



Project:

Item Number:

Quantity:

U431 Pressure Fed Twin Twist Floor Model with Portion Control

Stoelting Foodservice Equipment

**U431 PRESSURE FED TWIN TWIST FLOOR MODEL WITH PORTION CONTROL**



**MODELS**

**U431-30913-PC 208-240V, 60 Hz, 3 Phase, Air-Cooled**

**FEATURES**

- Delrin® food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- 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.
- Refrigerated mix storage cabinet holds two 8-gallon mix containers for use with or without a bag connection system.
- Pump approved for clean-in-place, reducing cleaning time and labor requirements.
- Long-wearing parts offer lower preventative maintenance costs.
- Portion Control (see back page for details).
- IntelliTec3™ Control (see back page for details).
- Reliable and quiet with the combination of Stoelting's evaporator system and the Scroll™ compressor.
- Mix pumps inject the exact amount of air into your mix, maintaining overrun to ensure maximum profitability.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.

**DESCRIPTION**

Stoelting's Pressure Fed Twin Twist Floor Soft Serve Freezer with portion control dispenses two single flavors, or combines them in a twin twist.

This freezer is the ideal choice for restaurants looking for a soft serve machine that can produce high volume dispensing and uniform product consistency. Portion control enables operators to regulate the serving size.

**CLEARANCE AND ENVIRONMENT REQUIREMENTS**

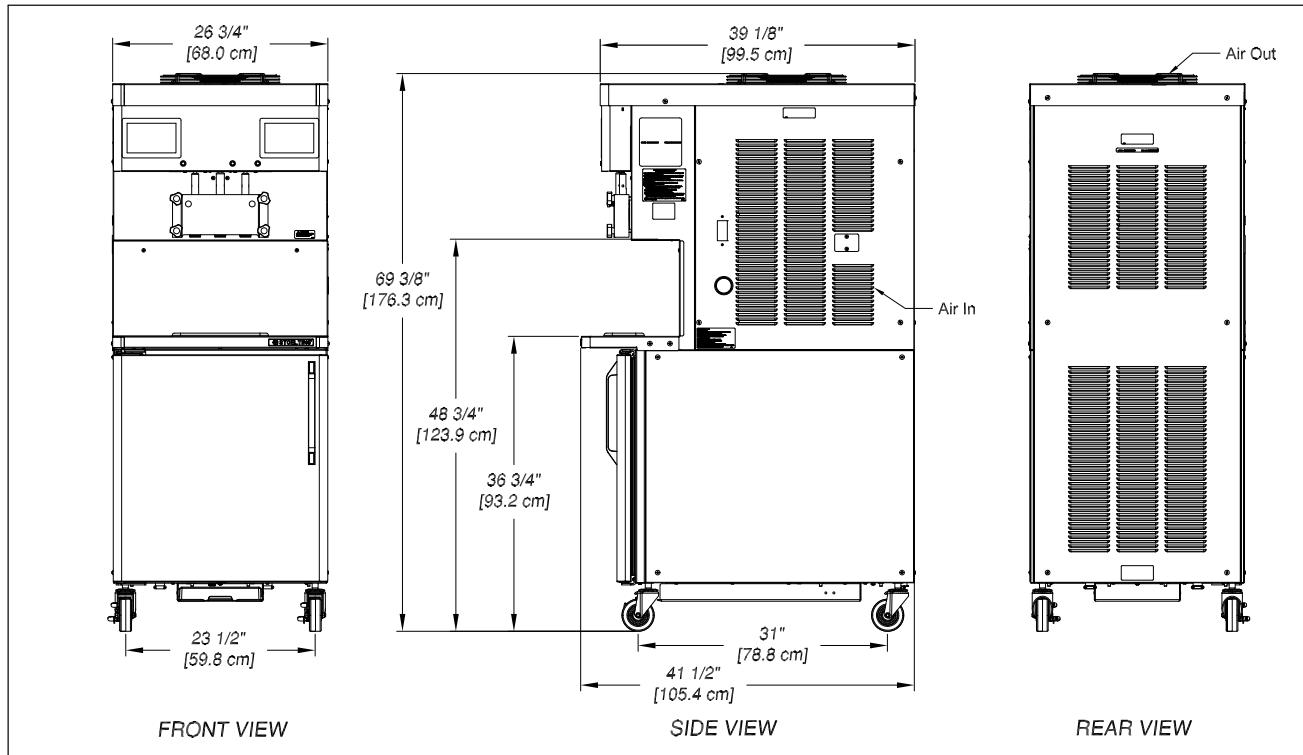
- Indoor use only.
- Maximum ambient temperature: 100 °F (37.8 °C).
- Air-cooled units require 6" (15.2 cm) air space on all sides and open at the top.

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

Approvals	Date

# U431 PRESSURE FED TWIN TWIST FLOOR MODEL WITH PORTION CONTROL

## DIMENSIONS (Shown in inches (cm))



## SPECIFICATIONS

Electrical	Freezing Cylinder			Drive Motor (hp)	Hopper			Weight lb (kg)	Crated Weight lb (kg)
	Capacity gallon (L)	Compressor Btu/hr	Refrigerant		Capacity gallon (L)	Compressor Btu/hr	Refrigerant		
3 Phase, 208-240V, 60 Hz	Two 1.33 (5)	19,000	R-404A	Two at 2	Two 8 (30.3)	1300	R-134a	785 (356)	935 (424.1)

### Hard-wiring required.

- Minimum Circuit Ampacity: 32A
- Maximum Overcurrent Protection Device: 50A
- Requires one dedicated electrical circuit per freezing cylinder.

## FEATURE DETAILS

### IntelliTec3™ Control

- Programmable and configurable through a touchscreen graphical user interface.
- Built in WiFi/3G/4G capabilities.
- 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 mouth feel.
- Tamper-proof controls for self-serve applications.

### Portion Control

- Simple operation: Select the size and press the button to dispense.
- Consistent portion size helps control food costs and meet customer expectations.
- Portion sizes are customizable to each location's requirements.
- Six different sizes available to dispense the correct amount into any cup, dish, or cone.



### Service Information

888-317-1105 (U.S. Toll Free)  
 920-894-2293 (Outside the U.S.)  
 www.stoeltingfoodservice.com  
 www.vollrath.com