


**CC202A, CC303A CONTINUOUS FLOW FROZEN CUSTARD FLOOR MACHINES**


CC202A

CC303A


**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.


 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.*

**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.

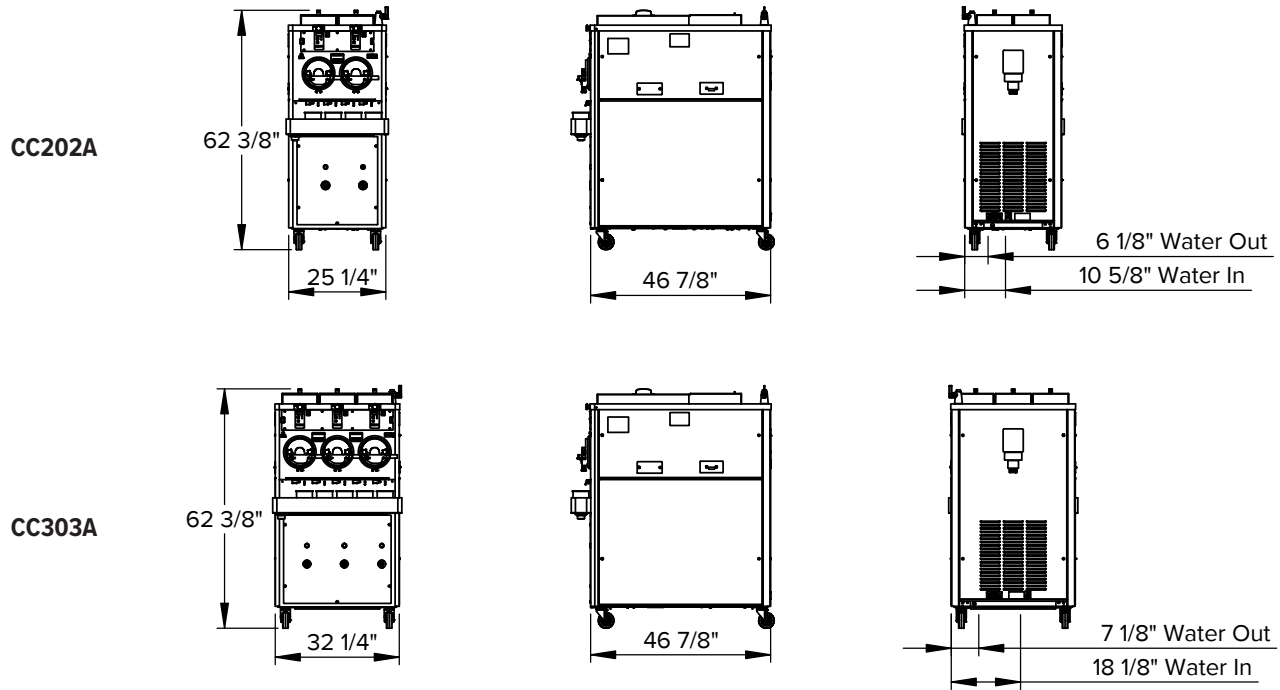
**IntelliTec™ Control**

- 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.

Approvals	Date

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## DIMENSIONS



## GENERAL SPECIFICATIONS

Model	Freezing Cylinder			Hopper				Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
	Capacity gallon (L)	Compressor		Capacity gallon (L)	Compressor					
		Btu/hr	Refrigerant		Btu/hr	Refrigerant	Charge (oz)			
CC202A	Two 1.4 (5.3)	Two 9,000	128 oz R-404A per barrel	Two 8.8 (33.3)	2,700	R-134a	18	Two 3	1030 (467.2)	1100 (498.9)
CC303A	Three 1.4 (5.3)	Three 9,000		Three 8.8 (33.3)				19	Three 3	1095 (496.7)

- 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](http://stoelting.kclcad.com)

## ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Circuit Ampacity (per barrel)	Overcurrent Prctection Device (per barrel)
CC202-109A00SIR	Water	3	208-240	60	21A minimum	30A maximum
CC202-18A00SIR	Water	1	208-240	60	28A minimum	45A maximum
CC202-209A00SIR	Air Remote	3	208-240	60	9A minimum	15A maximum
CC202-28A00SIR	Air Remote	1	208-240	60	12A minimum	25A maximum
CC303-109A00SIR	Water	3	208-240	60	21A minimum	30A maximum
CC303-209A00SIR	Air Remote	3	208-240	60	9A minimum	15A maximum
CC303-28A00SIR	Air Remote	1	208-240	60	12A minimum	25A maximum



**Service Information**  
 800-319-9549 (U.S. Toll Free)  
 920-894-2293 (Outside the U.S.)  
[www.stoeltingfoodservice.com](http://www.stoeltingfoodservice.com)  
[www.vollrath.com](http://www.vollrath.com)