

Frozen Carbonated Beverages (FCB) Freezers

Pressurized						
FCB Syrup	80-120% Overrun Servings Per Hour		Impact # of servings drawn rapidly before product quality is altered		Hourly Production	
Model Number	16 fluid oz (473 ml)	32 fluid oz (947 ml)	16 fluid oz (473 ml)	32 fluid oz (947 ml)	Gallons	Liters
(Total) C300	160	80	10	5	20	75.7
(per 2 barrels) C302	240	120	10	5	30	113.6
(Total) C303	240	120	10	5	30	113.6
(Total) 345	160	80	10	5	20	75.7
(Each Side) 346	176	88	15	7	22	83.3
(per 2 barrels) 349	160	80	10	5	20	75.7

Non-Pressurized						
Fountain Syrup	80-120% Overrun Servings Per Hour		Impact # of servings drawn rapidly before product quality is altered		Hourly Production	
Model Number	16 fluid oz (473 ml)	32 fluid oz (947 ml)	16 fluid oz (473 ml)	32 fluid oz (947 ml)	Gallons	Liters
(Total) C300	80	40			10	37.9
(Total) C302	180	90			22.5	85.2
(Total) 345	80	40			10	37.9
(Each Side) 346	80	40	7	3	10	37.9
(per 2 barrels) 349	160	40			10	37.9

NOTE: On 50 Hz. units, capacity reduced by approximately 10%.

*Capacities listed based on actual testing performed to evaluate our equipment after conversion to CFC-free refrigerant(s).