

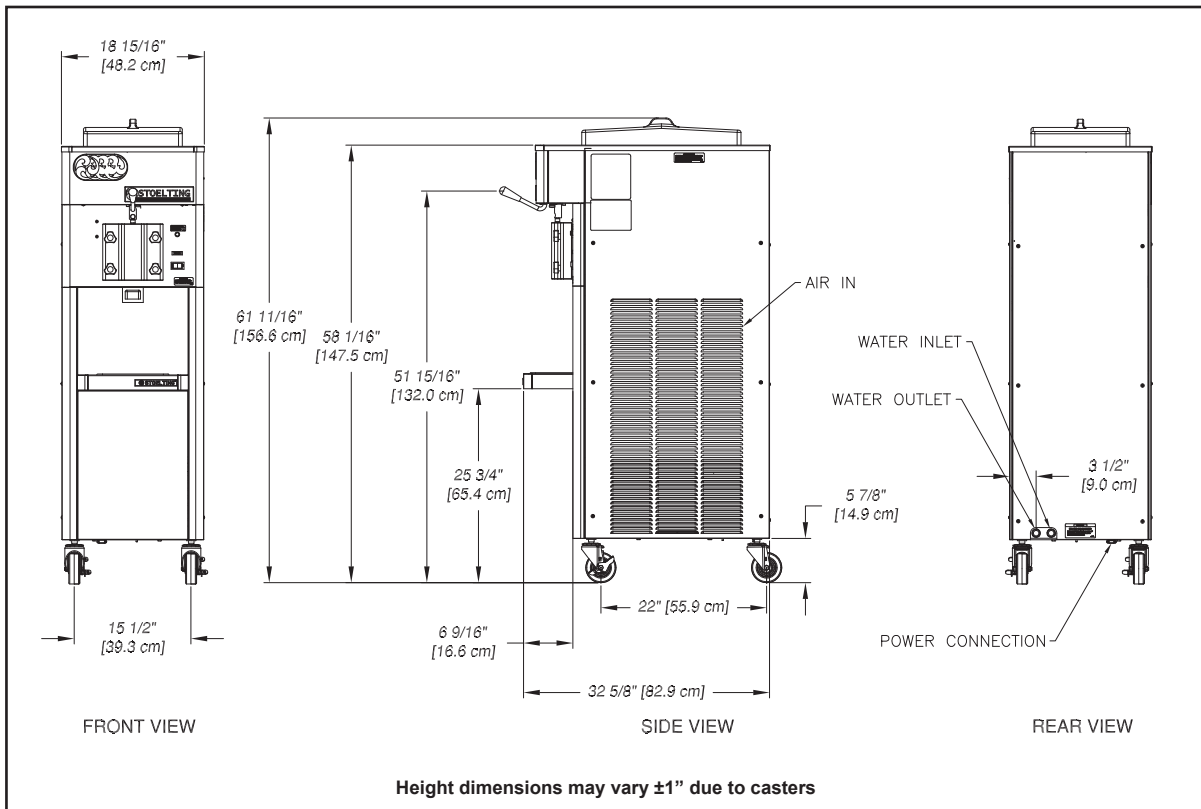
# High Capacity Shake Freezer

F212



- Unique, highly efficient auger design blends the entire contents of the freezing cylinder, delivering thick, smooth, and creamy shakes.
- Simplified operation, cleaning and maintenance: reduced number of internal barrel parts, one selector switch and auto-off-clean.
- Stainless steel auger, heavy duty speed reducer and 3/4 hp drive motor set the standard for long life dependability.
- High capacity refrigeration system with a 11,000 Btu/hr compressor produces volumes of shakes.
- Low mix warning light with electronic controls.
- Front-to-rear air flow with removable air filter is quiet and efficient.
- Durable stainless steel exterior.
- Air and Water cooled units available.





	<b>F212</b>	
<b>Dimensions</b>	<b>Machine</b>	<b>with crate</b>
width	18-1/4" (46,4 cm)	25" (63,5 cm)
height	64-1/2" (163,8 cm)	66" (167,6 cm)
depth	33" (83,8 cm)	51" (129,5 cm)
<b>Weight</b>	315 lbs (142,8 kg)	410 lbs (185,9 kg)
<b>Electrical</b> *	<b>1 Phase, 208-240 VAC, 60Hz</b>	
running amps	18A	
connection type	NEMA6-20P power cord provided	
<b>Compressor</b>	11,000 Btu/hr	
<b>Drive Motor</b>	3/4 hp	
<b>Air Flow</b>	Air cooled units require 3" (7,6 cm) air space at front and back.	
<b>Plumbing Fittings</b>	Water cooled units require 3/8" N.P.T. water and drain fittings.	
<b>Hopper Volume</b>	7 gallon (26,50 liters)	
<b>Freezing Cylinder Volume</b>	2 gallon (7,57 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.

Distributed by:



[stoeltingfoodservice.com](http://stoeltingfoodservice.com)

Stoelting Foodservice Equipment  
 502 Highway 67 • Kiel, WI 53042-1600  
 920-894-2293 • 800-558-5807  
 Customer/Technical Service: 888-429-5920  
 E-mail: [foodservice@stoelting.com](mailto:foodservice@stoelting.com)

Certified, Listed  
and/or Recognized by:



ISO 9001:2008 Registered  
STMF-119 5/14