



Project:

Item Number:

Quantity:

**0231 SOFT SERVE GRAVITY-FED TWIN TWIST FLOOR MACHINE**



**ITEMS**

Single Phase		Three Phase	
Air Cooled	Water Cooled	Air Cooled	Water Cooled
<input type="checkbox"/> 0231-3812F	<input type="checkbox"/> 0231-1812F	<input type="checkbox"/> 0231-30912F	<input type="checkbox"/> 0231-10912F
	<input type="checkbox"/> 0231-1812F-C		

**MIX INLET REGULATOR – (REQUIRED)**

Two required, one per barrel.

- 2203116** 5/16" 5/16" Air inlet.
- 2203297** 5/16" 1/4" Air inlet.
- 2147799 2LA** 3/16" Air inlet. 10 7/16" Length.
- 2203348** 3/8" 5/16" Air inlet.

**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.

**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.
- 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.

**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.



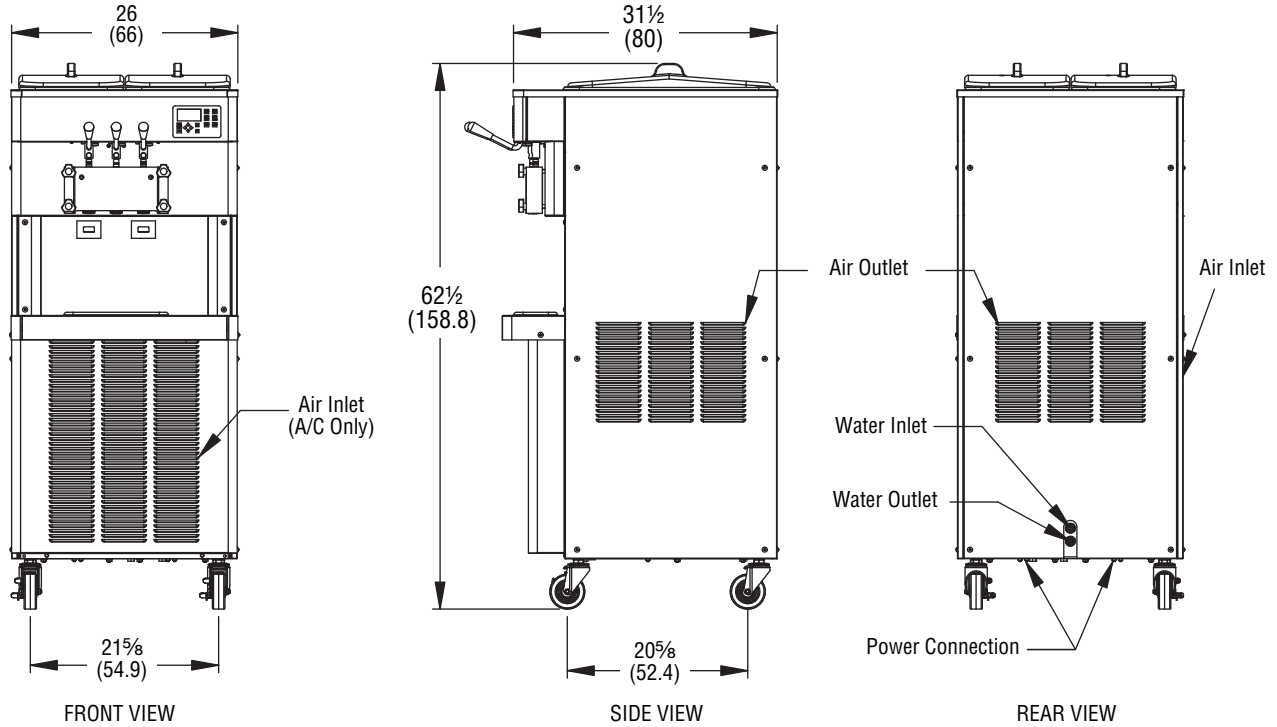
Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

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

Approvals	Date

# 0231 SOFT SERVE GRAVITY-FED TWIN TWIST FLOOR MACHINE

## DIMENSIONS – IN (CM)



## GENERAL SPECIFICATIONS

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		
Two 1 (3.79)	Two 12,000	R-404A	Two 2	Two 6.5 (24.7)	1,300	R-134a	640 (290.2)	730 (331.1)

- Requires a dedicated electrical circuit per barrel.
- 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. Minimum clearance of 3" (7.6 cm) air space on all sides.

## ITEM NUMBER SPECIFICATIONS

Item No.	Custard Setting	Cooling	Phase	Volts	Minimum Circuit Ampacity (per barrel)	Maximum Overcurrent Protection Device Amps (per barrel)	Hz
0231-109I2F	—	Water	3	208-240	19	30	60
0231-18I2F	—		1		26	40	
0231-18I2F-C	✓		1		26	40	
0231-309I2F	—	Air	3		20	30	
0231-38I2F	—		1		27	40	



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