

C2 80-500

Features

- Heavy Duty Copper Refrigerant Coil within the chamber
- Independent Stainless Steel Water Flow Coil for greater sanitation and reliability
- Up to 1100 lbs. of water per hour*
- Requires no water pump
- Manufactured in AISI 304 Stainless Steel
- UL/ETL Listed Components
- Available with Remote Refrigeration upon request

*larger models also available

| C2-80 | C2-120 | C2-200 | C2-300 | C2-500 |
|---------------------|------------|---------------------|------------|-------------|
| 30"L | 30"L | 34"L | 34"L | 34"L |
| 21"W | 21"W | 24"W | 24"W | 24"W |
| 25"H | 25"H | 50"H | 50"H | 50"H |
| 176 lbs/hr | 264 lbs/hr | 440 lbs/hr | 660 lbs/hr | 1100 lbs/hr |
| 3/4 HP | 1 HP | 2 HP | 3 HP | 5 HP |
| 208/220V, 60HZ, 1PH | | 208/220V, 60HZ, 3PH | | |

(Specifications are subject to revision and confirmation)



Specially Designed for Bakeries

Why use ice when what you really need is cold water? Our Model C2 indirect water chillers consistently deliver 38°F water for automatic control of your dough temperature. The sanitary, indirect refrigeration system utilizes a stainless steel coil embedded in an ice block to chill a constant flow of ingredient water. The refrigerant utilizes a separate coil to create the ice block, so no cross contamination is possible and there's no storage tank to clean.

WC-C2..01