

# TCR Series

## Counter-top Chocolate Dipper



**MODELS** | TCR-6, TCR-12, TCR-15, TCR-18, TCR-21

### TCR SERIES – COUNTER-TOP CHOCOLATE DIPPER

Counter-top 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.

Counter-top model, can easily be move around.

#### 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

Easy to read temperature display and adjustable temperature controller.

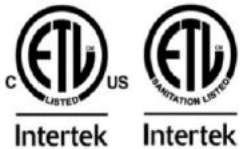
Containers : 19076GP6-05

Stainless Steel Covers : 19076GB6-07

Plastic covers : F62

### SPECIAL FEATURES

- Adjustable temperature controller
- Temperature display
- On/Off switch
- Adjustable feet
- Stainless steel construction
- Come with 2 qt stainless steel containers
- Covers available



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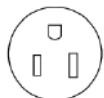
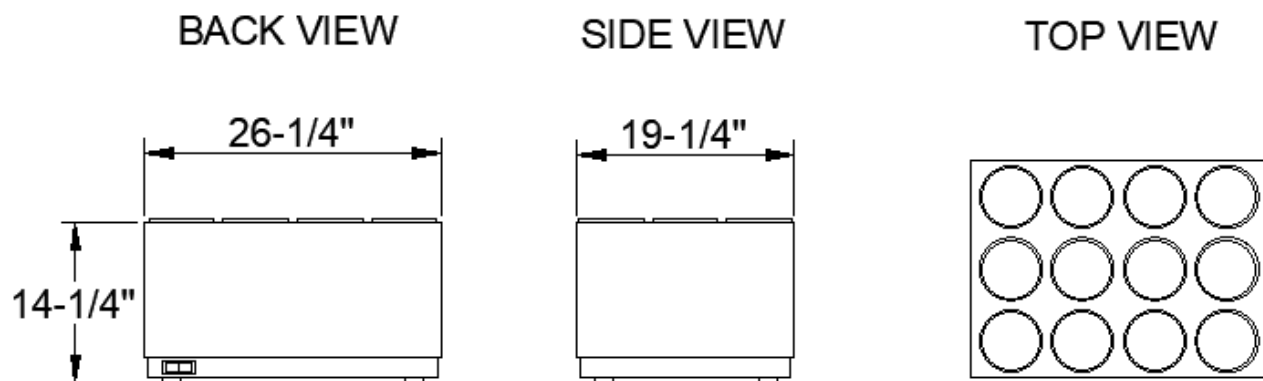


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### TECHNICAL DATA

MODEL	WEIGHT (KG)	TEMPERATURE	# OF HOLES	DIMENSIONS-WxDxH Inches mm	AMPS	VOLTAGE
TCR-6	22	30°C to 90°C	6	13-1/2 x 19-1/2 x 14-1/4 343 x 489 x 362	3	115V
TCR-12	38.5	30°C to 90°C	12	26-1/4 x 19-1/4 x 14-1/4 667 x 489 x 362	9	115V
TCR-15	51.5	30°C to 90°C	15	35-1/4 x 19-1/4 x 14-1/4 902 x 489 x 362	9.4	115V
TCR-18	51.5	30°C to 90°C	18	35-1/4 x 19-1/4 x 14-1/4 902 x 489 x 362	9.4	115V
TCR-21	65.5	30°C to 90°C	21	47-1/4 x 19-1/4 x 14-1/4 1200 x 489 x 362	12.5	115V

### PLAN VIEW (TCR-12)



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.