

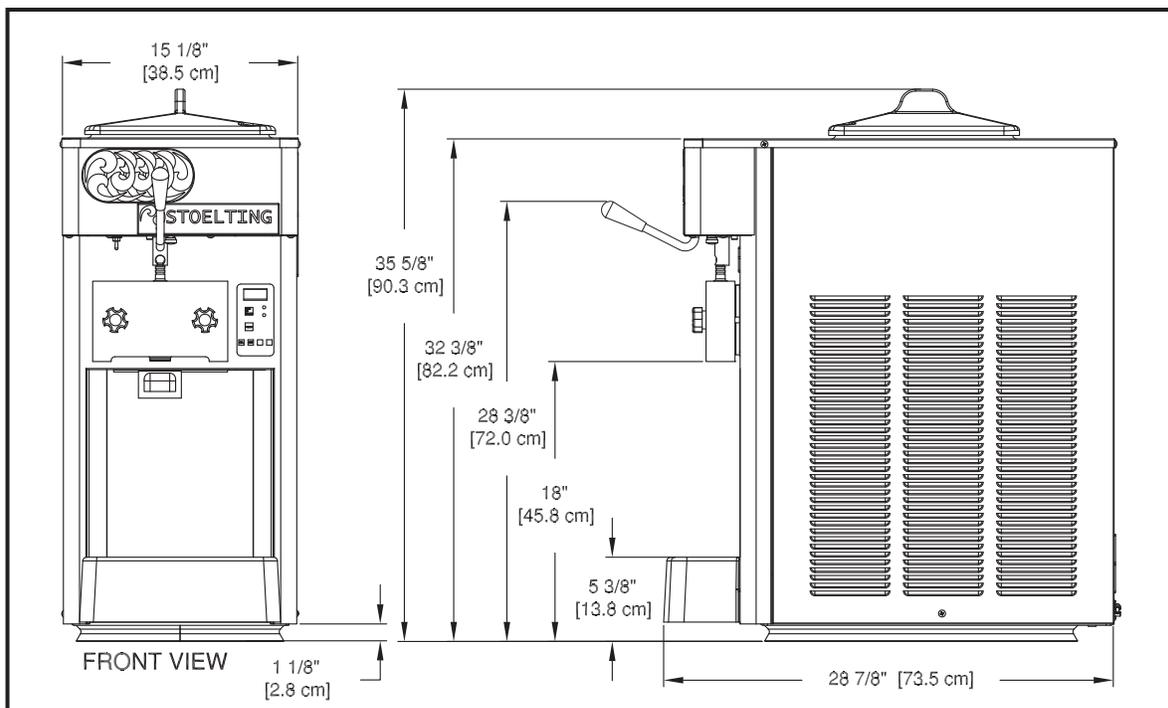
Single Flavor, Counter-Top, Gravity Soft Serve/Yogurt Freezer

E111/F111



- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last.
- Hard-working, compact counter-top unit that can handle peak demands, while providing years of dependable service.
- E111 is the highest capacity 115 volt soft serve freezer available (reduces installation costs).
- IntelliTec™ control communicates with the operator for worry-free operation.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product.
- Clear door shows visible moving product for merchandising appeal.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Adjustable dispense rate for optimal product output.
- Long-wearing parts offer lower preventative maintenance costs.
- Built for ease of operation and cleaning.
- Optional floor stand to create a “floor model” package, freeing up counter space and providing additional storage.





Dimensions	Model E111		Model F111I	
	Machine	with crate	Machine	with crate
width	15-1/8" (38,4 cm)	19-1/2" (49,5 cm)	15-1/8" (38,4 cm)	19-1/2" (49,5 cm)
height	35-5/8" (90,5 cm)	43" (109,2 cm)	35-5/8" (90,5 cm)	43" (109,2 cm)
depth	28-7/8" (73,3 cm)	33-1/2" (85,1 cm)	28-7/8" (73,3 cm)	33-1/2" (85,1 cm)
Weight	220 lbs (99,7 kg)	265 lbs (120,2 kg)	230 lbs (104,3 kg)	275 lbs (124,7 kg)
Electrical*	1 Phase, 115 VAC, 60Hz		1 Phase, 208-240 VAC, 60Hz	
running amps	14A		8A	
connection type	NEMA5-20P power cord provided		NEMA6-15P power cord provided	
International Option	1 Phase, 220-240 VAC, 50Hz		1 Phase, 220-240 VAC, 50Hz	
Compressor	3,550 Btu/hr		5,450 Btu/hr	
Drive Motor	3/4 hp			
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides			
Plumbing Fittings	N/A		Water cooled units require 3/8" N.P.T. water and drain fittings.	
Hopper Volume	3 gallon (11,35 liters)			
Freezing Cylinder Volume	0.65 gallon (2,46 liters)		0.85 gallon (3,22 liters)	

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

* Machine requires a dedicated electrical circuit.

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