



Project:

Item Number:

Quantity:

F231-I3 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.

INTELLITEC3™ CONTROL FEATURES

- 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.



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	
F231-38I3P	F231-309I3P
F231-38I3P-AD2	F231-309I3P-AD2
Water Cooled	
F231-18I3	F231-109I3-AD2

ACCESSORIES & OPTIONS

- **521041** Clean-In-Place System
- **2208604** Clean-In-Place System Parts Kit (includes spigots, auger supports, and o-rings)
- **ADA Compliant Handles (AD2 Suffix)** Flat handles 48" from the ground.

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.

ADA Compliant Handles (Optional)

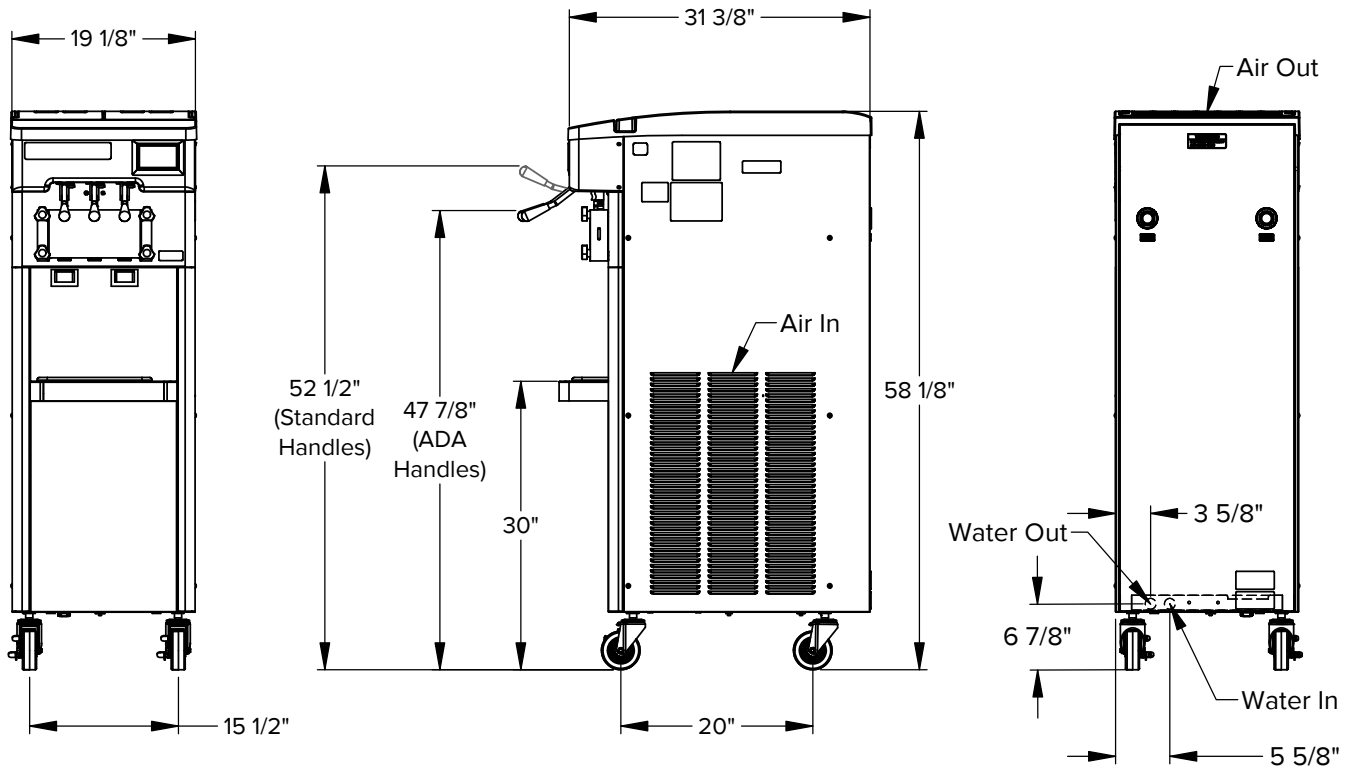
- Flat handles 48" from ground.

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

F231 SERVE PRESSURE-FED FLOOR MACHINES

DIMENSIONS



GENERAL SPECIFICATIONS

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)	504 (228.6)

- 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	ADA Handles	Cord with Plug (included)
F231-38I3P	Air	1	208-240	60	12	—	NEMA 6-20P
F231-38I3P-AD2						✓	
F231-18I3	Water	1	208-240	60	12	—	NEMA 6-20P
F231-309I3P	Air	3	208-240	60	10	—	NEMA L15-20P
F231-309I3P-AD2						✓	
F231-109I3-AD2	Water	3	208-240	60	10	✓	NEMA L15-20P



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