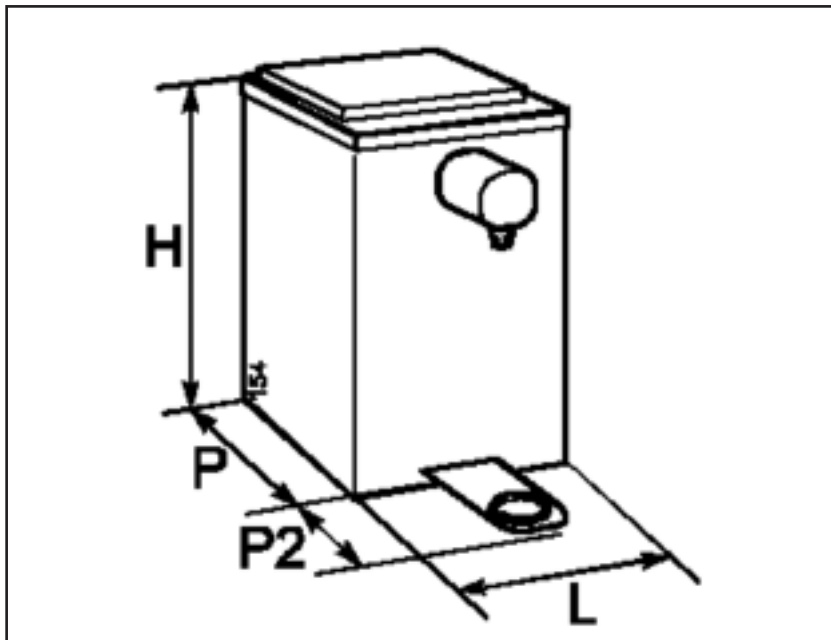


Whipped Crème Dispenser



- Simply pour liquid cream into the hopper, and press the dispense button.
- No chemical additives or propellants.
- Overrun adjustment knob allows user to select setting for desired product texture.
- Consistent product texture and structure using fat or thin cream.
- Two modes of operation: manual and timed.
- For manual operation, simply press and hold dispense button until desired quantity is dispensed.
- Electronic control allows pre-set dispensing time for similar portions with every serving.
- All controls and indicators conveniently grouped in a single panel, on the front of the unit.
- Electronic temperature control is adjustable for various product requirements.
- Removable crème basin for easy product change and quick cleaning.



SPECIFICATIONS	MODEL CW2	
DIMENSIONS	FREEZER	WITH CRATE
Depth (P)	16.1" (41 cm)	18.1" (46 cm)
Width (L)	9.8" (25 cm)	11" (28 cm)
Height (H)	15.8" (40 cm)	18.5" (47 cm)
WEIGHT	FREEZER	WITH CRATE
	62 lbs. (28kg)	66 lbs. (30kg)
ELECTRICAL	1 phase, 115 volt, 300W, 60Hz Approximately 7 total running amps. 10 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R134 HFC environmentally friendly refrigerant	
COMPRESSOR MOTOR	1/10 H.P. hermetic	
DRIVE MOTOR	0.27 H.P.	
COOLING / AIR FLOW	Air-Cooled Air flows in through side panels and out back panel. 8" (20cm) air space required at back and both sides of unit.	
HOPPER	2.1 Quarts (2 liters) capacity	
HOURLY PRODUCTION	26.4 gallons (100 liters) per hour (on average)	
WARRANTY	One-year parts and labor warranty.	

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

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