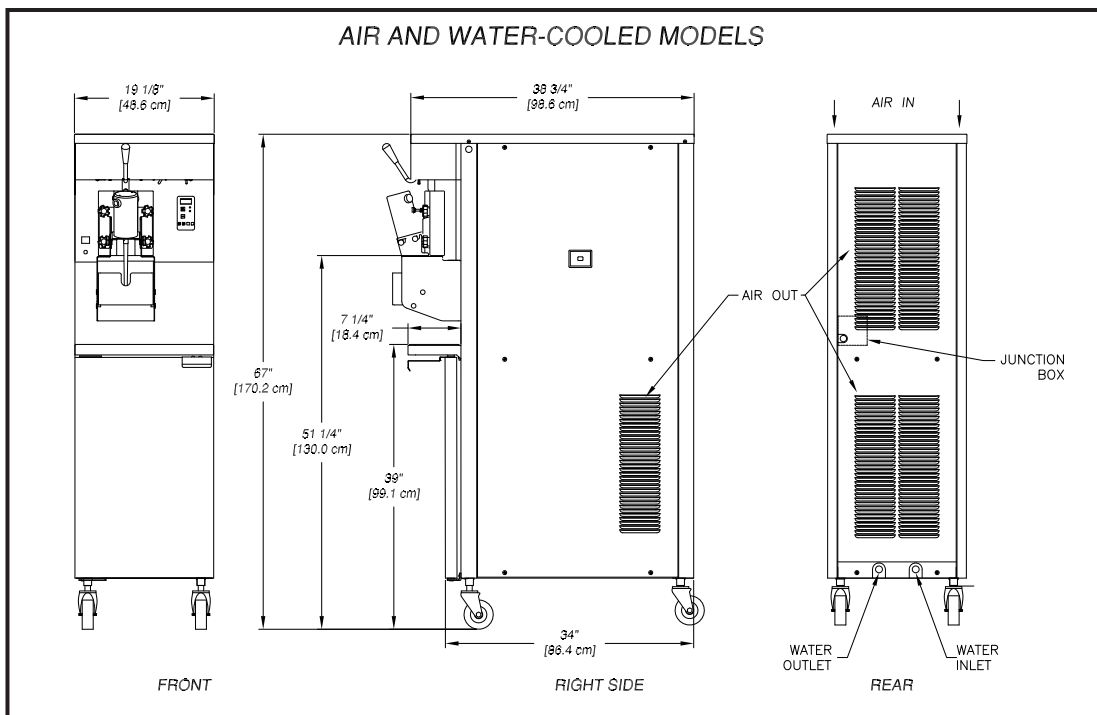
SU412



U412 Model

- Mix pump injects the precise amount of air into your mix, providing consistent overrun to ensure maximum profitability.
- Clean-in-place simplicity of pump reduces labor.
- Maintains high production capacity in high temperature conditions.
- Provides greater reliability and quieter operation with Stoelting's high efficiency evaporator and Scroll™ compressor.
- Refrigerated mix storage cabinet holds an 8-gallon mix container, a slide-out mix shelf, and a non-contact mix-pump system.
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product.
- Splash shield for safety and to control spray for fast and easy clean-up.
- Dispensing and mixing product is accomplished with a single front-mounted handle for fastest speed of service.
- The IntelliTec™ control features a display which communicates with the operator for worry-free operation. (NAFEM Data Protocol capable)
- Built for consistent control of all mixes, including low-fat, low-sugar mixes.
- Ideal choice for locations where space is an issue.
- Adjustable speed on the mixer.
- Optional bag connection system minimizes potential mix contamination sources.





Model SU412													
Dimensions	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;"></td> <td style="width: 33%; text-align: center;">Machine</td> <td style="width: 33%; text-align: center;">with crate</td> </tr> <tr> <td style="text-align: center;">width</td> <td style="text-align: center;">19-1/8" (48,6 cm)</td> <td style="text-align: center;">27" (68,6 cm)</td> </tr> <tr> <td style="text-align: center;">height</td> <td style="text-align: center;">67" (170,2 cm)</td> <td style="text-align: center;">78" (198,1 cm)</td> </tr> <tr> <td style="text-align: center;">depth</td> <td style="text-align: center;">38-3/4" (98,4 cm)</td> <td style="text-align: center;">48" (121,9 cm)</td> </tr> </table>		Machine	with crate	width	19-1/8" (48,6 cm)	27" (68,6 cm)	height	67" (170,2 cm)	78" (198,1 cm)	depth	38-3/4" (98,4 cm)	48" (121,9 cm)
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Weight	450 lbs (204,1 kg) 650 lbs (294,8 kg)												
*Electrical	1 Phase, 208-240 VAC, 60Hz												
circuit ampacity	19A minimum												
overcurrent protection device	30A maximum												
Compressor	11,000 Btu/hr Scroll™ Compressor												
Drive Motor	3/4 hp												
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides, 6" back.												
Plumbing Fittings	Water cooled units require 1/2" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F												
Hopper Volume	8 gallons (30,29 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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STMF-112 02/12