

# SLIM, TWIN TWIST, FLOOR MODEL SOFT SERVE/YOGURT FREEZER WITH REFRIGERATED CAB

0431-I2



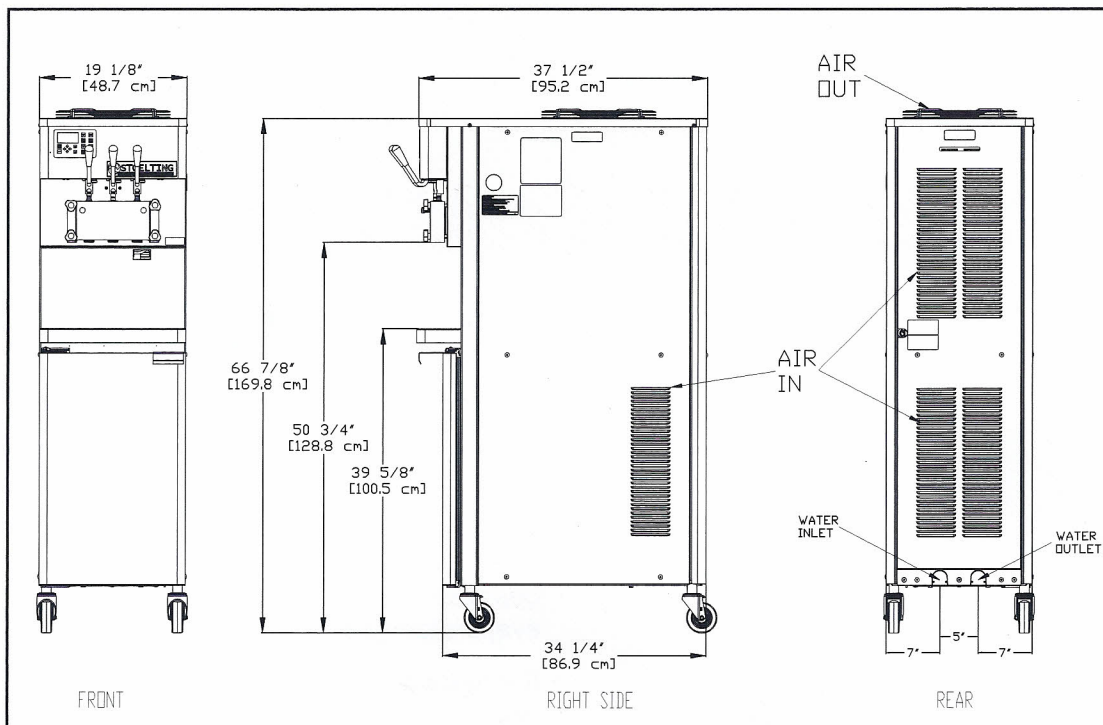
- Maintains high production capacity in high temperature conditions. Provides greater reliability and quieter operation with the combination of Stoelting's high efficiency evaporator system and Scroll™ compressor.
- Refrigerated mix storage cabinet holds two 5-1/2 gallon mix containers, a slide-out mix shelf, and two mix pumps.
- IntelliTec2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
- Mix pumps inject the exact amount of air into your mix, maintaining consistent overrun to assure maximum profitability with clean-in-place simplicity.
- Long-wearing parts offer low preventative maintenance costs.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product.
- Clear door shows visible moving product for merchandising appeal.
- Self-closing spigot eliminates waste and assures precise portion control.
- Adjustable dispense rate for optimal product output.
- Built for consistent control of all mixes, including low-fat, low-sugar mixes.
- Ideal choice for locations where space is an issue.
- Optional bag connection system eliminates potential contamination sources.



Refrigerated Storage Cabinet showing slide-out tray and bag connection system.







Model O431 I2													
<b>Dimensions</b>	<b>Machine</b>	<b>with crate</b>											
	width	19-1/8" (48,6 cm)	27" (68,6 cm)										
	height	67-7/8" (172,4 cm)	78" (198,1 cm)										
depth	37-3/4" (95,9 cm)	48" (121,9 cm)											
<b>Weight</b>	500 lbs (226,7 kg)	650 lbs (294,8 kg)											
<b>* Electrical</b>	<b>1 Phase, 208-240 VAC, 60Hz</b>	<b>3 Phase, 208-240 VAC, 60Hz</b>											
	<table border="0" style="width: 100%;"> <tr> <td style="text-align: center;"><b>Air Cooled</b></td> <td style="text-align: center;"><b>Water Cooled</b></td> <td style="text-align: center;"><b>Air Cooled</b></td> <td style="text-align: center;"><b>Water Cooled</b></td> </tr> <tr> <td style="text-align: center;">29A</td> <td style="text-align: center;">28A</td> <td style="text-align: center;">21A</td> <td style="text-align: center;">20A</td> </tr> <tr> <td style="text-align: center;">NEMA L6-30P</td> <td style="text-align: center;">NEMA L6-30P</td> <td style="text-align: center;">hardwire</td> <td style="text-align: center;">hardwire</td> </tr> </table>	<b>Air Cooled</b>	<b>Water Cooled</b>	<b>Air Cooled</b>	<b>Water Cooled</b>	29A	28A	21A	20A	NEMA L6-30P	NEMA L6-30P	hardwire	hardwire
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29A	28A	21A	20A										
NEMA L6-30P	NEMA L6-30P	hardwire	hardwire										
International Option	1 Phase, 220-240 VAC, 50Hz or 3 Phase, 380-415 VAC, 50Hz												
<b>Compressor</b>	15,000 Btu/hr Scroll™ Compressor												
<b>Drive Motor</b>	Two - 3/4 hp												
<b>Air Flow</b>	Air cooled units require 3" (7,6 cm) air space on both sides and back.												
<b>Plumbing Fittings</b>	Water cooled units require 1/2" N.P.T. water and drain fittings.												
<b>Hopper Volume</b>	Two - 5.5 gallons (20,82 liters)												
<b>Freezing Cylinder Volume</b>	Two - 1 gallon (3,79 liters)												

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

\* Machine requires a dedicated electrical circuit.

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