

ICE CREAM	DIPPING	CABINETS
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MXDC-8

MODEL: MXDC-4

MXDC-12



ELECTRIC

115V / 60Hz / 1Ph International voltage available 6' (2m) NEMA 5-15P cord set included

3RD PARTY APPROVALS



Intertek







DOE 2017 Compliant

NEMA 5-15P

Certified to ANSI NSF 7 Certified to ANSI UL 471
MAXX COLD WARRANTY (USA / CANADA)

Intertek

Contact Maxx Cold for warranty statement at TechnicalServices@TheLegacyCompanies.com or 877.368.2797

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Qty:

Maxx Cold Ice Cream Dipping Cabinets offer an attractive way to display, store and serve frozen product. Perfect for ice cream parlors, sorbet shops, restaurants, and concession stands, our dipping cabinets are available to hold up from 6 to 22 tubs of frozen product. The glass top display allows customers to easily view and choose frozen product. The glass is heat-reflective glass ensures a consistent temperature.

FEATURES AND CONSTRUCTION ——

- Exterior Material: durable, white powder coated steel
- Interior Material: white powder coated white steel
- Tub holders: coated wire with acrylic covers
- Insulation: 2.5" foamed in-place polyurethane
- Flat, tempered clear glass sliding lids
- Lock and key set with removable pin
- Interior LED lighting enhances product's appearance
- Curved tempered glass sneeze guard (assembly required)
- Heated molded plastic lid frame prevents frost build-up
- Internal condensate evaporator pan, no floor drain needed
- Bottom defrost drain with plug
- Four (4) heavy-duty casters, two (2) with brakes
- Removable rubber bumper guards, grill side
- Plastic frost scraper included

NET STORAGE CAPACITY (Cu Ft / Total Tub Storage) —

MXDC-4	5.8 Cu Ft / 6 Tubs
MXDC-8	11 Cu Ft / 14 Tubs
MXDC-12	16 Cu Ft / 22 Tubs

TEMPERATURE _____

Holding temperature -18°F to +10°F (-28°C to -12°C)

• Digital controls and reliable cold wall system deliver consistent, easily adjustable temperature performance

OPTIONAL ACCESSORIES (Sold Separately) -

- Dipper well assembly with faucet
- Zeroll® scoops & spades
- Gelato pans, 5L
- Gelato pan holders, Triple
- Novelty baskets, 3 compartments

ICE CREAM DIPPING CABINETS

TOP VIEW



MODEL	EXTERNAL Dimensions	INTERNAL Dimensions	GROSS Cubic Feet	NET Capacity	HOLDING Temperature Range	AMP Draw	COMP. HP	SHIPPING Weight	UNIT WEIGHT	REFRIGERANT And Charge Size	TOTAL TUB Storage	TUBS Exposed for Scooping	ELECTRICAL
MXDC-4	31.5" x 27.2" x 50.4" (800 x 690 x 1280 mm)	25.5" x 21.5" x 26.5" (648 x 546 x 673 mm)	7.5	5.8 Cu Ft (164 L)	-18°F to 10°F (-28°C to -12°C)	1.3A	1/7+	184 lbs (83 kg)	165 lbs (74 kg)	R290 2.65 oz (75 g)	6	4	115V / 60Hz / 1Ph
MXDC-8	51.7" x 27.2" x 50.4" (1313 x 690 x 1280 mm)	40" x 25.2" x 13.9" (1017 x 639 x 353 mm)	14.0	11 Cu Ft (312 L)	-18°F to 10°F (-28°C to -12°C)	2.0A	1/4+	262 lbs (119 kg)	235 lbs (107 kg)	R290 3.6 oz (102 g)	14	8	115V / 60Hz / 1Ph
MXDC-12	70" x 27.2" x 50.4" (1778 x 690 x 1280 mm)	52" x 25.2" x 13.9" (1320 x 639 x 353 mm)	20.0	16 Cu Ft (453 L)	-18°F to 10°F (-28°C to -12°C)	4.1A	1/2	320 lbs (145 kg)	287 lbs (131 kg)	R290 4.76 oz (135 g)	22	12	115V / 60Hz / 1Ph

INSTALLATION

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• Shorter caster options are available to lower the overall height of the unit to satisfy ADA or other low profile requirements

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