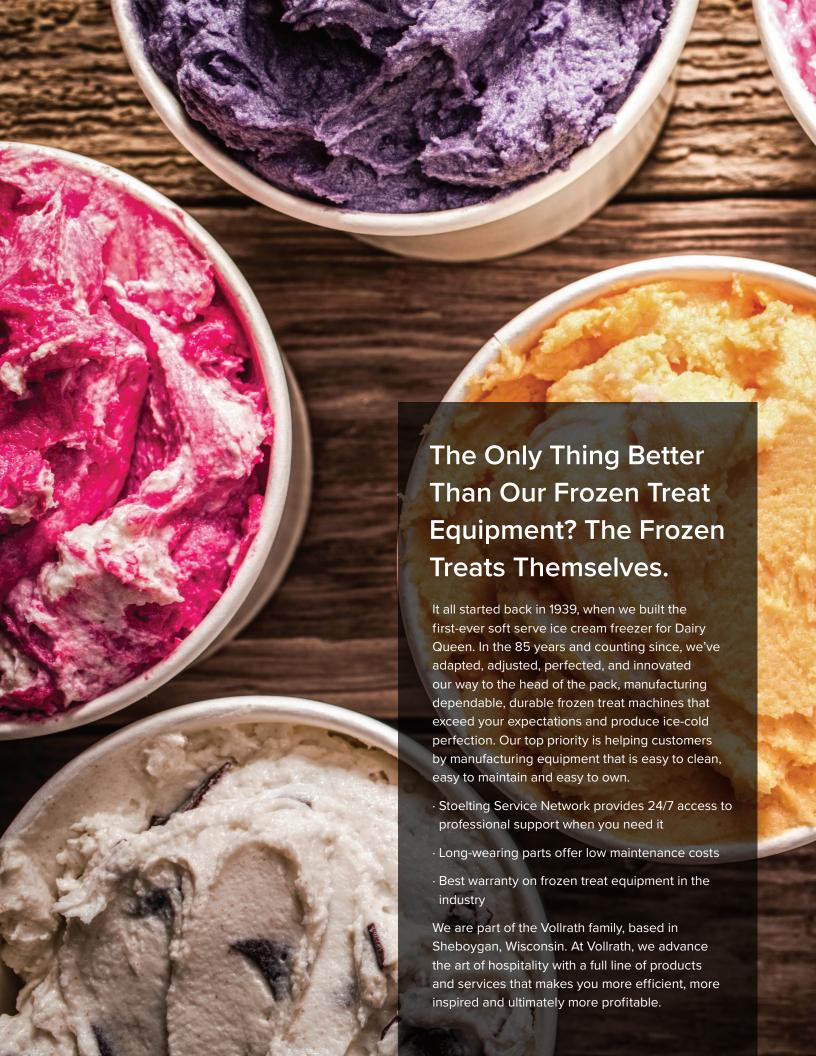
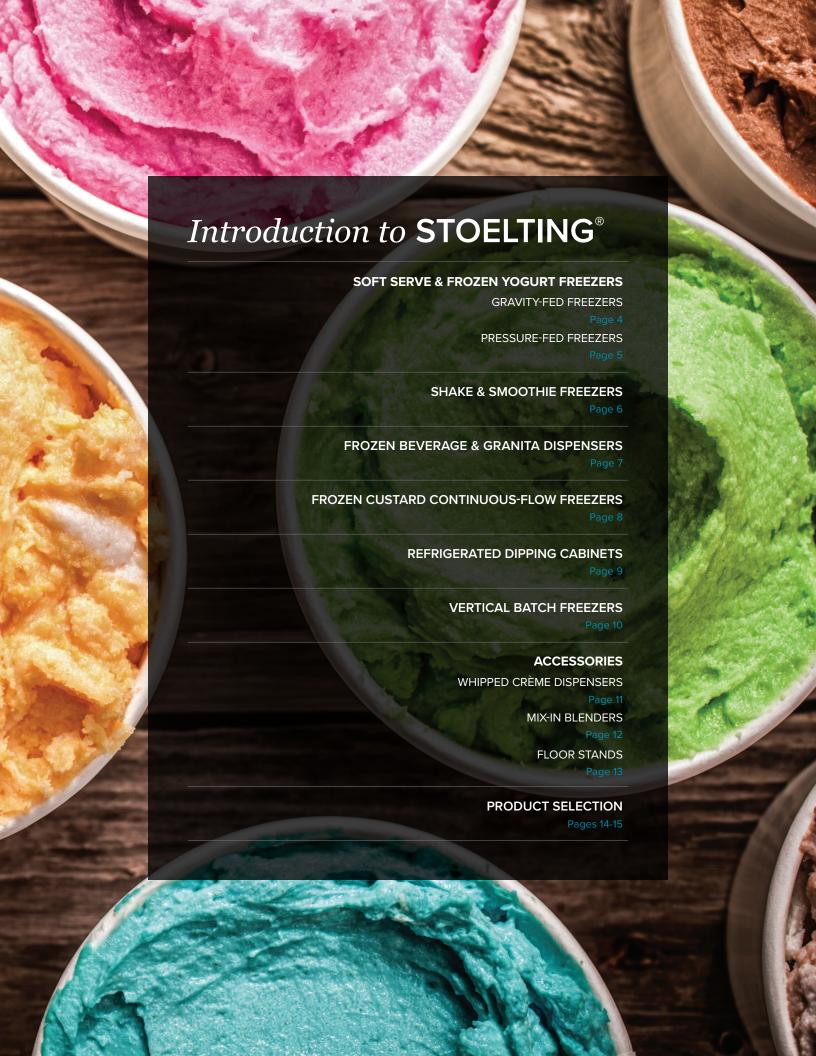
FROZEN TREAT EQUIPMENT









