



Model F231-I3 & F231-I3-2X
Operator's Manual
513710 Rev.3

Section 1: Introduction

INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

This manual provides basic information about the machine. Instructions and suggestions are given covering its operation and care. This manual follows the guidance set forth in the following industry standards: ANSI Z535.6, ASTM F760-93, ASTM F1827-13, FDA Food Code.

The illustrations and specifications in this manual are not binding in detail. We reserve the right to make changes to the machine without notice, and without incurring any obligation to modify or provide new parts for machines built prior to date of change.

DO NOT ATTEMPT to operate the machine until instructions and safety precautions in this manual are read completely and are thoroughly understood. If problems develop or questions arise in connection with installation, operation, or servicing of the machine, contact Stoelting White Glove Service.



stoeltingfoodservice.com

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Section 1: Introduction

This manual is divided into the following five sections:

INTRODUCTION

- A. Parts of the Machine
- B. Specifications

OPERATION

- A. Empty the Freezing Cylinders - Start here if cleaning a machine with mix in it
- B. Disassemble Parts - Start here if cleaning an empty machine
- C. Cleaning Disassembled Parts
- D. Cleaning the Machine
- E. Assembling the Machine
- F. Sanitizing
- G. Freeze Down
- H. Brushes for Cleaning
- I. Lubrication Points

MAINTENANCE

- A. Consistency Adjustment
- B. Daily Procedures - Night
- C. Daily Procedures Morning

TROUBLESHOOTING

- A. Troubleshooting Flow Charts

PARTS

- A. Auger Shaft & Front Door Parts

INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

Section 1: Introduction

INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

A. Parts of the F231-I3 Machine (F231-I3-2X Shown)



IntelliTec3™ Touchpad

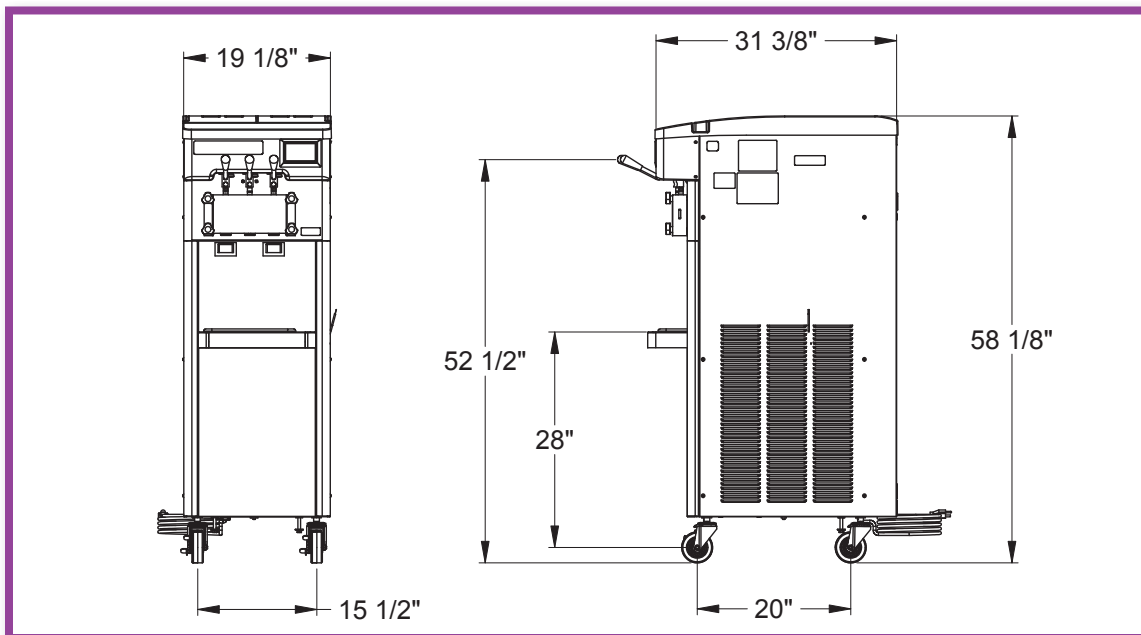


The F231 has two physical designs: the slimline and the large capacity hopper. Operating instructions for the two versions are identical.

This manual shows large capacity hopper style.

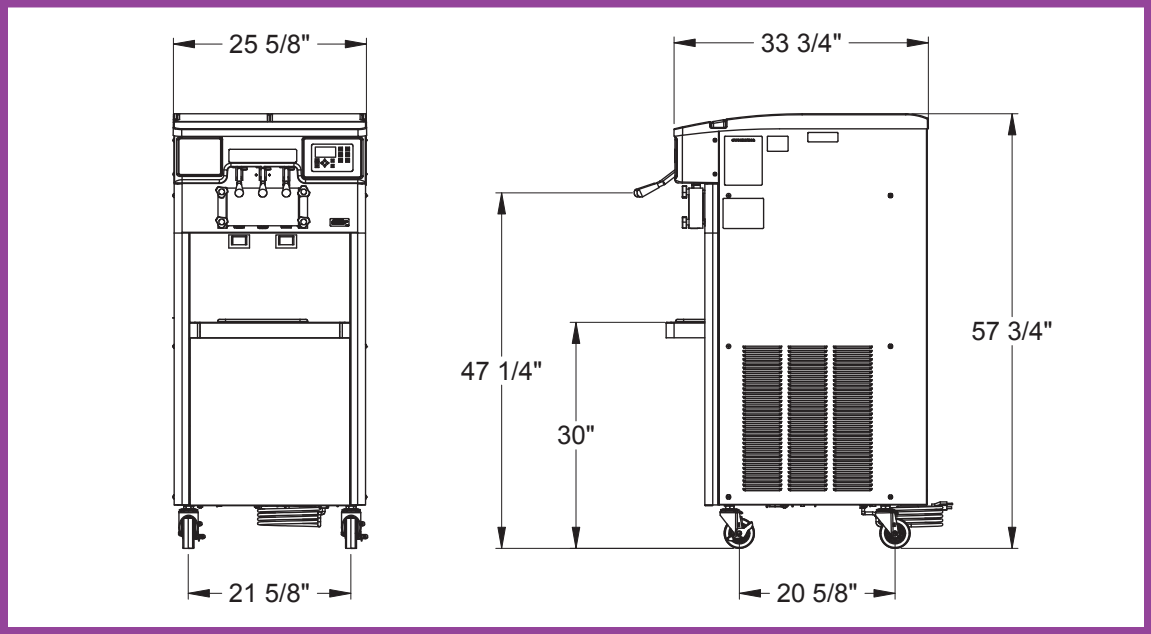
B. F231-I3 Specifications (Slimline)

	Model F231-I3			
Dimensions	Machine		as shipped	
	width		32" (81,3 cm)	
	height		60" (152,4 cm)	
	depth		39" (99,1 cm)	
Weight	400 lbs (181,4 kg)		494 lbs (224,0 kg)	
Electrical	60Hz A/C	60Hz W/C	60Hz A/C	60Hz W/C
	1 PH, 208-240 VAC	1 PH, 208-240 VAC	3 PH, 208-240 VAC	3 PH, 208-240 VAC
	12A	12A	10A	10A
	NEMA 6-20P	NEMA 6-20P	NEMA L15-20P	NEMA L15-20P
International Option	50Hz A/C - 1 PH, 220-240 VAC			
Compressor	12,000 Btu/hr			
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 1/2" 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)			



