This manual provides basic information about the machine. Instructions and suggestions are given covering its operation and care.

The illustrations and specifications are not binding in detail. We reserve the right to make changes to the machine without notice, and without incurring any obligation to modify or provide new parts for machines built prior to date of change.

DO NOT ATTEMPT to operate the machine until instructions and safety precautions in this manual are read completely and are thoroughly understood. If problems develop or questions arise in connection with installation, operation, or servicing of the machine, contact Stoelting.
A Few Words About Safety

Safety Information

Read and understand the entire manual before operating or maintaining Stoelting equipment.

This manual provides the operator with information for the safe operation and maintenance of Stoelting equipment. As with any machine, there are hazards associated with their operation. For this reason safety is emphasized throughout the manual. To highlight specific safety information, the following safety definitions are provided to assist the reader.

The purpose of safety symbols is to attract your attention to possible dangers. The safety symbols, and their explanations, deserve your careful attention and understanding. The safety warnings do not by themselves eliminate any danger. The instructions or warnings they give are not substitutes for proper accident prevention measures.

If you need to replace a part, use genuine Stoelting parts with the correct part number or an equivalent part. We strongly recommend that you do not use replacement parts of inferior quality.

Safety Alert Symbol:

This symbol Indicates danger, warning or caution. Attention is required in order to avoid serious personal injury. The message that follows the symbol contains important information about safety.

Signal Word:

Signal words are distinctive words used throughout this manual that alert the reader to the existence and relative degree of a hazard.

WARNING

The signal word “WARNING” indicates a potentially hazardous situation, which, if not avoided, may result in death or serious injury and equipment/property damage.

CAUTION

The signal word “CAUTION” indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury and equipment/property damage.

NOTE (or NOTICE)

The signal word “NOTICE” indicates information or procedures that relate directly or indirectly to the safety of personnel or equipment/property.
The dipping cabinet allows for the storage of freshly run custard for use in cones, dishes and other products. The dipping cabinet features an adjustable digital temperature controller which holds the custard at a consistent dipping temperature. The dipping cabinet has four 4.25 gallon removable square buckets.

This manual is designed to assist in the use of the DC-4, DC-4T, MDC2, MDC3 and MDC4 dipping cabinets.

**CAUTION**

<table>
<thead>
<tr>
<th>Electrical Hazard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do not operate the dipping cabinet unless the receptacle has an electrical ground. Do not attempt any repairs unless the power has been disconnected.</td>
</tr>
</tbody>
</table>

**CLEANING THE DIPPING CABINET**

The frequency of cleaning must comply with local health regulations. To clean the dipping cabinet, refer to the following steps:

1. Remove the buckets from the dipping cabinet and take them to the washing station.
2. Turn the dipping cabinet power switch OFF. This must be done daily to allow the cabinet to reach above freezing temperatures.
3. Remove the stainless steel covers and take them to the washing station.
4. Prepare detergent water by mixing 2 oz. of Palmolive detergent or equivalent in 2 gallons of 90° to 110°F water.
5. Place the buckets and covers in the detergent solution. Clean the buckets and covers with a towel or sponge.

6. Thoroughly wash the dipping cabinet exterior, bucket well, and trough (if applicable) with a clean towel and the detergent solution.

7. Rinse all cleaned surfaces with a clean towel and water. Dry all surfaces with a clean dry towel.

SANITIZING THE DIPPING CABINET
Sanitizing must be done after the dipping cabinet is cleaned and before any product is added. Sanitizing the night before is not effective. However, you should always clean the dipping cabinet and parts after each use.

When sanitizing the dipping cabinet, refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations.

In general, sanitizing may be conducted as follows:

1. Prepare Stera-Sheen Green Label Sanitizer or equivalent according to manufacturer’s instructions to provide a 100 parts per million strength solution. Mix sanitizer in quantities of no less than 2 gallons of 90° to 110°F water.

2. Place the cleaned buckets and covers into the sanitizer solution.

3. With a clean and sanitized towel, wipe the dipping cabinet exterior, bucket well, and trough.

4. Remove the buckets and covers from the sanitizer solution and let them air dry.

5. Place the buckets into the well and install the covers onto the dipping cabinet.

6. Turn the dipping cabinet power switch ON.

    NOTE

 Allow the dipping cabinet to operate for at least 2 hours prior to adding any custard.

