

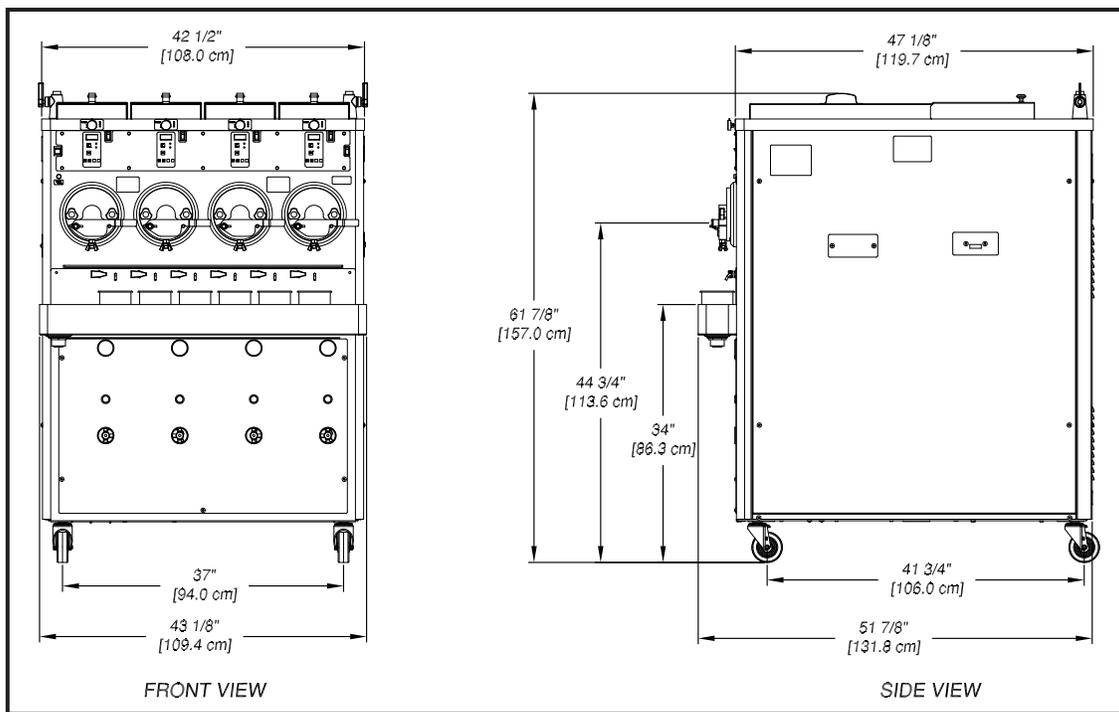
Continuous Flow Frozen Custard Machine

CC404



- 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 refrigeration system 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 refrigeration gauges.
- Divided and separated dipper well is standard and keeps scoops and spades clean.
- Optional hopper rinse faucet.





CC404A		
Dimensions	Machine	with crate
width	42-1/2" (108,0 cm)	50" (127,0 cm)
height	61-7/8" (157,2 cm)	67" (170,2 cm)
depth	47-1/8" (119,7 cm)	60" (152,4 cm)
Weight	1135 lbs (514,8 kg)	1210 lbs (548,8 kg)
* Electrical	3 Phase, 208-240 VAC, 60Hz	
circuit ampacity (per barrel)	9A minimum	
overcurrent protection device (per barrel)	15A maximum	
Hopper Condensing Unit	1 Phase, 115 VAC, 60Hz NEMA5-15P power cord provided	
Drive Motor	Four - 3 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	Four - 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.

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

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STMF-205 02/12