

# MUC Series

## Chocolate Dipper with topping station



MODELS | MUC27F-TCUSTOMS, MUC48F-TCUSTOMS, MUC60R-TCUSTOMS

### MUC SERIES – CHOCOLATE DIPPER

Dipping station warmers for dipping ice cream bars. Perfect device for keeping chocolate, sauces, icings and glazes at a consistent warm temperature, ready for use.

#### CABINET CONSTRUCTION

Stainless steel interior and exterior retains attractive finish longer. Matching aluminium finished back.

Rounded corner design inside of the cabinet makes it easy to clean the inside storage room.

Standard door features : Positive seal self-closing door(s) with 90° stay open feature. Magnetic doors gasket(s) removable without tools for easy cleaning.

#### CHOCOLATE DIPPING SYSTEM

Dry heating system (no water) with an even temperature guarantee. Removable stainless steel container for easy cleaning. The containers depth is 6-5/8", perfect to fully dip the products.

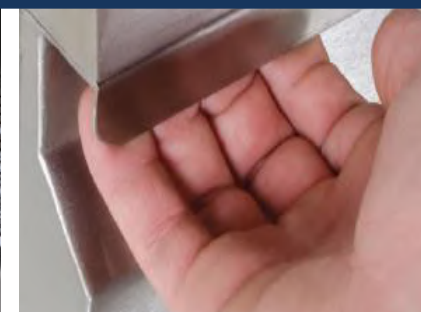
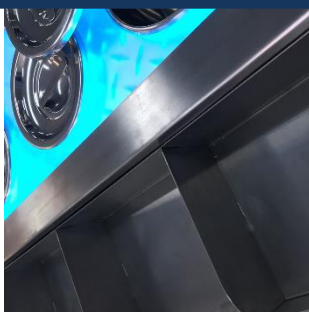
#### MODEL FEATURES

Comes with a LED color changing lights display with remote controller below a folding glass cover.

Easy to read temperature display and adjustable temperature controller.

### SPECIAL FEATURES

- Adjustable temperature controller
- Temperature display
- Folding complete glass cover
- LED color changing lights with remote controller
- Adjustable feet
- Stainless steel construction
- Topping stations
- Removable stainless steel container for easy cleaning



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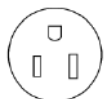
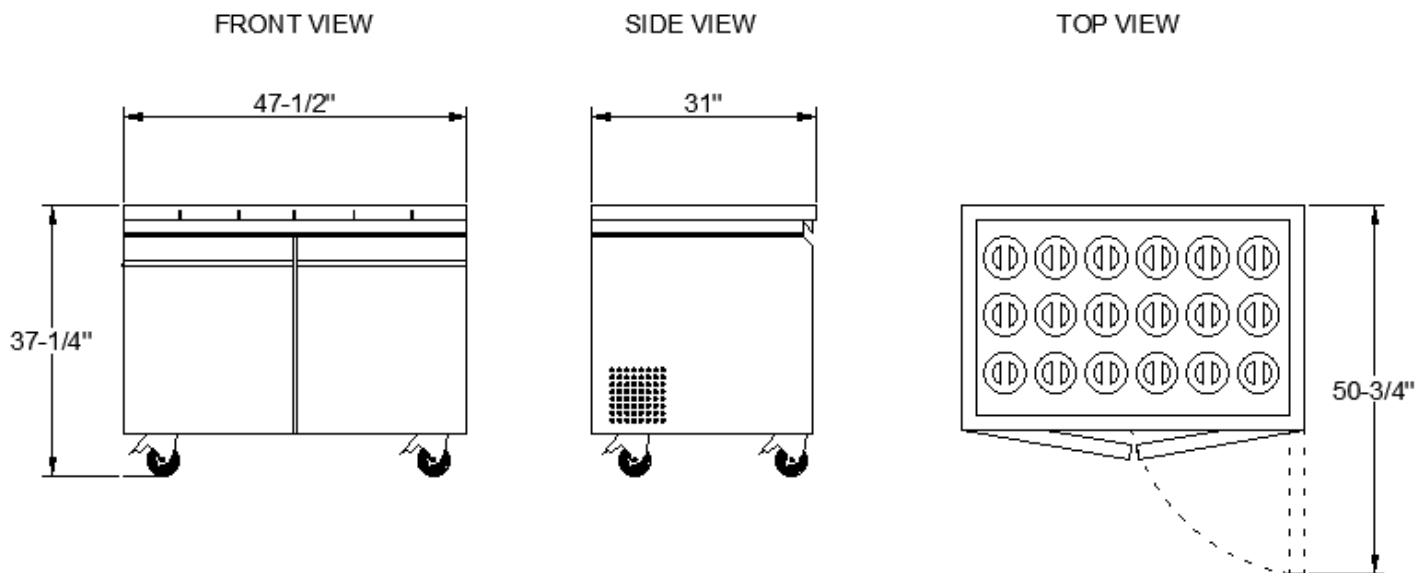


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### TECHNICAL DATA

MODEL	DOORS	TEMPERATURE	# OF HOLES	DIMENSIONS-WxDxH Inches mm	CAPACITY L FT <sup>3</sup>	AMPS	VOLTAGE
MUC27F-TCUSTOMS	1	25 °C to 80 °C	9	27 x 31 x 37-1/4 685 x 786 x 946	177 6.3	6.3	115V
MUC48F-TCUSTOMS	2	25 °C to 80 °C	18	47-1/2 x 31 x 37-1/4 1207 x 786 x 946	338 12	7.2	115V
MUC60R-TCUSTOMS	2	25 °C to 80 °C	21	60-1/4 x 31 x 37-1/4 1529 x 786 x 946	428 15	6.9	115V

### PLAN VIEW (MUC48F-TCUSTOMS)



NEMA 5-15P

**NOTE:** These merchandisers are designed for use in stores when temperature and humidity do not exceed 24 °C and 55% RH. Designed for holding pre-chilled product only.

We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacements for equipment previously sold or shipped.