SOFT SERVE & FROZEN YOGURT FREEZERS

Whether you're looking for single-flavor, twin flavor or twin-twist design, we have the ideal equipment for your business.

- Consistent startup and output provide the capacity needed at your busiest times
- · 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
- Integrated controls provide enhanced diagnostics and simplified operational features
- · Stainless steel auger gently folds mix and prevents product breakdown, producing a smoother, creamier product
- Clear door shows visible moving product for merchandising appeal



GRAVITY-FED FREEZERS







Air- or Water-Cooled

231		

44/cylinder

DESCRIPTION	PRODUCTION / HOUR (QTS)	COOLING
Single-Flavor, Countertop	8	Air-Cooled
Single-Flavor, Countertop	20	Air-Cooled
Twin-Twist, Countertop	34	Air- or Water-Cooled
Single-Flavor, Countertop	32	Air- or Water-Cooled
Single-Flavor With Spinner, Countertop	32	Air-Cooled
Twin-Twist, Countertop	46	Air- or Water-Cooled
Combination Soft Serve/Shake Double-Flavor, Countertop	32 Soft Serve, 44 Shake	Air- or Water-Cooled
Combination Soft Serve/Shake Double-Flavor With Spinner, Countertop	33 Soft Serve, 44 Shake	Air- or Water-Cooled
Soft-Serve Freezer, 2 Single-Flavor or Twin-Twist, Floor	46	Air- or Water-Cooled
Single-Flavor, Countertop	44	Air- or Water-Cooled

ADA compliance available on select models. YG2 frozen yogurt configuration available on certain models.

ITEM

C111

E111

E131

F111

SF111

F131

F144

SF144

F231

0111

0231

DESCRIPTION

Twin-Twist, Floor



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
U421A	Two-flavor refrigerated mix storage cabinet can hold up to six 5-gallon bags of mix, reducing the need to frequently replenish mix	76/cylinder	Air, Remote-Air or Water-Cooled
U431	Twin-Twist With Refrigerated Cabinet	76/cylinder	Air, Remote-Air or Water-Cooled
U431A	Twin-flavor refrigerated mix storage cabinet can hold up to six 5-gallon bags of mix, reducing the need to frequently replenish mix	76/cylinder	Air, Remote-Air or Water-Cooled
SU444	Combination Soft Serve/ Shake Double-Flavor, With Refrigerated	76 Soft Serve, 128 Shake	Air- or Water-Cooled

