



Project:

Item Number:

Quantity:

U431-A 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.

A refrigerated mix storage cabinet at the bottom of the unit contains three drawers which hold up to six, five-gallon mix bags, reducing the need to frequently replenish mix.

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.

ITEMS

Single Phase	Three Phase
Air Cooled	
U431-38I2A	U431-309I2A
Air Remote	
U431-48I2A	U431-409I2A
Water Cooled	
U431-18I2A	U431-109I2A

ACCESSORIES

- **2208193-SV** Three-step stainless steel bag adapter
- **2208184** Two-step stainless steel bag adapter
- **2183464** Remote air-cooled condensing unit
- **2183860** Line set 43 ft. (8 ft. flexible)
- **521042** Clean-In-Place System
- **2208610** Clean-In-Place System Parts Kit (includes spigots, auger supports, and o-rings)

GENERAL FEATURES

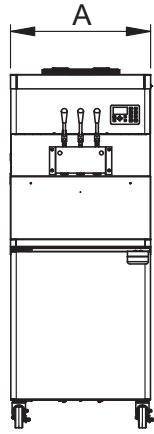
- Refrigerated storage cabinet holds up to six 5-gallon mix bags.
- Dual manifold design enables connection to all six bags. Automatic continuous flow from connected bags.
- Cabinet illuminated with LEDs.
- Automatic drawer latch system and convenient bag cap holder.
- NSF approved food grade plastic blades provide quiet operation and superior durability.
- 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.
- Tamper-proof controls for self-serve applications.
- Coiled hoses compactly store in the refrigerated cabinet.

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

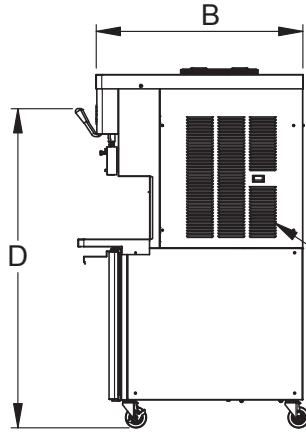
Approvals	Date

U431-A SERVE PRESSURE-FED FLOOR MACHINES

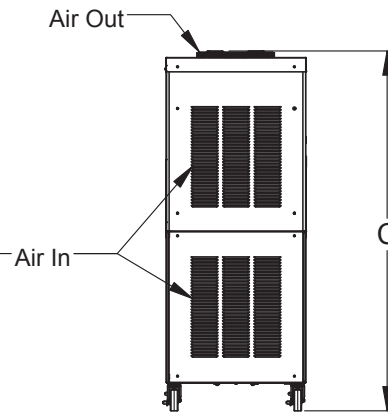
DIMENSIONS



FRONT VIEW



SIDE VIEW



REAR VIEW

GENERAL SYSTEM SPECIFICATIONS AND CLEARANCE REQUIREMENTS

Freezing Cylinder				Cabinet				Drive Motor (hp)
Capacity gallon (L)	Compressor			Capacity gallon (L)	Compressor			
	Btu/hr	Refrigerant	Charge (oz)		Btu/hr	Refrigerant	Charge (oz)	
Two 1.33 (5.0)	Two 19,000	R-404A	A/C: 48 W/C: 36 Remote: 224	30 (113) Three drawers, each holds two 5-gallon (18.9) bags	1,300	R-134a	8	Two 2

- 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.

ELECTRICAL REQUIREMENTS AND EXTERNAL DIMENSIONS

Model Number	Cooling	Phase	Volts	Hz	Circuit Ampacity (per barrel)	Overcurrent Protection Device (per barrel)	Dimensions (in)			
							(A) Width	(B) Depth	(C) Height	(D) Spigot Height
U431-309I2A	Air	3	208-240	60	21.8	30	26.75	39.5	68.75	61
U431-409I2A	Air Remote				21.8	30	26.75	39.75	67.75	61
U431-109I2A	Water				21.8	30	26.75	39.75	67.75	61
U431-38I2A	Air	1	208-240	60	33.3	45	26.75	39.5	68.75	61
U431-48I2A	Air Remote				36 left/ 31 right	50 left/ 45 right	26.75	39.75	67.75	61
U431-18I2A	Water				33.3	45	26.75	39.75	67.75	61



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