

# *OUR PHILOSOPHY*

## **We are proud of what we do**

Stoelting has earned a strong reputation as a top manufacturer of foodservice equipment, which is a reflection of our state-of-the-art engineering, uncompromising quality, and dedicated employees. We attribute our longevity to the quality, dependability, and performance of our equipment, along with an experienced sales & customer support staff, backed by Stoelting's outstanding warranty.

We are part of the Vollrath family, based in Sheboygan, Wisconsin. At Vollrath, we advance the art of hospitality with a full line of products and services that make you more efficient, more inspired, and ultimately more profitable. By elevating your offering and streamlining your operations, we increase your ability to compete and thrive.



502 Hwy 67 | Kiel, WI 53042

*FRESH FROZEN  
CUSTARD*





## Stoelting® Frozen Custard Continuous Flow Freezer Machines

continue to be the standard in the industry for quality and durability. With our Quick-Freeze Technology™, the barrel freezes custard mix faster than any other machine. This minimizes the size of the ice crystals and ensures the smoothest, creamiest product.

We understand the art of producing consistent, premium custard and the value of combining this need with customized, operational support to your business. All so you and your business can outperform every day.



CC303



M202



CF101



MDC3

ITEM #	DESCRIPTION
CF101	Single Barrel Counter-Top Machine
M202B	Double Barrel Floor Machine
CC202	Double Barrel Floor Machine
CC303	Triple Barrel Floor Machine
CC404	Quad Barrel Floor Machine
MDC2	Double Compartment Dipping Cabinet
MDC3	Triple Compartment Dipping Cabinet
MDC4	Quad Compartment Dipping Cabinet
DC4	Quad Compartment Dipping Cabinet
DC4T	Quad Compartment Dipping Cabinet with Dual Temp. Control



### DESIGN

- Slim footprint and sleek design
- Wide range of cooling and electrical options
- Precision engineering provides industry-leading technology

### PRODUCT CONSISTENCY

- Visual custard ribbon characteristics include consistent overrun and temperature - resulting in premium product on every run

### CAPACITY

- Highest capacity per barrel and footprint on continuous custard units
- Consistent startup and output provides the capacity needed at your busiest times

### MAINTENANCE

- Two piece hopper flow system – easy to clean
- Direct drive train – no re-alignment needed or bearings to service
- Integrated controls provide enhanced diagnostics and simplified operational features



Outperform every day.™

stoeltingfoodservice.com



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stoeltingfoodservice.com

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