REMOTE AIR CONDENSERS

Cabinet and Spinner

ITEM	DESCRIPTION
2183464-1	Remote Condenser for U431 and U421



The Stoelting® Shake & Smoothie Freezers feature a compact design with high-capacity output. Our equipment will handle high-demand rush hour requirements quietly and efficiently, while giving your profits a boost. Ideally suited for high-volume commercial operations, such as fast-food locations, drive-ins, theme parks, institutions, and recreational facilities. Perfect for thin or thick milkshakes, frozen beverages, smoothies and frozen cocktails.

- High-capacity refrigeration system produces volumes of shakes or frozen beverages
- Simplified controls for ease of operation and cleaning
- Long-wear parts







ITEM	DESCRIPTION	PRODUCTION / HOUR (QTS)	COOLING
PRESSURE FRE	EEZERS		
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
GRAVITY FREE	ZERS		
E112	Shake or Frozen Beverage Single-Flavor, Countertop	72 Slush, 48 Shake	Air-Cooled
SE112	Shake or Frozen Beverage With Spinner, 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
SF112	Shake or Frozen Beverage Single-Flavor, with Spinner, Countertop	96 Slush, 72 Shake	Air-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
0212	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



FROZEN BEVERAGE & GRANITA DISPENSERS

Frozen Beverage and Granita Dispensers are designed for cold or frozen slush and milk-based drinks, including granitas, iced or frozen coffee or tea, frozen cocktails, smoothies, and more.

FROZEN BEVERAGE

- Compact designs with high-capacity output
- Ideally suited for high-volume commercial operations

GRANITA MACHINE

- Magnetic drive system
- Double-wall bowls ensure no condensation
- Easy to clean and maintain







ITEM	MODEL	DESCRIPTION	PRODUCTION / HOUR (QTS)	COOLING
SCBA	Granita	1, 2 or 3 Bowls, 6-Liter Capacity, Double-Wall Bowls, Countertop		Air-Cooled
SCBF	Granita	1, 2 or 3 Bowls, 10-Liter Capacity, Double-Wall Bowls, Countertop		Air-Cooled
E112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, Countertop	72 Slush, 48 Shake	Air-Cooled
SE112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, With Spinner, Countertop	72 Slush, 48 Shake	Air-Cooled
E122	Frozen Beverage	Frozen Beverage or Shake Double-Flavor, Countertop	96/cylinder Slush, 60/cylinder Shake	Air-Cooled
E157	Frozen Beverage	Single-Flavor, Countertop	30	Air-Cooled
E257	Frozen Beverage	Single-Flavor, Floor	30	Air-Cooled
F112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, Countertop	96/cylinder Slush, 72/cylinder Shake	Air- or Water-Cooled
SF112	Frozen Beverage	Frozen Beverage or Shake Single-Flavor, With Spinner, Countertop	96/cylinder Slush, 72/cylinder Shake	Air-Cooled
F122	Frozen Beverage	Frozen Beverage or Shake Double-Flavor, Countertop	128/cylinder Slush, 96/cylinder Shake	Air- or Water-Cooled

FROZEN CUSTARD CONTINOUS-FLOW FREEZERS

Our Continuous-Flow Freezers continue to be the standard in the industry for quality and durability. With our Quick-Freeze Technology™, the barrel freezes custard mix faster than any other machine. This minimizes the size of the ice crystals and ensures the smoothest, creamiest product. We understand the art of producing consistent, premium custard and the value of combining this need with customized, operational support to your business, all so you and your business can outperform every day.

