

U421-I2 SOFT SERVE PRESSURE FED FLOOR MACHINES

DESCRIPTION

Double cylinder, pressure fed, soft serve machine with refrigerated mix storage cabinet. Ultra-high production capacity with two compressors and two drive motors. Offers a high dispensing rate and allows two operators to dispense product at the same time for high volume serving periods. Ideal choice for restaurants, schools, cafeterias, drive-ins, recreational facilities, and ice cream parlors.

INTELLITEC2™ CONTROL FEATURES

- Programmable through a multi-line graphics display.
- Upload firmware and download statistics through USB port.
- Performance and error logs provide data to maximize profitability.
- Control 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.

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

Single Phase	Three Phase
Air Cooled	
U421-38I2	U421-309I2
Water Cooled	
U421-18I2	U421-109I2
Remote Air Cooled	
U421-48I2	

ACCESSORIES & OPTIONS

- ☐ **2183464** Remote air-cooled condensing unit (one per barrel)
- ☐ **2183860** Line set 43 ft. (8 ft. flexible) (one per barrel)
- ☐ **521044** Clean-In-Place System
- ☐ **2208667** Clean-In-Place System Parts Kit (includes spigots, auger supports, and o-rings)

GENERAL FEATURES

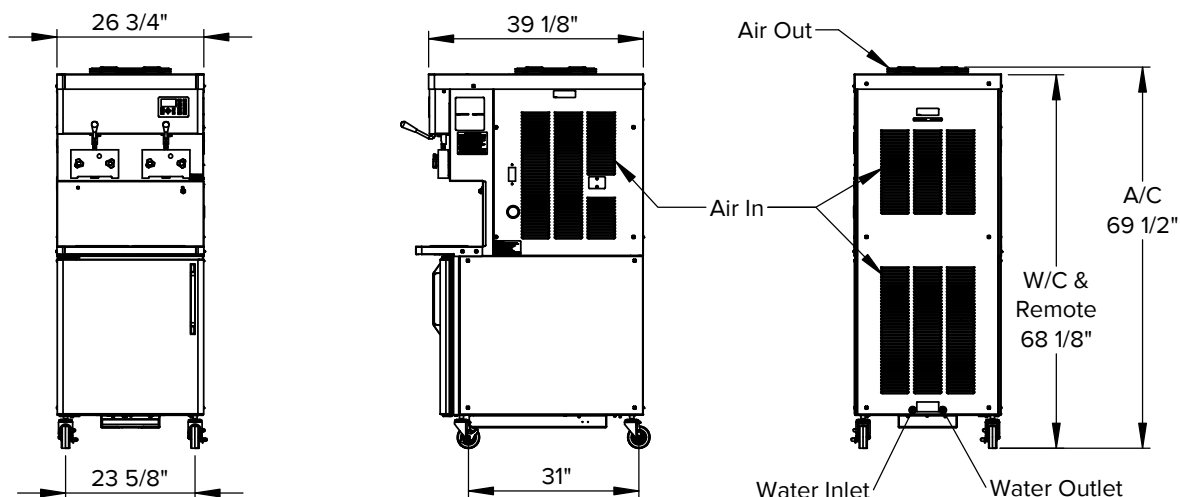
- NSF approved food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjust the dispense rate to meet your requirements.
- Clear door displays circulating product for merchandising appeal.
- Efficient freezing cylinder and 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.
- Mix containers in the refrigerated storage cabinet safely hold up to 16 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.

Approvals
Date

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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)			
Two 1.33 (5.03)	Two 19,000	R-448A	A/C: 50 W/C: 38 Remote: 224	16 (60.6)	1,300	R-134a	8	Two 2	760 (344.7)	930 (421.8)

- Indoor use only
- Maximum ambient temperature: 100°F (37.8 °C)
- Requires one dedicated electrical circuit per barrel
- Electrical plug not included. Hardwired connection required.
- 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 per barrel. Ideal EWT of 50°-70°F. Minimum clearance of 6" (15.2 cm) air space on all sides.
- Air cooled units require: Minimum clearance of 6" (15.2 cm) air space on all sides and open at the top
- Remote air cooled units require: two remote condensers and two precharged line sets. Minimum clearance of 6" (15.2 cm) air space on all sides.
- Details on CAD Revit Symbols Libraries are available on stoelting.kclcad.com

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Minimum Circuit Ampacity (Amps)	Maximum Overcurrent Protection Device (Amps)
U421-38I2	Air	1	208-240	60	33.3	45
U421-309I2		3			21.8	30
U421-18I2	Water	1	208-240	60	33.3	45
U421-109I2		3			21.8	30
U421-48I2	Remote Air	1	208-240	60	33.3	45



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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