

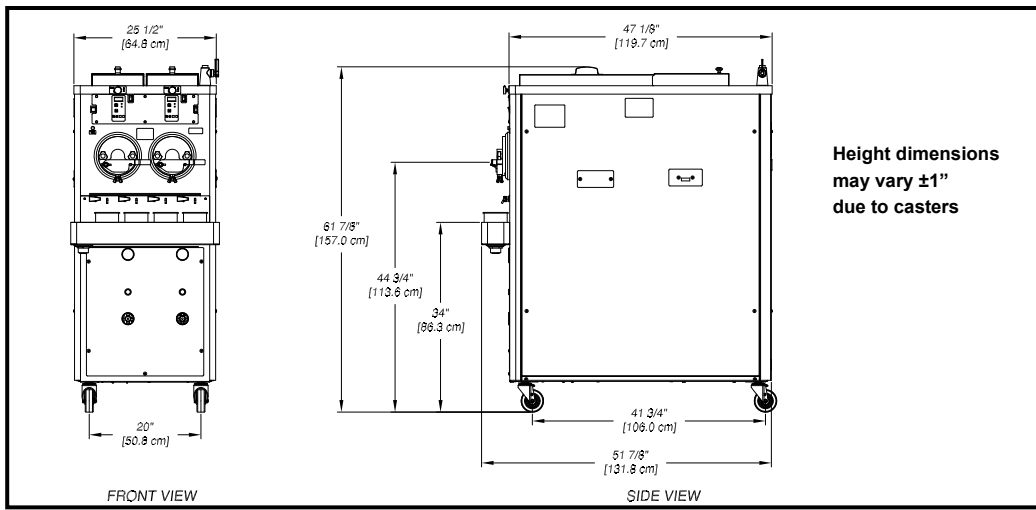
Ross Continuous Flow Frozen Custard Machine

CC202

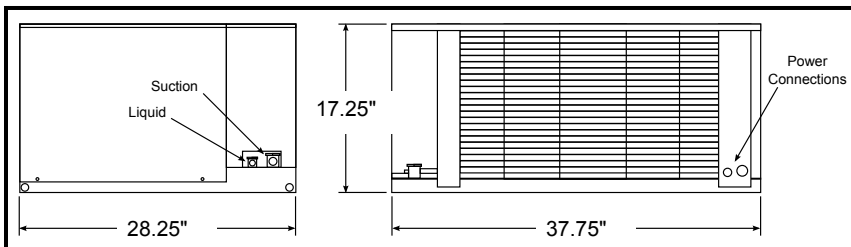


- Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec control with lighted display provides simple two button operation.
- Easy to clean design facilitates sanitary operation 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.





Dimensions	CC202A Air Cooled Remote		CC202A Water Cooled	
	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.

Dimensions	CC Remote Condensing Unit (1 per barrel)	
	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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