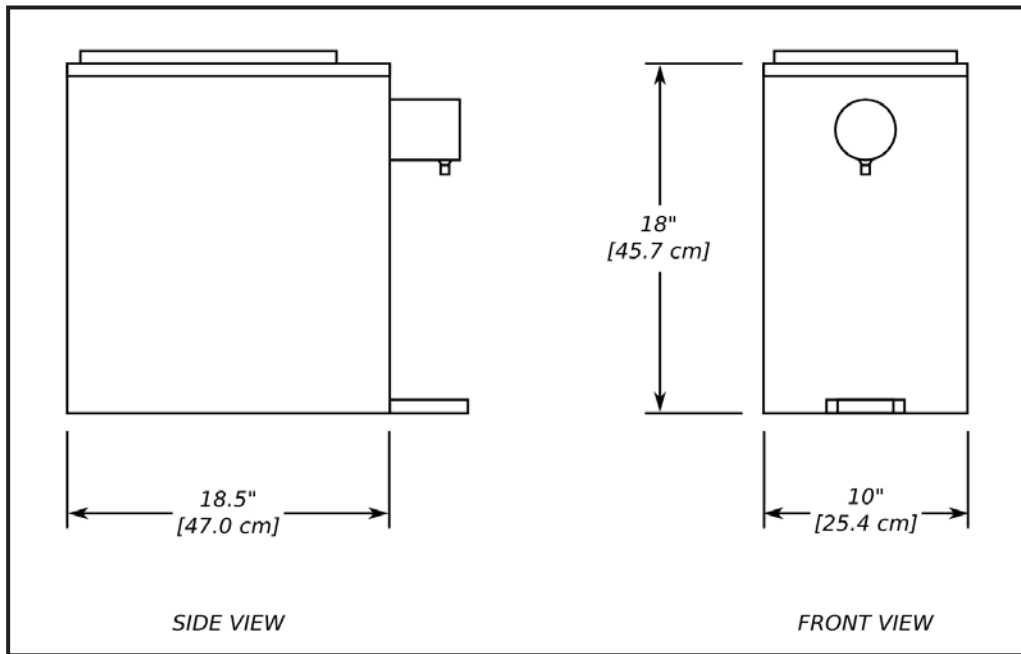


# Whipped Crème Dispenser

CW5



- Easy to use, just pour liquid cream into the hopper, and press the dispense button.
- No chemical additives or propellants.
- Overrun adjustment knob allows user to select setting for desired product texture.
- Consistent product texture and structure using heavy or thin cream with minor part change.
- Two modes of operation: manual and timed.
- Electronic control allows pre-set dispensing time for similar portions with every serving.
- All controls and indicators conveniently grouped in a single panel, on the front of the unit.
- Electronic temperature control is adjustable for various product requirements.
- Removable crème basin for easy product change and quick cleaning.



	<b>CW5</b>	
	<b>Dispenser</b>	<b>with crate</b>
<b>Dimensions</b>		
width	10" (25,4 cm)	13" (33,0 cm)
height	18" (45,7 cm)	21" (53,3 cm)
depth	18-1/2" (47,0 cm)	21" (53,3 cm)
<b>Weight</b>	70 lbs (31,7 kg)	75 lbs (34,0 kg)
<b>Electrical</b>	<b>1 Phase, 115 VAC, 60Hz</b>	
running amps	8A	
fuse size	10A maximum	
breaker type	HACR or regular	
<b>Compressor</b>	1/8 hp hermetic	
<b>Drive Motor</b>	1/4 hp	
<b>Air Flow</b>	Air cooled units require 8" (7,6 cm) air space at both sides and back	
<b>Cylinder Capacity</b>	1.32 gallon (5 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.

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