

Project:

Item Number:

Quantity:

CC202A, CC303A, CC404A CONTINUOUS FLOW FROZEN CUSTARD FLOOR MACHINES

DESCRIPTION

Double barrel (CC202), triple barrel (CC303A) and quad barrel (CC404A) 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

Single Phase	Three Phase
Air Remote	
<input type="checkbox"/> CC303A-28A00SIR	<input type="checkbox"/> CC202A-209A00SIR
	<input type="checkbox"/> CC303A-209A00SIR
	<input type="checkbox"/> CC404A-209A00SIR
Water Cooled	
<input type="checkbox"/> CC202A-18A00SIR	<input type="checkbox"/> CC202A-109A00SIR
	<input type="checkbox"/> CC303A-109A00SIR

OPTIONS AND ACCESSORIES
Dipping Cabinets

- ☐ **DC4T-37-A** Four Compartment with Refrigerated Condiment Rail
- ☐ **DC4T-37R-A** Four Compartment with Refrigerated Condiment Rail and Dual Temperature
- ☐ **MDC4-37-A** Four Compartment
- ☐ **M-DC-4-A** Four Compartment
- ☐ **MDC4-37-A** Three Compartment
- ☐ **MDC2-37-A** Two Compartment

Remote Condensing Units (one per barrel)

- ☐ **285092** 1 Phase
- ☐ **285093** 3 Phase

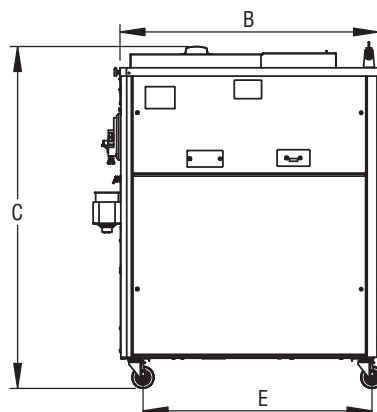
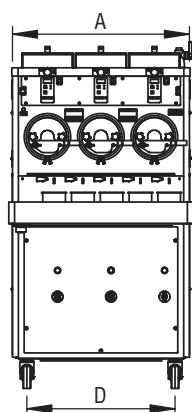
FEATURES

- 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.

Approvals
Date

CC202A, CC303A, CC404A CONTINUOUS FLOW FROZEN CUSTARD FLOOR MACHINES

DIMENSIONS



GENERAL SPECIFICATIONS

Model	Freezing Cylinder		Drive Motor (hp)	Hopper		Weight lb (kg)	Dimensions - in (cm)				
	Capacity gallon (L)	Compressor Btu/hr Refrigerant		Capacity gallon (L)	Compressor Btu/hr Refrigerant		Width (A)	Height (C)	Depth (B)	Caster Width (D)	Caster Depth (E)
CC202A	Two 1.4 (5.3)	Two 9,620	Two 3	Two 8.8 (33.3)	2,760 18 oz R-134a	907 (411.1)	25½ (64.8)	61⅞ (157.2)	47⅞ (119.7)	20 (50.8)	41¾ (106.0)
CC303A	Three 1.4 (5.3)	Three 9,620	Three 3	Three 8.8 (33.3)		982 (445.4)	32½ (82.6)	61⅞ (157.2)	47⅞ (119.7)	27 (68.6)	41¾ (106.0)
CC404A	Four 1.4 (5.3)	Four 9,620	Four 3	Four 8.8 (33.3)		1094 (496.2)	42½ (108.0)	61⅞ (157.2)	47⅞ (119.7)	37 (94.0)	41¾ (106.0)

- Requires one dedicated circuit per barrel and an additional circuit for the hopper refrigeration system (NEMA 5-15P hopper electrical plug).
- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- Crated weights and dimensions available on stoeltingfoodservice.com.
- Output Capacity: 14 gallons per hour per barrel.
- Water cooled units:** Require ½" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F. Each barrel has an estimated water consumption of 4.1 GPM and peak water consumption of 6.7 GPM.
- Remote air cooled units require:** One remote condensing unit per barrel. Each remote condensing unit requires a dedicated electrical circuit.

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase*	Volts	H _z	Circuit Ampacity (per barrel)	Overcurrent Protection Device (per barrel)
CC202-209A00SIR	Air Remote	3	208-240	60	12A minimum	15A maximum
CC202-18A00SIR	Water	1	208-240	60	28A minimum	40A maximum
CC202-109A00SIR	Water	3	208-240	60	21A minimum	30A maximum
CC303-28A00SIR	Air Remote	1	208-240	60	12A minimum	15A maximum
CC303-209A00SIR	Air Remote	3	208-240	60	12A minimum	15A maximum
CC303-109A00SIR	Water	3	208-240	60	21A minimum	30A maximum
CC404-209A00SIR	Air Remote	3	208-240	60	12A minimum	15A maximum

* 1 Phase machines require 3-wire service, 3 Phase machines require 4-wire service.



Service Information

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

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