

**REFRIGERATED DIPPING CABINETS**

**DC4/DC4T**

**MDC4**

**MDC3**

**MDC2**

**DESCRIPTION**

Stoelting's natural, energy-efficient Refrigerated Dipping Cabinets keep frozen custard at a consistent temperature. They are custom-designed for use with continuous flow frozen custard machines. DC and DCT model cabinets feature a refrigerated condiment rail.

**ITEMS**

- DC4-37-A** Four compartment with refrigerated condiment rail
- DC4T-37-A** Four compartment with refrigerated condiment rail and dual temperature control
- DC4T-37R-A** Four compartment with refrigerated condiment rail, dual temperature control and reversed hinges
- MDC2-37-A** Two compartment
- MDC3-37-A** Three compartment
- MDC4-37-A** Four compartment

**FEATURES**

- Low environmental impact refrigerant with excellent thermodynamic performance. The refrigerant is non-toxic with zero Ozone Depletion Potential (ODP) and very low Global Warming Potential (GWP).
- Low volume refrigerant charges allow for use of a smaller heat exchanger, making the cabinets more efficient.
- Digital temperature control holds the product at a consistent dipping temperature.
- Well covers can be fully removed or held open in place to allow for flexibility during fill times or cleaning.
- Easy installation.
- Each well holds a 4.25-gallon (16 liter), square bucket that is removable for flavor changes and cleaning.
- Heavy-duty swivel casters make the cabinet conveniently portable.
- Refrigerated condiment rail (DC models only) holds chilled fruit, candies, or serving items.
- Dual temperature control (DC4T models only) allows for two different products to be held in the same cabinet.



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.

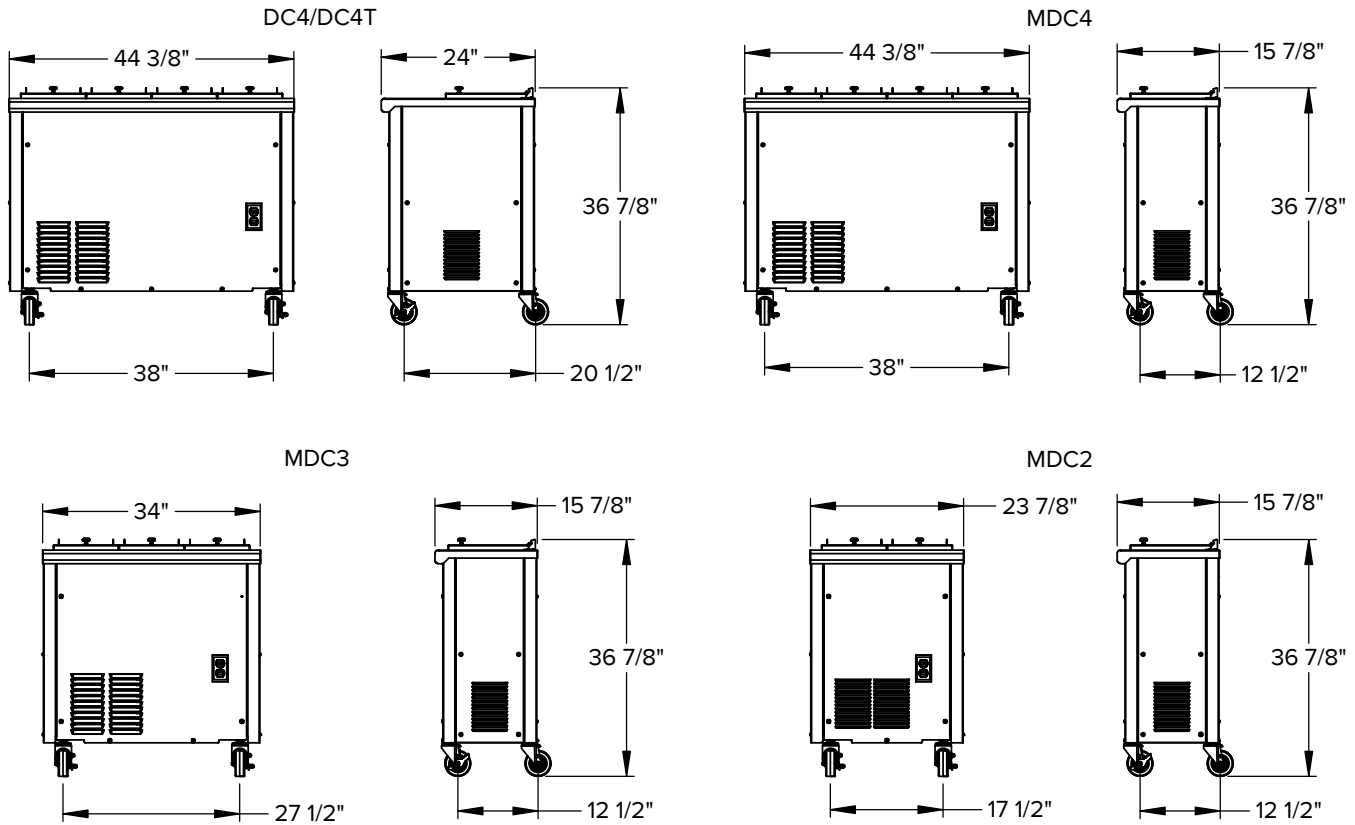
*Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.*

**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)					
DC4-37-A	Air	4	4 1/4 (16)	1300	R290	4.5	115	1	60	9.0	NEMA 5-15P
DC4T-37-A											
DC4T-37R-A											
MDC2-37-A	Air	2	4 1/4 (16)	1000	R290	3.9	115	1	60	5.3	NEMA 5-15P
MDC3-37-A		3				4.2				7.8	
MDC4-37-A		4				4.5				9.0	

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- Power cord provided.
- Requires a minimum clearance of 6" (15.2 cm) air space all sides.
- Details on CAD Revit Symbols Libraries are available on [stoelting.klccad.com](http://stoelting.klccad.com)



**Service Information**  
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