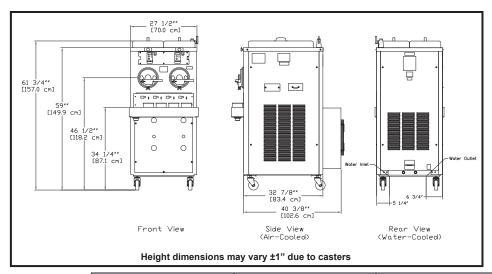




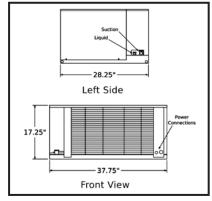
- Quick-Freeze Technology[™] minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec[™] control with lighted display provides simple two button operation and constant monitoring for ease of troubleshooting.
- Easy-to-clean design facilitates sanitary operation and ensures product is always fresh.
- Italian ice switch on the right barrel comes standard, providing a choice between custard and Italian ice.
- Refrigerated hopper with independent refrigeration system maintains safe storage temperatures in any environment.
- Delrin[®] food grade plastic blades provide quiet operation and superior durability.
- 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.







	M202B A/C		M202B A/C Remote		M202B W/C	
Dimensions	Machine	with crate	Machine	with crate	Machine	with crate
width	27-1/2" (69,9 cm)	48" (121,9 cm)	27-1/2" (69,9 cm)	42-1/2" (108,0 cm)	27-1/2" (69,9 cm)	42-1/2" (108,0 cm)
height	59" (149,9 cm)	69-1/4" (175,9 cm)	57-1/2" (146,1 cm)	67" (170,2 cm)	57-1/2" (146,1 cm)	67" (170,2 cm)
depth	40-3/8" (102,6 cm)	60" (152,4 cm)	32" (81,3 cm)	48" (121,9 cm)	32" (81,3 cm)	48" (121,9 cm)
Weight	845 lbs (383,2 kg)	1100 lbs (498,9 kg)	645 lbs (292,5 kg)	945 lbs (428,6 kg)	845 lbs (383,2 kg)	1100 lbs (498,9 kg)
Electrical*	1 PH	3 PH	1 PH	3 PH	1 PH	3 PH
circuit ampacity (per barrel)	20A	15A	15A	15A	20A	15A
overcurrent protection device (per barrel)	25A	15A	15A	15A	25A	15A
Drive Motor	Two - 2 hp					
Cooling	Air cooled units require one remote condensing unit (with compressor) per barrel. Condensing units #285090 ar #285091 ship from the factor with 20 lbs of R-404A for up to the back. They are charged with R-404A. Air cooled units require one remote condensing unit (with condensing unit #285090 ar #285091 ship from the factor with 20 lbs of R-404A or up to the line set. Add 1 lb of refrigerant for every 10' increated to the line set. Line set max 100'. (Remote condensers CU 0050 and CU-0060 do not shocharged and require 20 lbs of 404A)		nsing unit (with) per barrel. its #285090 and from the factory -404A for up to a Add 1 lb of very 10' increase Line set max condensers CU- 1060 do not ship quire 20 lbs of R-	Standard Hose Adapter water fitting and a 1/2" OD drain fitting for each barrel. They are charged with R-404A.		
Hopper Volume	Two - 5.4 gallon (20,57 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	200 lbs (90,7 kg)			
Electrical	1 Phase, 208-230 VAC, 60Hz	3 Phase, 208-230 VAC, 60Hz		
circuit ampacity	15A minimum	15A minimum		
overcurrent protection device	20A maximum	20A maximum		
Refrigerated Line	Liquid Li	ne - 3/8"		
Sizes	Suction Line - 5/8"			

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications. *This machine requires multiple dedicated circuits; one for each freezing cylinder and one for the hoppers.





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Stoelting Foodservice Equipment 502 Highway 67 • Kiel, WI 53042-1600 920-894-2293 • 800-558-5807

Fax: 920-894-7029

E-mail: foodservice@stoelting.com

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