• Container storage compartments hold four 4.25 gallon (16 liter) square buckets, ideal for scooping.
• Refrigerated condiment rail holds chilled fruit, candies or serving items.
• Dual temperature control allows for two different products to be held in the same cabinet. (DC4T only)
• Custom designed for use with Ross frozen custard machines.
• Heavy duty swivel casters make the cabinet conveniently portable.
• Easy installation.
• Removable cabinet covers allow easy access to the product.
• Individually refrigerated compartment ensures consistent temperature all day long.
• Optional plastic lids.
## DC4/DC4T

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Cabinet with crate</th>
</tr>
</thead>
<tbody>
<tr>
<td>width</td>
<td>44-3/4&quot; (113,7 cm)</td>
</tr>
<tr>
<td>height</td>
<td>36&quot; (91,4 cm)</td>
</tr>
<tr>
<td>depth</td>
<td>22-1/4&quot; (56,5 cm)</td>
</tr>
<tr>
<td>Weight</td>
<td>218 lbs (98,8 kg)</td>
</tr>
</tbody>
</table>

### Electrical
- **Running Amps**: 1 Phase, 115 VAC, 60Hz approximately 7.8A
- **Connection Type**: NEMA5-15P power cord provided

### Compressor
- 1,340 Btu/hr

### Dipping Well
- Four - 4.25 gallon square buckets with lids

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

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Dual Temperature Control on the DC4T (pictured at right).

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