



Project:

Item Number:

Quantity:

**F111 & O111 SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES**



**F111 / SF111  
(SF111 shown)**

**O111**



**DESCRIPTION**

Stoelting's F111 and O111 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.

**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.
- O111 - Reliable and quiet with the combination of Stoelting's evaporator system and the Scroll™ compressor.



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"/> F111-38I	<input type="checkbox"/> F111-18I
<input type="checkbox"/> SF111-38IP	<input type="checkbox"/> O111-18I2F
<input type="checkbox"/> O111-38I2F	<input type="checkbox"/> O111-18I2F-WF
<input type="checkbox"/> O111-38I2F-WF	<input type="checkbox"/> O111-109I2F
<input type="checkbox"/> O111-309I2F	
<input type="checkbox"/> O111-309I2F-WF	
<input type="checkbox"/> SO111-38IP	

**ACCESSORIES & OPTIONS**

- 2204806** Adjustable Mix Inlet Regulator (F111 only)
- 2204541** Hopper Lock Kit (F111 & O111 only)
- 4158310** FS1 Floor Stand 15" x 24" x 31" (F111 & SF111 only)
- 4177350** FS2 Floor Stand 22" x 24" x 31" (F111, SF111, O111 & SO111)
- 4183513** FSS2 Floor Stand 22 x 24" x 26" (F111, SF111, O111 & SO111)
- 2202408** FS4 Floor Stand 24-1/4" x 22-1/4" x 18-3/4" (F111, SF111, O111 & SO111)
- Side-Mounted Spinner (S Prefix)** Spinner mounted on the left side of machine

**MACHINE SPECIFIC FEATURES**

F111, SF111, SO111 Machines

**IntelliTec™ Control**

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

O111 Machine

**IntelliTec2™ Control**

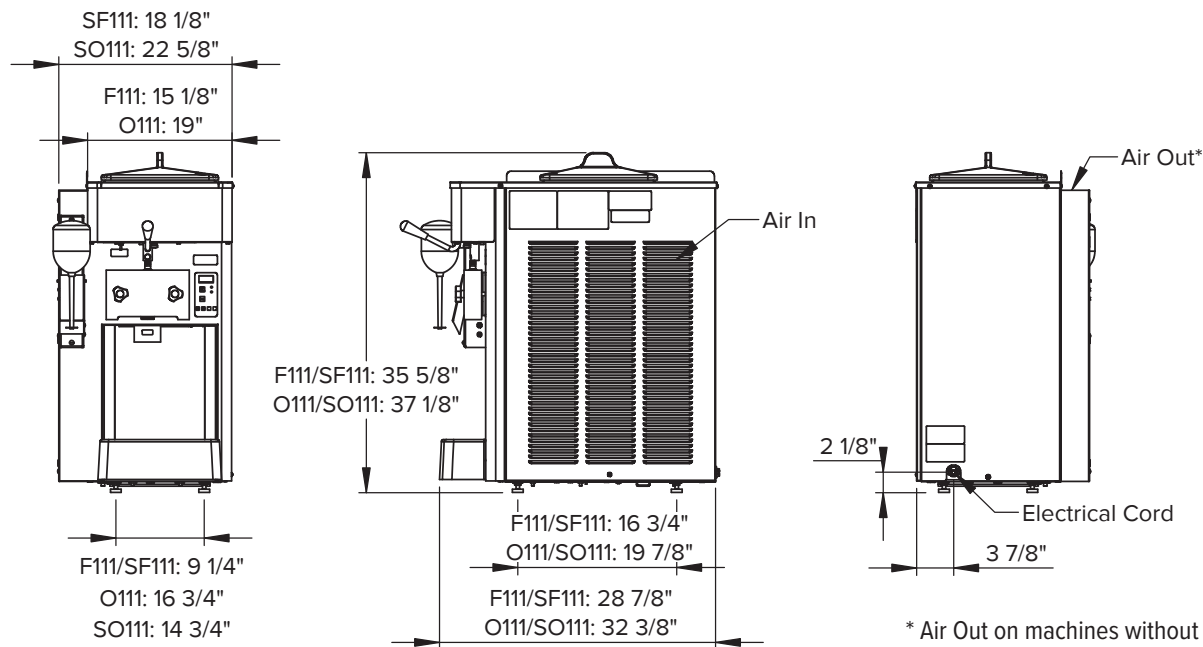
- Programmable and configurable through multi-line graphics display.
- Upload firmware and download statistics through a USB connection.
- Performance and error logs provide data to maximize profitability.
- Senses product consistency or temperature to customize for a wide variety of mixes.
- Standby and sleep modes conserve energy and automatically defrost product, maintaining small ice crystals and delivering a superior mouthfeel.

*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

## F111 & O111 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)	Btu/hr	Refrigerant	Charge (oz)				
F111	0.85 (3.22)	6,300	R-404A	A/C: 30 W/C: 24	3 (11.35)	3/4	230 (104.3)	275 (124.7)
SF111	0.85 (3.22)	6,300	R-404A	30	3 (11.35)	3/4	280 (127)	326 (147.9)
O111	1 (3.79)	11,000	R-404A	A/C: 38 W/C: 24	6.5 (24.6)	2	385 (174.6)	410 (185.9)
SO111	1 (3.79)	11,000	R-404A	32	6.5 (24.6)	2	385 (174.6)	410 (185.9)

- 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 [stoelting.klccad.com](http://stoelting.klccad.com)

### ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)	WiFi Module	Spinner (Installed on Left Side of Machine)
F111-18I	Water	1	208-240	60	8	NEMA 6-15P	—	—
F111-38I	Air							—
SF111-38IP	Air	1	208-240	60	13	NEMA 6-20P	—	✓
O111-38I2F	Air	1	208-240	60	12	NEMA 6-20P	—	—
O111-38I2F-WF							✓	—
SO111-38IP	Air	1	208-240	60	11	NEMA L15-20P	—	✓
O111-18I2F	Water	1	208-240	60	10	NEMA L15-20P	—	—
O111-18I2F-WF							✓	—
O111-309I2F	Air	3	208-240	60	10	NEMA L15-20P	—	—
O111-309I2F-WF							✓	—
O111-109I2F	Water	3	208-240	60	10	NEMA L15-20P	—	—
O111-109I2F-WF							✓	—



**Service Information**  
 800-319-9549 (U.S. Toll Free)  
 920-894-2293 (Outside the U.S.)  
[www.stoeltingfoodservice.com](http://www.stoeltingfoodservice.com)  
[www.vollrath.com](http://www.vollrath.com)