

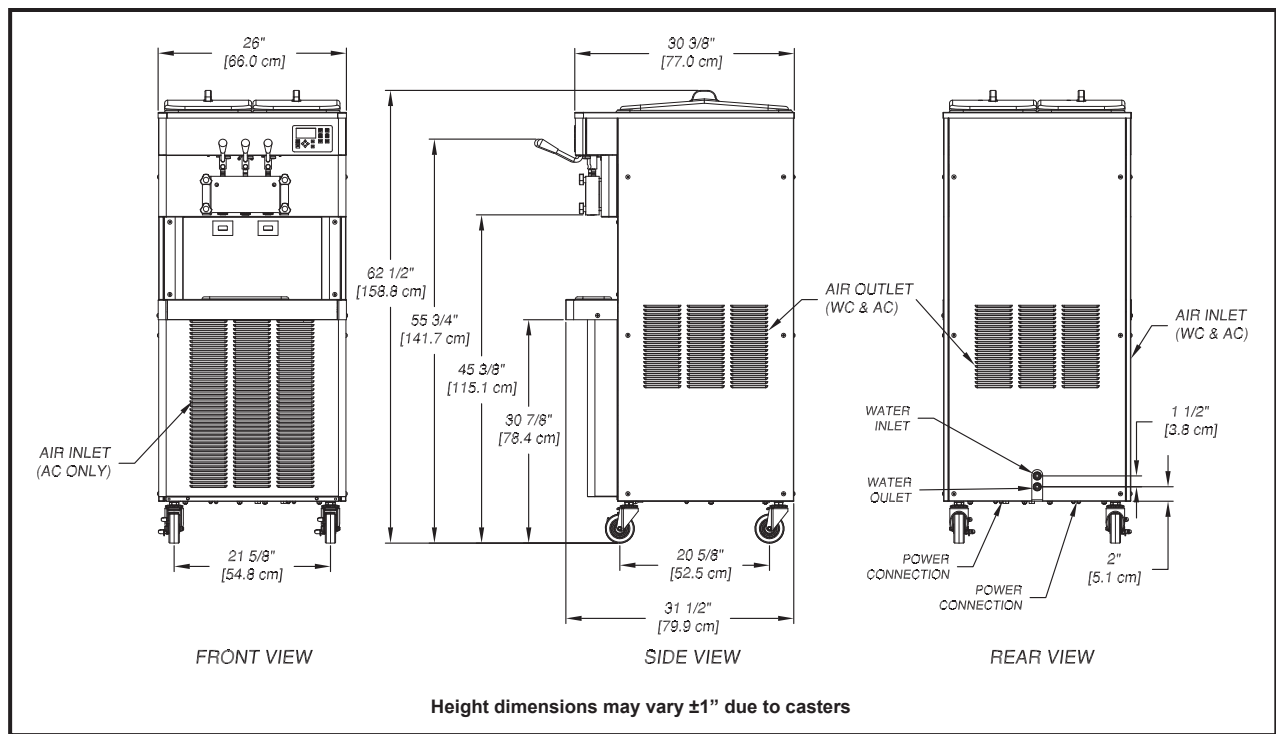
Twin Twist, Gravity Soft Serve/Yogurt Freezer

0231



- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last.
- Hard-working unit handles peak demands, while providing years of dependable service.
- IntelliTec 2™ 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.
- Separate hopper refrigeration system.
- 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 assures precise portion control.
- Adjustable dispense rate for optimal product output.
- Long-wearing parts offer low 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.





	O231 Water Cooled		O231 Air Cooled	
Dimensions	Machine	with crate	Machine	with crate
width	26" (66,0 cm)	40-1/4" (102,2 cm)	26" (66,0 cm)	40-1/4" (102,2 cm)
height	62-1/2" (158,8 cm)	64-1/2" (163,8 cm)	62-1/2" (158,8 cm)	64-1/2" (163,8 cm)
depth	31-1/2" (80,0 cm)	33-1/4" (84,5 cm)	31-1/2" (80,0 cm)	33-1/4" (84,5 cm)
Weight	640 lbs (290,2 kg)	730 lbs (331,1 kg)	640 lbs (290,2 kg)	730 lbs (331,1 kg)
Electrical* circuit ampacity (per barrel) overcurrent protection device (per barrel)	1 PH	3 PH	1 PH	3 PH
	26A minimum 40A maximum	19A minimum 30A maximum	27A minimum 40A maximum	20A minimum 30A maximum
Compressor	Freezing Cylinders - Two 14,000 Btu/hr (R-404A) Storage - 1,300 Btu/hr Compressor (R-134a)			
Drive Motor	Two - 2 hp			
Cooling	Water cooled units require 1/2" N.P.T. water and drain fittings with 2 inlets and 2 outlets or 1/2" N.P.T. water and drain fittings with 1 inlet and 1 outlet. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F		Air cooled units require 3" (7,6 cm) air space at back and sides.	
Hopper Volume	Two - 6.5 gallon (24,7 liters)			
Freezing Cylinder Volume	Two - 1 gallon (3,79 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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