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>DC4/DC4T</th>
<th>MDC2 with crate</th>
<th>MDC3 with crate</th>
<th>MDC4 with crate</th>
</tr>
</thead>
<tbody>
<tr>
<td>width</td>
<td>44-3/4&quot; (113,7 cm)</td>
<td>24&quot; (61,0 cm)</td>
<td>34&quot; (86,4 cm)</td>
<td>44-3/4&quot; (113,7 cm)</td>
</tr>
<tr>
<td>height</td>
<td>36&quot; (91,4 cm)</td>
<td>36&quot; (91,4 cm)</td>
<td>36&quot; (91,4 cm)</td>
<td>36&quot; (91,4 cm)</td>
</tr>
<tr>
<td>depth</td>
<td>22-1/4&quot; (56,5 cm)</td>
<td>14-1/4&quot; (36,2 cm)</td>
<td>14-1/4&quot; (36,2 cm)</td>
<td>14-1/4&quot; (36,2 cm)</td>
</tr>
<tr>
<td>Weight</td>
<td>218 lbs (98,8 kg)</td>
<td>383 lbs (173,7 kg)</td>
<td>203 lbs (92,0 kg)</td>
<td>203 lbs (92,0 kg)</td>
</tr>
<tr>
<td>Electrical connection type</td>
<td>1 Phase, 115 VAC, 60Hz</td>
<td>NEMA5-15P power cord provided</td>
<td>NEMA5-15P power cord provided</td>
<td>NEMA5-15P power cord provided</td>
</tr>
<tr>
<td>Dipping Well</td>
<td>Four - 4.25 gallon square buckets with lids</td>
<td>Two - 4.25 gallon square buckets with lids</td>
<td>Three - 4.25 gallon square buckets with lids</td>
<td>Four - 4.25 gallon square buckets with lids</td>
</tr>
</tbody>
</table>
**Typical Settings for Dipping Cabinets with a Dual Stage Temperature Control**

Note: Please use these settings as guidelines. Each cabinet may vary and should be set up for highest efficiency, best quality, and preferred product texture. Space has been provided for inputting the final settings after set up.

### Settings for Custard Buckets

<table>
<thead>
<tr>
<th>Setting</th>
<th>Factory Settings</th>
<th>Your Settings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press set button on thermostat once</td>
<td>F/C: F</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>S1 10°</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Diff 1: 2°</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Mode: C1</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>S1 0</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Diff 2 2</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Mode C2</td>
<td></td>
</tr>
</tbody>
</table>

Press the set button one more time and it will show current temperature and lock in any changes that were made.

### Settings for Lemon Ice Bucket

<table>
<thead>
<tr>
<th>Setting</th>
<th>Factory Settings</th>
<th>Your Settings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press set button on thermostat once</td>
<td>F/C: F</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>S1 10°</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Diff 1: 2°</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Mode: C1</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>S1 0</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Diff 2 2</td>
<td></td>
</tr>
<tr>
<td>Press set button again</td>
<td>Mode C2</td>
<td></td>
</tr>
</tbody>
</table>

Press the set button one more time and it will show current temperature and lock in any changes that were made.
Typical Settings for Dipping Cabinets with a Single Stage Temperature Control

Note: Please use these settings as guidelines. Each cabinet may vary and should be set up for highest efficiency, best quality, and preferred product texture. Space has been provided for inputting the final settings after set up.

**Settings for Custard Buckets**

<table>
<thead>
<tr>
<th>Press set button on thermostat once</th>
<th>F/C:</th>
<th>F</th>
<th>Your Settings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press set button again</td>
<td>S1</td>
<td>10°</td>
<td>_______</td>
</tr>
<tr>
<td>Press set button again</td>
<td>Diff 1:</td>
<td>2°</td>
<td>_______</td>
</tr>
<tr>
<td>Press set button again</td>
<td>Mode:</td>
<td>C1</td>
<td>_______</td>
</tr>
</tbody>
</table>

Press the set button one more time and it will show current temperature and lock in any changes that were made.
Dipping Cabinet with Dual Stage Temperature Control

Electrical Schematic

Main Dipping Cabinet Temperature Control

Summer-Winter Switch

Pressure Switch

Condensing Unit

Contactor

Lemon Ice Bucket Temperature Control

115 Volt 15 Amp Plug

Pilot Light

120V COM

No

C

120V COM

No

C

Lemon Ice-Custard Switch

Main Cabinet Solenoid

Winter-Summer Switch
Dipping Cabinet Refrigeration Schematic

Dipping Cabinets
with Single Stage
Temperature Control

R-404A Compressor

Evaporator (Custard Bucket)

Thermostatic Expansion Valve

Air Cooled Condenser

Low Pressure Switch
Open 5 PSIG
Close 20 PSIG

Shut-off Valve (Low Pressure Tap)

1/4" 3/8"

1/4" 3/8"

Shut-off Valve (High Pressure Tap)

Dryer Filter

Sightglass