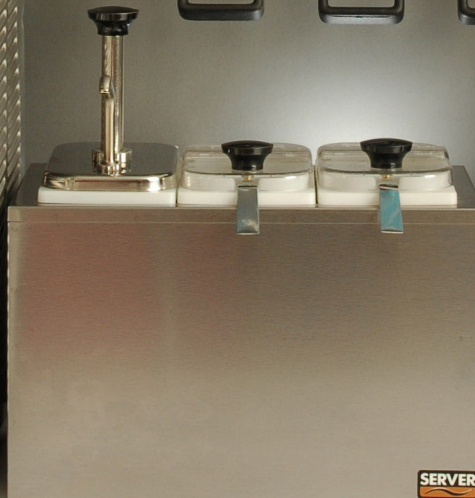




Cones	1 2 5	1 6 5	Sundaes	1 2 9	2 4 9
Mix-ins	3 6 9	4 8 8	Shakes	1 3 5	2 5 5





A Concept For Success_____

- * It will attract new customers and give a “New Look” to your business.**
- * It will help keep existing customers coming back and project a new and improved image.**
- * It will improve revenues.**
- * It will help produce additional income from your existing customers and attract new ones to your business.**
- * It will drive customers to you, not to the local mall for these unique products.**
- * With this proven formula you can now market and advertise your existing business as a unique concept that will allow the competition to smell your success.**
- * With no franchise fees or royalties, this is definitely a Concept for Success!**



We Can Help You Do It All

- Equipment and Set-Up
 - Staff Training
- Financing Available
 - No Royalty Fees
- Marketing Assistance
 - On Going Support

Great Profits!.....Approximately 70%

- * Our average customer purchase is \$3.00
- Our average cost including packaging (30%) \$0.90
- Your average gross profit per customer (70%) \$2.10

Customer Count/Day	Sales/Day	Gross Profit /Month	Gross Profit/Year
20	\$60.00	\$1,260.00	\$15,120.00
100	\$300.00	\$6,300.00	\$75,600.00

*The above figures are based on anticipated results only, and in no way should be construed as a guarantee by Serve-Canada Food Equipment Ltd.

testimonials

"We have used the Stoelting machines from Serve Canada for over 10 years , and continue to be pleased by the equipment and service."

- *Freshly Squeezed, Talal Samani*

"When we researched soft serve machines, we found the Stoelting unit out performed the competitors unit by a large margin. We are happy with the service from Serve Canada and will purchase from them again in the future."

- *Steve Dawkins, Reids Dairy*



Sales from \$1.75
...Cost \$0.35
...Profit \$1.40
or profit from 80%

Also available:
**Smoothies, Shakes,
Slush and more**



22 Ashwarren Road, Toronto Ontario M3J 1Z5
Tel: 416-631-0601 | Toll Free: 1-800-263-1455
Fax: 416-631-7687 www.servecanada.com

soft ice cream &
frozen yogurt
solutions





Superior design and exclusive features equals unmatched performance and profitability

- Industry best warranty
- Full service and part support



FroZone dairy bar concept includes:

- Operate a full dairy bar in less than 20 square feet
- Delivery
- Setup
- Training
- Menu assistance and layout design
- Financing
- No franchise and royalty fees

Call for more information.

simply the **finest equipment** with the **best warranty** in the business.





E111 PACKAGE Includes:

❖ 1 STOELTING E111 Soft serve ice cream Freezer	\$10 575
❖ 1 CRC ASTRO Mix in Blender	\$ 1 299
❖ 1 SERVER 82060 Fudge Server w/pump & 94009 SS Jar	\$ 495
❖ 1 SERVER 86660 Triple Dry Dispenser	\$ 402
❖ 1 SERVER 82600 Triple Topping Rail	\$ 470
❖ 1 MENU BOARD	\$ 900
❖ Complete equipment setup and training	

