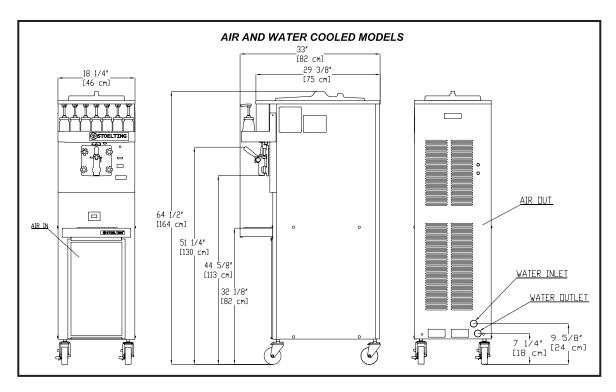




- · High production capacity in a compact design.
- Features 11,000 BTU/hr Scroll<sup>™</sup> compressor, a large 2-gallon freezing cylinder and a 7-gallon mix hopper for high-volume dispensing and quick recovery.
- Fast dispense for quick fill of pitchers; controlled dispense for drinks by the glass.
- Gives you the ability to offer ready-to-serve frozen cocktails, or frozen neutral base for high-margin specialty items.
- Front to rear airflow with removable air filter is quiet and efficient.
- Automatic standby mode maintains product consistency while conserving energy.
- Auto fill ready; auto fill kit available for use with electric Fill-O-Matic II or compressed air Fill-O-Matic III auto fill systems.
- Bottle rack kit with 7 flavor dispensers included.
- Air-Cooled and Water-Cooled condenser versions available.

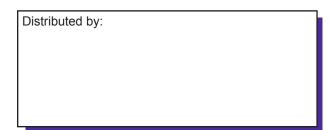






	Model U218	
Dimensions	Machine	with crate
width	18-1/4" (46,4 cm)	25" (63,5 cm)
height	64-1/2" (163,8 cm)	66" (167,6 cm)
depth	33" (83,8 cm)	51" (129,5 cm)
Weight	315 lbs (142,8 kg)	410 lbs (185,9 kg)
*Electrical	1 Phase, 208-240 VAC, 60Hz	
running amps	12A	
connection type	NEMA6-20P power cord provided	
Compressor	11,000 Btu/hr	
Drive Motor	1/2 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space at front and back.	
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings.	
Hopper Volume	7 gallon (26,50 liters)	
Freezing Cylinder Volume	2 gallon (7,57 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.





FOODSERVICE EQUIPMENT

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STMF-114 02/12

<sup>\*</sup> Machine requires a dedicated electrical circuit.