



DC SERIES

Conventional Ice Cream Storage/Dipping Cabinets

MODELS

- | | |
|--------------------------------|---------------------------------|
| <input type="checkbox"/> DC-2S | <input type="checkbox"/> DC-8D |
| <input type="checkbox"/> DC-4S | <input type="checkbox"/> DC-10D |
| <input type="checkbox"/> DC-4D | <input type="checkbox"/> DC-12D |
| <input type="checkbox"/> DC-6D | |

FEATURES

CONSTRUCTION

- Seamless stainless steel top
- 24 gauge painted textured galvanized steel cabinet
- Galvanized steel interior
- Equipped with leveling legs to correct for unlevel flooring situations
- Floor drain with garden hose fitting
- Galvanized steel inner liner with cold wall evaporator
- Anti-condensate heaters under stainless top cap
- 2¹/₄" foamed-in-place "zero ODP" urethane insulation

LIDS

- Stainless steel
- Hinged with handles
- Gasket

REFRIGERATION

- Refrigerant: R290
- Self-contained, factory tested refrigeration system
- Force draft hermetic condensing unit
- Minimum 4" clearance required between cabinet back and wall
- Temperature range: 10° to -10°F (-12° to -23°C)
- R-factor (insulation efficiency rating): 19.40

WARRANTY

- Standard limited two year parts and labor
- Additional three year coverage on compressor part

OPTIONS

- Add suffix "SE" for all-stainless exterior
- Lid locks
- Legs
- Casters
- Additional lids
- Load level shelves
- Dipper well



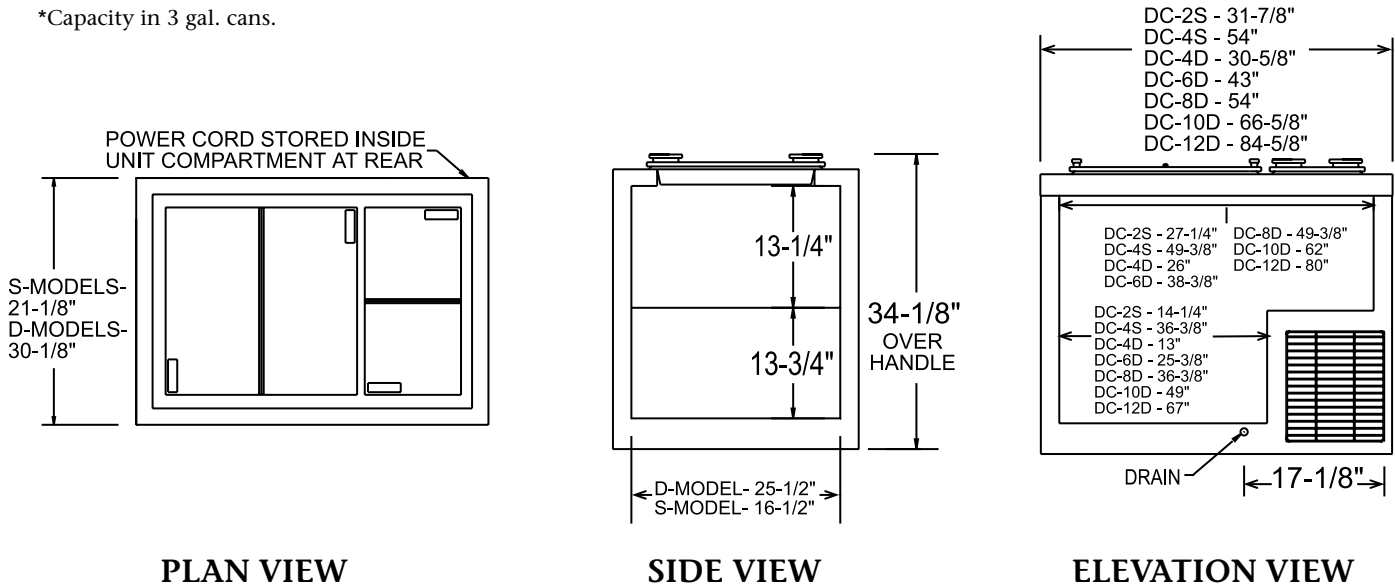
DC SERIES

CONVENTIONAL ICE CREAM STORAGE/DIPPING CABINETS

TECHNICAL SPECIFICATIONS

MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS	AMPS	UNIT H.P.	CAN CAP. DISPLAY/STORAGE*	CAP. CU. FT.	SHIP CU. FT.	SHIP WT. LB/KG
	L	D	H	L	D	H							
DC-2S	31 ⁷ / ₈	21 ¹ / ₈	34 ¹ / ₈	810	537	867	115	2.1	1/4	3/1	5.2	19.0	220/100
DC-4S	54	21 ¹ / ₈	34 ¹ / ₈	1372	537	867	115	3.2	1/4	6/4	11.0	36.0	280/127
DC-4D	30 ⁵ / ₈	30 ¹ / ₈	34 ¹ / ₈	778	765	867	115	2.7	1/4	5/2	7.6	27.0	220/100
DC-6D	43	30 ¹ / ₈	34 ¹ / ₈	1092	765	867	115	3.2	1/4	8/5	12.5	39.0	275/125
DC-8D	54	30 ¹ / ₈	34 ¹ / ₈	1372	765	867	115	3.6	1/3	11/8	17.3	47.0	365/164
DC-10D	66 ⁵ / ₈	30 ¹ / ₈	34 ¹ / ₈	1692	765	867	115	5.4	1/3	14/11	22.0	59.0	430/195
DC-12D	84 ⁵ / ₈	30 ¹ / ₈	34 ¹ / ₈	2149	765	867	115	5.9	1/3	18/15	29.1	71.0	490/223

*Capacity in 3 gal. cans.



LISTINGS



HOOKUP

Via plug in, 9 foot long, flexible 3 wire 14/3 cord with molded plug. Ten amp 115V service is recommended.



BID SPECIFICATIONS

Item no. DC-_____
Provide _____ () Conventional Ice Cream Storage/Dipping Cabinet(s), Master-Bilt® model DC-_____.

Cabinet will feature painted finish on exterior with galvanized steel interior. Cabinet to have flip lids, seamless stainless steel top, 24 gauge steel walls, galvanized

steel inner liner with cold wall evaporator, anti-condensate heaters under stainless steel top, 2 1/4" foamed-in-place "zero ODP" urethane insulation and baked-on polyester enamel finish. Standard leveling legs provided to correct for unlevel flooring situations.

The refrigeration system will be self-

contained and use R290 refrigerant. The temperature range will be 10° to -10°F (-12° to -23°C).

Cabinet to have standard limited two year parts and labor with additional three year coverage on compressor part.

Cabinet to be UL, C-UL and NSF listed.

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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