

Project:

Item Number:

Quantity:

# CC202X, CC303X CONTINUOUS FLOW FROZEN CUSTARD FLOOR MACHINES



### DESCRIPTION

Double and triple barrel continuous flow freezers produce frozen custard, sorbet, Italian ices and other frozen desserts. The patented freezing chamber minimizes the size of ice crystals for a smoother, creamier product. Match production to demand with the "hold product" mode refrigeration setting. ITEMS

- CC202X-214A00SIR
  CC303X-114A00SIR
  Water-Cooled, Three-Phase
- CC303X-214A00SIR Remote Air-Cooled, Three-Phase

### **ACCESSORIES & OPTIONS**

#### Remote Condensing Units (one per barrel)

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

**285108** Remote Condensing Unit, 3 Phase

#### **Dipping Cabinets**

DC4T-37-A	Four Compartment with Refrigerated Condiment Rail and Dual Temperature Control
DC4T-37R-A	Four Compartment with Refrigerated Condiment Rail, Dual Temperature Control, and Reversed Hinges
MDC4-37-A	Four Compartment
MDC3-37-A	Three Compartment

□ MDC2-37-A Two Compartment

#### **FEATURES**

- Delrin<sup>®</sup> 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.
- Product stored at safe temperature in hopper for off-cycle periods and kept ready to freeze on-demand.

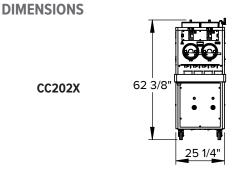
#### IntelliTec<sup>™</sup> Control

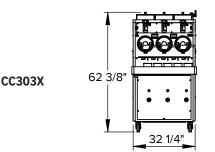
- Lighted display communicates with operator for worry-free operation.
- Simple two-button operation for simple operation and cleaning.
- Constant monitoring for ease of troubleshooting.
- Precision-controlled refrigeration system.
- Tamper-proof controls for self-serve applications.

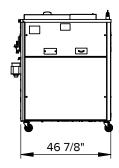
**Every machine includes Stoelting's White Glove Service.** One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

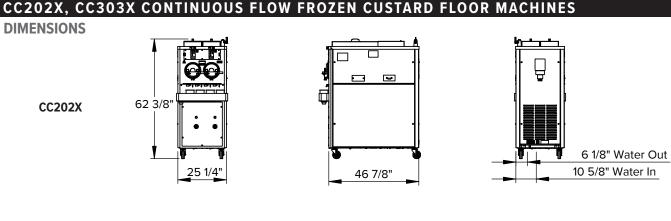
Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications. Approvals

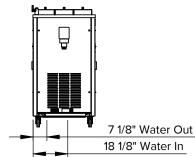
Date











## **GENERAL SPECIFICATIONS**

	Freezing Cylinder			Hopper							
	Capacity	Compressor		Capacity	Compressor			Drive Motor	Weiaht Ib	Crated Weight Ib	
Model	gallon (L)	Btu/hr	Refrigerant	Charge	gallon (L)	Btu/hr	Refrigerant	Charge (oz)	(hp)	(kg)	(kg)
CC202X	Two 1.4 (5.3)	Two 9,000	- R-448A	128 oz	Two 8.8 (33.3)	2 700	R-134a	18 oz	Three (3)	1030 (467.2)	1100 (498.9)
CC303X	Three 1.4 (5.3)	Three 9,000			Three 8.8 (33.3)	2,700		19 oz	Three (3)	1095 (496.7)	1165 (528.4)

46 7/8"

Indoor use only.

- Maximum ambient temperature: 100°F (37.8°C).
- Requires one dedicated electrical circuit per barrel and an additional circuit for the hopper refrigeration system.
- 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 from the factory 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)				
CC202X-214A00SIR	Air Remote      3      380-415      50      19A minimum		30A maximum							
CC303X-114A00SIR	Water	3	380-415	50	19A minimum	30A maximum				
CC303X-214A00SIR	Air Remote	3	380-415	50	19A minimum	30A maximum				



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