- Each barrel has a separate refrigeration system and controls to run independently
- \bullet IntelliTec $^{\!\scriptscriptstyle{\mathsf{M}}}$ control provides simple two-button operation for easy operation and cleaning
- Adjustable flow valves for optimal product quality









ITEM	DESCRIPTION	HOURS (QTS)	COOLING
CF101	Single-Barrel Countertop Machine With One 6.4-Gallon Mix Storage Hopper	20-24	Air-Cooled
M202C	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

REMOTE AIR CONDENSING UNITS

ITEM	VOLTAGE	HERTZ	PHASE	OPTIONS		
REMOTE AIR	REMOTE AIR CONDENSERS FOR CC MACHINES					
285112	208-230V	60 Hz	1 Phase			
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 N	MACHINES			
285110	208-230V	60 Hz	1 Phase			
285111	208-230V	60 Hz	3 Phase			
285114	208-230V	60 Hz	1 Phase	Quick Connect		
285115	208-230V	60 Hz	3 Phase	Quick Connect		



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.

- 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 only available on DC4 models
- Sold separately from the custard machines





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



VERTICAL BATCH FREEZERS

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.

- 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







ITEM	DESCRIPTION	BATCH SIZE (QTS)	FREEZING CYLINDER (QTS)	PRODUCTION/HOUR (QTS)*	COOLING
VB1	Batch Freezer, Countertop	1-2	1	4	Air-Cooled
VB9	Batch Freezer, Countertop	2-4	2	9.5	Air-Cooled
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 assumes a 20 percent overrun. Higher overrun such as desired in premium ice cream will yield higher hourly production. Lower overrun products will yield lower hourly production.



WHIPPED CRÈME DISPENSERS

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.

- 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





ITEM	DESCRIPTION	COOLING	AVG. PRODUCTION / HOUR (QTS)
CW2	Crème Whipper – 2.11-Quart Hopper	Air-Cooled	55
CW5	Crème Whipper – 5.25-Quart Hopper	Air-Cooled	106
CW5PLUS	Crème Whipper – 5.25-Quart Hopper	Air-Cooled	159



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.

- 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



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



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.

- 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









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	24½" x 22½" x 18¾"
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"



MODELS PRODUCT TYPE FLAVORS

	SOFT SERVE	FROZEN YOGURT	SHAKE / SMOOTHIE	SLUSH / FROZEN BEV.	CUSTARD	ВАТСН	SINGLE	TWIN	TWIST			
						Gelato, Sorbet, Italian Ice, Premium Ice Cream						
C - Series	√	-	-	-	-	-	1	-	-			
E - Series	✓	✓	✓	-	-	-	1	✓	√			
F - Series	✓	✓	✓	-	-	-	1	✓	✓			
O - Series	/	-	✓	✓	-	-	1	✓	/			
U - Series	√	-	✓	✓	-	-	1	✓	√			
SCB - Series	-	-	-	✓	-	-	1	-	-			
A - Series	-	-	-	✓	-	-	1	-	-			
D - Series	-	-	-	1	-	-	1	-	-			
CF - Series	-	-	-	-	✓	-	1	-	-			
M - Series	-	-	-	-	/	✓	-	1	-			
CC - Series	-	-	-	-	✓	✓	-	✓	-			
VB - Series	-	-	-	-	-	✓	1	-	-			

 $^{^{*}}$ For reference only. Contact sales to help determine the appropriate machine for your operation.



PRODUCTION CAPACITY			INSTALLA	ATION	VOLTAGE				COOLING		
STANDARD	HIGH	ULTRA-HIGH	COUNTERTOP	FLOOR STANDING	115V	208V	220V	380V	AIR	WATER	REMOTE
1	-	-	√	-	/	-	-	-	1	-	-
1	-	-	1	1	/	1	/	/	1	/	-
-	✓	-	√	✓	-	1	/	✓	/	✓	-
-	1	✓	J	1	-	1	/	/	1	/	-
-	-	✓	-	1	-	1	✓	✓	/	√	✓
1	1	-	√	-	1	-	/	-	1	-	-
-	1	-	√	-	1	/	√	-	1	√	-
-	1	-	√	-	1	1	1	-	1	/	-
✓	-	-	✓	-	-	1	-	-	1	-	-
-	1	-	-	1	-	1	1	1	1	/	√
-	1	✓	-	✓	-	/	-	✓	-	√	/
1	√	✓	√	/	1	1	-	-	1	/	-



${\bf Stoelting Foodservice.com}$

Stoelting Foodservice Equipment

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