## Ross Continuous Flow Frozen Custard Machine

## Cstoelting:



- Quick-Freeze Technology ${ }^{\text {TM }}$ minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec ${ }^{\text {™ }}$ control with lighted display provides simple two button operation.
- Easy to clean design facilitates sanitary operation and ensures product is always fresh.
- Italian ice switch on right barrel now comes standard, allowing the right barrel to switch between running custard and Italian ice.
- Refrigerated hopper with independent refrigeration system maintains safe storage temperatures in any environment.
- Delrin ${ }^{\circledR}$ 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 refrigeration gauges.
- Standard, divided and separated, dipper well keeps scoops and spades clean.
- Optional hopper rinse faucet.


|  | CC303A Air Cooled Remote |  | CC303A Water Cooled |  |
| :---: | :---: | :---: | :---: | :---: |
| Dimensions | Machine | with crate | Machine | with crate |
| width | 32-1/2" (82,6 cm) | 48" (121,9 cm) | $32-1 / 2{ }^{\text {" }}$ (82,6 cm) | 48 " (121,9 cm) |
| height | 61-7/8" ( $157,2 \mathrm{~cm}$ ) | 68 " ( $172,7 \mathrm{~cm}$ ) | 61-7/8" (157,2 cm) | 68 " (172, 7 cm ) |
| depth | $47-1 / 8 \mathrm{\prime} \mathrm{\prime}(119,7 \mathrm{~cm})$ | 60 " (152,4 cm) | $47-1 / 8{ }^{\prime \prime}(119,7 \mathrm{~cm})$ | 60 " (152,4 cm) |
| Weight | $895 \mathrm{lbs}(405,9 \mathrm{~kg}$ ) | $970 \mathrm{lbs}(439,9 \mathrm{~kg}$ ) | $1345 \mathrm{lbs}(610,0 \mathrm{~kg})$ | $1420 \mathrm{lbs}(644,1 \mathrm{~kg})$ |
| Electrical* | 1 Phase, 208-240 VAC, | 3 Phase, 208-240 VAC, | 1 Phase, 208-240 VAC, 60 Hz | 3 Phase, 208-240 VAC, 60 Hz |
| circuit ampacity (per barrel) | 12A minimum | 9A minimum | 29A minimum | 19A minimum |
| overcurrent protection device (per barrel) | 25A maximum | 15A maximum | 50A maximum | 30A maximum |
| Hopper Condensing Unit | 1 Phase, 115 VAC, 60Hz NEMA5-15P power cord provided |  |  |  |
| Drive Motor | Three - 3 hp |  |  |  |
| Cooling | Air cooled units re condensing unit (wi barrel. The condensin factory with 20 lbs of R line set. Add 1 lb of re increase to the line set. | quire one remote th compressor) per ing units ship from the R-404A for up to a 50' frigerant for every 10 ' t. Line set max 100'. | Water cooled units require a Standard fitting and a $1 / 2^{\prime \prime}$ OD barrel. They are ch Maximum water $p$ Minimum water flow Ideal EWT | re self contained and Hose Adapter water drain fitting for each arged with R-404A. ressure of 130 psi low rate of 3 GPM of $60^{\circ}-80^{\circ} \mathrm{F}$ |
| Hopper Volume | Three - 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 <br> width <br> height <br> depth | Cond 37-3/4" 17-1/4" 28-1/4" | enser ( $5,9 \mathrm{~cm})$ $(43,7 \mathrm{~cm})$ $(1,7 \mathrm{~cm})$ |
| Weight | $222 \mathrm{lbs}(100,7 \mathrm{~kg})$ |  |
| Electrical circuit ampacity overcurrent protection device | 1 Phase, 208-230 VAC, 60Hz <br> 20A minimum <br> 25A maximum | 3 Phase, 208-230 VAC, 60Hz <br> 15A minimum <br> 20A maximum |
| Refrigerant | R-404A |  |
| Charge | 20 lbs . (Charged at Factory) |  |
| Refrigerated Line Sizes | Liquid Line - $3 / 8^{\prime \prime}$ <br> Suction Line - 7/8" |  |

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