



Project:

Item Number:

Quantity:

O111X SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES



O111X



DESCRIPTION

Stoelting's O111X Soft Serve Gravity-Fed Single Flavor Countertop Machines, with Stoelting's high-efficiency evaporator system, can handle peak demands. The efficient compressor provides quiet operation and years of dependable service.

INTELLITEC2™ FEATURES

- 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.



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"/> O111X-30212F	<input type="checkbox"/> O111X-10212F
<input type="checkbox"/> O111X-30212F-WF	<input type="checkbox"/> O111X-10212F-WF

ACCESSORIES & OPTIONS

- 2204805** Adjustable Carburetor - allows for multiple mix types (sorbet, gelato, ice cream).
- 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".
- 521030** Standalone Mix In Blender with Foot Switch, 200-240V.
- 521035** Standalone Mix In Blender with Mounted Speed Control, 200-240V.

FEATURES

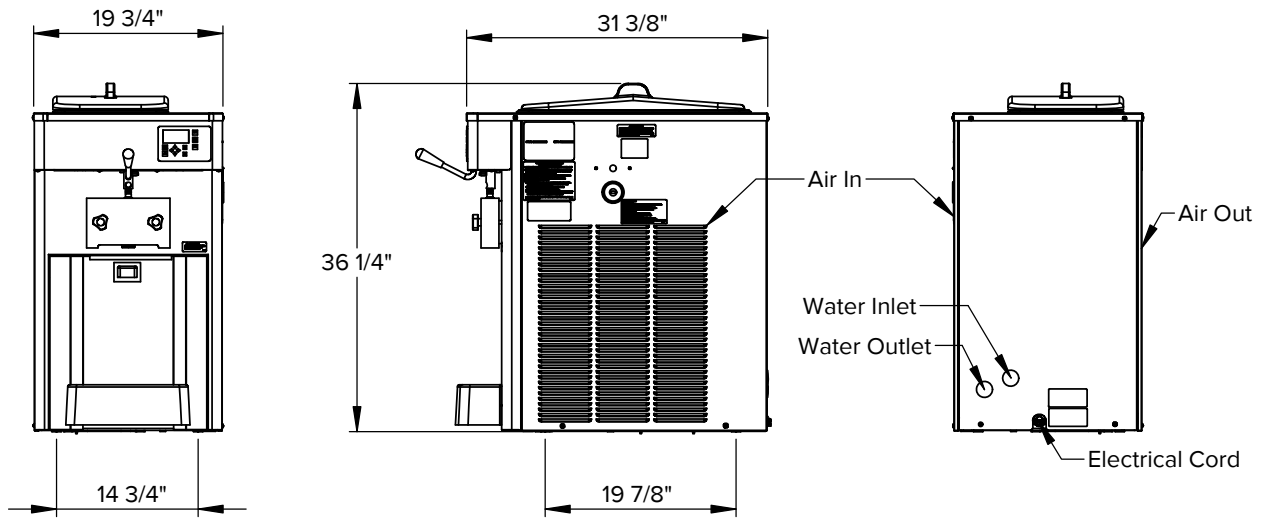
- Food-grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjustable dispense rate to meet your requirements.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, 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.
- Reliable and quiet with the combination of Stoelting's evaporator system and the Scroll™ compressor.

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

O111X SOFT SERVE GRAVITY-FED SINGLE FLAVOR COUNTERTOP MACHINES

DIMENSIONS



GENERAL SPECIFICATIONS

Model	Freezing Cylinder			Hopper Capacity gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)	
	Capacity gallon (L)	Compressor						
		Btu/hr	Refrigerant	Charge (oz)				
O111X	1 (3.79)	11,000	R-448A	A/C: 40 W/C: 26	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 www.stoelting.klccad.com website.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)	WiFi Module
O111X-102I2F	Air	1	220-240	50	12	NA	—
O111X-102I2F-WF	Air	1	220-240	50	12	NA	✓
O111X-302I2F	Air	1	220-240	50	13	NA	—
O111X-302I2F-WF	Air	1	220-240	50	13	NA	✓



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