TOTAL suggested list price for FROZONE PACKAGE:	\$ 14 141
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Available to you for:	_____
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A savings of:	_____
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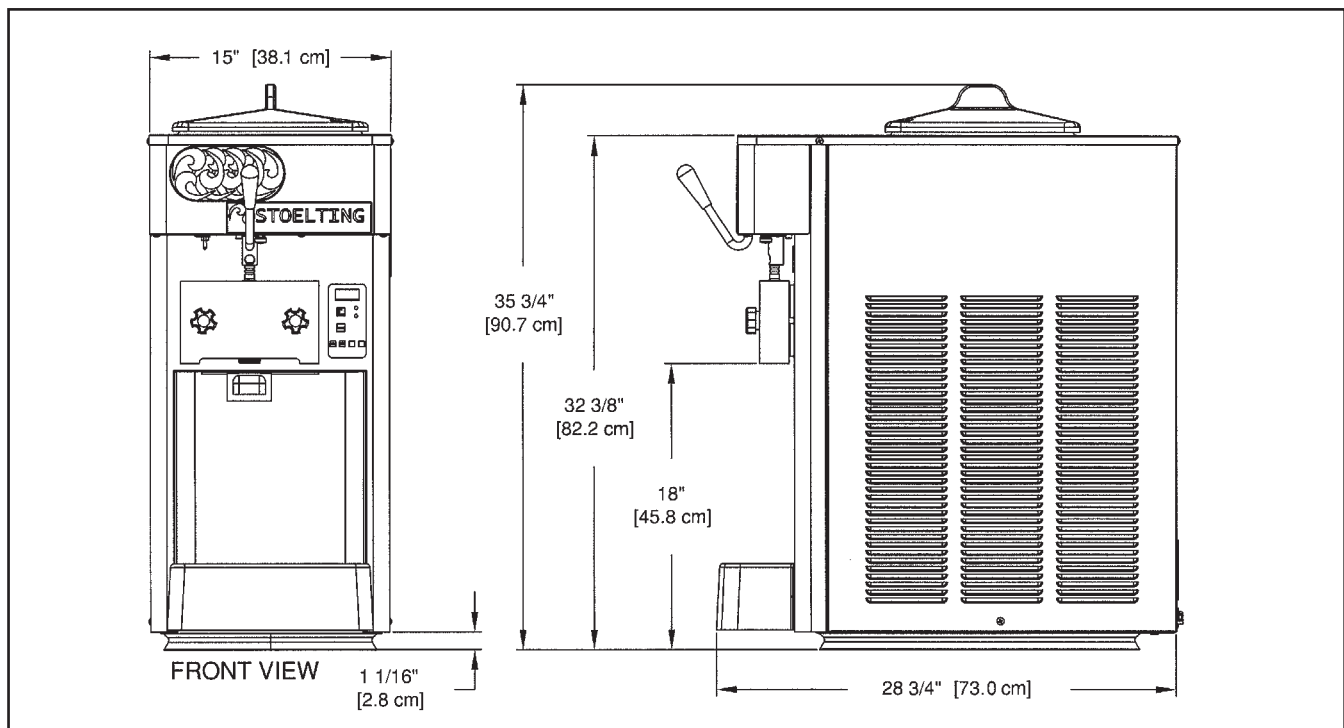
SINGLE FLAVOR, COUNTER-TOP, GRAVITY SOFT SERVE MACHINE

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 assures precise portion control.
- Adjustable dispense rate for optimal product output.
- Long-wearing parts, offers 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.





	Model E111		Model F111	
Dimensions	Machine	with crate	Machine	with crate
width	15" (38,1 cm)	19-1/2" (49,5 cm)	15" (38,1 cm)	19-1/2" (49,5 cm)
height	35-3/4" (90,8 cm)	43" (109,2 cm)	35-3/4" (90,8 cm)	43" (109,2 cm)
depth	28-3/4" (73,0 cm)	33-1/2" (85,1 cm)	28-3/4" (73,0 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, 208-230 VAC, 60Hz	
running amps	approximately 12A		approximately 10A	
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 (2.6 quart), 2,46 liters		0.85 gallon (3.4 quart), 3,22 liters	
Warranty	Five-year warranty on compressor, evaporator assembly, drive motor, speed reducers, and auger. One-year warranty on remaining parts and labor.			

