



Project:

Item Number:

Quantity:

**F144, SF144, SF121 SOFT SERVE & SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES**



**F144**



**SF144**



**DESCRIPTION**

Counter-top, combination soft serve and shake gravity freezers. High production capacity. Independent controls for peak efficiency and uniform product consistency. Ideal choice for restaurants, drive-ins, recreational facilities, schools, cafeterias, and ice cream parlors.

F144 and SF144 machines enable the operator to dispense soft serve from the left side and shakes from the right. SF121 machines dispense soft serve from both barrels. The SF144 and SF121 include a spinner for shakes.

**INTELLITEC2™ CONTROL FEATURES**

- 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.

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**

Item No.	Description	Phase	Cooling
<input type="checkbox"/> F144-38I2	Soft Serve and Shake	1	Air
<input type="checkbox"/> F144-18I2			Water
<input type="checkbox"/> SF144-38I2	Soft Serve and Shake (includes spinner)	1	Air
<input type="checkbox"/> SF144-18I2			Water
<input type="checkbox"/> SF144-309I2			3
<input type="checkbox"/> SF121-38I2	Soft Serve (includes spinner)	1	Air
<input type="checkbox"/> SF121-18I2			Water

**ACCESSORIES & OPTIONS**

- 2204542** Hopper Lock Kit
- 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"

**FEATURES**

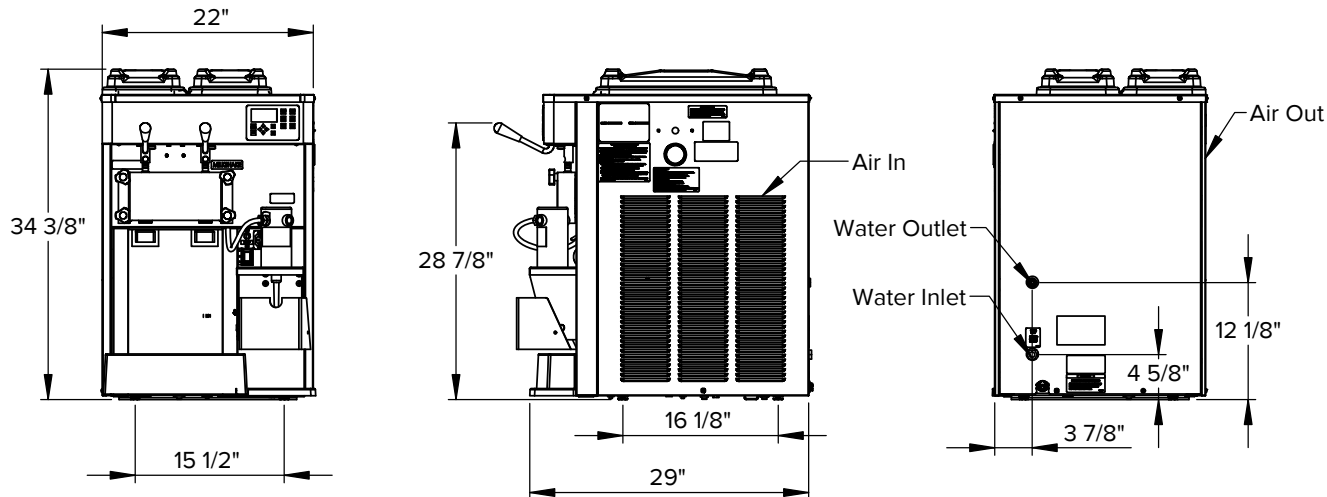
- NSF approved food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Clear door displays circulating product for merchandising appeal.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Efficient freezing cylinder and auger design delivers a consistent uniform product with small ice crystals and a quick recovery time.
- Allows the operator to dispense smooth soft serve from the left side, and thick creamy shakes on the right side, with the convenience and cost of one unit.
- Self-closing spigot eliminates waste and ensures precise portion control.
- 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

## F144, SF144, SF121 SOFT SERVE & SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES

### DIMENSIONS



Height dimensions may vary  $\pm 1/2$ " due to adjustable legs

### 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)				
F144, SF144 & SF121	Two 0.85 (3.2)	12,000	R-448A	A/C: 42 W/C: 32	Two 3 (11.4)	Two 3/4	385 (174.6)	450 (204.1)

- Requires a dedicated electrical circuit
- Indoor use only
- Maximum ambient temperature: 100°F (37.8°C)
- 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)	Spinner (Installed on Right Side of Machine)
F144-18I2	Water	1	208-240	60	11	NEMA 6-20P	—
F144-38I2	Air	1	208-240	60	12	NEMA 6-20P	—
SF121-18I2	Water	1	208-240	60	11	NEMA 6-20P	✓
SF121-38I2	Air	1	208-240	60	12	NEMA 6-20P	✓
SF144-18I2	Water	1	208-240	60	11	NEMA 6-20P	✓
SF144-309I2	Air	3	208-240	60	10	NEMA L15-20P	✓
SF144-38I2	Air	1	208-240	60	12	NEMA 6-20P	✓



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)