Approvals Date

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

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.

CC202A, CC303A 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

- CC202-109A00SIR Water-Cooled, Three Phase
- CC202-18A00SIR Water-Cooled, One Phase
- CC202-209A00SIR Remote Air-Cooled, Three Phase
- CC202-28A00SIR Remote Air-Cooled, Single Phase
- CC303-109A00SIR Water-Cooled, Three Phase
- CC303-209A00SIR Remote Air-Cooled, Three Phase
- CC303-28A00SIR Remote Air-Cooled, Single Phase

ACCESSORIES & OPTIONS

Remote Condensing Units (one per barrel) & Line Sets

- 285106 1 Phase
- 285107 3 Phase
- 2209445 Precharged Line Set 3/8” & 7/8” - 50’
- 2209446 Precharged Line Set 3/8” & 7/8” - 100’
- 2206744 Precharged Line Set 3/8” & 7/8” - 75’

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® 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™ 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.

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Approvals Date
CC202A, CC303A CONTINUOUS FLOW FROZEN CUSTARD FLOOR MACHINES

DIMENSIONS

GENERAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>Freezing Cylinder</th>
<th>Hopper</th>
<th>Drive Motor (hp)</th>
<th>Weight lb (kg)</th>
<th>Crated Weight lb (kg)</th>
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</thead>
<tbody>
<tr>
<td>CC202A</td>
<td>Two 1.4 (5.3)</td>
<td>Four</td>
<td>Two 9000</td>
<td>1030</td>
<td>1100</td>
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<tr>
<td></td>
<td>128 oz R-404A per barrel</td>
<td></td>
<td></td>
<td>(467.2)</td>
<td>(498.9)</td>
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<tr>
<td>CC303A</td>
<td>Three 1.4 (5.3)</td>
<td>Three</td>
<td>Three 9000</td>
<td>1095</td>
<td>1165</td>
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<tr>
<td></td>
<td>R-404A per barrel</td>
<td></td>
<td></td>
<td>(496.7)</td>
<td>(528.4)</td>
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</tbody>
</table>

• 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 (NEMA 5-15P hopper electrical plug).
• 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-404A.
• Remote air cooled units require: 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’.
• Details on CAD Revit Symbols Libraries are available on stoelting.kclcad.com

ITEM NUMBER SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Cooling</th>
<th>Phase</th>
<th>Volts</th>
<th>Hz</th>
<th>Circuit Ampacity (per barrel)</th>
<th>Overcurrent Protection Device (per barrel)</th>
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<tbody>
<tr>
<td>CC202-109A00SIR</td>
<td>Water</td>
<td>3</td>
<td>208-240</td>
<td>60</td>
<td>21A minimum</td>
<td>30A maximum</td>
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<td>Water</td>
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<td>208-240</td>
<td>60</td>
<td>28A minimum</td>
<td>45A maximum</td>
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<tr>
<td>CC202-209A00SIR</td>
<td>Air Remote</td>
<td>3</td>
<td>208-240</td>
<td>60</td>
<td>9A minimum</td>
<td>15A maximum</td>
</tr>
<tr>
<td>CC202-28A00SIR</td>
<td>Air Remote</td>
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<td>208-240</td>
<td>60</td>
<td>12A minimum</td>
<td>25A maximum</td>
</tr>
<tr>
<td>CC303-109A00SIR</td>
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<td>3</td>
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