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

Distributed by:



FOODSERVICE EQUIPMENT
502 Highway 67 • Kiel, WI 53042-1600
920-894-2293 • 800-558-5807
Fax: 920-894-7029
E-mail: foodservice@stoelting.com
www.stoeltingfoodservice.com

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07/09

TWIN TWIST, COUNTER-TOP, GRAVITY SOFT SERVE/YOGURT FREEZER

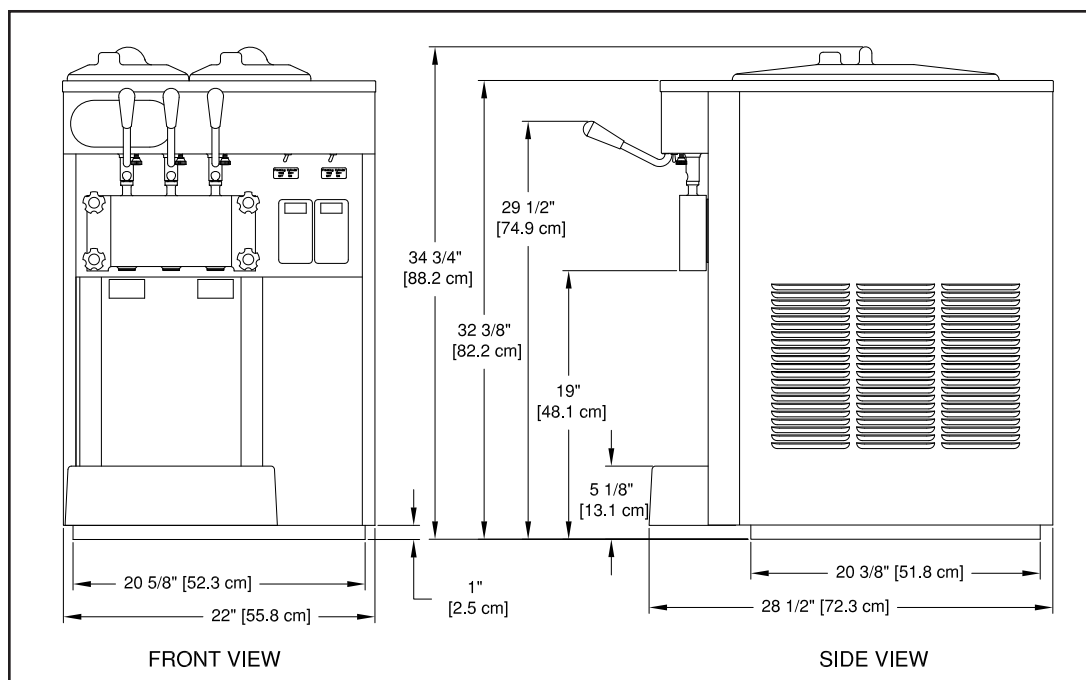
E131/F131



Modified Design
for FrozenYogurt
Installations

- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last.
- Hard-working, compact counter-top unit handles peak demands, while providing years of dependable service.
- IntelliTec™ control communicates with 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 assures 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.
- Twist feature allows you to serve two flavors individually or combine flavors for a unique twist.
- Optional shake mixer which mounts to the machine.
- Optional floor stand creates a "floor model" package, freeing up counter space and providing additional storage.





	E131		F131	
Dimensions	Freezer	with crate	Freezer	with crate
width	22" (55,8 cm)	28" (71,0 cm)	22" (55,8 cm)	28" (71,0 cm)
height	34-3/4" (88,2 cm)	40-1/4" (102,2 cm)	34-3/4" (88,2 cm)	40-1/4" (102,2 cm)
depth	28-1/2" (72,4 cm)	35-1/4" (89,5 cm)	28-1/2" (72,4 cm)	35-1/4" (89,5 cm)
Weight	370 lbs (167,8 kg)	450 lbs (204,0 kg)	385 lbs (174,5 kg)	470 lbs (213,1 kg)
Electrical	1 Phase, 208-230 VAC, 60Hz		1 Phase, 208-230 VAC, 60Hz	
running amps	approximately 12A		approximately 12A	
connection type	NEMA6-20P power cord provided		NEMA6-20P power cord provided\	
International Option	1 Phase, 220-240 VAC, 50Hz		1 Phase, 220-240 VAC, 50Hz	
Compressor	8,600 Btu/hr (R-404A)		12,000 Btu/hr (R-404A)	
Drive Motor	Two - 3/4 hp			
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides			
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings.			
Hopper Volume	Two - 3 gallon (11,35 liters)			
Freezing Cylinder Volume	Two - 0.65 gallon (2.6 quart), 2,46 liters		Two - 0.85 gallon (3.4 quart), 3,22 liters	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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FOODSERVICE EQUIPMENT

