

F231X SOFT SERVE GRAVITY-FED TWIN TWIST FLOOR MACHINES

AD2 Models

WF Models

DESCRIPTION

Stoelting's Gravity Soft Serve/Yogurt Freezer dispenses two single flavors, or combines two for twin twist. This model is ideal for self-serve frozen yogurt or ice cream operations.

INTELLITEC2™ CONTROL FEATURES

- Programmable through a multi-line graphics display.
- Load firmware and export 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
Air-Cooled	Air-Cooled
F231X-302I2P	F231X-314I2P
F231X-302I2P-WF	F231X-314I2P-WF
Water-Cooled	Water-Cooled
F231X-102I2	F231X-114I2
F231X-102I2-AD2-WF	
F231X-102I2-YG2-WF	

ACCESSORIES & OPTIONS

- **2204541** Hopper Lock Kit.
- **521041** Clean-In-Place System.
- **2208604** Clean-In-Place System Parts Kit (includes spigots, auger supports, and o-rings).
- **Yogurt Configuration (YG2 Suffix)** Specific frozen yogurt configuration and expansion valve.
- **ADA Compliant Handles (AD2 Suffix)** Handles 48" from ground.
- **Hopper Agitation (A Suffix)** Agitator blade circulates product in the hopper.
- **ConnectI2U™ Equipment Monitoring (WF Suffix)** WiFi connected machine minimizes downtime and allows diagnosis from a remote location. Instant email notification for user selected alerts. Website monitoring of equipment status and performance allows operator to see machine's performance, sales history, and preventative maintenance.

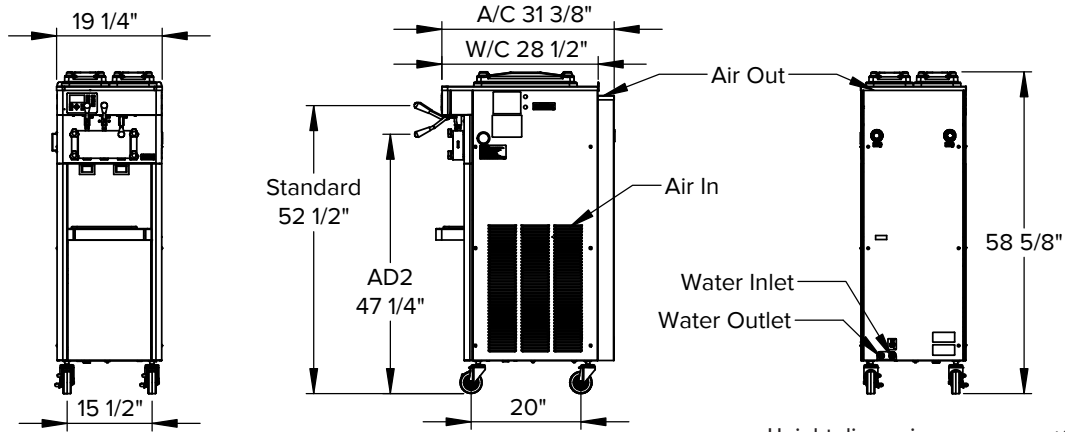
FEATURES

- 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.
- Compact floor unit design saves valuable floor space.
- Long-wearing parts offer lower preventative maintenance costs.
- Tamper-proof controls for self-serve applications.
- Organized hopper cover for disassembly and assembly.

Approvals
Date

F231X SOFT SERVE GRAVITY-FED TWIN TWIST FLOOR MACHINES

DIMENSIONS



Height dimensions may vary $\pm 1"$ due to casters

GENERAL SPECIFICATIONS

Freezing Cylinder				Hopper Capacity, each gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
Capacity gallon (L)	Compressor						
	Btu/hr	Refrigerant	Charge (oz)				
Two 0.85 (3.2)	12,000	R-448A	A/C: 35 W/C: 32	3 (11.36)	Two 3/4	400 (181.4)	470 (213.2)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires one dedicated electrical circuit per barrel.
- Power cord provided.
- Air cooled units require: 3" (7.6 cm) air space on both sides.
- 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.
- Details on CAD Revit Symbols Libraries are available on www.stoelting.kclcad.com website.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)	ADA Handles	Plenum Kit	Yogurt Configuration	WiFi Module	Hopper Agitation Kit
F231X-102I2	Water	1	220-240	50	12	NA	—	—	—	—	—
F231X-102I2-AD2-WF	Water	1	220-240	50	12	NA	✓	—	—	✓	—
F231X-102I2-YG2-WF	Water	1	220-240	50	12	NA	—	—	✓	✓	—
F231X-114I2	Water	3	380-415	50	12	NA	—	—	—	—	—
F231X-302I2P	Air	1	220-240	50	12	NA	—	✓	—	—	—
F231X-302I2P-WF	Air	1	220-240	50	12	NA	—	✓	—	✓	—
F231X-314I2P	Air	3	380-415	50	12	NA	—	✓	—	—	—
F231X-314I2P-WF	Air	3	380-415	50	12	NA	—	—	—	✓	—



Service Information

800-319-9549 (U.S. Toll Free)
920-894-2293 (Outside the U.S.)
www.stoeltingfoodservice.com
www.vollrath.com

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