

Twin Twist, Counter-Top, Gravity Soft Serve/Yogurt Freezer

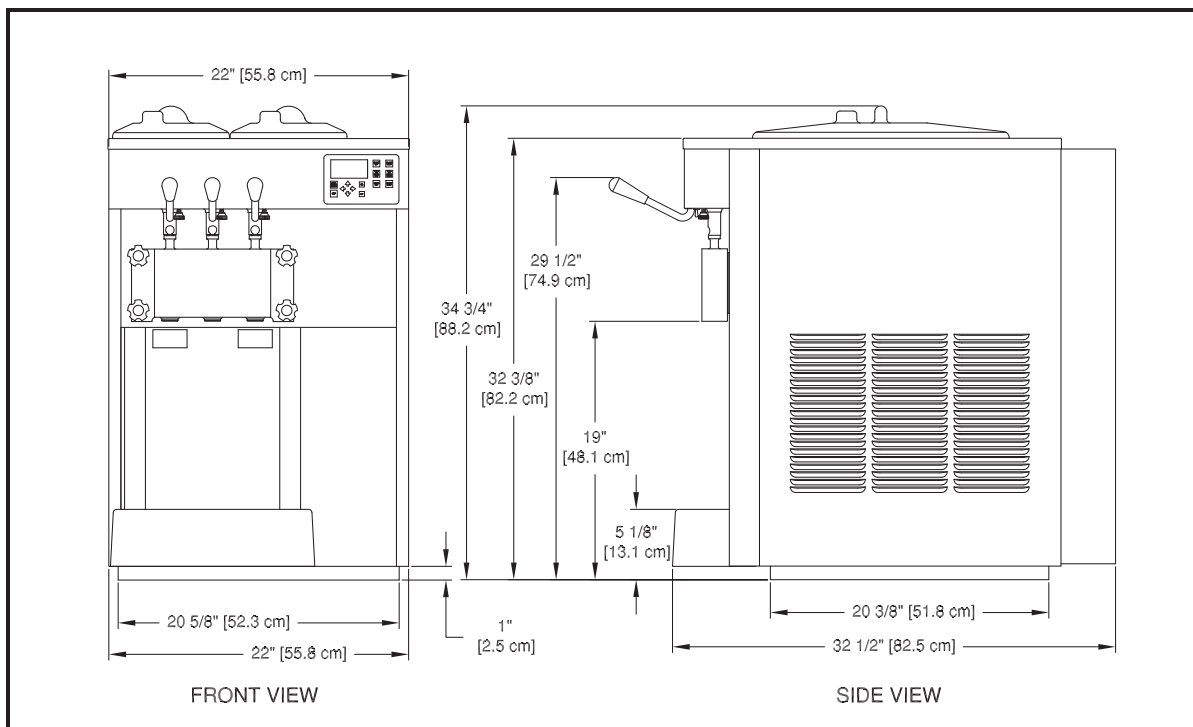
F131-I2



*Modified Design for Frozen
Yogurt Installations*

- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last.
- Hard-working, compact counter-top unit handles peak demands, while providing years of dependable service.
- IntelliTec2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
- 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 visible product for merchandising appeal.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Adjustable dispense rate for optimal product output.
- 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.
- Optional shake mixer which mounts to the machine.
- Optional floor stand creates a “floor model” package, freeing up counter space and providing additional storage.





Model F1312			
Dimensions	Machine	with crate	
	width	22" (55,9 cm)	28" (71,1 cm)
	height	34-3/4" (88,3 cm)	40-1/4" (102,2 cm)
depth	28-1/2" (72,4 cm)	35-1/4" (89,5 cm)	
Weight	385 lbs (174,6 kg) 470 lbs (213,1 kg)		
Electrical*	1 Phase, 208-240 VAC, 60Hz		
	running amps	12A	3 Phase, 208-240 VAC, 60Hz 10A
connection type	NEMA6-20P power cord provided	NEMA L15-20P power cord provided	
International Option	1 Phase, 220-240 VAC, 50Hz		
Compressor	12,000 Btu/hr (R-404A)		
Drive Motor	Two - 3/4 hp		
Air Flow	Air cooled units require 3" (7,6 cm) air space on both sides		
Plumbing Fittings	Water cooled units require 3/8" N.P.T. water and drain fittings.		
Hopper Volume	Two - 3 gallon (11,35 liters)		
Freezing Cylinder Volume	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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