

REFRIGERATED DIPPING CABINETS

MDC2X

MDC3X

ITEMS

- MDC2X-302-A** Two compartment
- MDC3X-302-A** Three compartment

FEATURES

- Unit uses non-toxic refrigerant with zero Ozone Depletion Potential (ODP), very low Global Warming Potential (GWP), and excellent thermodynamic performance.
- Low-volume refrigerant charges allow for a smaller heat exchanger, which improves efficiency.
- Digital control keeps product at a consistent temperature.
- Versatile covers can be removed for filling or cleaning.
- Simple installation saves time.
- Included 4.25-gallon (16 liter) buckets are removable for flavor changes and cleaning.
- Heavy-duty swivel casters create convenient portability.

DESCRIPTION

Stoelting® Refrigerated Dipping Cabinets keep frozen custard at a consistent temperature while reducing environmental impact. They are custom-designed for use with continuous-flow frozen custard machines.



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.

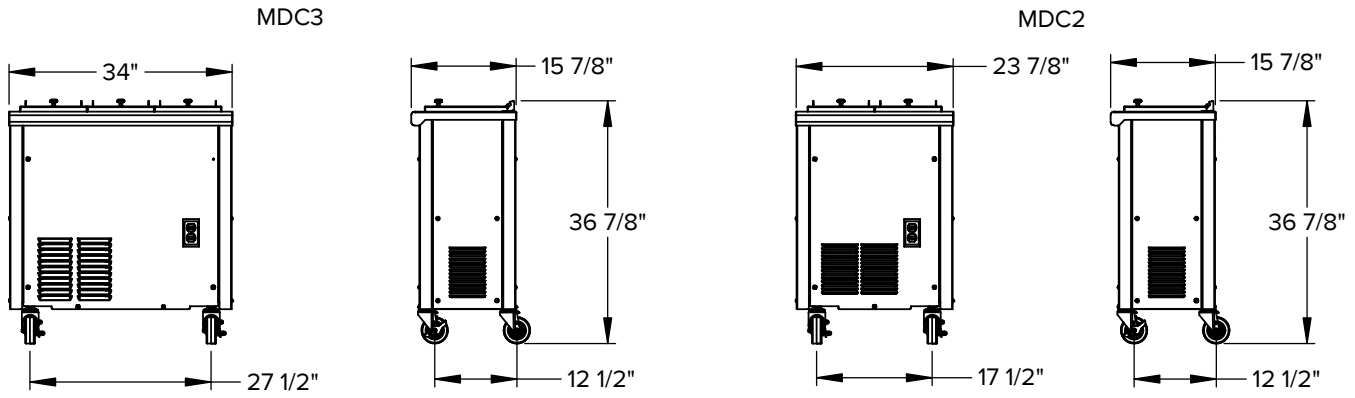
Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

Approvals
Date

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REFRIGERATED DIPPING CABINETS

DIMENSIONS



GENERAL SPECIFICATIONS

Model	Cooling	Number of Wells	Capacity per Well gallon (L)	Compressor			Volts	Phase	Hz	Running Amps	Plug
				Btu/hr	Refrigerant	Charge (oz)					
MDC2X-302-A	Air	2	4 1/4 (16)	1000	R290	7	220-240	1	50	2	NA
MDC3X-302-A		3								3.1	

- Unit is for indoor use only.
- Maximum ambient temperature is 100 °F (37.8 °C).
- A dedicated electrical circuit is required.
- Power cord is included.
- Requires minimum 6" (15.2 cm) clearance on all sides.
- Details on CAD Revit Symbols Libraries are available at stoelting.klccad.com.