

0231-12F SOFT SERVE GRAVITY FED TWIN TWIST FLOOR MACHINE

DESCRIPTION

Twin twist gravity soft serve and yogurt freezer, floor model, with IntelliTec2™ control panel. Precision controlled refrigeration system consistently produces a high-quality product. Twin twist allows for two separate flavors or combine flavors for a twist.

INTELLITEC2™ CONTROL FEATURES

- Programmable through a multi-line graphics display.
- Upload firmware and download statistics through USB port.
- Performance and error logs provide data to maximize profitability.
- Control 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.



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

- 0231-3812F** Air cooled, single phase
- 0231-3812F-WF** Air cooled, single phase, with ConnectI2U WiFi module
- 0231-30912F** Air cooled, three phase
- 0231-1812F** Water cooled, single phase
- 0231-10912F** Water cooled, three phase

ACCESSORIES & OPTIONS

- Connect I2U WiFi module (WF Suffix)** WiFi connected machine minimizes downtime and allows diagnosis from a remote location. Instant email notifications for user selected alerts. Website monitoring of equipment status and performance allows operator to see machine's performance, sales history, and preventative maintenance.

GENERAL FEATURES

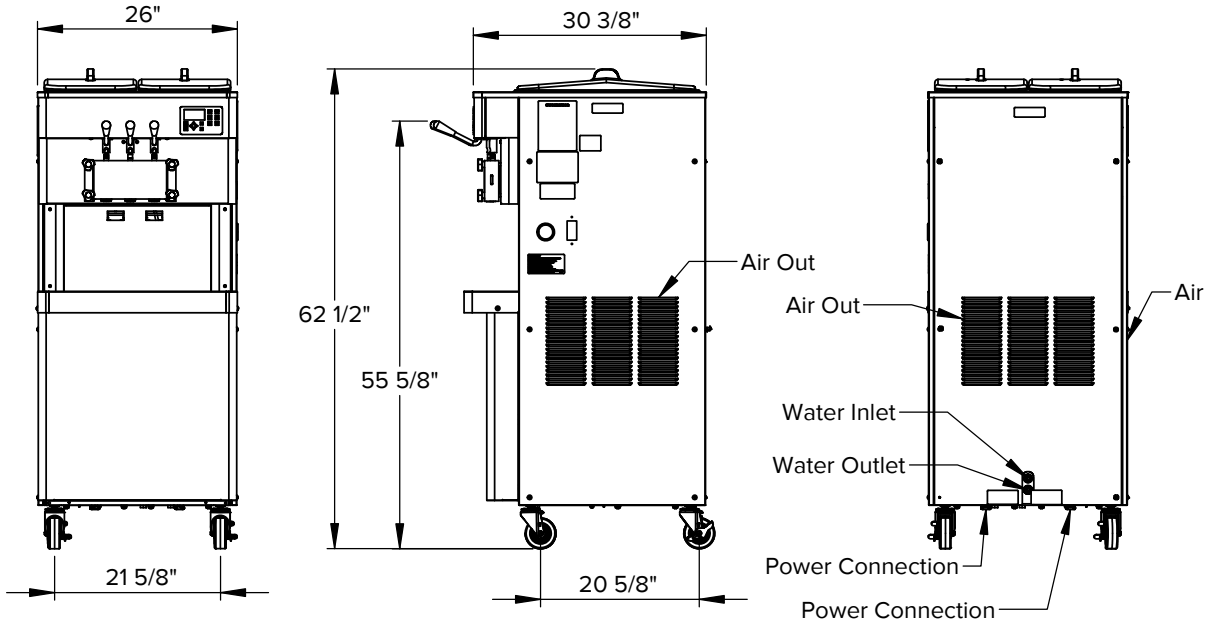
- NSF approved food grade plastic blades provide quiet operation and superior durability.
- Simplified design for quick assembly after cleaning.
- Adjust the dispense rate to meet your requirements.
- Clear door displays circulating product for merchandising appeal.
- Efficient freezing cylinder and 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.
- Compact floor unit design saves valuable floor space.
- Long-wearing parts offer lower preventative maintenance costs.
- Maintains constant temperature with fast evaporator defrost.
- Tamper-proof controls for self-serve applications.
- Adjustable carburetor allows for multiple mix types (sorbet, gelato, ice cream).

Approvals
Date

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DIMENSIONS



GENERAL SPECIFICATIONS

Freezing Cylinder				Hopper				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)			
1 (3.8)	14,000	R-448A	A/C: 42 W/C: 32	5 (18.9)	1,300	R-134a	6	2	640 (290.3)	730 (331.1)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires one dedicated electrical circuit per barrel.
- Electrical plug not included. Hardwired connection required.
- All 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 with 1 inlet and 1 outlet. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. 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	Minimum Circuit Ampacity (Amps)	Maximum Overcurrent Protection Device (Amps)	WiFi Module
O231-38I2F	Air	1	208-240	60	27	40	—
O231-38I2F-WF	Air	1	208-240	60	27	40	✓
O231-309I2F	Air	3	208-240	60	20	30	—
O231-18I2F	Water	1	208-240	60	26	40	—
O231-109I2F	Water	3	208-240	60	19	30	—



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