



FROZEN TREAT EQUIPMENT



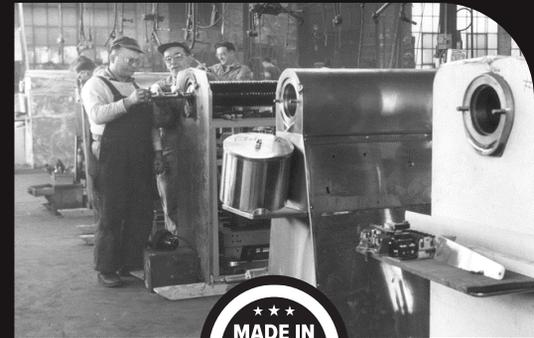


THE ONLY THING BETTER THAN OUR FROZEN TREAT EQUIPMENT? The frozen treats themselves.

It all started back in 1939, when we built the first-ever soft serve ice cream freezer for Dairy Queen. For more than 85 years, we've evolved alongside our customers — adapting our products and processes to meet real-world needs and manufacturing dependable, durable frozen-treat machines that exceed expectations.

Our top priority is helping customers by manufacturing equipment that is easy to clean, easy to maintain and easy to own.

- Stoelting Service Network provides 24/7 access to professional support when you need it
- Long-wearing parts offer low maintenance costs
- Best warranty on frozen treat equipment in the industry



Scan to learn more about the story behind the 1939 Stoelting Model M, Stoelting's original soft serve machine.

Stoelting products are proudly made in the USA and we are part of the Vollrath family, based in Sheboygan, Wisconsin.

At Vollrath, we advance the art of hospitality with a full line of products and services that makes you more efficient, more inspired and ultimately more profitable.



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Frozen Treat Equipment

At Stoelting, we proudly manufacture professional equipment that serves up the coolest experiences. Discover why our treat machines are as durable and dependable as our reputation.



Soft Serve & Frozen Yogurt Freezers



Shake & Smoothie Freezers



Frozen Beverage Dispensers



Vertical Batch Freezers



Frozen Custard Continuous-Flow Freezers



Refrigerated Dipping Cabinets



Whipped Crème Dispensers



Mix-In Blenders



Floor Stands



Soft Serve & Frozen Yogurt Freezers

SMART SOFT SERVE SOLUTIONS

Stoelting offers commercial-grade gravity and pressure-fed Soft Serve Ice Cream, and Frozen Yogurt Machines in floor and countertop models. Whether you're looking for single flavor or twist, we have the ideal equipment for your operation.

FEATURES & BENEFITS

Consistent startup and output provide the capacity needed at your busiest times

Integrated controls provide enhanced diagnostics and simplified operational features

Durable auger design gently folds the mix, delivering smooth, creamy soft serve with long-lasting performance

Precision-controlled refrigeration system protects product from overagitation during slow or nondraw periods

Long-wearing parts offer low maintenance costs, resulting in reduced cost of ownership

Clear door shows visible moving product for merchandising appeal



GRAVITY-FED FREEZERS



ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)*	COOLING
E111	Single-Flavor, Countertop	20	Air-Cooled
E131	Twin-Twist, Countertop	34	Air- or Water-Cooled
F111	Single-Flavor, Countertop	32	Air- or Water-Cooled
F131	Twin-Twist, Countertop	46	Air- or Water-Cooled
F144	Combination Soft Serve/Shake Double-Flavor, Countertop	32 Soft Serve, 44 Shake	Air- or Water-Cooled
F231	Soft-Serve Freezer, 2 Single-Flavor or Twin-Twist, Floor	46	Air- or Water-Cooled
O111	Single-Flavor, Countertop	44	Air- or Water-Cooled
O231	Twin-Twist, Floor	44/cylinder	Air- or Water-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.

PRESSURE-FED FREEZERS



ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)*	COOLING
O431	Slim Twin-Twist With Refrigerated Cabinet	76	Air- or Water-Cooled
U411	Single-Flavor With Refrigerated Cabinet	76	Air- or Water-Cooled
U421	Double-Flavor With Refrigerated Cabinet	76/cylinder	Air, Remote-Air or Water-Cooled
U431	Twin-Twist With Refrigerated Cabinet	76/cylinder	Air, Remote-Air or Water-Cooled
SU444	Combination Soft Serve/ Shake Double-Flavor, With Refrigerated Cabinet and Spinner	76 Soft Serve, 128 Shake	Air- or Water-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.

