

MoTak Dipping Cabinet, 12 Tub, 13.4 cu ft Capacity, in White

MHDC-1



Elevate your dessert service with this MoTak Ice Cream Dipping Cabinet, perfect for ice cream parlors, gelato shops, and restaurants. Featuring a durable white exterior and a polycarbonate door, it offers 13.4 cubic feet of storage for up to 12 three-gallon tubs. Maintain optimal ice cream consistency with a temperature range of -10° to 5°F. The fully automatic controller and eco-friendly R290 refrigerant ensure efficient operation, while manual defrost and cleaning make maintenance straightforward.

FEATURES AND CONSTRUCTION

- Capacity of 13.4 cu ft supports up to 12 three-gallon tubs, with 8 on display and 4 in storage
- Equipped with a 1/2 HP compressor for efficient cooling performance
- Constructed with a durable aluminum interior for easy maintenance
- Maintains a temperature range of -10° to 5°F
- Utilizes eco-friendly R290 refrigerant for sustainability
- Operates on 115V with a NEMA-5-15P plug type
- Features a lift-up glass lid for easy access to stored products
- Includes 4 adjustable shelves to accommodate various storage needs
- Includes stainless steel top shelf for extra storage space
- Glass canopy provides clear visibility of ice cream flavors

ELECTRIC

115V / 60Hz / 1Ph

Cord Length (Inches): 98.40"

Plug Type: NEMA 5-15P

Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

STORAGE CAPACITY

- Cubic Feet: 13.4 cu. ft.
- Display: (8) 3 Gal Containers
- Storage: (4) 3 Gal Containers

TEMPERATURE

- Holding Temperature (Fahrenheit): -10° - 5°

These models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity

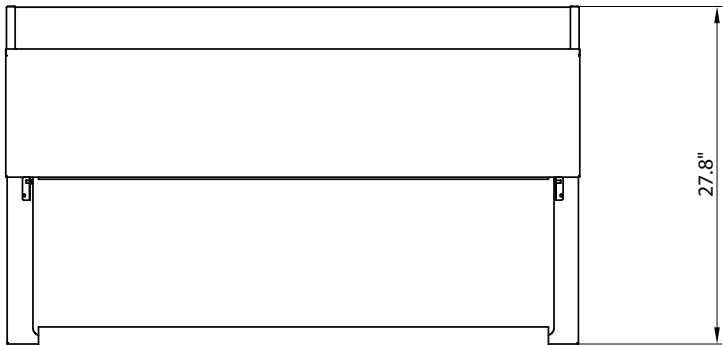
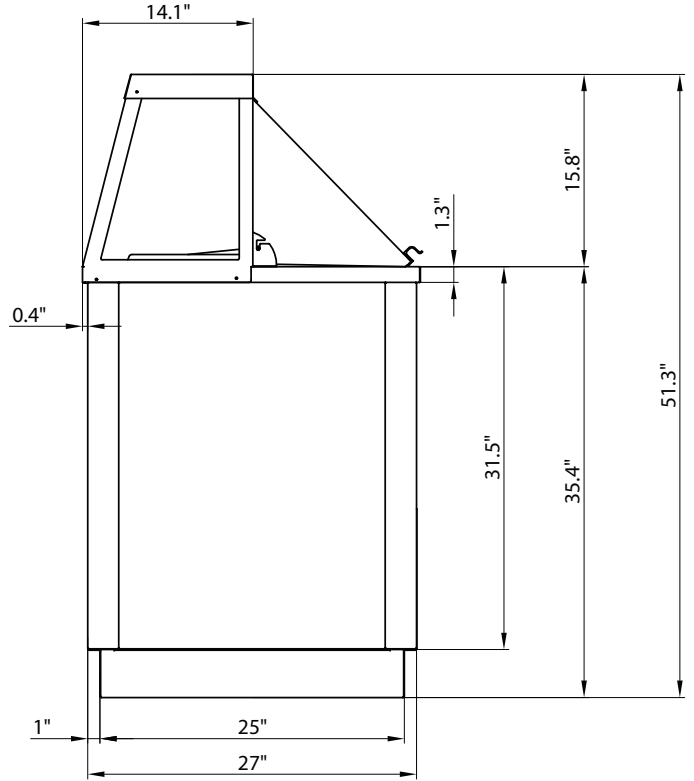
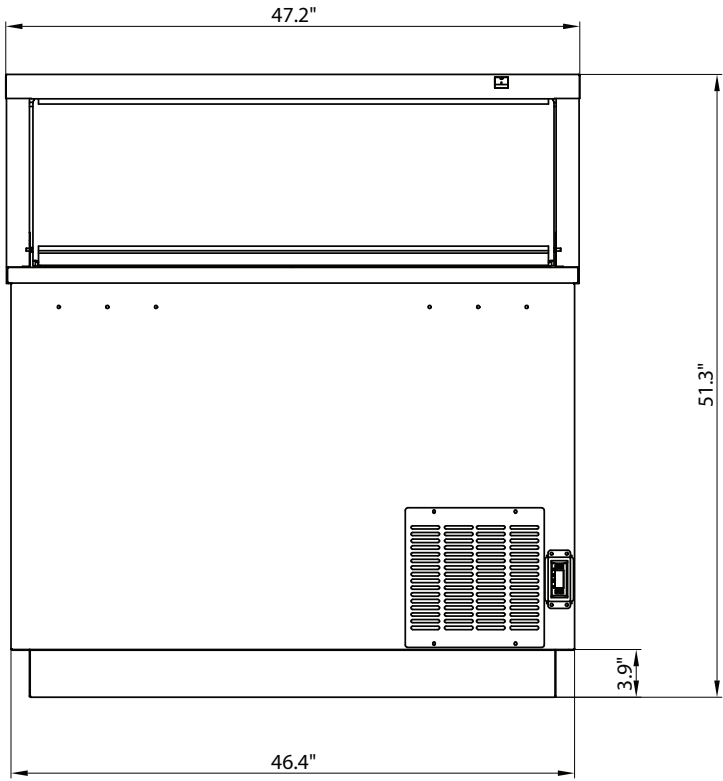


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FRONT

SIDE



TOP

Dipping Cabinet

Doors	Shelves	Amps	Capacity	Refrigerant Type / Ounces	Assembled Dimensions (in)	Item Weight lbs	Shipping Weight lbs
1	4	5.16A	13.4 cu. ft.	R290 / 3.53 oz	27.80" x 47.20" x 51.30"	239.8	350.0

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