

WHIPPED CRÈME DISPENSERS

CW2-37B

**CW5-37B &
CW5PLUS-37B**

DESCRIPTION

With Stoelting's Whipped Crème Dispensers, simply pour liquid crème into the hopper and press the button to dispense perfectly whipped crème.

Allows the user to create all varieties of Whipped Crème:

- Whipped crème from fresh, UHT or vegetable crème (30% to 40% fat)
- Sweetened whipped crème (max. 5%)
- Flavoured whipped crème
- Mousse
- Frozen desserts
- "Afrogala" milk foam



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.

ITEMS

- CW2-37B** Air cooled, single phase
- CW5-37B** Air cooled, single phase
- CW5PLUS-37B** Air cooled, single phase

FEATURES

- Removable crème basin for easy product change and quick cleaning.
- Overrun adjustment knob allows user to customize product texture.
- Easy to use, just pour liquid crème into the hopper, and press the dispense button.
- Consistent product texture and structure using heavy or thin crème with minor part change.
- Electronic control allows preset dispensing time for similar portions with every serving.
- Electronic temperature control is adjustable for various product requirements.
- All controls and indicators conveniently grouped in a single panel, on the front of the unit.
- Two modes of operation: manual and timed.
- Product stored at safe temperature in hopper for off-cycle periods and kept ready to freeze on-demand.
- No chemical additives or propellants.
- Hourly production:
 CW2: 50 L, 13.2 g
 CW5: 100 L, 26.4 g
 CW5PLUS: 150 L, 39.6 g

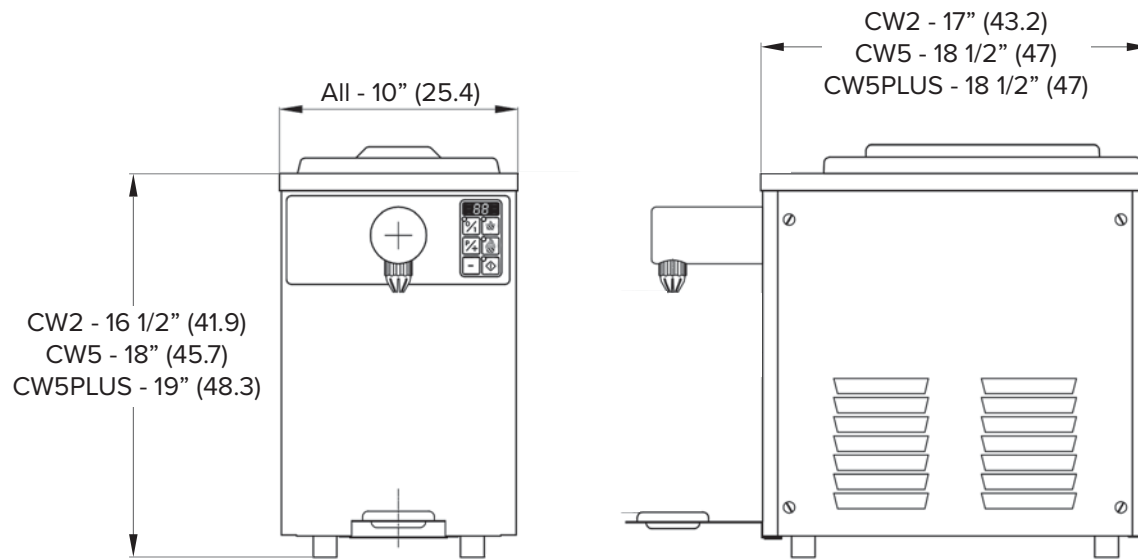
Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

Approvals
Date

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WHIPPED CRÈME DISPENSERS

DIMENSIONS



GENERAL SPECIFICATIONS

Model	Capacity gallon (L)	Compressor			Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
		Btu/hr	Refrigerant	Charge (oz)			
CW2-37B	0.53 (2)	290	R-134a	4.6	0.4	62 (28.1)	71 (32.2)
CW5-37B	1.32 (5)	290	R-134a	5.64	1/2	70 (31.8)	77 (34.9)
CW5PLUS-37B	1.32 (5)	290	R-134a	5.64	1/2	77 (34.9)	86 (39.0)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- Units require 12" (30.5 cm) air space at the back
- Details on CAD Revit Symbols Libraries are available on stoelting.klccad.com

ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)
CW2-37B	Air	1	115	60	8	NEMA 5-15P
CW5-37B	Air	1	115	60	8	NEMA 5-15P
CW5PLUS-37B	Air	1	115	60	11	NEMA 5-15P



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