C. F231-I3-2X Specifications (Large Capacity Hopper)

	Model F231-I3-2X			
Dimensions	Machine		as shipped	
	width		40-1/4" (102,2 cm)	
	height		64-1/2" (163,8 cm)	
	depth		33-1/4" (84,5 cm)	
Weight	640 lbs (290,2 kg)		730 lbs (331,1 kg)	
Electrical	60Hz A/C 1 PH, 208-240 VAC	60Hz W/C 1 PH, 208-240 VAC	60Hz A/C 3 PH, 208-240 VAC	60Hz W/C 3 PH, 208-240 VAC
	running amps	13.5A	12A	11.5A
	connection type	NEMA 6-20P	NEMA 6-20P	NEMA L15-20P
International Option	50 Hz A/C - 1 PH, 220-240 VAC		50 Hz A/C - 3 PH, 380-415 VAC	
Compressor	Freezing Cylinders - 12,000 Btu/hr Storage - 1,300 Btu/hr Compressor (R-134a)			
Drive Motor	Two - 3/4 hp			
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides			
Hopper Volume	Two - 5 gallon (18,9 liters)			
Freezing Cylinder Volume	Two - 0.85 gallon (3,22 liters)			



NOTE

The machine must be emptied, disassembled, cleaned and sanitized every 3 days or per local health code requirements (whichever is sooner).

A.3

Start the clean cycle. Press the Left then the Clean button. Press the Right then the Clean button.

After about 5 minutes, open the spigots to drain the mix.

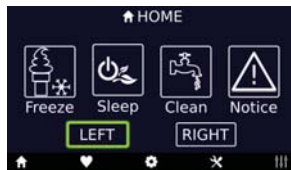
Stop the clean cycle by toggling the Clean buttons. Press the Left then the Clean button. Press the Right then the Clean button.

A. Empty the Freezing Cylinders

A.1

Turn both freezing cylinders off by toggling the Freeze button.

Press Left then the Freeze button. Press Right then the Freeze button.



A.4

Fill each hopper with 1 gallon of cool tap water and start the clean cycle.

Scrub the hoppers with a clean brush.



NOTE

The machine is off when the Freeze, Sleep, and Clean buttons have the plain white border (not highlighted in green).

NOTE

Optional: Add Stera Sheen to cool tap water before adding it to the hoppers to make cleaning parts easier after disassembly.

A.2

Remove the hopper covers and remove the mix inlet regulators from the hoppers.



A.5

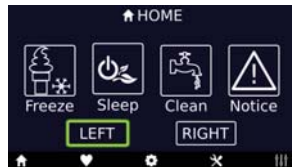
Open the spigots to drain. Refill the hoppers with water as necessary until the water drains clear.



Section 2: Operation

A.6

Stop the clean cycle by toggling the Clean buttons.



B. Disassemble Parts

Before using the machine for the first time, complete machine disassembly, cleaning and sanitizing procedures need to be followed. Routine cleaning intervals and procedures must comply with the local and state health regulations. Inspection for worn or broken parts should be made at every disassembly of the machine. All worn or broken parts should be replaced to ensure safety to both the operator and the customer and to maintain good machine performance and a quality product. Check the wear line on the auger flights on a regular basis and replace as needed.



Auger Flight Wear

1. Front Door Disassembly

B.1

Remove the spigot extensions or rosette caps if installed.

Unscrew the knobs on the front door and remove the door.

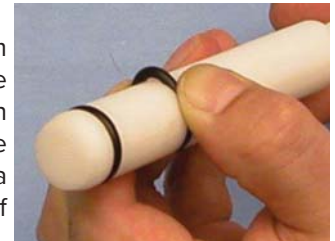
B.2

Remove the front door o-rings and remove the spigots from the front door.



B.3

Remove all o-rings from parts by first wiping off the lubrication using a clean towel. Then squeeze the o-ring upward to form a loop. Roll the o-ring out of the groove.



2. Removing Auger

B.4

Remove front auger supports and bushings and remove the augers from the freezing cylinders. As the augers are being pulled out, remove the plastic flights with springs.

B.5

Wipe any remaining lubricant off the hex end of the auger and remove the rear seal and o-ring. Wipe any remaining lubricant off the o-ring and auger.



B.6

Unscrew springs from the auger flights.



C. Cleaning Disassembled Parts

Disassembled parts require complete cleaning, sanitizing and air drying before assembling. Local and state health codes will dictate the procedure required. Some state health codes require a four sink process (pre-wash, wash, rinse, sanitize, air dry), while others require a three sink process (without the pre-wash step). The following procedures are a general guideline only. Consult your local and state health codes for the procedures required in your location.

C.1

Place all parts in 90° to 110°F (32°C to 43°C) mild detergent water and wash thoroughly. **Use the brushes that shipped with the machine** to clean all holes in the front door, flights, mix pickup assembly, etc.

NOTE

Be sure to use the brushes that shipped with the machine to properly clean the parts.

C.2

Rinse all parts with clean 90° to 110°F (32°C to 43°C) water. Then place all parts in a sanitizing solution for at least 1 minute, then remove and let air dry completely before assembling in machine.

Section 2: Operation

INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

D. Cleaning the Machine

D.1

Using a detergent solution and the large barrel brush provided, clean the freezing cylinders by dipping the brush in the solution and brushing the inside of the freezing cylinders.

Make sure to thoroughly clean the rear seal surfaces on the inside of the freezing cylinders.



D.2

Wrap the brush in a clean cloth and thoroughly dry the freezing cylinder.

D.3

Remove the drain trays from the front of the machine. Remove the drip tray from the front panel. Clean and replace the trays.



D.4

The exterior of the machine should be kept clean at all times to preserve the luster of the stainless steel. A high grade of stainless steel has been used on the machine to ease cleanup. To remove spilled or dried mix, wash the exterior with 90° to 110°F (32°C to 43°C) mild detergent water and wipe dry.

Do not use highly abrasive materials, as they will mar the finish. A mild alkaline cleaner is recommended. Use a soft cloth or sponge to apply the cleaner. For best results, wipe with the grain of the steel.

E. Assembling Machine

NOTE

Total Blend lubricant or equivalent must be used when lubrication of machine parts is specified.

The USDA and FDA require that lubricants used on food processing equipment must be certified for this use. Use lubricants only in accordance with the manufacturer's instructions.

NOTE

Stoelting recommends allowing the parts to air dry before assembling.

E.1

Install the rear seal o-rings onto the augers. Lubricate the outside of the o-rings with a generous amount of sanitary lubricant.



Section 2: Operation

E.2

Lubricate the inside metal surface of the rear seal and install it onto the auger shaft.

DO NOT lubricate the outside of the rear seal.



E.3

Lubricate the hex end of the auger with Total Blend lubricant.



E.4

Screw the springs onto the studs in the plastic flights. The springs must be screwed into the flights completely to provide proper compression.



E.5

Install the two plastic flights onto the rear of the auger and insert it part way into the freezing cylinder.

E.6

Install the remaining plastic flights, push the auger into the freezing cylinder and rotate slowly until the auger engages the drive shaft.



INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

Section 2: Operation

INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

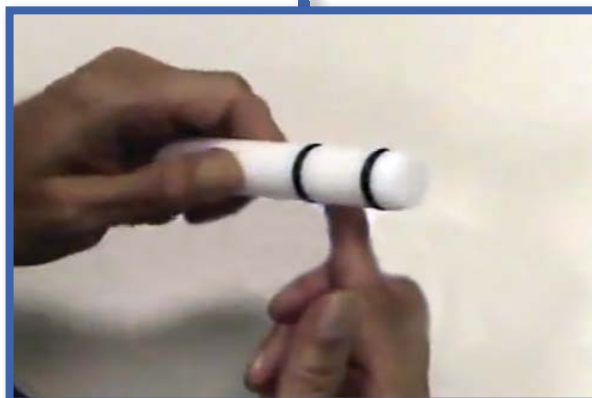
E.7

Apply a thin layer of Total Blend lubricant to the inside and outside of the auger support bushing.



