



Project:

Item Number:

Quantity:

F231 SOFT SERVE GRAVITY-FED TWIN TWIST FLOOR MACHINES



DESCRIPTION

Stoelting's Gravity Soft Serve/Yogurt Freezer dispenses two single flavors, or combine for twin twist. This model is ideal for self-serve frozen yogurt or ice cream operations.

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

Single Phase		Three Phase
Air Cooled	Water Cooled	Water Cooled
F231-38I2P	F231-18I2	F231-109I2-WF
F231-38I2P-WF	F231-18I2-WF	F231-109I2-YG2-WF
F231-38I2P-AD2	F231-18I2-YG2	F231-109I2YG2-AD2
F231-38I2AP-AD2	F231-18I2-YG2-WF	F231-109I2YG2AD2WF
F231-38I2P-AD2-WF	F231-18I2-YG2-AD2	Air Cooled
F231-38I2P-YG2	F231-18I2YG2AD2-WF	F231-309I2P
F231-38I2P-YG2-WF		F231-309I2P-WF
F231-38I2PYG2AD2-WF		F231-309I2P-AD2
		F231-309I2P-AD2-WF

ACCESSORIES & OPTIONS

- **2204541** Hopper Lock Kit
- **521041** Clean-In-Place System
- **2208604** Clean-In-Place System Parts Kit (includes spigots, auger supports, and o-rings)
- **Yogurt Configuration (YG2 Suffix)** Specific frozen yogurt configuration and expansion valve.
- **ADA Compliant Handles (AD2 Suffix)** Flat handles 48" from ground.
- **ConnectI2U™ Equipment Monitoring (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

- 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.
- Tamper-proof controls for self-serve applications.
- Organized hopper cover for disassembly and assembly.

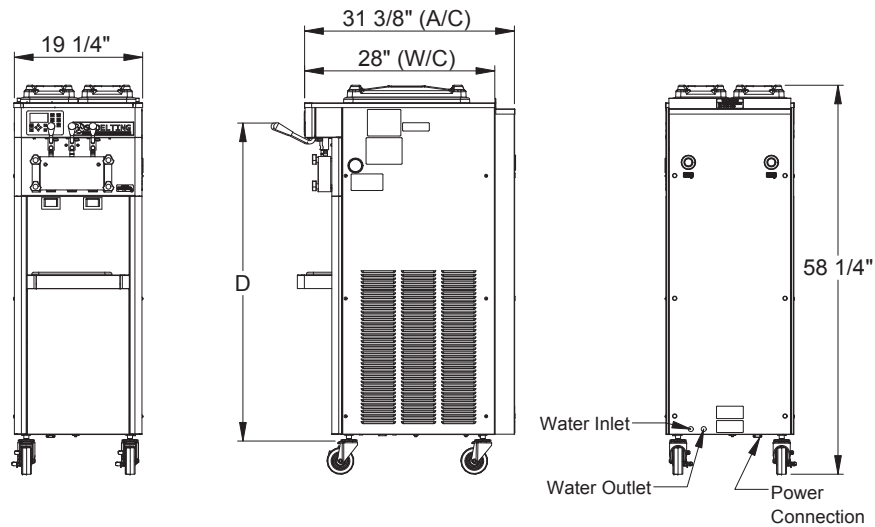
Approvals

Date

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F231 SERVE PRESSURE-FED FLOOR MACHINES

DIMENSIONS



GENERAL SYSTEM SPECIFICATIONS AND CLEARANCE REQUIREMENTS

Capacity gallon (L)	Freezing Cylinder			Hopper Capacity gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
	Btu/hr	Refrigerant	Charge (oz)				
Two 0.85 (3.2)	12,000	R-404A	A/C: 42 W/C: 32	Two 3 (11.4)	Two 3/4	400 (181.4)	470 (213.2)

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

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Plenum Kit	Yogurt Configuration	ADA Handles	WiFi Module	Plug						
F231-38I2P	Air	1	208-240	60	12	✓	—	—	—	NEMA 6-20P						
F231-38I2P-WF								✓	—							
F231-38I2P-AD2								—	—							
F231-38I2AP-AD2							Water	1	208-240		60	12	—	✓	—	—
F231-38I2P-AD2-WF															—	—
F231-38I2P-YG2														✓	—	—
F231-38I2P-YG2-WF														—	—	—
F231-38I2PYG2AD2-WF	—	—	—	—	—	—	✓	✓								
F231-18I2	Water	1	208-240	60	12	—	—	—	—	NEMA 6-20P						
F231-18I2-WF								—	—							
F231-18I2-YG2								—	—							
F231-18I2-YG2-WF							✓	—	—							
F231-18I2-YG2-AD2							—	—	—							
F231-18I2YG2AD2-WF							✓	—	—							
F231-309I2P	Air	3	208-240	60	10	✓	—	—	—	NEMA L15-20P						
F231-309I2P-WF								—	—							
F231-309I2P-AD2							✓	—	—							
F231-309I2P-AD2-WF							—	—	—							
F231-109I2-WF	Water	3	208-240	60	10	—	—	—	—	NEMA L15-20P						
F231-109I2-YG2-WF								—	—							
F231-109I2YG2-AD2							✓	—	—							
F231-109I2YG2AD2WF							—	—	—							



Service Information
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 www.vollrath.com