

Project:

Item Number:

Quantity:

M202X DOUBLE BARREL CONTINUOUS FLOW FROZEN CUSTARD MACHINES

DESCRIPTION

Double barrel frozen custard machines have a patented freezing chamber that minimizes the size of ice crystals for a smoother, creamier product. Refrigerated, top-mounted hopper pans hold the mix at a safe temperature for an extended period of time. The hold cycle keeps barrels at a safe holding temperature during off-cycle periods. There are less movable parts for faster assembly and disassembly.

ITEMS

- M202X-114B00SIR** Water-Cooled, Three-Phase
- M202X-214B00SIR** Remote Air-Cooled, Three-Phase
- M202X-302B00SIR** Air-Cooled, Single-Phase

ACCESSORIES & OPTIONS
Remote Condensing Units (one per barrel)

Refrigeration lines are not included and must be routed on location.

- 285109** Remote Condensing Unit, 3 Phase

Dipping Cabinet

- MDC2X-302-A** Two Compartment

FEATURES

- Delrin® food-grade plastic blades provide quiet operation and superior durability.
- Standard, divided and separated, dipper well helps prevent cross contamination between flavors for food allergy concerns.
- Service panel provides easy access to temperature controls.
- Each barrel has a separate refrigeration system and controls to run independently.

IntelliTec™ Control

- Lighted display communicates with operator for worry-free operation.
- Simple two-button operation for simple operation and cleaning.
- Constant monitoring for ease of troubleshooting.
- Precision-controlled refrigeration system.
- Tamper-proof controls for self-serve applications.



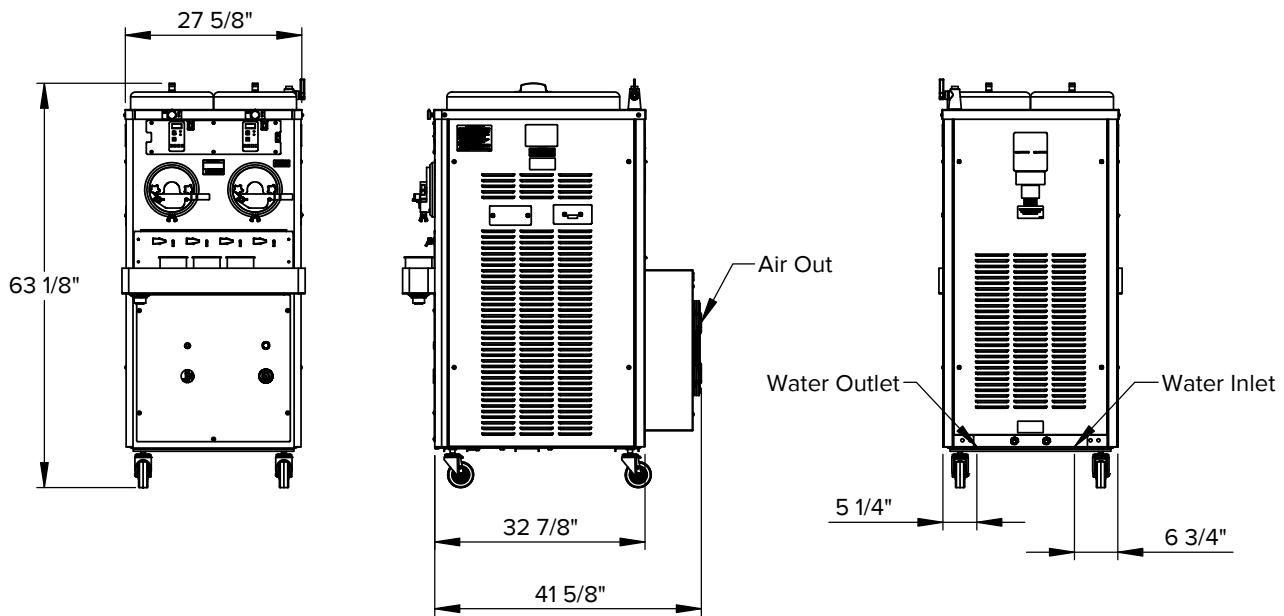
Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

Approvals	Date

M202X DOUBLE BARREL CONTINUOUS FLOW FROZEN CUSTARD MACHINES

DIMENSIONS



GENERAL SPECIFICATIONS

Model	Freezing Cylinder			Hopper Capacity gallon (L)	Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)	
	Capacity gallon (L)	Btu/hr	Refrigerant					
M202X Water-Cooled	Two 0.9 (3.4)	Two 6,000	R-448A	Two 5.4 (20.4)	Two 2	605 (274.4)	675 (306.2)	
M202X Remote Air-Cooled								128 oz.
M202X Air-Cooled								0 oz.

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires one dedicated electrical circuit per barrel.
- Air cooled units require: 6" (15.2 cm) air space on sides and 24" (60.9 cm) at the back. They are charged with R-448A.
- Water cooled units require: Units are self contained and require 1/2" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM per barrel. Ideal EWT of 50°-70°F. They are charged with R-448A.
- Remote air cooled units require: One remote condensing unit (with compressor) per barrel. The machines ship from the factory with a dry nitrogen holding charge. The condensing units ship with 20 lbs of R-448A for up to a 50' line set. Add 1 lb of refrigerant for every 10' increase to the line set. Line set max 100'.
- Details on CAD Revit Symbols Libraries are available on www.stoelting.kclcad.com website.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Circuit Ampacity (per barrel)	Overcurrent Protection Device (per barrel)
M202X-114B00SIR	Water	3	380-415	50	15 minimum	15 maximum
M202X-214B00SIR	Air Remote	3	380-415	50	15 minimum	15 maximum
M202X-302B00SIR	Air	1	220-240	50	24 minimum	25 maximum



Service Information

800-319-9549 (U.S. Toll Free)
 920-894-2293 (Outside the U.S.)
stoeltingfoodservice.com
vollrathfoodservice.com