E.11

Install the o-rings onto the spigot bodies and apply a thin layer of Total Blend lubricant to the o-rings. Install the spigot bodies through the bottom of the front door.



E.8

Install the bushing onto the auger support and install the auger support into the front of the auger. Rotate the auger support so that one leg of the support points straight up.



E.12

Fit the front door o-rings into the groove on the rear of the front door.



E.13

Place the front door assembly on the mounting studs and push the front door against the machine carefully.



NOTE

Make sure the pins on the front door do not touch the legs of the auger supports.

E.14

Secure the front door to the machine by placing the knobs on the studs and tighten until finger tight. Tighten in a crisscross pattern. Do not overtighten. Proper o-ring seal can be observed through the transparent front door.

F. Sanitizing

Sanitizing must be done after the machine is clean and just before the machine is filled with mix. Sanitizing the night before does not ensure sanitization the next day. However, you should always clean the machine and parts after using it.

NOTE

The United States Department of Agriculture and the Food and Drug Administration require that all cleaning and sanitizing solutions used with food processing equipment be certified for this use

When sanitizing the machine, refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations. Mix sanitizer in quantities of no less than 2 gallons of 90°F to 110°F (32°C to 43°C) water. Allow sanitizer to contact the surfaces to be sanitized for 5 minutes. Any sanitizer must be used only in accordance with the manufacturer's instructions and to provide a 100 parts per million strength solution.

Section 2: Operation

INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS

F.1

Prepare 2 gallons of sanitizing solution for each freezing cylinder. Following the sanitizer manufacturer's instructions for preparing the solution.

Install the mix inlet regulators into the hopper with the air tube towards the front of the machine.



NOTE

Do not twist the mix inlet regulators when installing.

F.2

Pour the sanitizing solution into the hoppers and start the clean cycle. Press the Left then the Clean button. Press the Right then the Clean button.



F.3

Check for leaks:

1. Check for leaks at the front door seal.
2. Check the drain trays located under the front door for leaks coming from the rear of the rear auger seal.

If any leaks are found, drain the machine and disassemble it. Inspect the rear seal, front door o-rings, and rear seal o-rings for damage and replace as necessary. Properly assemble machine and refill with sanitizing solution.

F.4

Use a sanitized soft bristle brush dipped in sanitizing solution to clean the hopper sides, the mix inlet regulator, and the underside of the hopper cover.



F.5

After five minutes, open the spigots to drain the sanitizing solution.



F.6

Stop the clean cycle. Press the Left then the Clean button. Press the Right then the Clean button.

Make sure the freezing cylinder has completely drained.

NOTE

The machine is off when the Freeze, Sleep, and Clean buttons have the plain white border (not highlighted in green).

The machine is now sanitized and ready for adding mix.

G. Freeze Down

G.1

Fill the hopper with at least 2.5 gallons of mix.



G.2

Place a container under the spigot and open the spigot to allow the mix to flush out about 8 ounces (0.23 liters) of sanitizing solution and liquid mix.

G.3

Allow the freezing cylinder to fill about 3/4 full, then start the freezing cycle. Press the Left then the Freeze button. Press the Right then the Freeze button

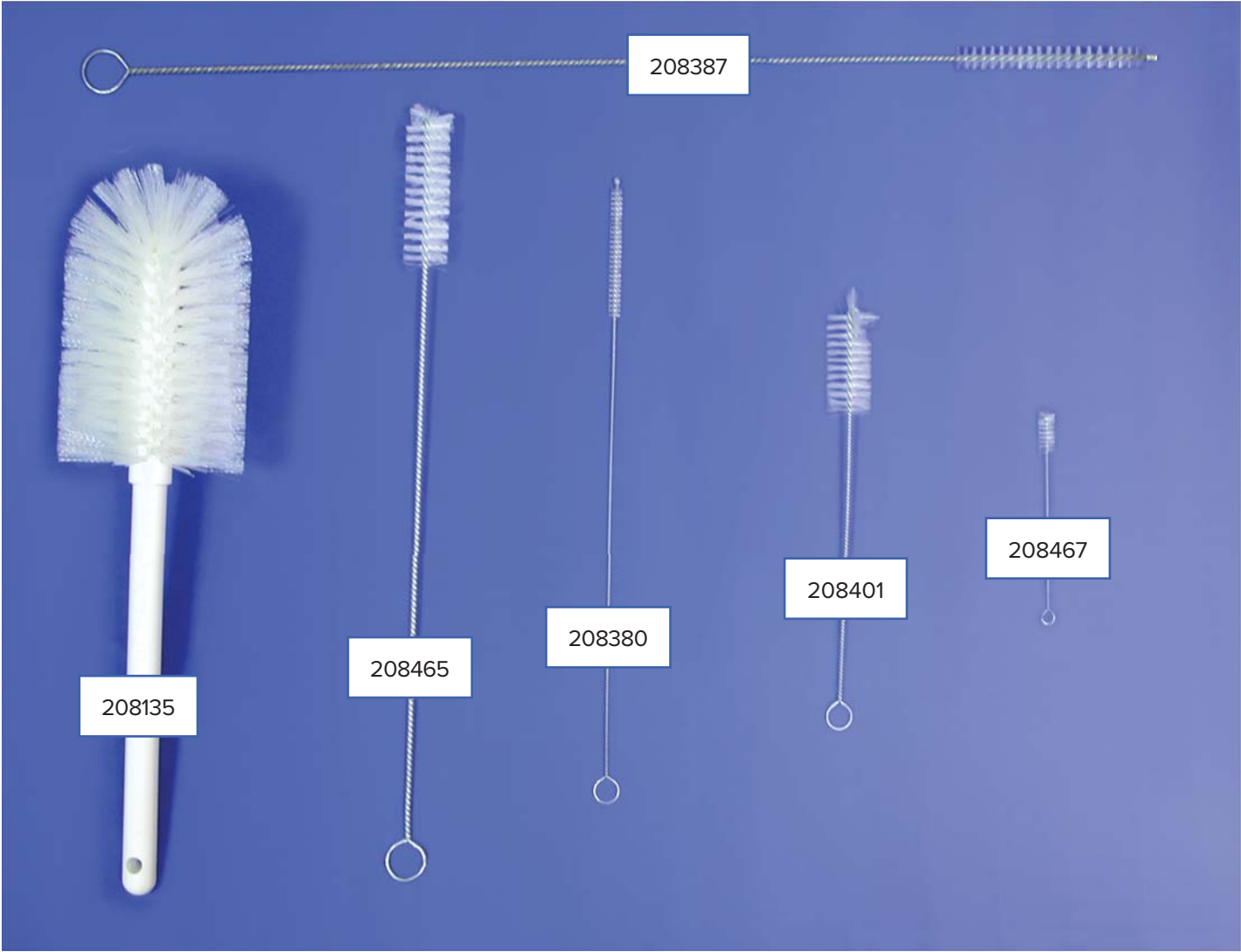
G.8

When the product is ready, the display will read "Ready" above the Freeze button.

Open the spigot to dispense product.