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Fax: 920-894-7029

E-mail: foodservice@stoelting.com

www.stoeltingfoodservice.com

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12/09

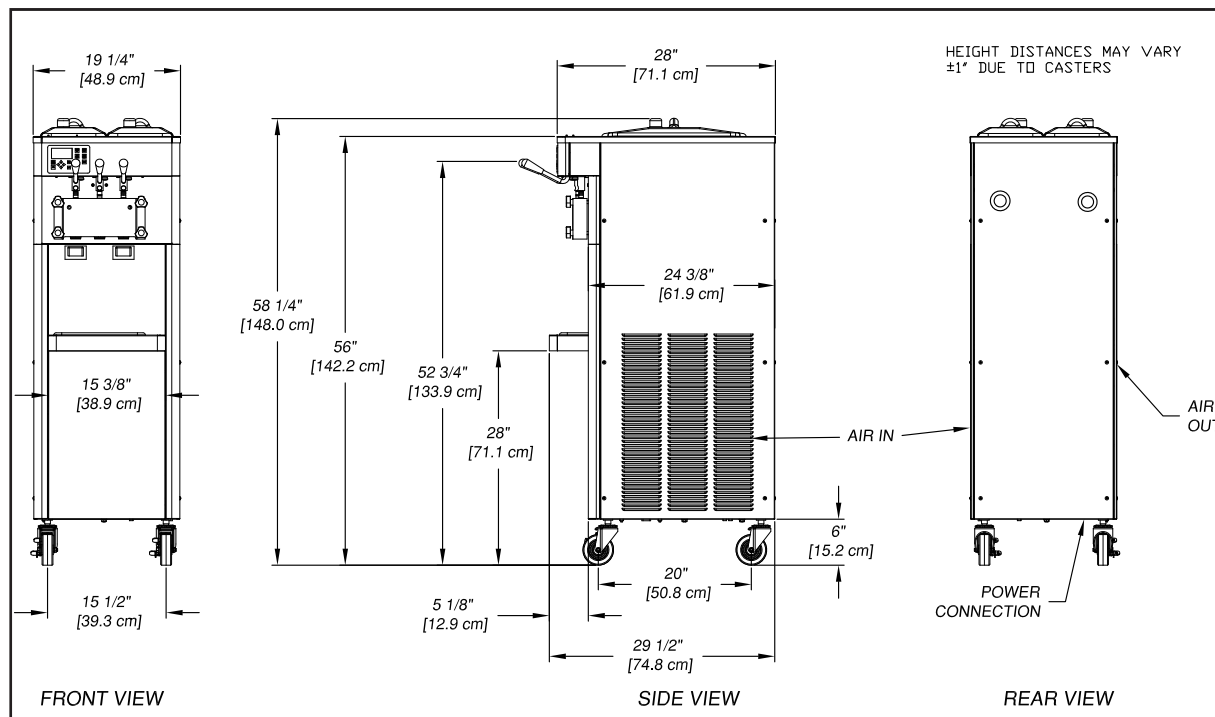
TWIN TWIST, GRAVITY SOFT SERVE/YOGURT FREEZER

F231



- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last.
- IntelliTec 2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Compact design with a small footprint ideal choice for locations where space is an issue.
- 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 assures precise portion control.
- Spigot handle height meets ADA requirements for self service locations.
- Adjustable dispense rate for optimal product output.
- Long-wearing parts offer lower preventative maintenance costs.
- Built for ease of operation and cleaning.
- Twist feature allows you to serve two flavors individually or combine flavors for a unique twist.





	Model F231	
Dimensions	Machine	with crate
width	19-1/4" (48,9 cm)	40-1/4" (102,2 cm)
height	58-1/4" (148,0 cm)	64-1/2" (163,8 cm)
depth	28" (71,1 cm)	33-1/4" (84,5 cm)
Weight	400 lbs (181,4 kg)	490 lbs (222,2 kg)
Electrical	1 Phase, 208-240 VAC, 60Hz	3 Phase, 208-240 VAC, 60Hz
running amps	approximately 12A	approximately 10A
connection type	NEMA 6-20P power cord provided	NEMA L15-20P power cord provided
International Option	1 Phase, 220-240 VAC, 50Hz	
Compressor	12,000 Btu/hr (R-404A)	
Drive Motor	Two - 3/4 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides	
Plumbing Fittings	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	
Hopper Volume	Two - 3 gallon (11,35 liters)	
Freezing Cylinder Volume	Two - 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.

