

MoTak Ice Cream Dipping Cabinet, 88"W, 28 Tub Capacity, in White

MHDC-2-8



Serve up scoops of cool and creamy ice cream to your customers with the MoTak Ice Cream Dipping Cabinet. Ideal for use in ice cream parlors, gelato shops, cafes and dessert shops, the ice cream dipping freezer holds and displays ice cream while keeping it at the perfect serving temperature. This commercial dipping cabinet holds up to 28, 3-gallon ice cream tubs; 16 on display for scooping and 12 beneath for backup. The temperature range of -10°F to -5° keeps ice cream at the ideal serving consistency.

FEATURES AND CONSTRUCTION

- Holds up to 28, 3-gallon ice cream tubs; 16 on display for scooping and 12 beneath for backup
- 2 glass lids with handles
- Glass canopy allows customers to see the ice cream flavors clearly
- Temperature range of -10°F to -5° keeps ice cream at the ideal serving consistency
- Stainless steel top shelf provides a handy space for storing items like serving tools, napkins, toppings and more
- LED interior lighting illuminates the ice cream tubs for an enticing presentation
- Electronic controls
- White exterior finish
- Aluminum interior for easy cleaning
- Ideal for use in ice cream parlors, gelato shops, restaurants and cafes

ELECTRIC

115V / 60Hz / 1Ph

Cord Length (Inches): 98.4

Plug Type: NEMA 5-15P

Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

STORAGE CAPACITY

- Cubic Feet: 27.8 cu. ft.
- Display: (16) 3 Gal Containers
- Storage: (12) 3 Gal Containers

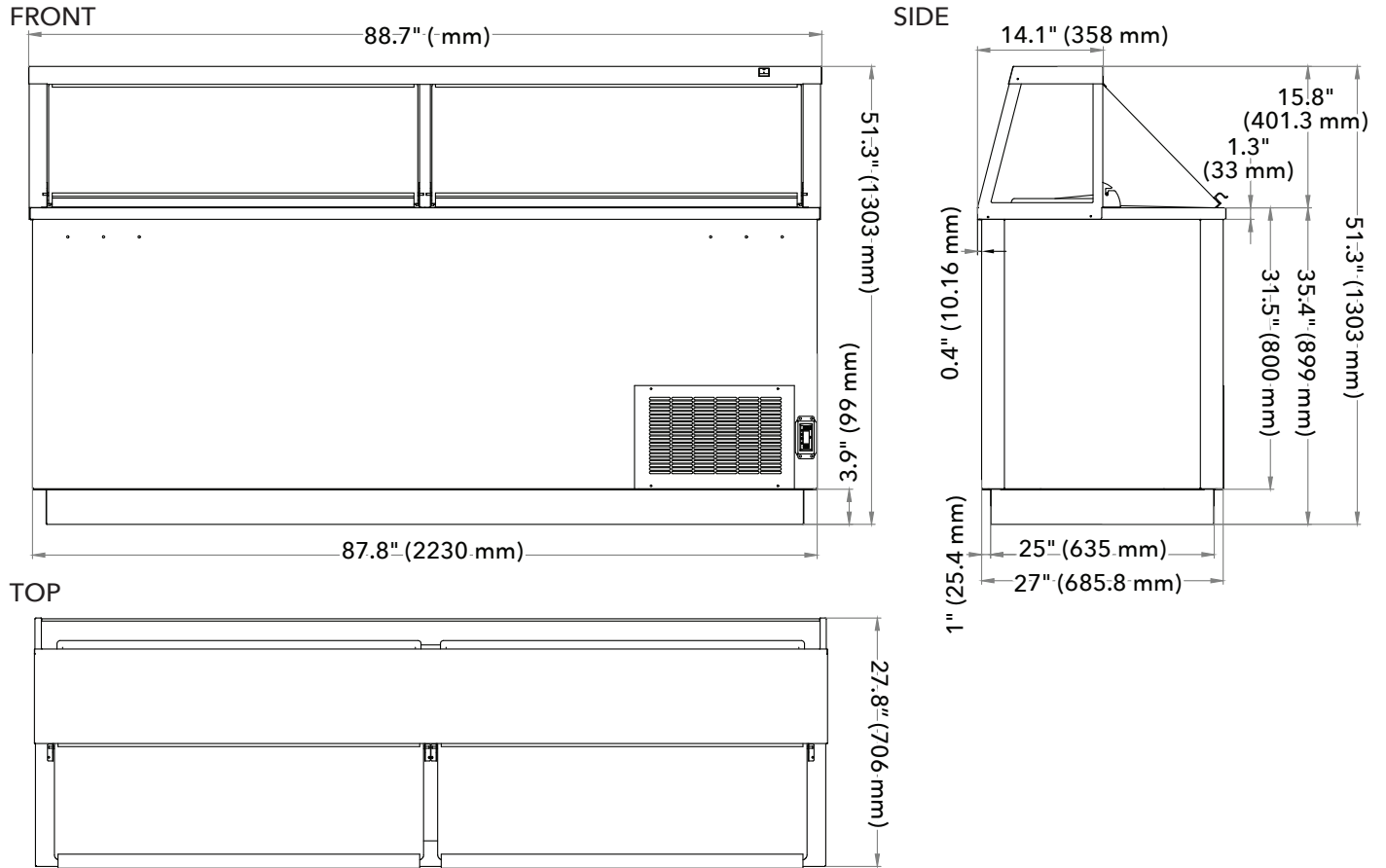
TEMPERATURE

- 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

FRONT

SIDE



TOP

Dipping Cabinet

Doors	Shelves	Amps	Capacity	Refrigerant Type / Ounces	Assembled Dimensions (in)	Item Weight lbs	Shipping Weight lbs
2	8	7.1A	27.8 cu. ft.	R290 / 4.59 oz	27.76" x 88.80" x 51.38"	347.6	517.0

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