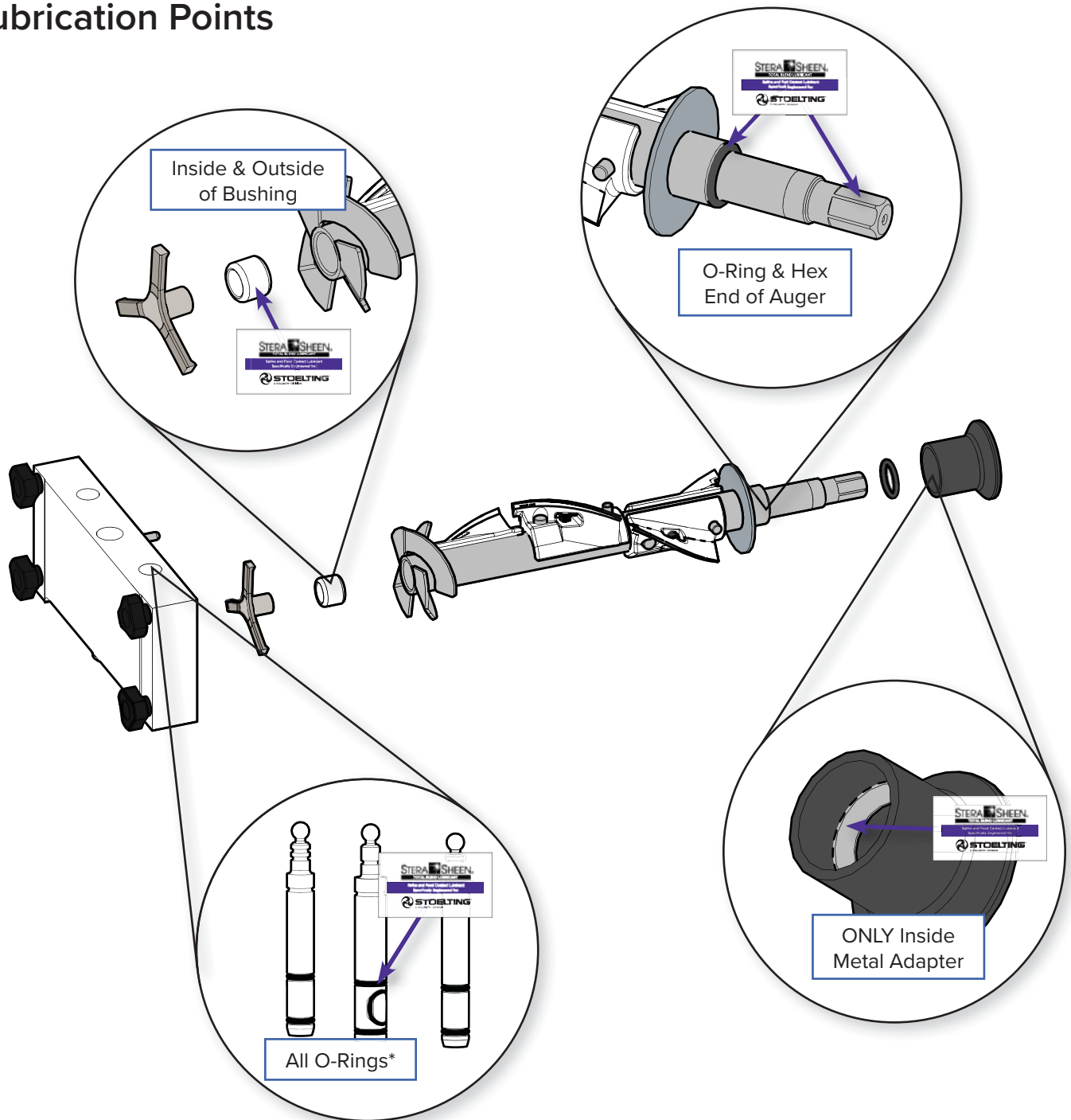


H. Brushes for Cleaning



Part Number	Where Used
208135	Freezing cylinder
208380	Mix inlet regulator
208387	Front door, mix inlet regulator
208401	Front door, mix inlet regulator
208465	Front door, spigot holes
208467	Front door, side ports

I. Lubrication Points



C. Consistency Adjustment

Product consistency can be adjusted under the Product Settings screen.



C.1

Press the gear icon and then press the Product Settings button.

C.2

Select the Left Consistency or Right Consistency button to change the value.

C.3

Enter the passcode as shown below starting with the button in the upper left corner.

ENTER PASSWORD

1 2 3 4 5

CLEAR

CANCEL

NOTE

As soon as the password is correctly entered, the consistency setting screen is displayed.

C.4

Press the up and down arrows to adjust the consistency.

Press the Set button to save the change.

The Default button reverts to the last saved value.

NOTE

Make adjustments in increments of 2 for best results. Allow 3-4 draws or 30 minutes for the changes to take effect.

C.5

Press the Home button when done making changes to return to the home screen.

Section 3: Maintenance Daily Procedures

D. Daily Procedures - Night

D.1

Remove the drip tray from the front panel. Clean the tray and reinstall it.



D.2

Remove the spigot extensions and rosette caps if installed. Clean and sanitize them and let them air dry.

D.3

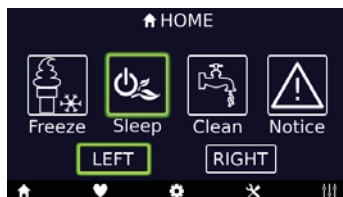
Clean the underside of the clear front door and the exposed portion of the spigots with mild detergent water and then with sanitizing solution.

D.4

Wipe the exterior clean with a mild detergent water to remove spilled or dried mix and wipe dry.

D.5

Press the Sleep button for each freezing cylinder if the night mode schedule is not set.



E. Daily Procedures - Morning

E.1

Clean the underside of the clear front door and the exposed portion of the spigots with brushes and a mild detergent water and then with sanitizing solution.

E.2

Install the spigot extensions and rosette caps.

E.3

Check the mix level in the hoppers and remove any foam sitting on top of the liquid mix.

Add new mix as necessary.

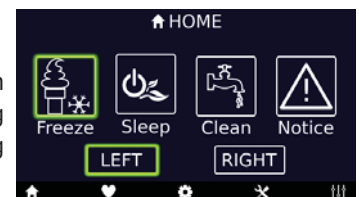
E.4

Drain about 3/4 of the mix out of the freezing cylinder into a clean and sanitized container.

