



Project:

Item Number:

Quantity:

0431-12F SOFT SERVE PRESSURE-FED TWIN TWIST FLOOR MACHINES



DESCRIPTION

Slim, twin twist, floor model soft serve/frozen yogurt pressure freezer with mix storage refrigerated cabinet. Maintains high production capacity in high temperature conditions. Ideal choice for locations where space is an issue.

STOELTING
WHITE GLOVE
SERVICE NETWORK
 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

- 0431-3812F** Air cooled, single phase
- 0431-30912F** Air cooled, three phase
- 0431-1812F** Water cooled, single phase
- 0431-10912F** Water cooled, three phase

ACCESSORIES & OPTIONS

- 2208100** Stainless Steel Bag Adapter

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.
- Compact floor unit design saves valuable floor space.
- Mix containers in the refrigerated storage cabinet safely hold up to 11 gallons of mix, providing enough product during peak times and reducing the frequent refills.
- Long-wearing parts offer lower preventative maintenance costs.

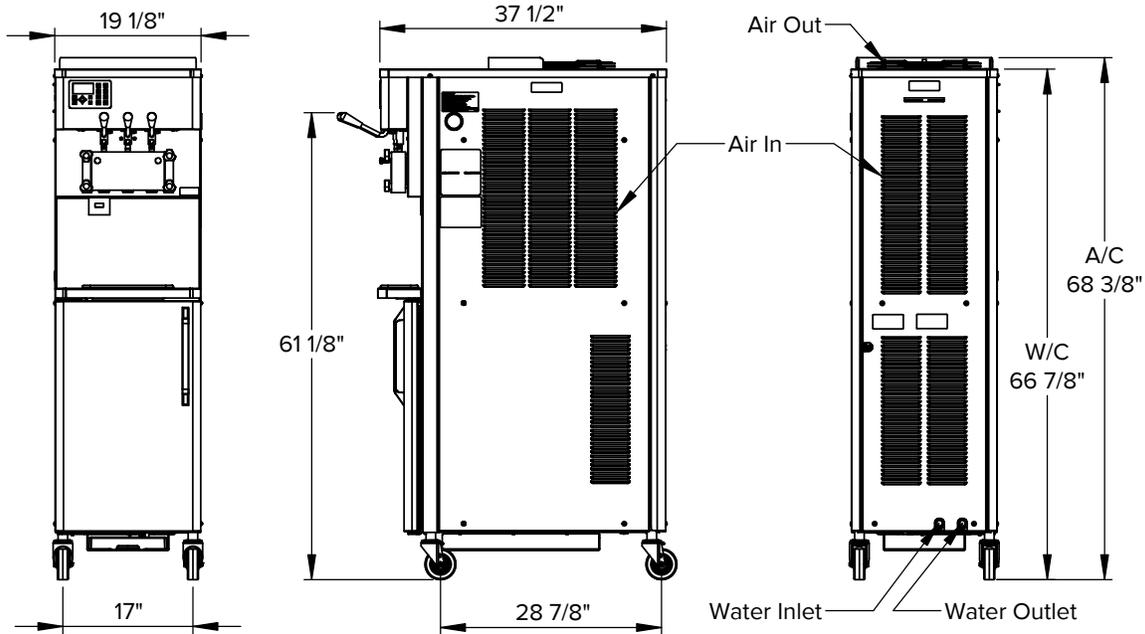
IntelliTec2™ Control

- Programmable and configurable through multi-line graphics display.
- Upload firmware and download 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.

Approvals	Date

0431-I2F SOFT SERVE PRESSURE-FED TWIN TWIST FLOOR MACHINES

DIMENSIONS



Height dimensions may vary ±1" due to casters

GENERAL SPECIFICATIONS

Model	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)			
0431-I2F	Two 1 (3.8)	15,000	R-448A	A/C: 38 W/C: 28	Two 5.5 (20.8)	1,300	R-134A	8	Two 2	500 (226.8)	770 (349.3)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires one dedicated electrical circuit per barrel.
- Power cord provided.
- Air cooled units require: 3" (7.6 cm) air space at the back and sides.
- 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.
- Details on CAD Revit Symbols Libraries are available on stoelting.klclcad.com

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)
0431-38I2F	Air	1	208-240	60	23	NEMA L6-30P
0431-309I2F		3			19	NEMA L15-30P
0431-18I2F	Water	1	208-240	60	22	NEMA L6-30P
0431-109I2F		3			18	NEMA L15-30P



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