REMOTE AIR CONDENSERS

ITEM	DESCRIPTION
2183464-1	Remote Condenser for U431 and U421



Shake Freezers

SHAKE THINGS UP WITH SERIOUS FREEZING POWER

Stoelting shake freezers handle high-demand environments quietly and efficiently. Featuring a compact design with high-capacity output, they're ideal for busy commercial operations like fast-food locations, theme parks, institutions and recreational facilities. They're perfect for thick or thin milkshakes, frozen beverages, smoothies and frozen cocktails.

FEATURES & BENEFITS

High-capacity refrigeration system produces volumes of shakes or frozen beverages

Highly efficient auger design delivers faster, continuous production

Simplified controls for ease of operation and cleaning

Long-wear parts set the standard for reliability

Simple, operator friendly controls



GRAVITY FREEZERS



ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)*	COOLING
E112	Shake or Frozen Beverage Single-Flavor, Countertop	72 Slush, 48 Shake	Air-Cooled
E122	Shake or Frozen Beverage Double-Flavor, Countertop	96 Slush, 60/cylinder Shake	Air-Cooled
F112	Shake or Frozen Beverage Single-Flavor, Countertop	96 Slush, 72 Shake	Air- or Water-Cooled
F122	Shake or Frozen Beverage Double-Flavor, Countertop	128 Slush, 96/cylinder Shake	Air- or Water-Cooled
F144	Combination Shake/Soft Serve Double-Flavor, Countertop	32 Soft Serve, 44 Shake	Air- or Water-Cooled
O212	Shake, Single-Flavor, Floor	104 Shake	Air- or Water-Cooled
SF144	Combination Shake/Soft Serve Double-Flavor, with Spinner, Countertop	32 Soft Serve, 44 Shake	Air- or Water-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.

PRESSURE FREEZERS



ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)*	COOLING
SU412	Shake, with Spinner, Single-Flavor, Floor	120	Air- or Water-Cooled
SU444	Combination Shake/Soft Serve Double-Flavor, with Refrigerated Cabinet and Spinner, Floor	76 Soft Serve, 128 Shake	Air- or Water-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.



Frozen Beverage Dispensers

SERVE UP SOME CHILLS AND THRILLS

Our powerful frozen beverage dispensers keep your menu fresh and exciting. They are designed for cold or frozen slush and milk-based drinks, including granitas, iced or frozen coffee or tea, frozen cocktails, smoothies, and more.

HIGH-CAPACITY FROZEN BEVERAGE DISPENSERS

FEATURES & BENEFITS

Compact designs with high-capacity output

Ideally suited for high-volume commercial operations



CLEAR-BOWL FROZEN BEVERAGE DISPENSERS

FEATURES & BENEFITS

Magnetic drive safeguards the motor automatically

Double-wall bowls ensures no condensation

Easy to clean and maintain

Supports sustainability with environmentally friendly refrigerant



CLEAR-BOWL FROZEN BEVERAGE DISPENSERS



SCBF

ITEM	DESCRIPTION	COOLING
SCBA	1, 2 or 3 Bowls, 6-Liter Capacity, Double-Wall Bowls, Countertop	Air-Cooled
SCBF	1, 2 or 3 Bowls, 10-Liter Capacity, Double-Wall Bowls, Countertop	Air-Cooled

HIGH-CAPACITY FROZEN BEVERAGE DISPENSERS



E157



E112

ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)*	COOLING
E112	Frozen Beverage or Shake Single-Flavor, Countertop	72 Slush, 48 Shake	Air-Cooled
E122	Frozen Beverage or Shake Double-Flavor, Countertop	96/cylinder Slush, 60/cylinder Shake	Air-Cooled
E157	Single-Flavor, Countertop	30	Air-Cooled
E257	Single-Flavor, Floor	30	Air-Cooled
F112	Frozen Beverage or Shake Single-Flavor, Countertop	96/cylinder Slush, 72/cylinder Shake	Air- or Water-Cooled
F122	Frozen Beverage or Shake Double-Flavor, Countertop	128/cylinder Slush, 96/cylinder Shake	Air- or Water-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.



