

# Twin Twist, Gravity Soft Serve/Yogurt Freezer

## F231

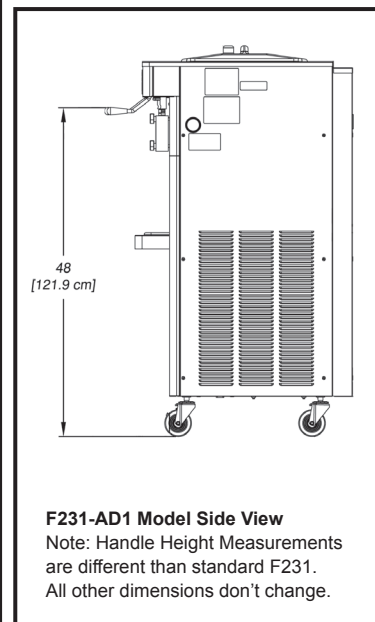
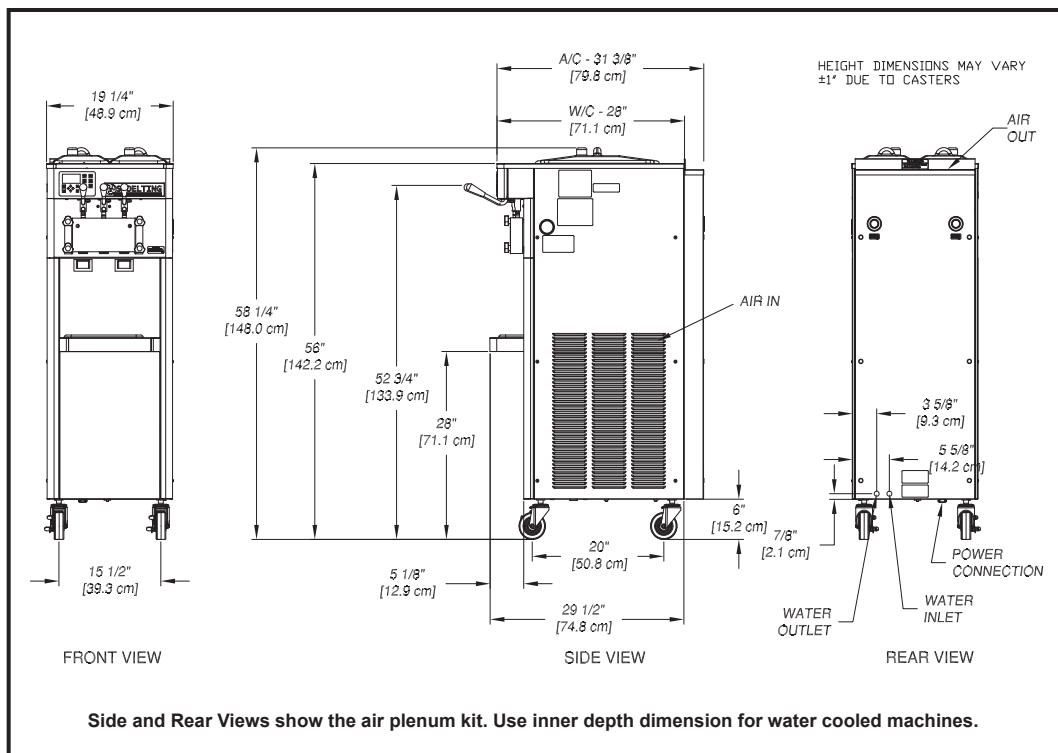


### F231-AD1 Model

Spigot handle height meets self service location ADA requirements.  
Rear air plenum also depicted.

- Powerful IntelliTec2™ control communicates with the operator through a multiline graphics LCD using full text instructions.
  - ✓ Provides additional operator information.
  - ✓ Enhanced service diagnostic capability.
- Wi-Fi capable control emails status updates, allows remote service diagnoses and gives operator access to view equipment performance.  
*(The Wi-Fi communication module is optional and must be ordered separately).*
- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last.
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods.
- Compact design with a small footprint is an ideal choice for locations where space is an issue.
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product.
- Clear door shows visible product for merchandising appeal.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Long-wearing parts offer lower preventative maintenance costs.
- Built for ease of operation and cleaning.
- Twist feature allows you to serve two flavors individually or combine flavors for a unique twist.





Model F231		
<b>Dimensions</b>	<b>Machine</b>	<b>as shipped</b>
	width	32" (81,3 cm)
	height	60" (152,4 cm)
	depth	39" (99,1 cm)
<b>Weight</b>	400 lbs (181,4 kg)	470 lbs (213,1 kg)
<b>Electrical*</b>	<b>1 Phase, 208-240 VAC, 60Hz</b>	<b>3 Phase, 208-240 VAC, 60Hz</b>
	running amps	12A
	connection type	10A
International Option	1 Phase, 220-240 VAC, 50Hz	
<b>Compressor</b>	12,000 Btu/hr (R-404A)	
<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	
<b>Plumbing Fittings</b>	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. Ideal EWT of 50°-70°F	
<b>Hopper Volume</b>	Two - 3 gallon (11,35 liters)	
<b>Freezing Cylinder Volume</b>	Two - 0.85 gallon (3,22 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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