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www.stoeltingfoodservice.com

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STMF-102-11/10

Astro★Blender®

Mix - In - Blender

Standard Features

Now serve all kinds of flavors of Soft Serve, Yogurt and Ice Cream with nuts, candies, fruits and cookies! Mix pints and quarts as easily as individual servings! Excellent for blending sodas, shakes, malts and freezies!

- **Patented Blending Head Design** quickly blends thick frozen products with ease and eliminates cutting of mixing cups
- **Ventilated Motor Cabinet** for cool motor operation
- **Unbreakable Lexan splatter guard**
- **Powerful, high efficiency, high torque DC motor** reduces energy use
- **Stay-in-place suction cups** on base

Electrical Specifications

MOTOR: High torque direct drive permanent magnet DC Motor

HORSEPOWER:	3/4	VOLTAGE:	115
FREQUENCY:	50-60 Hz	WATTAGE:	245
AMPERAGE:	2.1	SPEED:	0-3000 RPM

POWER CORD: 8' Heavy Duty 3-Wire Grounded

Other Specifications

CONSTRUCTION: #304 Stainless Steel Cabinet and Blending Head

BEARINGS: Permanently Lubricated

LISTINGS: Certified by NSF to NSF Standard C2
ETL Listed Conforms to UL Standard 763
ETL Listed Certified to CAN/CSA C22.22 No. 195

MODEL NUMBER: ASBL

TALLER
MODEL
Now Available



WIDTH: 7.5" DEPTH: 10"

HEIGHT: AM2 (STD) 24"
AM2 (TALL) 26"

SHIPPING WEIGHT: 25 lbs

WARRANTY: One full year
limited parts & labor





FOOD WARMERS {HOT TOPPING} ROUND WARMERS

Models FS, FSP
SBW

Date:

Project:

Quantity:

Item Number:



FS 82500

Bid Description

All stainless steel construction with a polished finish. An adjustable, precalibrated thermostat controls the 500 watt heating element. Temperature settings are marked on thermostat knob. Power is controlled with an ON/OFF rocker switch.

FS & FSP water bath models dispense from a stainless steel jar (94009) or #10 can (not included). SBW includes (3) 16 oz (.47 L) bottles.

FS comes complete with lift-off lid and 1 oz (30 mL), 10" (25.4 cm) ladle (82561).

The FSP features a stainless steel pump with rugged cast valve body and welded construction. Maximum stroke yields 1 oz (30 mL) with gauging collars to reduce yield in 1/8 oz (3.7 mL) increments.

The SBW, Signature Touch™ is an FS base with a drop-in bottle holder and (3) 16 oz (.47 L) high-density squeeze bottles. This model safely heats your platescaping toppings.



FSP 82060

Standard Features

Pump on FSP is designed to prevent loss of valve balls with a maximum stroke of 1 oz (30 mL), now adjustable in 1/8 ounce (3.7 mL) increments — allows for Portion Optimization™

500 watt heating element for reliable heating and holding

Adjustable precalibrated thermostat for accurate heat control

FS & FSP models dispense from Stainless Steel Jar or #10 can

SBW squeeze bottle model provides safe heating while keeping your toppings handy for platescaping

Signature Touch™ (SBW) includes (3) 16 oz (.47 L) squeeze bottles



**SBW 86810
Signature Touch™**

Topping Equipment Accessories

- ☐ 3 qt (2.8 L) Stainless Steel Jar 94009
- ☐ Stainless Steel Jar Storage Lid 94008
- ☐ Squeeze Bottle, 16 oz (.47 L) 86809