Vertical Batch Freezers

BATCH FREEZERS BUILT FOR PREMIUM PERFORMANCE

Rugged, reliable vertical batch freezers for premium ice cream, gelato, sherbet, sorbet and water ices. Our batch ice cream machines are simple to operate, easy to maintain and built to ensure perfect frozen desserts every time.

FEATURES & BENEFITS

Time-controlled freezing cycle achieves smooth texture and product consistency

Vertical-oriented freezing cylinder provides maximum energy efficiency and faster freezing times, resulting in very small ice crystal formation for a smoother product

Clear acrylic freezing cylinder cover to easily monitor product

Low-cost, long-wearing plastic beater blades minimize frequent and costly blade replacement



VERTICAL BATCH COUNTERTOP FREEZERS



VB9

ITEM	DESCRIPTION	BATCH SIZE (QTS)	FREEZING CYLINDER (QTS)	PRODUCTION/HOUR (QTS)*	COOLING
VB9	Batch Freezer, Countertop	2-4	2	9.5	Air-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.

VERTICAL BATCH FLOOR FREEZERS



VB90



VB160

ITEM	DESCRIPTION	BATCH SIZE (QTS)	FREEZING CYLINDER (QTS)	PRODUCTION/HOUR (QTS)*	COOLING
VB25	Batch Freezer, Floor	2-4	4	26	Air-Cooled
VB35	Batch Freezer, Floor	2.5-6	6	37	Air- or Water-Cooled
VB60	Batch Freezer, Floor	4-8	8	63	Air- or Water-Cooled
VB90	Batch Freezer, Floor	5-12	12	95	Water-Cooled
VB120	Batch Freezer, Floor	6-19	19	127	Water-Cooled
VB160	Batch Freezer, Floor	13-25	25	169	Water-Cooled

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.



Frozen Custard Continuous-Flow Freezers

GO WITH THE FLOW FOR EXCEPTIONAL CUSTARD

Our continuous-flow freezers set the standard for quality and durability. Quick-Freeze Technology™ precisely controls the freezing process, promoting smaller ice crystals for an exceptionally smooth, creamy finished product.

FEATURES & BENEFITS

Each barrel has a separate refrigeration system and controls to run independently

IntelliTec™ control provides simple two-button operation for easy operation and cleaning

Adjustable flow valves for optimal product quality

Long-wearing parts lower preventative maintenance costs



FROZEN CUSTARD CONTINUOUS-FLOW FREEZERS



ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)*	COOLING
CF101	Single-Barrel Countertop Machine With One 6.4-Gallon Mix Storage Hopper	20-24	Air-Cooled
M202	Double-Barrel Floor Machine With Two 6-Gallon Mix Storage Hoppers	28-40	Air- or Water-Cooled or Air Remote
CC202	Double-Barrel Floor Machine With Two 8.8-Gallon Mix Storage Hoppers	44-56/cylinder	Air- or Water-Cooled or Air Remote
CC303	Triple-Barrel Floor Machine With Three 8.8-Gallon Mix Storage Hoppers	44-56/cylinder	Water-Cooled or Air Remote

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.

REMOTE CONDENSING UNITS

ITEM	VOLTAGE	HERTZ	PHASE	OPTIONS
REMOTE AIR CONDENSERS FOR CC MACHINES				
285113	208-230V	60 Hz	3 Phase	
285116	208-230V	60 Hz	1 Phase	Quick Connect
285117	208-230V	60 Hz	3 Phase	Quick Connect
REMOTE AIR CONDENSERS FOR M202 MACHINES				
285111	208-230V	60 Hz	3 Phase	
285115	208-230V	60 Hz	3 Phase	Quick Connect



Refrigerated Dipping Cabinets

COOL CABINETS FOR PERFECT SCOOPS

Keep your freshly frozen custard at delicious dipping temperatures with the Stoelting® Refrigerated Dipping Cabinets. Custom-designed to work with continuous-flow custard machines, these dipping cabinets are an excellent addition to your frozen treats.

