

Slim, Twin Twist Soft Serve/Yogurt Freezer with Refrigerated Cab

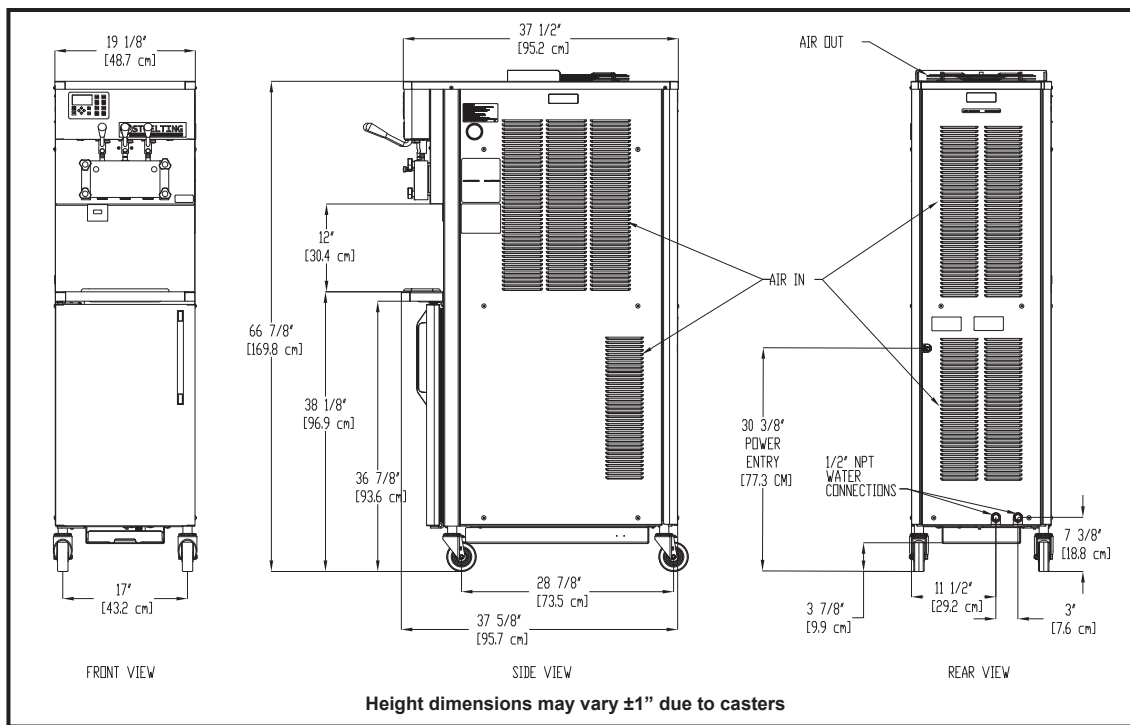
0431-I2



Refrigerated Storage Cabinet
Includes slide out tray and bag connection system.

- Maintains high production capacity in high temperature conditions. Provides greater reliability and quieter operation with the combination of Stoelting's high efficiency evaporator system and Scroll™ compressor.
- Refrigerated mix storage cabinet holds two 5-1/2 gallon mix containers, a slide-out mix shelf, and two mix pumps.
- IntelliTec2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
- Mix pumps inject the exact amount of air into your mix, maintaining consistent overrun to assure maximum profitability with clean-in-place simplicity.
- Long-wearing parts offer low preventative maintenance costs.
- 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 product for merchandising appeal.
- Self-closing spigot eliminates waste and assures precise portion control.
- Adjustable dispense rate for optimal product output.
- Built for consistent control of all mixes, including low-fat, low-sugar mixes.
- Ideal choice for locations where space is an issue.
- Optional bag connection system eliminates potential contamination sources.





Model O431 I2				
Dimensions	Machine		with crate	
width	19-1/8" (48,6 cm)		27" (68,6 cm)	
height	66-7/8" (169,9 cm)		78" (198,1 cm)	
depth	37-5/8" (95,6 cm)		48" (121,9 cm)	
Weight	500 lbs (226,7 kg)		650 lbs (294,8 kg)	
Electrical*	1 Phase, 208-240 VAC, 60Hz		3 Phase, 208-240 VAC, 60Hz	
running amps	Air Cooled 23A	Water Cooled 22A	Air Cooled 19A	Water Cooled 18A
connection type	NEMA L6-30P	NEMA L6-30P	NEMA L15-30P	NEMA L15-30P
International Option	1 Phase, 220-240 VAC, 50Hz or 3 Phase, 380-415 VAC, 50Hz			
Compressor	15,000 Btu/hr Cabinet - 1,300 Btu/hr Compressor (R-134a)			
Drive Motor	Two - 2 hp			
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides and back and open at the top.			
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 per barrel. Ideal EWT of 50°-70°F.			
Hopper Volume	Two - 5.5 gallons (20,82 liters)			
Freezing Cylinder Volume	Two - 1 gallon (3,79 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:



A VOLLRATH® COMPANY

stoeltingfoodservice.com

Stoelting Foodservice Equipment
 502 Highway 67 • Kiel, WI 53042-1600
 920-894-2293 • 800-558-5807
 Fax: 920-894-7029
 E-mail: foodservice@stoelting.com

Certified, Listed and/or Recognized by:



ISO 9001:2008 Registered | STMF-104D 3/13