



Project:

Item Number:

Quantity:

F144X, SF144X SOFT SERVE & SHAKE GRAVITY-FED DOUBLE FLAVOR COUNTERTOP MACHINES



F144X



SF144X



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.

F144X and SF144X machines enable the operator to dispense soft serve from the left side and shakes from the right. The SF144X includes a spinner for shakes.

INTELLITEC2™ CONTROL 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

Item No.	Description	Phase	Cooling
☐ F144X-102I2	Soft Serve, Yogurt and Shake	1	Water
☐ F144X-302I2			Air
☐ SF144X-102I2	Soft Serve and Shake	1	Water
☐ SF144X-302I2			Air

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.

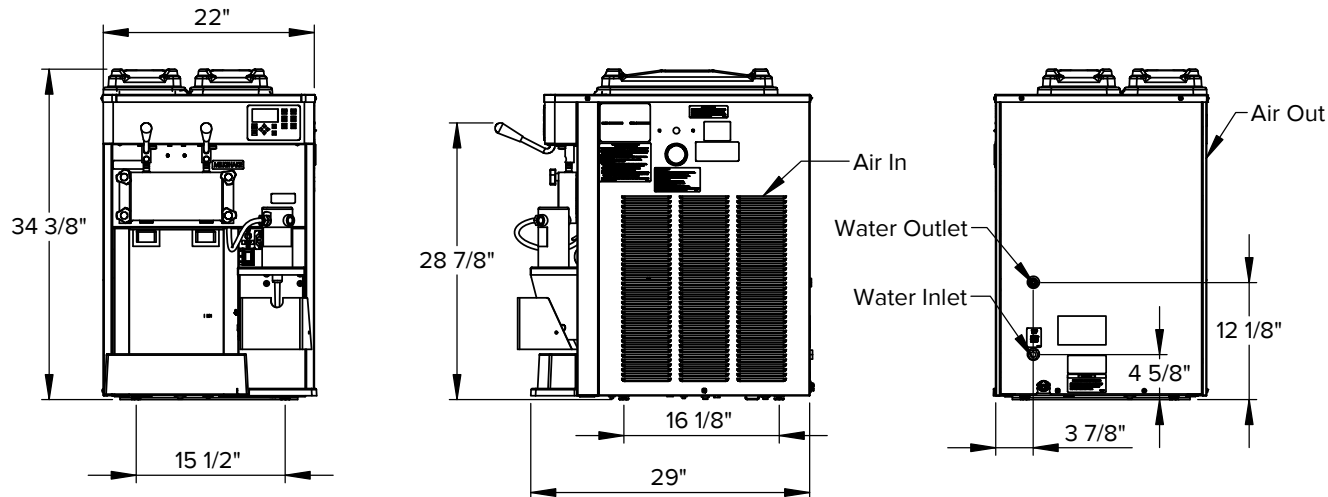
Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

Approvals

Date

F144X, SF144X 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)				
F144X	Two 0.85 (3.2)	12,000	R-448A	A/C: 38 W/C: 29	Two 6 (22.7)	Two 3/4	385 (174.6)	450 (204.1)
SF144X	Two 0.85 (3.2)	12,000	R-448A	A/C: 38 W/C: 29	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 www.stoelting.kclcad.com website.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug	Spinner (Installed on Right Side of Machine)
F144X-10212	Water	1	220-240	50	15	NA	—
F144X-30212	Air	1	220-240	50	16	NA	—
SF144X-10212	Water	1	220-240	50	15	NA	✓
SF144X-30212	Air	1	220-240	50	16	NA	✓



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

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