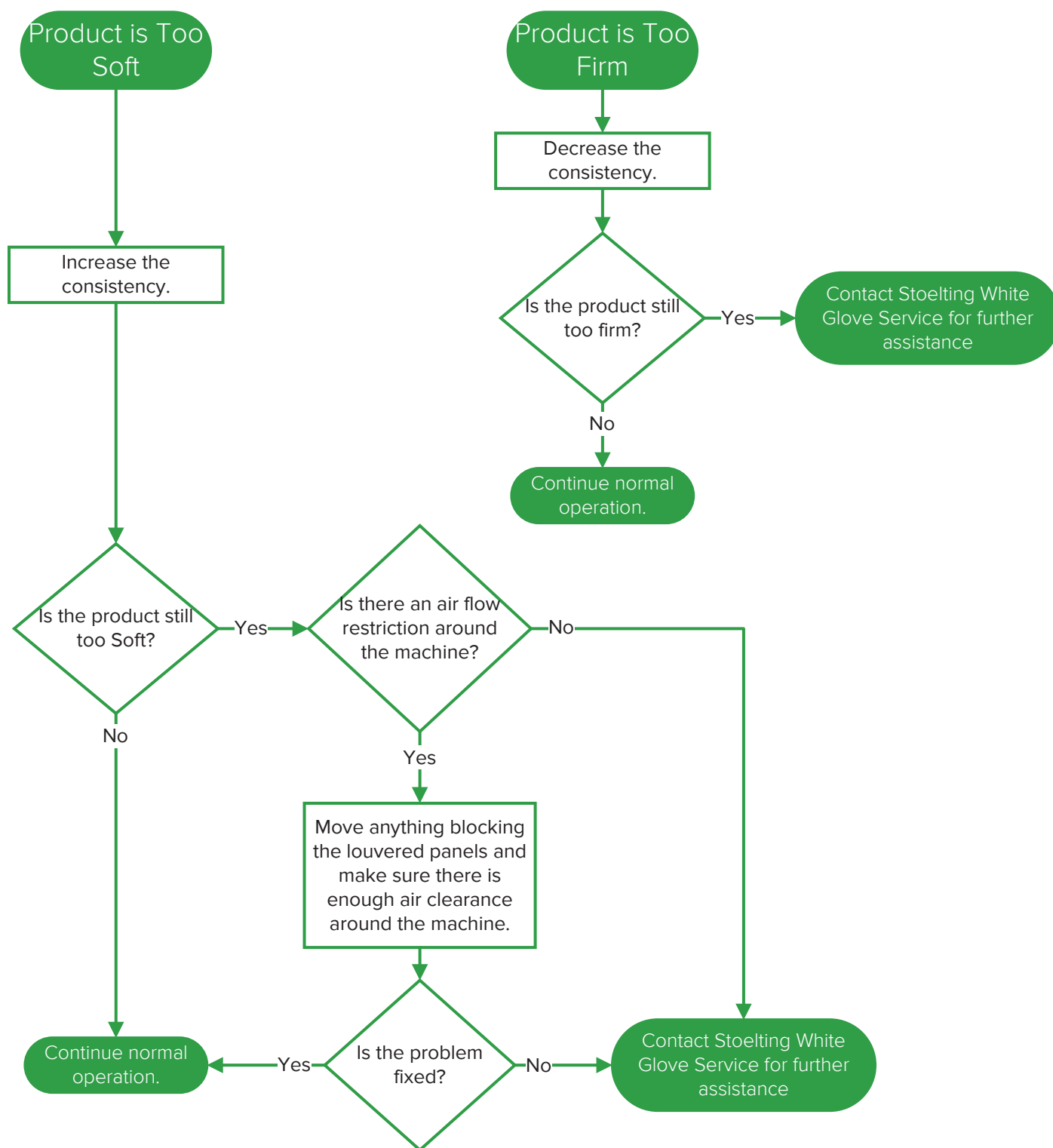
Pour the mix into the hopper and allow mix to fill the freezing cylinder about 3/4 full.

E.5

Press the Freeze button for each freezing cylinder to start freezing the product.

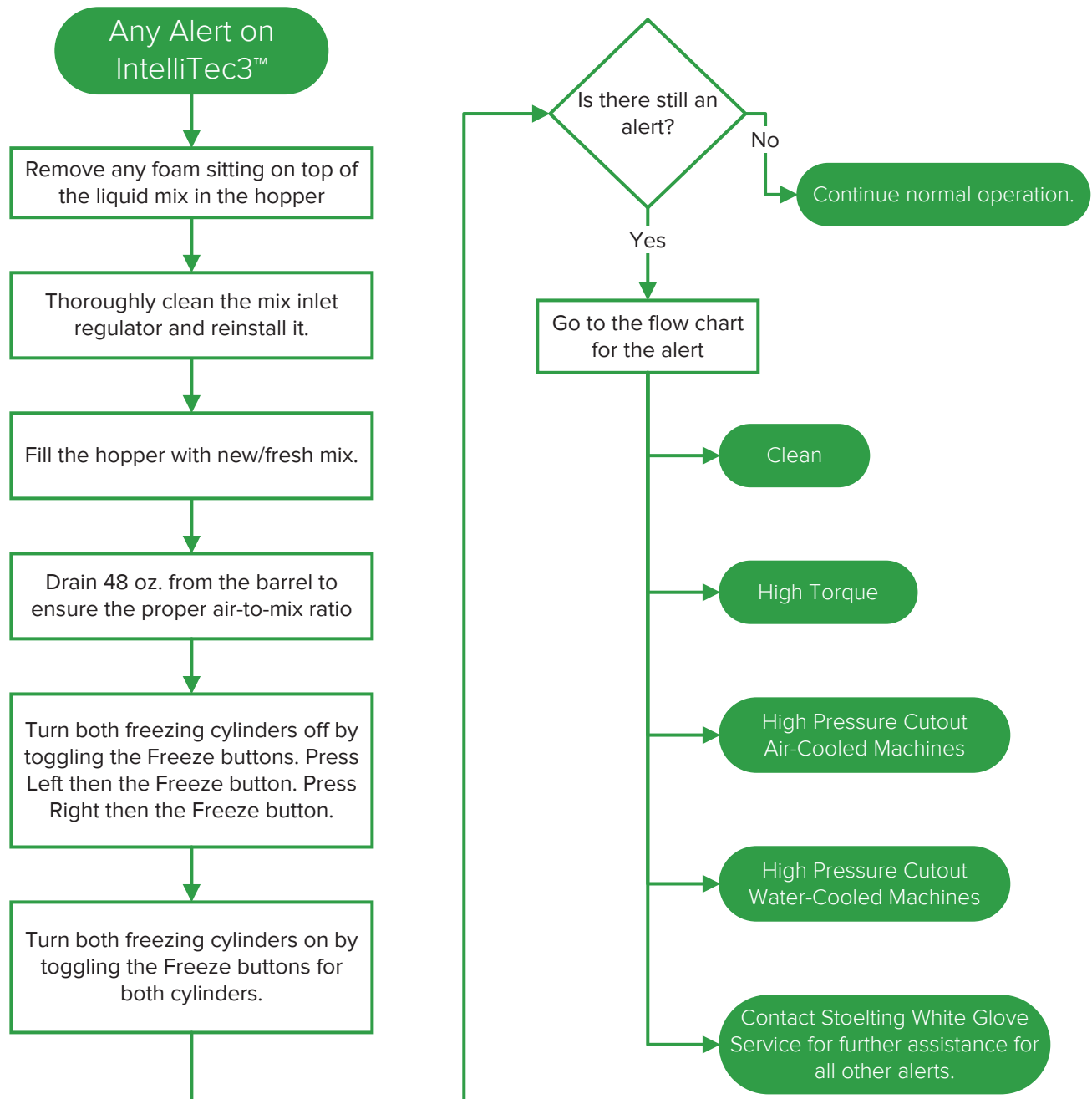


Section 4: Troubleshooting



Section 4: Troubleshooting

If an alert appears on the machine, complete the steps on the following pages before calling Stoelting White Glove Service. Oftentimes the issues can be resolved using new/fresh product in a clean and sanitized machine.