ALSO AVAILABLE
FOR EXPORT

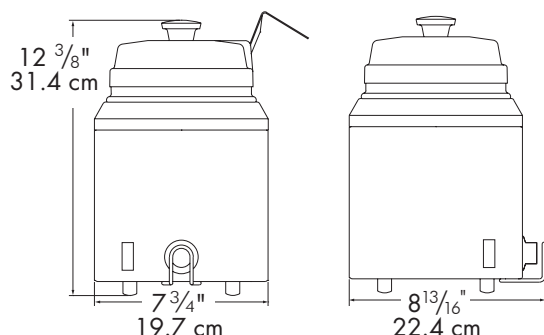
Specifications on reverse side



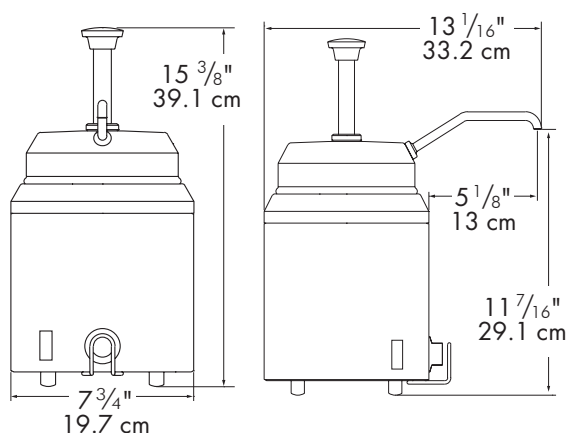
FOOD WARMERS {HOT TOPPING} ROUND WARMERS

Models FS, FSP
SBW

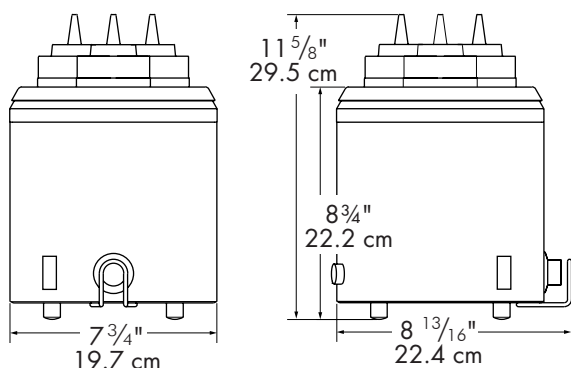
Fudge Server FS 82500



Fudge Server with Pump FSP 82060



Signature Touch™ Topping Warmer SBW 86810



Specifications

Construction All stainless steel with a polished finish. FS includes lift-off lid with ladle; FSP is with stainless steel pump; SBW includes drop-in bottle holder with (3) squeeze bottles.

Electrical 120V, 60Hz, 500W, 4.2A 72" (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG

Models	FS 82500	FSP 82060	SBW 86810
Height	12 3/8" 31.4	15 3/8" 39.1	11 5/8" 29.5
Width	7 3/4" 19.7	7 3/4" 19.7	7 3/4" 19.7
Depth	8 13/16" 22.4	13 1/16" 33.2	8 13/16" 22.4
Capacity	3 qt 2.8 L	3 qt 2.8 L	48 oz 1.4 L
Weight	8 lb 3.6 kg	9 lb 4.1 kg	8 lb 3.6 kg

FOB Richfield, Wisconsin 53076

NSF Listed as a rethermalization unit to ensure food is quickly heated to a safe temperature before bacteria has an opportunity to grow.

CAD Library

Individual CAD images can be downloaded from product pages on our web site. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at kclcad.com.



Warranty

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For our complete warranty statement, please see our web site.



Server Products, Inc. • P.O. Box 98 • Richfield, WI 53076 • Toll Free: 800-558-8722
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9.2009/1M Stock 02049



PUMPS {STAINLESS STEEL} PUMP & NON-INSULATED BASE COMBOS

Models SR-2, SR-3, SR-4

Date:

Project:

Quantity:

Item Number:

0



SR-2 82910

0



SR-3 82870 (shown with colored knobs)

0



SR-4 82830 (shown with colored knobs)

WHAT DO YOU DISPENSE?



THIN
(syrops)



THICK
(ketchup/mayo)



PARTICULATE
(tartar sauce)



Bid Description

Server Products Syrup Rail combinations have a non-insulated stainless steel base with a brushed (#4) finish to reduce the visibility of fingerprints. Stainless steel FP-V fountain jar pumps feature a cast valve body with captured valve balls to prevent loss. A maximum portion of 1 ¼ oz (37 mL) per stroke can be reduced in ⅛ oz (3.7 mL) increments with supplied gauging collars. Rails include one plastic fountain jar, 10" (25.4 cm) deep per pump.

For custom dispensing solutions that allow up to six flavors in a single base, see Bar & Rail Components.

Standard Features

- Stainless steel construction with a brushed finish on base to reduce the visibility of fingerprints
- 1 ¼ oz (37 mL) maximum portion is adjustable in ⅛ oz (3.7 mL) increments—allows for Portion Optimization™
- Colored, engraved knobs are available upon request (contact customer service for options)
- See Bar & Rail Components, to create your own combination

Accessory Items

- ☐ Fountain Jar, Plastic, 10" (25.4 cm) Deep 82557
- ☐ Pump Lock (slides over lid & jar to hold together) 80443

Two Year Warranty

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For our complete warranty statement, please see our website.