FEATURES & BENEFITS

Each well holds a 4.25-gallon (16-liter) square bucket that is removable for flavor changes and cleaning

Options available in 2, 3 and 4 compartments

Condiment rail available on DC4 models

Supports sustainability with environmentally friendly refrigerant

Sold separately from the custard machines



REFRIGERATED DIPPING CABINETS



MDC3

DC4-A

ITEM	DESCRIPTION	COOLING
MDC2-37-A	Two-Compartment Dipping Cabinet	Air-Cooled
MDC3-37-A	Three-Compartment Dipping Cabinet	Air-Cooled
MDC4-37-A	Four-Compartment Dipping Cabinet	Air-Cooled
DC4-37-A	Four-Compartment Dipping Cabinet With Condiment Rail	Air-Cooled
DC4T-37-A	Four-Compartment Dipping Cabinet With Dual Temp Control and Condiment Rail	Air-Cooled
DC4T-37R-A	Four-Compartment Dipping Cabinet With Refrigerated Condiment Rail, Dual Temp Control and Reversed Hinges	Air-Cooled



Whipped Crème Dispensers

PURE CRÈME FOR PURE DELIGHT

This countertop whipped crème dispenser has a small footprint and is easy to operate. Simply pour liquid cream into the hopper and press the dispense button. Overrun adjustment knob allows user to select setting for desired product texture.



FEATURES & BENEFITS

No chemical additives or propellants

Electronic control allows for preset dispensing time for similar portions every serving

All controls and indicators conveniently grouped in a single panel, on the front of the unit

Supports sustainability with environmentally friendly refrigerant

WHIPPED CRÈME DISPENSERS



ITEM	DESCRIPTION	COOLING	AVG. PRODUCTION / HOUR (QTS)*
CW5	Crème Whipper – 5.25-Quart Hopper	Air-Cooled	106
CW5PLUS	Crème Whipper – 5.25-Quart Hopper	Air-Cooled	159

*Hourly production is stated by volume. Actual results may vary depending on product mix and operating conditions.



Mix-In Blenders

POWERFUL PERFORMANCE WITH EVERY SPIN

With this powerfully efficient blender, it's easy to add their favorite mix-ins to treats or quickly make milkshakes to cool a crowd. You'll love our spin on time-saving, easy-to-clean features like curved inside corners and a removable splash guard. Choose from variable-speed dial control or foot-switch control for hands-free convenience.

FEATURES & BENEFITS

Direct-drive design is smooth and quiet

Variable speed control helps ensure consistent results

Virtually unbreakable Lexan splash guard keeps work area neat

Stainless steel cabinet



MIX-IN BLENDERS

ITEM	DESCRIPTION
BLNDR-120	Speed Control – 120V
BLNDR-120FP	Foot Pedal – 120V
BLNDR-230	Speed Control – 230V
BLNDR-230FP	Foot Pedal – 230V



Floor Stands

STANDS THAT ELEVATE EVERY TREAT

Designed to convert your countertop machine quickly and easily into a floor model, these floor stands are perfect for any establishment that's short on space or needs convenient transportation.



FEATURES & BENEFITS

Functional and convenient solution for applications where counter space is not available

Heavy-duty steel frame with high-quality stainless steel exterior for easy cleaning and long life



FLOOR STANDS

ITEM	MODEL	COMPATIBLE MACHINES	DIMENSIONS
4158310	FS1	E111 & F111	15" x 24" x 31"
4177350	FS2	CF101, E111, E131, F111, F112, F131, O111, SF144, SF121	22" x 24" x 31"
2203214	FS3	F122	31 ³ / ₄ " x 26 ¹ / ₄ " x 22 ¹ / ₂ "
2202408	FS4	CF101, E111, E131, F111, F112, F131, O111, SF144, SF121	24 ¹ / ₄ " x 22 ¹ / ₄ " x 18 ³ / ₄ "
2208358	FS5	F122	25 ⁷ / ₈ " x 33 ³ / ₈ " x 22 ¹ / ₂ "
4183513	FSS2	CF101, E111, E131, F111, F112, F131, O111, SF144, SF121	22" x 24" x 26"



StoeltingFoodservice.com

Stoelting Foodservice Equipment

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