

U411X SOFT SERVE PRESSURE FED SINGLE FLAVOR FLOOR MACHINE

DESCRIPTION

Single cylinder, pressure fed, soft serve machine with refrigerated mix storage cabinet. Ultra high production capacity. Offers a high dispensing rate. Ideal choice for restaurants, schools, cafeterias, drive-ins, recreational facilities, and ice-cream parlors.



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.

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

ITEMS

- U411X-10212** Water-cooled, single-phase
- U411X-11412** Water-cooled, three-phase
- U411X-30212** Air-cooled, single-phase
- U411X-31412** Air-cooled, three-phase

ACCESSORIES & OPTIONS

- 2208100** Stainless Steel Bag Adapter

FEATURES

- NSF approved food-grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjust the dispense rate to meet your requirements.
- Clear door displays circulating product for merchandising appeal.
- Efficient freezing cylinder and auger design delivers a consistent uniform product with small ice crystals and a quick recovery time.
- 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.
- Pump approved for clean-in-place, reducing cleaning time and labor requirements.
- Compact floor unit design saves valuable floor space.
- Mix containers in the refrigerated storage cabinet safely hold up to 8 gallons of mix, providing enough product during peak times and reducing the frequent refills.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.
- Maintains constant temperature with fast evaporator defrost.

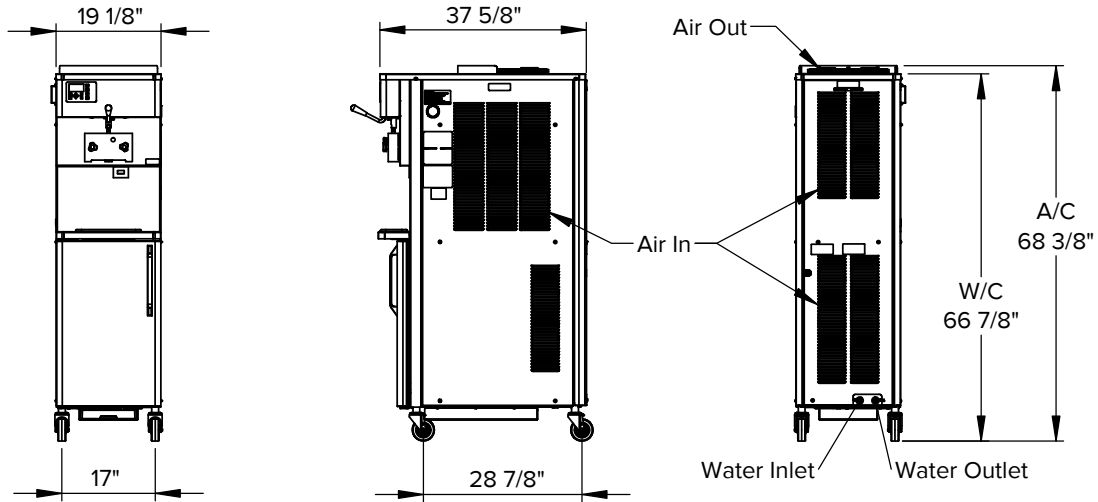
IntelliTec2™ Control

- Programmable and configurable through multi-line graphics display.
- Load firmware and export 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.

Approvals
Date

U411X SOFT SERVE PRESSURE FED SINGLE FLAVOR FLOOR MACHINE

DIMENSIONS



Height dimensions may vary ±1" due to casters

GENERAL SPECIFICATIONS

| Freezing Cylinder | | | | Cabinet | | | | Drive Motor (hp) | Weight lb (kg) | Crated Weight lb (kg) |
|---------------------|------------|-------------|--------------------|---------------------|------------|-------------|-------------|------------------|----------------|-----------------------|
| Capacity gallon (L) | Compressor | | | Capacity gallon (L) | Compressor | | | | | |
| | Btu/hr | Refrigerant | Charge (oz) | | Btu/hr | Refrigerant | Charge (oz) | | | |
| 1.33 (5.03) | 15,000 | R-448A | A/C: 40 W/C: 30 | 8 (30.3) | 1,300 | R-134a | 8 | 2 | 450 (204.1) | 650 (294.8) |

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- Power cord provided.
- All units require: 3" (7.6 cm) air space at the back and sides.
- Water cooled units require: 1/2" 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) |
|--------------|---------|-------|---------|----|--------------|---------------------------|
| U411X-102I2 | Water | 1 | 208-240 | 50 | 17 | NA |
| U411X-114I2 | Water | 3 | 380-415 | 50 | 13 | NA |
| U411X-302I2 | Air | 1 | 208-240 | 50 | 18 | NA |
| U411X-314I2 | Air | 3 | 380-415 | 50 | 14 | NA |



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