



Project:

Item Number:

Quantity:

E131, F131 SOFT SERVE GRAVITY-FED TWIN TWIST COUNTERTOP MACHINES



E131




DESCRIPTION

Twin twist, counter-top, gravity soft serve/yogurt freezer. Triple-duty freezer allows you to serve two individual flavors or combine them for a twist, produces quality product consistency from first cone to last. IntelliTec™ control for worry-free operation. ECM (Energy Conservation Mode) protects from over-agitation.

F131 features a larger compressor for increased production capacity.

FEATURES

- Delrin® 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.
- Highly efficient auger design gently folds the entire contents of the freezing cylinder, delivering a thick, smooth, and creamy product.
- Efficient freezing cylinder and auger design delivers a consistent uniform product with small ice crystals and a quick recovery time.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Compact counter-top design saves valuable counter space.
- Long-wearing parts offer lower preventative maintenance costs.



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.

ITEMS

Single Phase		Three Phase
Air Cooled	Water Cooled	Air Cooled
<input type="checkbox"/> E131-38I2	<input type="checkbox"/> E131-18I2	<input type="checkbox"/> E131-309I2
<input type="checkbox"/> E131-38I2YG2	<input type="checkbox"/> F131-18I2	<input type="checkbox"/> E131-309I2YG2
<input type="checkbox"/> F131-38I2		<input type="checkbox"/> F131-309I2
<input type="checkbox"/> F131-38I2-YG2		Water Cooled
		<input type="checkbox"/> E131-109I2
		<input type="checkbox"/> E131-109I2YG2

MIX INLET REGULATOR – (REQUIRED)

Two required, one per barrel.

- 2149243-01** 2A 3/16" Air inlet. Standard.
- 2204806** Adjustable.
- 2147799 2LA** 3/16" Air inlet. 107/16" Length.

OPTIONS AND ACCESSORIES

- 2204541** Hopper Lock Kit
- FS1** Floor Stand 24" x 15" x 28"
- FS2** Floor Stand 24" x 22" x 30"
- FSS2** Floor Stand 24" x 22" x 25"
- FS4** Floor Stand 24" x 22" x 19"

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.

Connect2U™ Equipment Monitoring (optional)

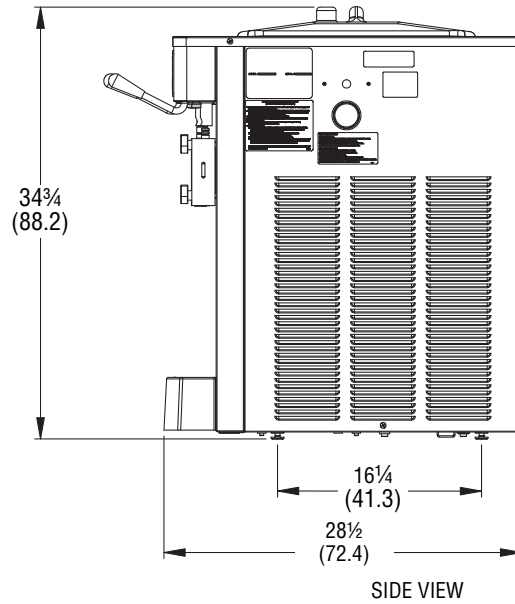
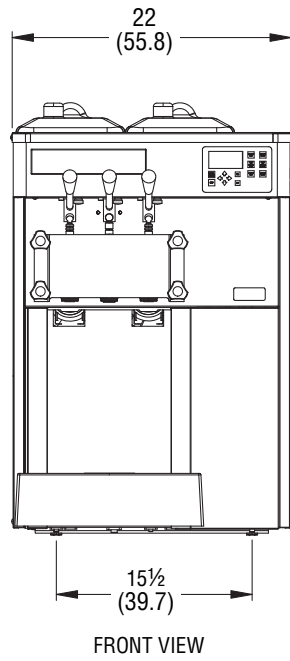
- WiFi connected machine minimizes downtime and allows diagnosis from a remote location.
- Instant email notifications for user selected alerts.
- Website monitoring of equipment status and performance allows operator to see machine's performance, sales history, and preventative maintenance.

Approvals	Date

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

E131, F131 SOFT SERVE GRAVITY-FED TWIN TWIST COUNTERTOP MACHINES

DIMENSIONS – IN (CM)



GENERAL SPECIFICATIONS

Machine	Freezing Cylinder			Drive Motor (hp)	Hopper Capacity gallon (L)	Weight lb (kg)	Crated Weight lb (kg)
	Capacity gallon (L)	Compressor Btu/hr	Refrigerant				
E131	Two 0.65 (2.46)	8,600	R-404A	Two 3/4	Two 3 (11.35)	370 (167.8)	450 (204.0)
F131	Two 0.85 (3.22)	12,000	R-404A	Two 3/4	Two 3 (11.35)	385 (174.5)	470 (213.1)

- Requires a dedicated electrical circuit.
- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- **Air cooled units require:** Minimum clearance of 3" (7.6 cm) air space on all sides and open at the top.
- **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.

ITEM NUMBER SPECIFICATIONS

Item No.	Cooling	Yogurt Configuration	Phase	Volts	Hz	Running Amps	Plug		
E131-109I2	Water	—	3	208-240	60	10	NEMA L15-20P		
E131-109I2-YG2		✓							
E131-18I2	Air	—	1			12	NEMA 6-20P		
E131-309I2		—	3					10	NEMA L15-20P
E131-309I2-YG2		✓							
E131-38I2		—	1			12	NEMA 6-20P		
E131-38I2-YG2	✓								
F131-18I2	Water	—	1	208-240	60	11	NEMA 6-20P		
F131-309I2	Air	—	3					10	NEMA L15-20P
F131-38I2		—	1						
F131-38I2-YG2	✓								



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