

Twin Twist, Floor Model Pressurized Soft Serve/ Yogurt Freezer

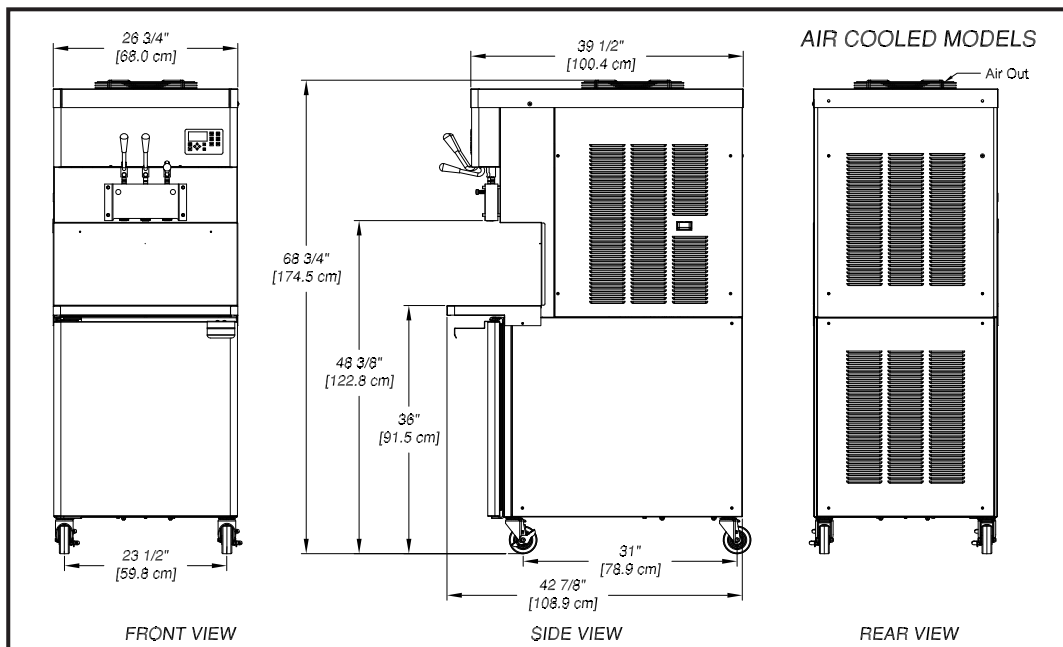
U431-I2



Optional Swing Gate
Style Handles

- Adjustable dispensing rate meets the requirements of high volume operations.
- Refrigerated mix storage cabinet holds two 8-gallon mix containers for use with or without a bag connection system.
- Mix pumps inject the exact amount of air into your mix, maintaining overrun to ensure maximum profitability.
- Powerful IntelliTec2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
 - ✓ Provides additional operator information.
 - ✓ Enhanced service diagnostic capability.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Bottom sealing spigots eliminate waste and offer precise dispensing control.
- Mix-low system to alert you of low mix conditions.
- Self-sharpening, nonmetallic auger flights for reliable service.





	U431-I2 Water Cooled				U431-I2 Air Cooled			
Dimensions	Machine		with crate		Machine		with crate	
width	26-3/4" (67,9 cm)		34" (86,4 cm)		26-3/4" (67,9 cm)		34" (86,4 cm)	
height	67-1/2" (171,5 cm)		78" (198,1 cm)		68-3/4" (174,6 cm)		78" (198,1 cm)	
depth	39-1/2" (100,3 cm)		48" (121,9 cm)		39-1/2" (100,3 cm)		48" (121,9 cm)	
Weight	760 lbs (344,7 kg)		908 lbs (411,8 kg)		785 lbs (356,0 kg)		935 lbs (424,1 kg)	
* Electrical minimum circuit ampacity maximum overcurrent protection device	1 PH		3 PH		1 PH		3 PH	
	left	right	left	right	left	right	left	right
	32A	32A	20A	20A	32A	32A	20A	20A
	50A	50A	30A	30A	50A	50A	30A	30A
International Option	1 Phase, 220-240 VAC, 50Hz or 3 Phase, 380-415 VAC, 50Hz							
Compressor	Two - 19,000 Btu/hr Cabinet - 1,300 Btu/hr Compressor (R-134a)							
Drive Motor	Two - 2 hp							
Cooling	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. The machine requires 6" (15,2 cm) air space on all sides for the cabinet refrigeration system.				Air cooled units require 6" (15,2 cm) air space on all sides and open at the top.			
Hopper Volume	Two - 8 gallon (30,28 liters)							
Freezing Cylinder Volume	Two - 1.33 gallon (5,03 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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