

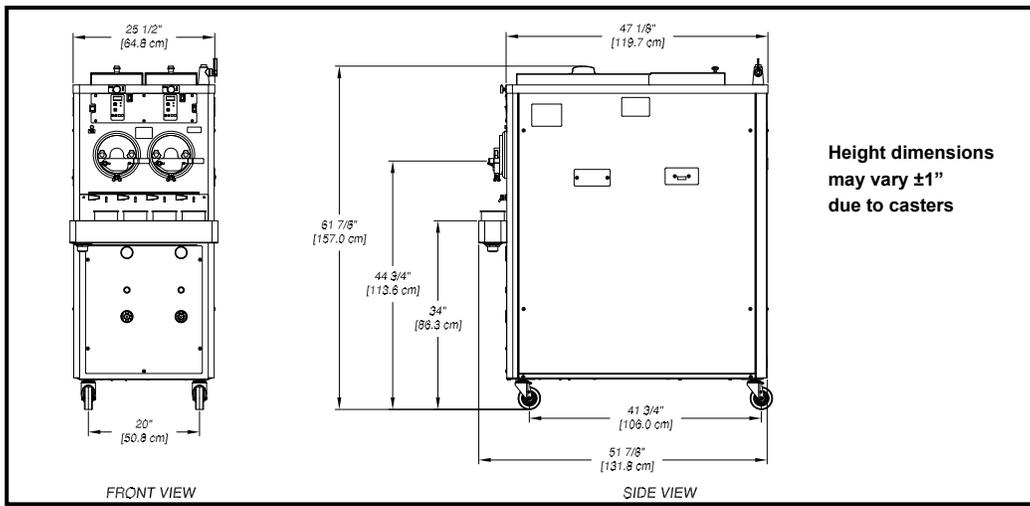
Ross Continuous Flow Frozen Custard Machine

CC202

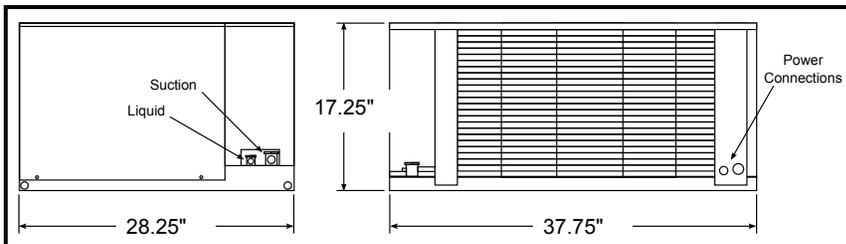


- Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec control with lighted display provides simple two button operation.
- Easy to clean design facilitates sanitary operation 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 allow 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) | 48" (121,9 cm) | 25-1/2" (64,8 cm) | 48" (121,9 cm) |
| height | 61-7/8" (157,2 cm) | 68" (172,7 cm) | 61-7/8" (157,2 cm) | 68" (172,7 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 | | 29A minimum | |
| overcurrent protection device (per barrel) | 25A maximum | | 50A maximum | |
| Hopper Condensing Unit | 1 Phase, 115 VAC, 60Hz NEMA5-15P power cord provided | | | |
| Drive Motor | Two - 3 hp | | | |
| Cooling | Air cooled units require one remote condensing unit (with compressor) per barrel. The condensing units ship from the factory with 20 lbs of R-404A for 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 1/2" 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) | | | |



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

*Remote air cooled machines require dedicated circuits, one for each remote condensing unit and one for each freezing cylinder. Water Cooled units require one dedicated circuit for each freezing cylinder.

| | CC 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 |
| Refrigerant | R-404A | |
| Charge | 20 lbs. (Charged at Factory) | |
| Refrigerated Line Sizes | Liquid Line - 3/8" Suction Line - 7/8" | |

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