Ross Continuous Flow Frozen Custard Machine

CC303

- 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.
- Italian ice switch on right barrel now comes standard, allowing the right barrel to switch between running 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.
- 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 refrigeration gauges.
- Standard, divided and separated, dipper well keeps scoops and spades clean.
- Optional hopper rinse faucet.
### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>CC303A Air Cooled Remote with crate</th>
<th>CC303A Water Cooled with crate</th>
</tr>
</thead>
<tbody>
<tr>
<td>width</td>
<td>32-1/2&quot; (82.6 cm)</td>
<td>32-1/2&quot; (82.6 cm)</td>
</tr>
<tr>
<td>height</td>
<td>61-7/8&quot; (157.2 cm)</td>
<td>61-7/8&quot; (157.2 cm)</td>
</tr>
<tr>
<td>depth</td>
<td>47-1/8&quot; (119.7 cm)</td>
<td>47-1/8&quot; (119.7 cm)</td>
</tr>
<tr>
<td>Weight</td>
<td>895 lbs (405.9 kg)</td>
<td>1345 lbs (610.0 kg)</td>
</tr>
</tbody>
</table>

### Electrical

<table>
<thead>
<tr>
<th>Circuit Type</th>
<th>Phase</th>
<th>Voltage</th>
<th>Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Phase, 208-240 VAC, 60Hz</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Phase, 208-240 VAC, 60Hz</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Circuit Ampacity (per barrel)</th>
<th>12A minimum</th>
<th>9A minimum</th>
</tr>
</thead>
</table>

<table>
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<tr>
<th>Overcurrent Protection Device (per barrel)</th>
<th>25A maximum</th>
<th>15A maximum</th>
</tr>
</thead>
</table>

### Hopper Condensing Unit

- NEMA5-15P power cord provided

### Drive Motor

- Three - 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

- Three - 8.8 gallon (33.32 liters)

### Refrigerated Line Sizes

- Liquid Line - 3/8"
- Suction Line - 7/8"

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

*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.

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