

Slim, Twin Twist Soft Serve/Yogurt Freezer with Refrigerated Cab

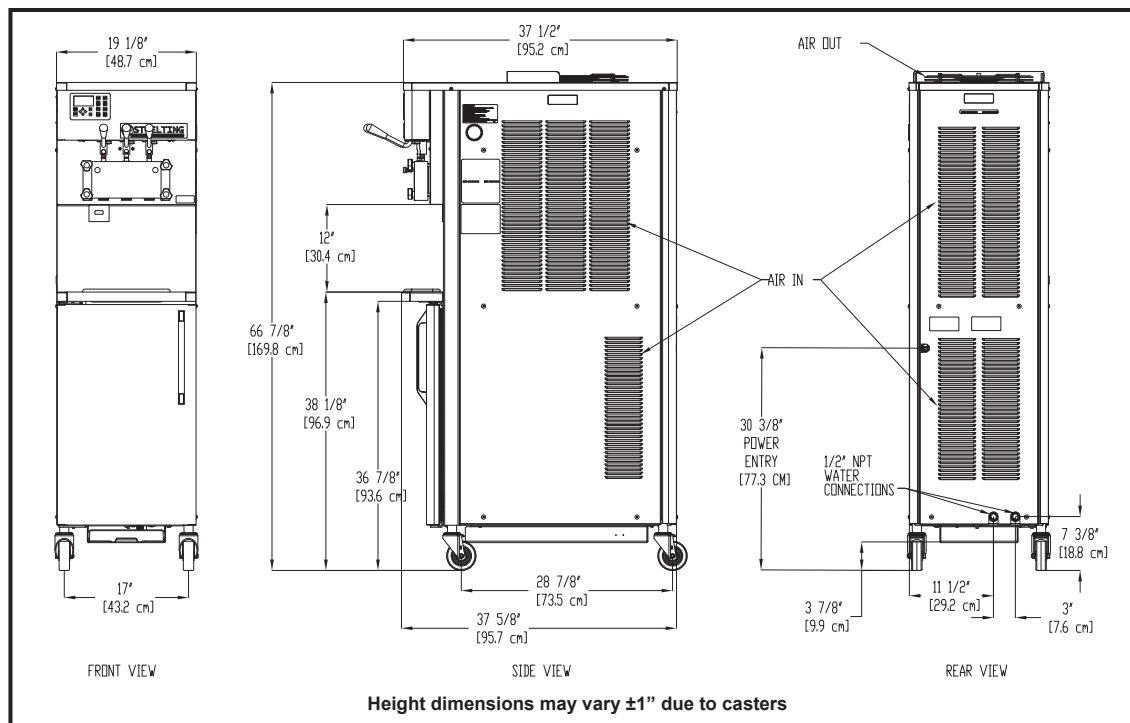
0431



Refrigerated Storage Cabinet
Includes slide out tray and bag connection system.

- 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 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.





Model O431				
Dimensions	Machine		with crate	
	width		27" (68,6 cm)	
	height		78" (198,1 cm)	
	depth		48" (121,9 cm)	
Weight	500 lbs (226,7 kg)		650 lbs (294,8 kg)	
Electrical*	1 Phase, 208-240 VAC, 60Hz		3 Phase, 208-240 VAC, 60Hz	
	Air Cooled	Water Cooled	Air Cooled	Water Cooled
	running amps 23A	22A	19A	18A
	connection type NEMA L6-30P	NEMA L6-30P	NEMA L15-30P	NEMA L15-30P
International Option	1 Phase, 220-240 VAC, 50Hz or 3 Phase, 380-415 VAC, 50Hz			
Compressor	15,000 Btu/hr Cabinet - 1,300 Btu/hr Compressor (R-134a)			
Drive Motor	Two - 2 hp			
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides and back and open at the top.			
Plumbing Fittings	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.			
Hopper Volume	Two - 5.5 gallons (20,82 liters)			
Freezing Cylinder Volume	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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