



Project:

Item Number:

Quantity:

F111X SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES



F111X



DESCRIPTION

Stoelting's F111X Soft Serve Gravity-Fed Single Flavor Countertop Machines, with the combination of Stoelting's high-efficiency evaporator system which can handle peak demands. The efficient compressor provides quiet operation and years of dependable service.

INTELLITEC™ CONTROL FEATURES

- Lighted display communicates with operator for worry-free operation.
- Constant monitoring for ease of troubleshooting.
- Precision-controlled refrigeration system.



Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

ITEMS

Single-Phase	
Air-Cooled	Water Cooled
<input type="checkbox"/> F111X-302I2	<input type="checkbox"/> F111X-102I
<input type="checkbox"/> F111X-302I2-WF	
<input type="checkbox"/> F111X-302I-YG2	
<input type="checkbox"/> F111X-314I2-WF	

ACCESSORIES & OPTIONS

- ☐ **2204806** Adjustable Carburetor - allows for multiple mix types (sorbet, gelato, ice cream).
- ☐ **4158310** FS1 Floor Stand 15" x 24" x 31" .
- ☐ **4177350** FS2 Floor Stand 22" x 24" x 31".
- ☐ **4183513** FSS2 Floor Stand 22 x 24" x 26".
- ☐ **2202408** FS4 Floor Stand 24-1/4" x 22-1/4" x 18-3/4".
- ☐ **521030** Standalone Mix In Blender with Foot Switch, 200-240V.
- ☐ **521035** Standalone Mix In Blender with Mounted Speed Control, 200-240V.
- ☐ **Side-Mounted Spinner (S Prefix)** Spinner mounted on the left side of machine.

FEATURES

- Food-grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjustable dispense rate to meet your requirements.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Clear door displays circulating product for merchandising appeal.
- Compact counter-top design saves valuable counter space.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.

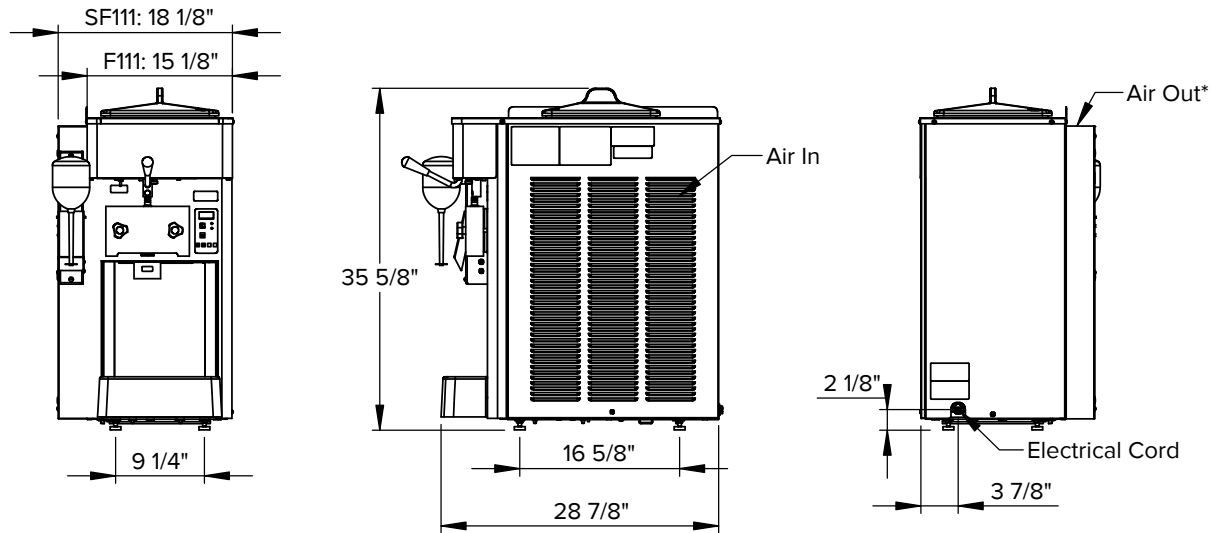
Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

Approvals

Date

F111X SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES

DIMENSIONS



* Air Out on machines without a plenum is through the left side panel.

GENERAL SPECIFICATIONS

Model	Freezing Cylinder				Hopper Capacity gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
	Capacity gallon (L)	Compressor						
		Btu/hr	Refrigerant	Charge (oz)				
F111X	0.85 (3.22)	6,300	R-448A	A/C: 32 W/C: 26	3 (11.35)	3/4	230 (104.3)	275 (124.7)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- Air cooled units require: 3" (7.6 cm) air space on both sides.
- Water cooled units require: 3/8" 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.
- Details on CAD Revit Symbols Libraries are available on www.stoelting.kclcad.com website.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)	Spinner (Installed on Left Side of Machine)
F111X-102I	Water	1	220-240	50	10	NA	—
F111X-302I2	Air	1	220-240	50	10	NA	—
F111X-302I2-WF	Air	1	220-240	50	10	NA	—
F111X-302I-YG2	Air	1	220-240	50	15	NA	—
F111X-314I2-WF	Air	3	380-415	50	10	NA	—



Service Information

800-319-9549 (U.S. Toll Free)
920-894-2293 (Outside the U.S.)
www.stoeltingfoodservice.com
www.vollrath.com

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