Section 4: Troubleshooting

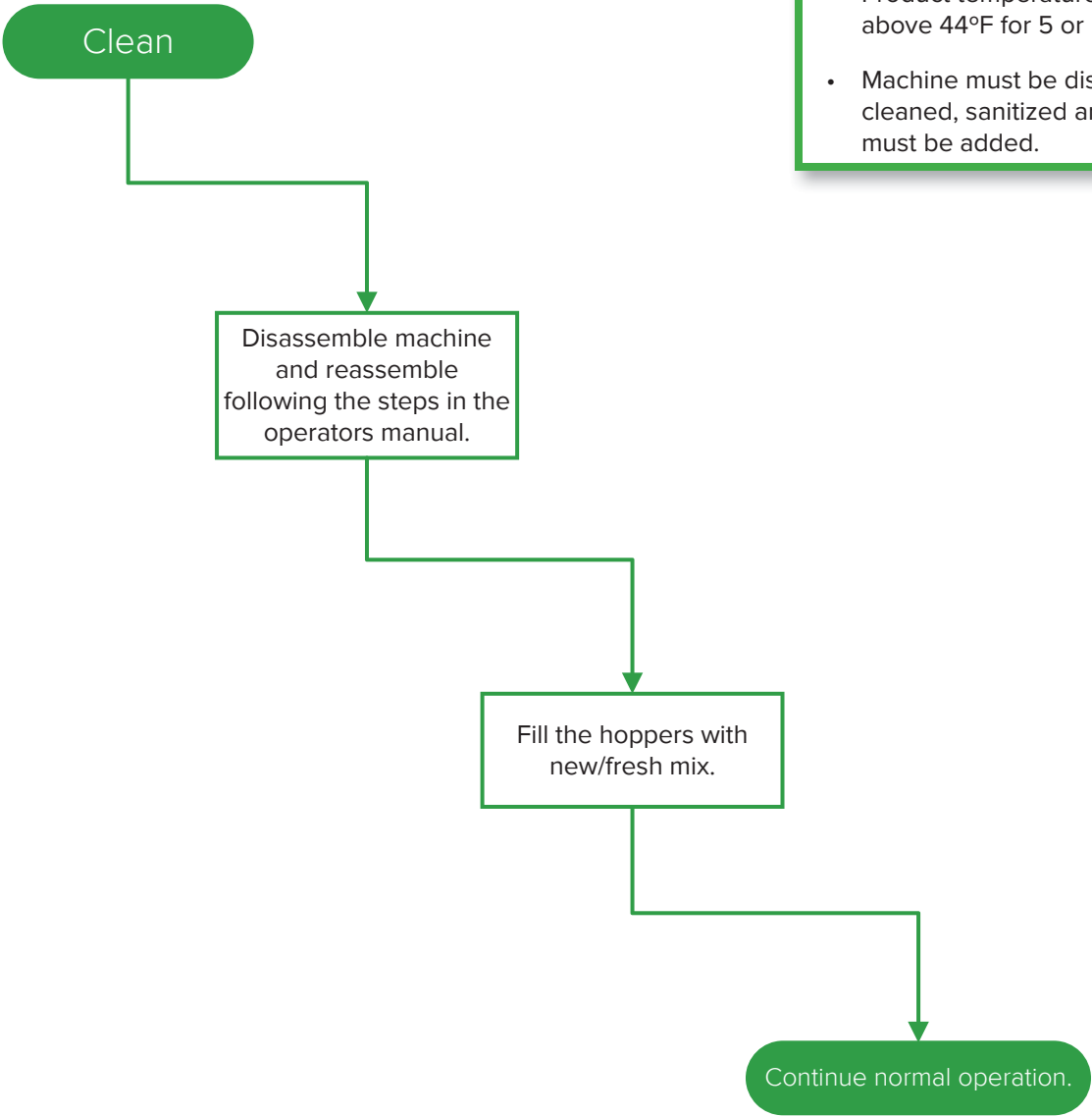
INTRODUCTION

OPERATION

MAINTENANCE

TROUBLESHOOTING

PARTS



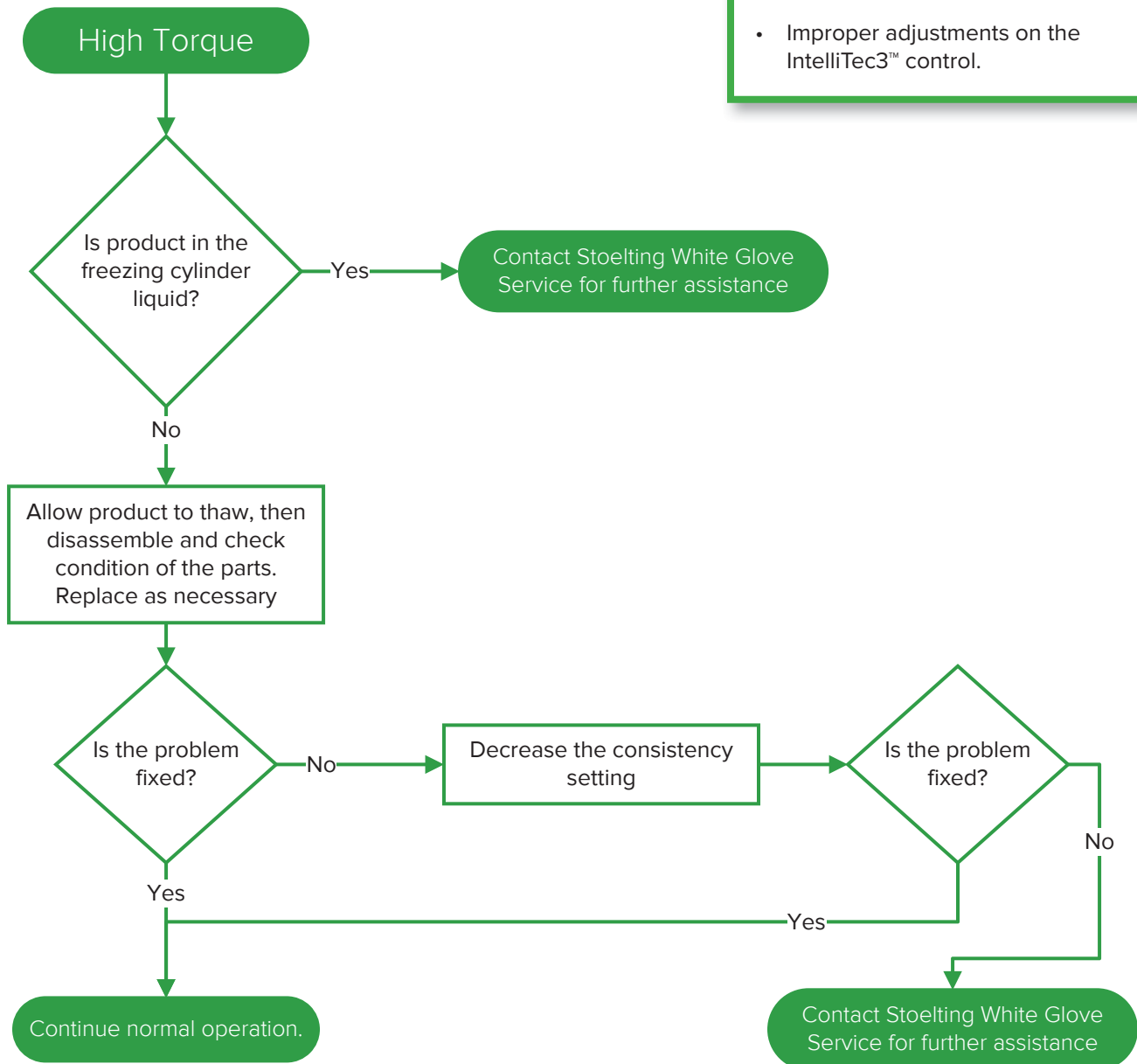
Clean Alert Common Causes

- Product temperature has increased above 44°F for 5 or more minutes.
- Machine must be disassembled, cleaned, sanitized and fresh mix must be added.

Section 4: Troubleshooting

High Torque Common Causes

- Excess air in the freezing cylinder due to low mix level in the hopper or clogged mix inlet regulator.
- Improper adjustments on the IntelliTec3™ control.



