

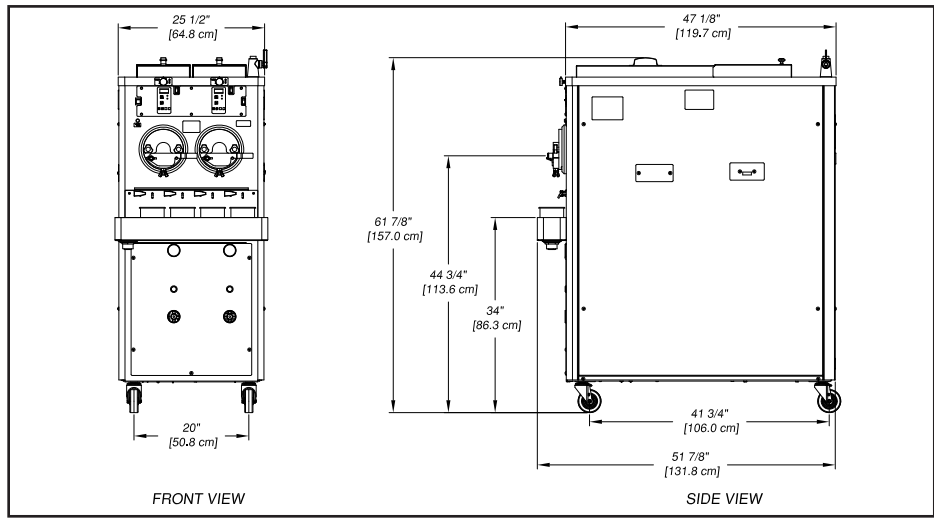
CONTINUOUS FLOW FROZEN CUSTARD MACHINE

CC202

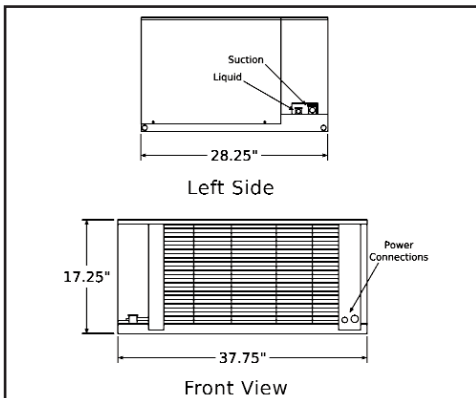


- Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec control with lighted display provides simple two button operation.
- Easy to clean design facilitates sanitary operation and ensures product is always fresh.
- Refrigerated hopper with independent temperature control maintains safe storage temperatures in any environment.
- Delrin® food grade plastic blades provide quiet operation and superior durability.
- Highest production model (per barrel) without sacrificing the quality of product.
- Continuous feed system provides high-speed production with low overrun.
- Service panel provides easy access to temperature controls.
- Standard, divided and separated, dipper well helps prevent cross contamination between flavors for food allergy concerns.
- Optional dual temperature control switch allows for production of various types of frozen treats, such as Italian ice, sorbet, and frozen custard.
- Optional hopper rinse faucet.





	CC202A Air Cooled Remote		CC202A Water Cooled	
Dimensions	Machine	with crate	Machine	with crate
width	25-1/2" (64,8 cm)	44-1/2" (113,0 cm)	25-1/2" (64,8 cm)	44-1/2" (113,0 cm)
height	61-7/8" (157,2 cm)	67" (170,2 cm)	61-7/8" (157,2 cm)	67" (170,2 cm)
depth	47-1/8" (119,7 cm)	60" (152,4 cm)	47-1/8" (119,7 cm)	60" (152,4 cm)
Weight	632 lbs (286,6 kg)	707 lbs (320,6 kg)	930 lbs (421,8 kg)	1005 lbs (455,8 kg)
Electrical	1 Phase, 208-240 VAC, 60Hz		3 Phase, 208-240 VAC, 60Hz	
circuit ampacity (per barrel)	12A minimum		9A minimum	
overcurrent protection device (per barrel)	25A maximum		15A maximum	
Hopper Condensing Unit	1 Phase, 115 VAC, 60Hz NEMA5-15P power cord provided			
Drive Motor	Two - 2 hp			
Cooling	Air cooled units require a remote condensing unit (with compressor) and 24 lbs of R-404A per barrel up to a 50' line set. Add 1 lb of refrigerant for every 10' increase to the line set. Line set max 100'.		Water cooled units are self contained and require a Standard Hose Adapter water fitting and a 5/8" OD drain fitting for each barrel. They are charged with R-404A. Maximum water pressure of 130 psi Minimum water flow rate of 3 GPM Ideal EWT of 60°-80°F	
Hopper Volume	Two - 8.8 gallon (33,32 liters)			



	Remote Condensing Unit (1 per barrel)	
Dimensions	Condenser	
width	37-3/4" (95,9 cm)	
height	17-1/4" (43,7 cm)	
depth	28-1/4" (71,7 cm)	
Weight	222 lbs (100,7 kg)	
Electrical	1 Phase, 208-230 VAC, 60Hz	3 Phase, 208-230 VAC, 60Hz
circuit ampacity	20A minimum	15A minimum
overcurrent protection device	25A maximum	20A maximum
Refrigerated Line Sizes	Liquid Line - 3/8" Suction Line - 7/8"	

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

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