



Project:

Item Number:

Quantity:

**U431-I2 SOFT SERVE PRESSURE FED FLOOR MACHINES**



**DESCRIPTION**

Twin twist, pressure fed, soft serve machine with refrigerated mix storage cabinet. Ultra high-production capacity with two compressors and two drive motors allows you to serve two individual flavors or combine them for a twist. Produces quality product consistency from first cone to last. Ideal choice for restaurants, schools, cafeterias, drive-ins, recreational facilities and ice-cream parlors.

**INTELLITEC2™ CONTROL FEATURES**

- Programmable through a multi-line graphics display.
- Upload firmware and download statistics through USB port.
- Performance and error logs provide data to maximize profitability.
- Control 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 mouthfeel.



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.

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

**ITEMS**

Single Phase	Three Phase
<b>Air Cooled</b>	
U431-38I2	U431-309I2
	U431-309I2-SH
<b>Water Cooled</b>	
U431-18I2	U431-109I2
U431-18I2-SH	U431-109I2-SH
<b>Remote Air Cooled</b>	
U431-48I2	U431-409I2
U431-48I2-SH	U431-409I2-SH

**ACCESSORIES & OPTIONS**

- 2183464** Remote air-cooled condensing unit (one per barrel)
- 2183860** Line set 43 ft. (8 ft. flexible) (one per barrel)
- 521042** Clean-In-Place System
- 2208610** Clean-In-Place System Parts Kit (includes spigots, auger supports, and o-rings)
- Side Handle Option (-SH suffix)** All models are available with side handles which can be kept open for large dispensing.

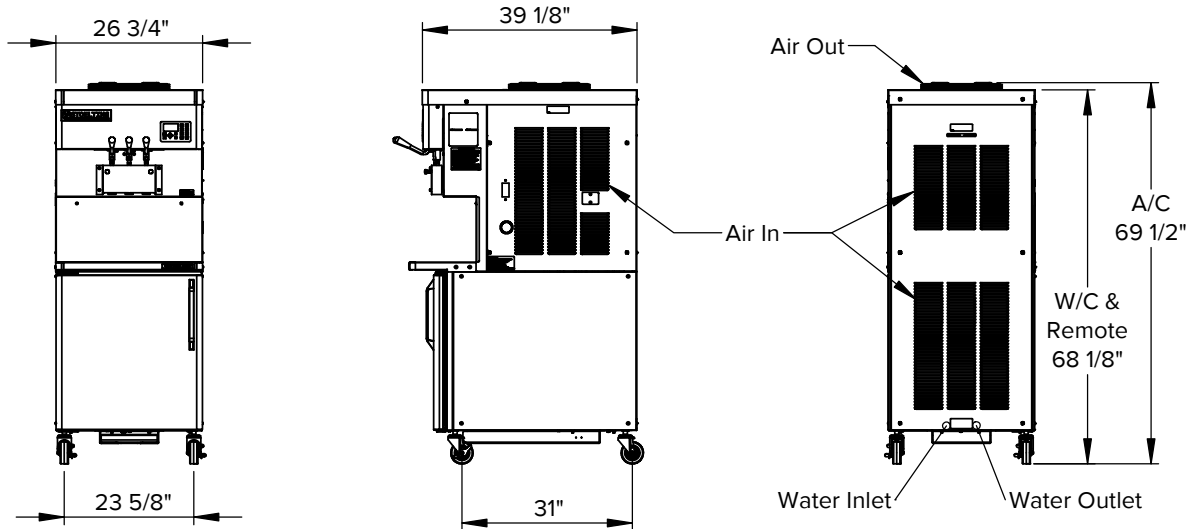
**GENERAL FEATURES**

- NSF approved food grade plastic blades provide quiet operation and superior durability.
- 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.
- Pump approved for clean-in-place, reducing cleaning time and labor requirements.
- Mix containers in the refrigerated storage cabinet safely hold up to 16 gallons of mix, providing enough product during peak times and reducing the frequent refills.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.
- Maintains constant temperature with fast evaporator defrost.

Approvals	Date

## U431-12 SOFT SERVE PRESSURE FED FLOOR MACHINES

### DIMENSIONS



Height dimensions may vary ±1" due to casters

### GENERAL SPECIFICATIONS

Freezing Cylinder				Cabinet				Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
Capacity gallon (L)	Compressor			Capacity gallon (L)	Compressor					
	Btu/hr	Refrigerant	Charge (oz)		Btu/hr	Refrigerant	Charge (oz)			
Two 1.33 (5.03)	Two 19,000	R-448A	A/C: 50 W/C: 38 Remote: 224	16 (60.6)	1,300	R-134a	8	Two 2	760 (344.7)	930 (421.8)

- Indoor use only
- Maximum ambient temperature: 100°F (37.8 °C)
- Requires one dedicated electrical circuit per barrel
- Electrical plug not included. Hardwired connection required.
- 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. Minimum clearance of 6" (15.2 cm) air space on all sides.
- Air cooled units require: Minimum clearance of 6" (15.2 cm) air space on all sides and open at the top
- Remote air cooled units require: two remote condensers and two precharged line sets. Minimum clearance of 6" (15.2 cm) air space on all sides.
- Details on CAD Revit Symbols Libraries are available on [stoelting.klccad.com](http://stoelting.klccad.com)

### ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Minimum Circuit Ampacity (Amps)	Maximum Overcurrent Protection Device (Amps)	Side Handle	
U431-3812	Air	1	208-240	60	33.3	45	—	
U431-30912		3	208-240		21.8	30	—	
U431-30912-SH								✓
U431-1812	Water	1	208-240	60	33.3	45	—	
U431-1812-SH								✓
U431-10912		3	208-240		21.8	30	—	
U431-10912-SH							✓	
U431-4812	Remote Air	1	208-240	60	33.3	45	—	
U431-4812-SH								✓
U431-40912		3	208-240		21.8	30	—	
U431-40912-SH							✓	



**Service Information**  
 800-319-9549 (U.S. Toll Free)  
 920-894-2293 (Outside the U.S.)  
[www.stoeltingfoodservice.com](http://www.stoeltingfoodservice.com)  
[www.vollrath.com](http://www.vollrath.com)