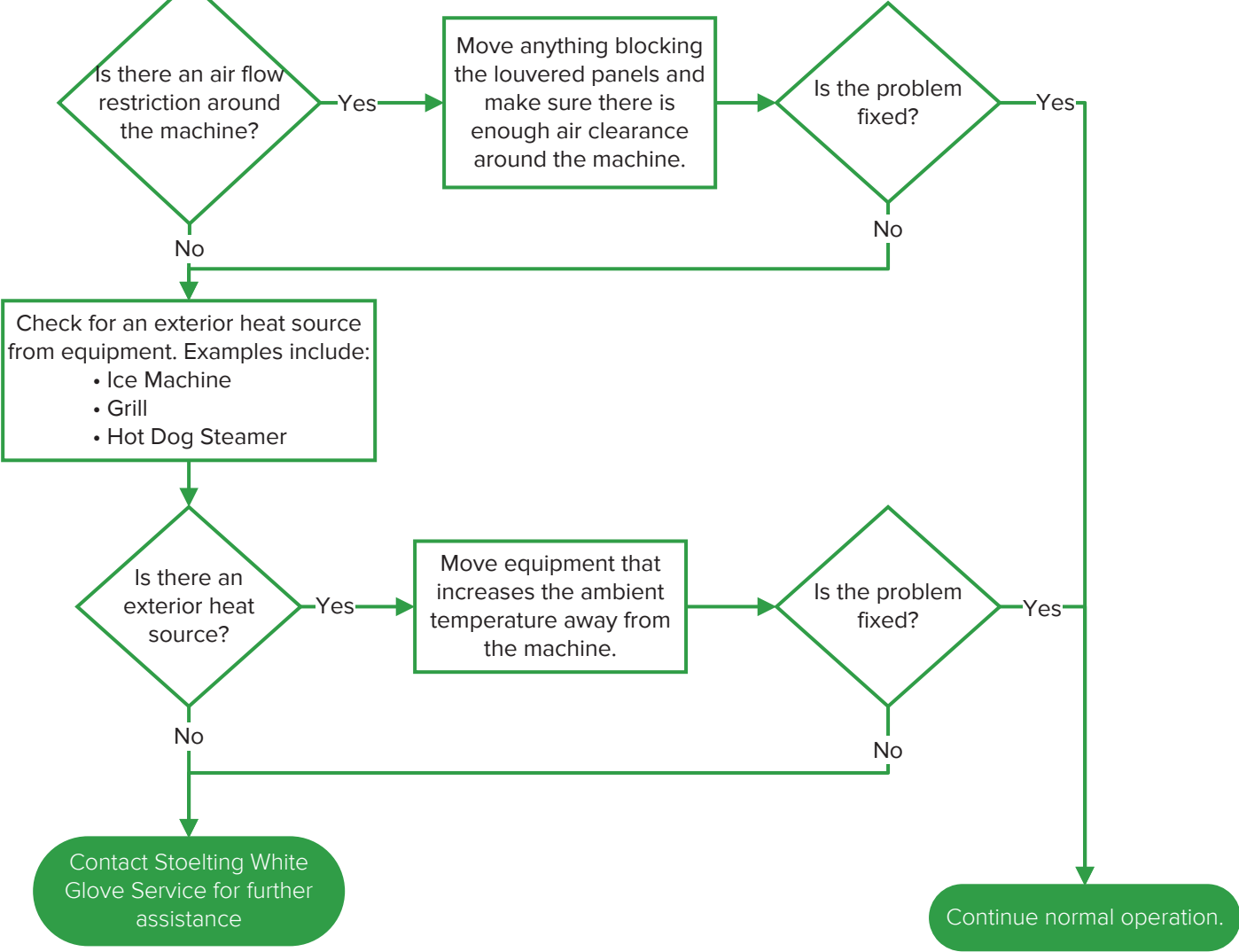
Section 4: Troubleshooting

INTRODUCTION
OPERATION
MAINTENANCE
TRoubleshooting
PARTS

High Pressure Cutout Air-Cooled Machines

HPCO Common Causes

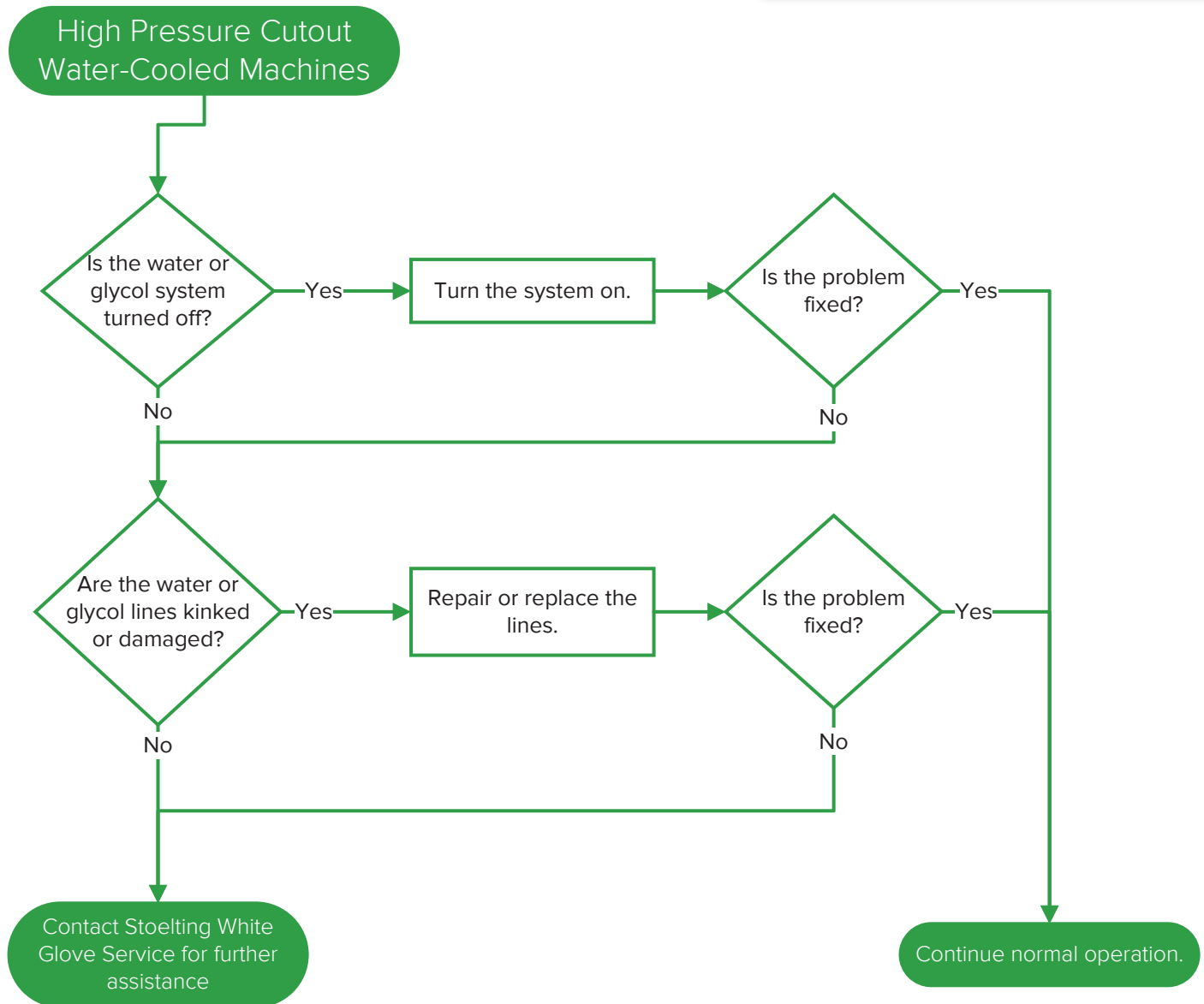
- Blocked airflow around machine or dirty air filter.
- External heat source



Section 4: Troubleshooting

HPCO Common Cause

- Lack of water/glycol flow.