CAD Library

Individual CAD images are available free of charge from our website. Our complete collection of CAD files, along with more than 100 other manufacturers, can be purchased through Kochman Consultants, Ltd. at kclcad.com.

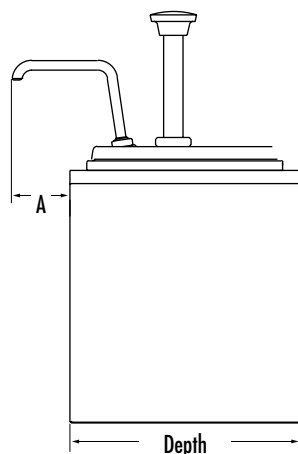
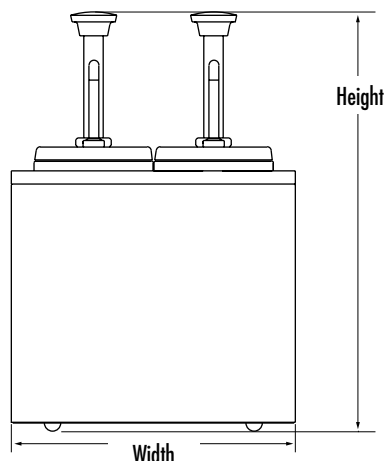
Specifications on reverse side



PUMPS {STAINLESS STEEL} PUMP & NON-INSULATED BASE COMBOS

Models SR-2, SR-3, SR-4

Syrup Rail Combos



Specifications

Construction	Stainless steel non-insulated base includes stainless steel FP-V 82120 pumps and plastic fountain jars, 10" (25.4 cm) deep.	
Capacity	3½ qt (3.3 l) per jar	
Dimensions	Height 16 1/16" (40.8 cm)	Depth 8 13/16" (22.4 cm)

Pump Key			
Model	SR-2	SR-3	SR-4
Complete	82910	82870	82830
Base (only)	82570	82600	82550
Pumps	(2) 82120	(3) 82120	(4) 82120
Jars	(2) 82557	(3) 82557	(4) 82557
Width	10 7/8" 27.6	15 1/2" 39.4	20 1/8" 51.1
Dim A	2 1/16"	2 1/16"	2 1/16"
Spout Depth	5.2 cm	5.2 cm	5.2 cm
Weight Complete	13 lb 6 kg	18 lb 8.2 kg	22 lb 10 kg

Stainless Steel Pumps Quickly Pay For Themselves

Using a simple Portion Optimization™ feature, our stainless steel pumps can dispense what a menu item needs versus what standard equipment can provide. Currently, menus are created using the ¼ ounce portion increments standard pumps and ladles offer. However, simply by reducing the portion by ⅛ ounce can create significant savings. And more impressively, it doesn't have a perceivable change in the taste profile.

How Does Portion Optimization™ Work?

Our stainless steel pumps include gauging collars that allow the pump to dispense a smaller ⅛ ounce increment as well as the industry standard ¼ ounce incremental portions. This slightly smaller portion size pays for your equipment investment in a matter of months — and continues for the life of the pump.

ROI Example: Reduction Size .125 (⅛ oz)

Portion Size	1 oz	7/8 oz
Cost/Portion	\$0.10	\$0.0875
Portions/Day	x 100	x 100
Serving Days/Year	360	360
Annual Cost	\$3,600	\$3,150

\$450.00
Annual Savings!

The really impressive numbers occur when you multiply this savings amount by the number of ingredients you want to control. This previously overlooked adjustment can suddenly make a huge difference!



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9-2011 Stock 02022



TOPPING STATIONS DRY PRODUCT DISPENSERS

Model DPD

Date:

Project:

Quantity:

Item Number:



DPD 1-Liter Single 86670 (left)
DPD 2-Liter Single 86680 (right)



Warranty

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For our complete warranty statement, see our web site or contact us.

Bid Description

The Dry Product Dispenser is a hopper system that accurately portions powders and other dry products. The dispenser allows portions from $\frac{1}{4}$ to 2 ounces (7 to 60 mL) by volume and is adjustable in $\frac{1}{8}$ ounce (3.4 mL) increments. Suggestions for use include smoothie powders, iced coffee powders, mix-ins for blended ice cream drinks and cocktail powders.

