

M202B 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

- M202-38B00SIR** Air-Cooled, Single Phase
- M202-309B00SIR** Air-Cooled, Three Phase
- M202-109B00SIR** Water-Cooled, Three Phase
- M202-28B00SIR** Remote Air-Cooled, Single Phase
- M202-209B00SIR** Remote Air-Cooled, Three Phase

ACCESSORIES & OPTIONS
Remote Condensing Units (one per barrel)

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

- 285110** Remote Condensing Unit, 1 Phase
- 285111** Remote Condensing Unit, 3 Phase

Dipping Cabinet


- MDC2-37-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.

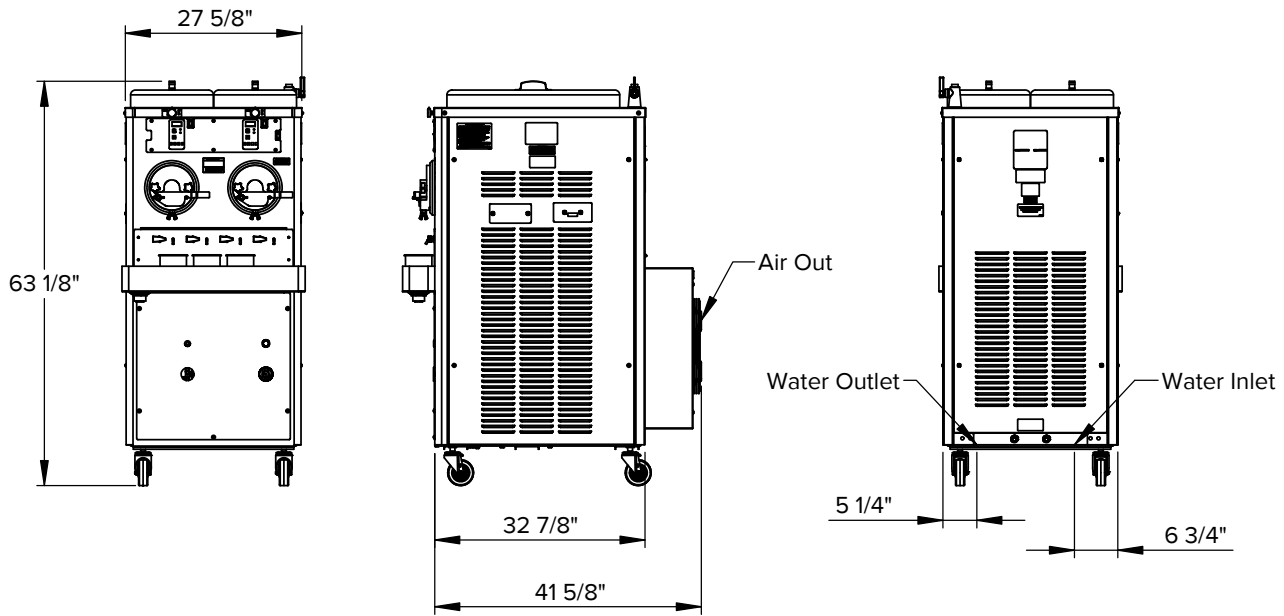
 Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

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

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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							
M202B Air-Cooled	Two 0.9 (3.4)	Two 6,000	R-448A	Two 5.4 (20.4)	Two 2	870 (394.6)	940 (426.4)			
M202B Water-Cooled								8 lbs.	605 (274.4)	675 (306.2)
M202B Remote Air-Cooled								20 lbs. (ships with dry nitrogen holding charge)	605 (274.4)	675 (306.2)

- 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 stoelting.klccad.com.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Circuit Ampacity (per barrel)	Overcurrent Protection Device (per barrel)
M202-38B00SIR	Air	1	208-240	60	20 minimum	25 maximum
M202-309B00SIR		3			15 minimum	15 maximum
M202-109B00SIR	Water	3	208-240		15 minimum	15 maximum
M202-28B00SIR	Air Remote	1	208-240	60	20 minimum	25 maximum
M202-209B00SIR		3			15 minimum	15 maximum



Service Information
 800-319-9549 (U.S. Toll Free)
 920-894-2293 (Outside the U.S.)
www.stoeltingfoodservice.com
www.vollrath.com