INTRODUCTION

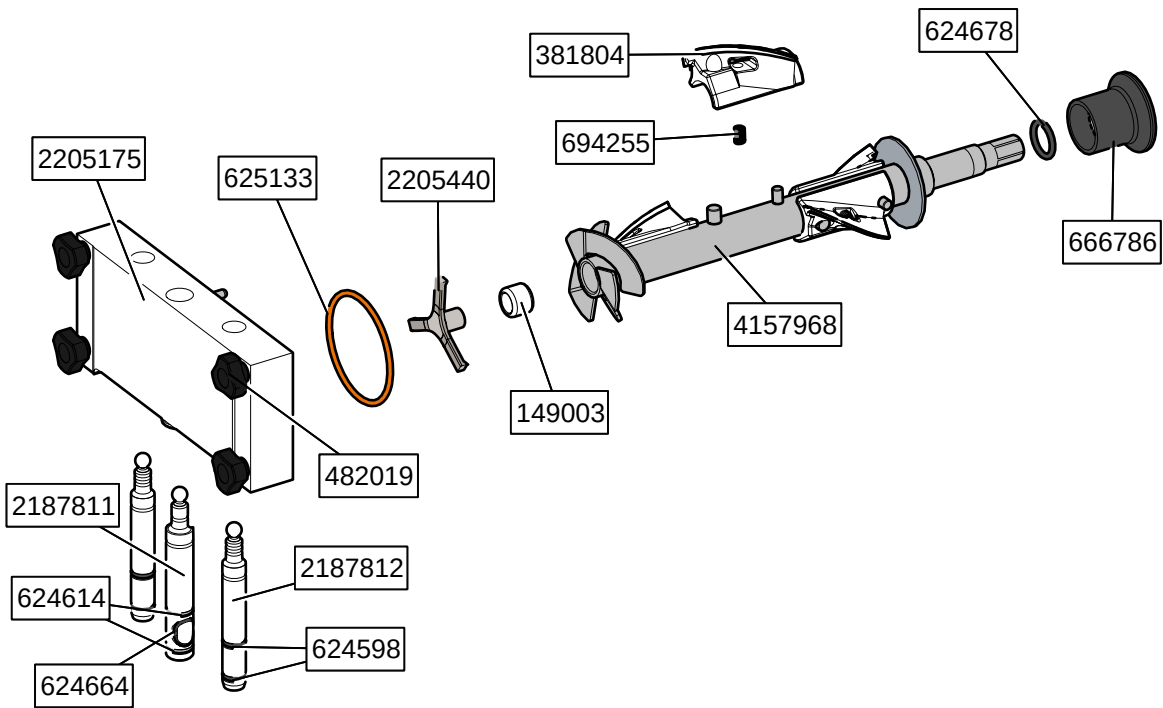
OPERATION

MAINTENANCE

TROUBLESHOOTING

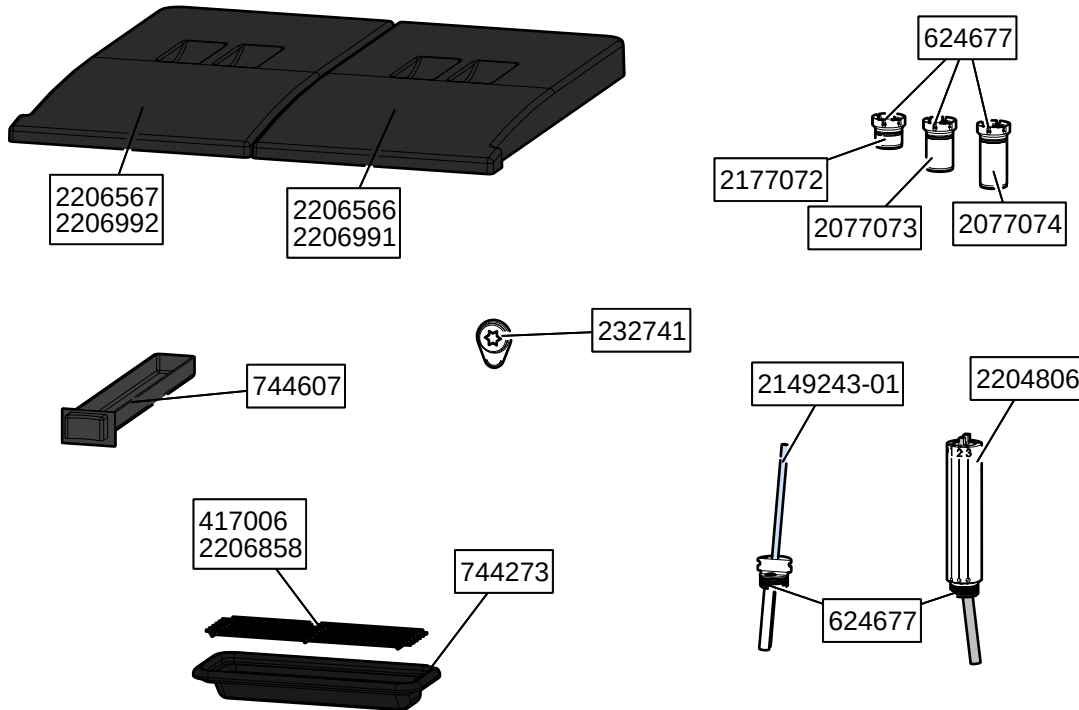
PARTS

A.1 Auger Shaft & Front Door Parts



Part	Description	Quantity
149003	Bushing - Front Auger Support	2
381804	Auger Flight	10
482019	Knob - Front Door (Black)	4
624598-5	O-Ring - Outside Spigot - Black (5 Pack)	4
624614-5	O-Ring - Top & Bottom Center Spigot - Black (5 Pack)	2
624664-5	O-Ring - Middle Center Spigot - Black (5 Pack)	1
624678-5	O-Ring - Rear Seal - Black (5 Pack)	2
625133	O-Ring - Front Door - Red	2
666786	Seal - Rear Auger - Black	2
694255	Spring - Auger Flight	8
2205175	Door w/Pins	1
2187811	Spigot Body - Center	1
2187812	Spigot Body - Outer	2
2205440	Support - Front Auger	2
4157968	Auger Shaft	2

A.2 Hopper Parts



Part Number	Description	Quantity
232741	Cap - Rosette (6-Point Teardrop) (Translucent)	3
417006	Grid - Drip Tray (Vinyl Coated Metal)	1
624677-5	O-Ring - Mix Inlet & Spigot Extension - Black (5 Pack)	4
744273	Tray - Drip	1
744607	Tray - Drain	1
2149243-01	Mix Inlet Assembly - 3/16" Hole - Extended Length (2LA)	2
2177072	Extension - Spigot - 1.5"	-
2177073	Extension - Spigot - 2.5"	-
2177074	Extension - Spigot - 3.2"	-
2204806	Mix Inlet Assembly - Adjustable	2
2203352	Mix Inlet Regulator - Adjustable	-
2203353	Insert - Mix Inlet Regulator - Adjustable	-
2206566	Cover - Hopper Right Side (w/Compartments)	1 (F231-2X)
2206567	Cover - Hopper Left Side (w/Compartments)	1 (F231-2X)
2206858	Insert - Drip Tray (Louvered Stainless) (Optional)	-
2206991	Cover - Hopper Right Side (w/Compartments)	1 (F231)
2206992	Cover - Hopper Left Side (w/Compartments)	1 (F231)