Dry Product Dispensers are designed to be mounted side by side for a station of several products. Choose from 1 or 2 liter capacity models with a single, double or triple wall bracket. A double stand is available, to convert your double 1 or 2 liter model for countertop use.

A guideline for product use would be as long as it is consistent and not much bigger than $\frac{1}{2}$ inch (1.3 cm) in diameter. Dissimilar products and those that tend to melt or stick together at room temperature such as crushed candy bars are not recommended. Very fine protein or malt powders may bridge as the hopper empties. The addition of our Free Flow Accessory should solve bridging while the Stir Paddle Accessory addresses irregular pieces such as cookie crumbles.

Standard Features

Durable, clear polycarbonate hopper shows off product

Accurately dispense dry products of a consistent material

Dispense between $\frac{1}{4}$ and 2 oz (7 and 60 mL) by volume

Adjust portions in $\frac{1}{8}$ oz (3.4 mL) increments

No need to worry about accidental portion changes; disassembly is necessary for portion adjustment

Takes up just (5) linear inches (12.7 cm) of wall space and includes handy wall mount bracket

Condiment Dispenser Accessories

- ☐ Double Stand 86603
(for use with Double 86640 or 86690 models)
- ☐ Free Flow Accessory, 2-Liter 86625
- ☐ Stir Paddle Accessory, 2-Liter 86596
- ☐ Stir Paddle Accessory, 1-Liter 86587
- ☐ 5" deep Extension Shelf 86754 for Double models and 86755 for Triple models

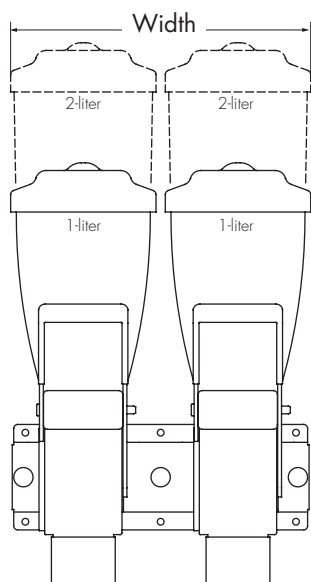
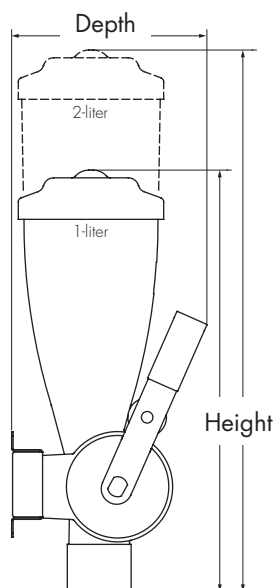
Specifications on reverse side



TOPPING STATIONS DRY PRODUCT DISPENSERS

Model DPD

Dry Food Dispensers



Specifications

DPD Models		Single 86670	Double 86690	Triple 86650
Height	in	13 ⁷ / ₁₆	13 ⁷ / ₁₆	13 ⁷ / ₁₆
	cm	34.5	34.5	34.5
Width	in	4 ¹¹ / ₁₆	9 ¹¹ / ₁₆	14 ¹¹ / ₁₆
	cm	11.9	24.6	37.3
Depth	in	6 ⁵ / ₁₆	6 ⁵ / ₁₆	6 ⁵ / ₁₆
	cm	16	16	16
Capacity		1 Liter	1 Liter	1 Liter
Weight	lb	5	9	11
	kg	2.3	4.1	5

DPD Models		Single 86680	Double 86640	Triple 86660
Height	in	17 ⁷ / ₁₆	17 ⁷ / ₁₆	17 ⁷ / ₁₆
	cm	44.3	44.3	44.3
Width	in	4 ¹¹ / ₁₆	9 ¹¹ / ₁₆	14 ¹¹ / ₁₆
	cm	11.9	24.6	37.3
Depth	in	6 ⁵ / ₁₆	6 ⁵ / ₁₆	6 ⁵ / ₁₆
	cm	16	16	16
Capacity		2 Liter	2 Liter	2 Liter
Weight	lb	5	9	12
	kg	2.3	4.1	5.4

FOB Richfield, Wisconsin 53076

CAD Library

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