

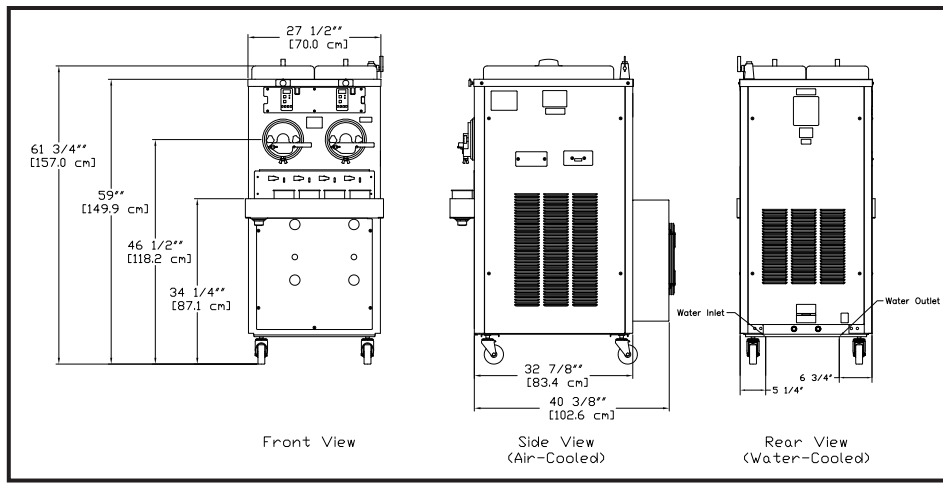
# Continuous Flow Frozen Custard Machine

## M202B

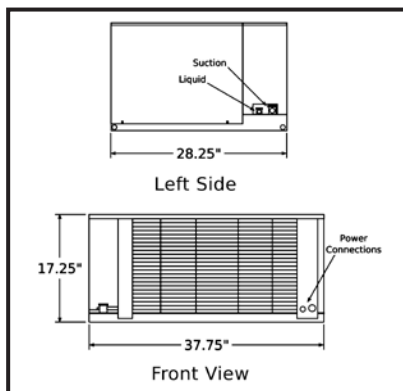


- Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product.
- Hold cycle keeps barrels at a safe temperature during off-cycle periods.
- IntelliTec™ control with lighted display provides simple two button operation and constant monitoring for ease of troubleshooting.
- Easy-to-clean design facilitates sanitary operation and ensures product is always fresh.
- Italian ice switch on the right barrel comes standard, providing a choice between 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.
- 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.





	M202B A/C		M202B A/C Remote		M202B W/C	
Dimensions	Machine	with crate	Machine	with crate	Machine	with crate
width	27-1/2" (69,9 cm)	48" (121,9 cm)	27-1/2" (69,9 cm)	42-1/2" (108,0 cm)	27-1/2" (69,9 cm)	42-1/2" (108,0 cm)
height	59" (149,9 cm)	69-1/4" (175,9 cm)	57-1/2" (146,1 cm)	67" (170,2 cm)	57-1/2" (146,1 cm)	67" (170,2 cm)
depth	40-3/8" (102,6 cm)	60" (152,4 cm)	32" (81,3 cm)	48" (121,9 cm)	32" (81,3 cm)	48" (121,9 cm)
Weight	845 lbs (383,2 kg)	1100 lbs (498,9 kg)	645 lbs (292,5 kg)	945 lbs (428,6 kg)	845 lbs (383,2 kg)	1100 lbs (498,9 kg)
*Electrical circuit ampacity (per barrel) overcurrent protection device (per barrel)	<b>1 PH</b> 20A 25A	<b>3 PH</b> 15A 15A	<b>1 PH</b> 15A 15A	<b>3 PH</b> 15A 15A	<b>1 PH</b> 20A 25A	<b>3 PH</b> 15A 15A
Drive Motor	Two - 2 hp					
Cooling	Self contained air cooled units require 6" (15,2 cm) air space on sides and 24" (60,9 cm) at the back. They are charged with R-404A.		Air cooled units require a remote condensing unit (with compressor) and 20 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 unit (with compressor) and require a Standard Hose Adapter water fitting and a 1/2" OD drain fitting for each barrel. They are charged with R-404A.	
Hopper Volume	Two - 5.4 gallon (20,57 liters)					



	Remote Condensing Unit (1 per barrel)	
Dimensions	Condenser	
width	37-3/4" (95,9 cm)	
height	17-1/4" (43,7 cm)	
depth	28-1/4" (71,7 cm)	
Weight	200 lbs (90,7 kg)	
Electrical	<b>1 Phase, 208-230 VAC, 60Hz</b>	<b>3 Phase, 208-230 VAC, 60Hz</b>
circuit ampacity	15A minimum	15A minimum
overcurrent protection device	20A maximum	20A maximum
Refrigerated Line Sizes	Liquid Line - 3/8" Suction Line - 5/8"	

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

\* This machine requires multiple dedicated circuits; one for each freezing cylinder and one for the hoppers.

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