

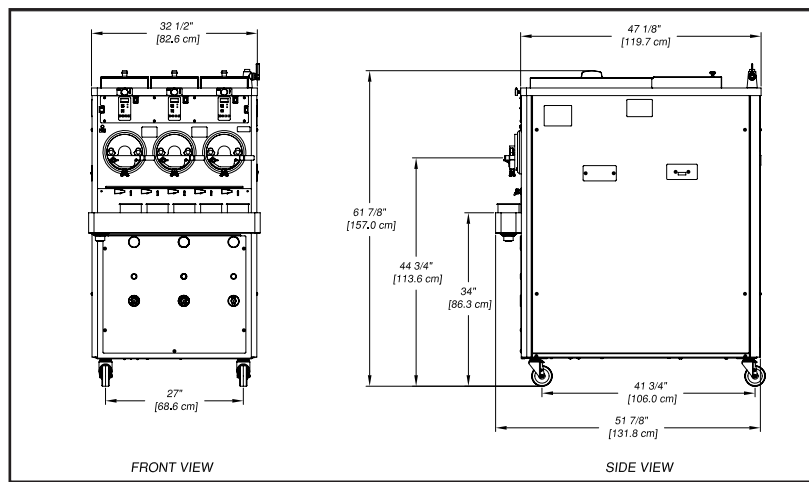
# CONTINUOUS FLOW FROZEN CUSTARD MACHINE

CC303

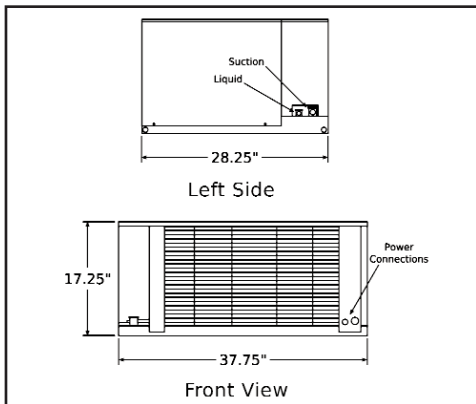


- Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec control with lighted display provides simple two button operation.
- Easy to clean design facilitates sanitary operation 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.





	<b>CC303A Air Cooled Remote</b>		<b>CC303A Water Cooled</b>	
<b>Dimensions</b>	<b>Machine</b>	<b>with crate</b>	<b>Machine</b>	<b>with crate</b>
width	32-1/2" (82,6 cm)	44-1/2" (113,0 cm)	32-1/2" (82,6 cm)	44-1/2" (113,0 cm)
height	61-7/8" (157,2 cm)	67" (170,2 cm)	61-7/8" (157,2 cm)	67" (170,2 cm)
depth	47-1/8" (119,7 cm)	60" (152,4 cm)	47-1/8" (119,7 cm)	60" (152,4 cm)
<b>Weight</b>	895 lbs (405,9 kg)	970 lbs (439,9 kg)	1345 lbs (610,0 kg)	1420 lbs (644,1 kg)
<b>Electrical</b>	<b>1 Phase, 208-240 VAC, 60Hz</b>	<b>3 Phase, 208-240 VAC, 60Hz</b>	<b>1 Phase, 208-240 VAC, 60Hz</b>	<b>3 Phase, 208-240 VAC, 60Hz</b>
circuit ampacity (per barrel)	12A minimum	9A minimum	29A minimum	19A minimum
overcurrent protection device (per barrel)	25A maximum	15A maximum	50A maximum	30A maximum
<b>Hopper Condensing Unit</b>	<b>1 Phase, 115 VAC, 60Hz</b> NEMA5-15P power cord provided			
<b>Drive Motor</b>	Three - 2 hp			
<b>Cooling</b>	Air cooled units require a remote condensing unit (with compressor) and 24 lbs of R-404A per barrel 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 5/8" OD drain fitting for each barrel. They are charged with R-404A.	
<b>Hopper Volume</b>	Three - 8.8 gallon (33,32 liters)			



	<b>Remote Condensing Unit (1 per barrel)</b>	
<b>Dimensions</b>	<b>Condenser</b>	
width	37-3/4" (95,9 cm)	
height	17-1/4" (43,7 cm)	
depth	28-1/4" (71,7 cm)	
<b>Weight</b>	222 lbs (100,7 kg)	
<b>Electrical</b>	<b>1 Phase, 208-230 VAC, 60Hz</b>	<b>3 Phase, 208-230 VAC, 60Hz</b>
circuit ampacity	20A minimum	15A minimum
overcurrent protection device	25A maximum	20A maximum
<b>Refrigerated Line Sizes</b>	Liquid Line - 3/8" Suction Line - 7/8"	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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**FOODSERVICE EQUIPMENT**  
 502 Highway 67 Kiel, WI 53042-1600  
 920-894-2293 800-558-5807  
 Fax: 920-894-7029  
 E-mail: foodservice@stoelting.com  
 www.stoeltingfoodservice.com

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