



# DW138TC—Soft Serve Freezer

Floor Standing Twin Twist with Hopper Cooling



Air Cooled

Minimum Clearance should be 300mm on left, right, and 400mm rear for assuring adequate air flow



Electrical

One dedicated electrical connection is required. Check with local electrician for cord and receptacle specifications if 50 Hz or 60 Hz Equipment is desired



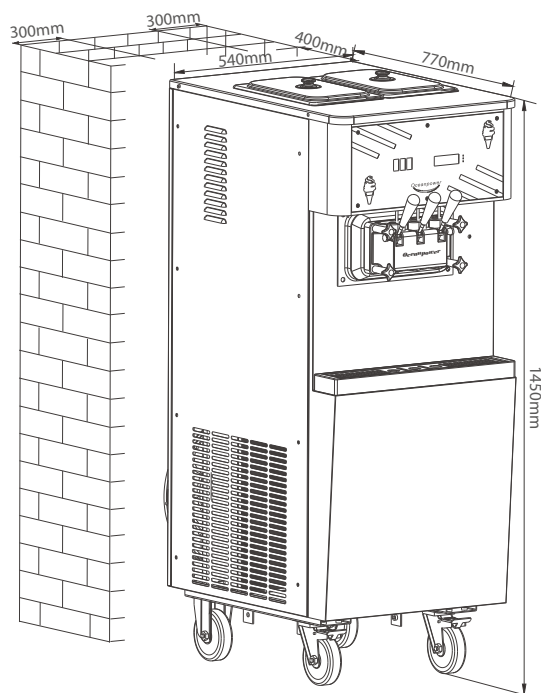
customization

Product customization may be available upon request

## Feature

A high-end model with DW new system which runs on three modes: temperature, current, and timing. It has touch control button, remote control, hopper cooling. The 1.5HP Tecumseh compressor has a superior refrigeration and hopper-cooling capability, best economic choice for small or middle business.

Learn more at [oceanpowerfood.com](http://oceanpowerfood.com)



Weight	lbs.	kgs.	
Net	374	170	
Total	463	210	
Dimensions	in.	mm.	
Width	21.3	540	
Depth	30.3	770	
Height	57.1	1,450	
Electrical	Maximum Fuze Size	Minimum Ampacity	Poles(P) Wires(W)
208-230/60/1	35	16	2P 3W
220-240/50/1	35	18	2P 3W

These specifications are subject to change without notice as further research and development efforts continuously improve the model.

Model	Flavors	Production Capacity	Mix Hopper	Cylinder	Power	Main Compressor	Cooling System	Refrigerant	Options
DW138TC	2+1 mixed	38L/H	2*12L	2*2L	2600W	1.5HP	Air Cooled	R404A	Air pump Cone Dispenser

## Function illustration

### 1 DW(Dragon Winner System)

A new advanced system enables the operation easier and more user-friendly with touch screen and infrared remote control.



### 4 Broad voltage range

The ice cream machine can apply to broad voltage range from 180V to 250V.



### 2 Quick cooling

With compressor 1.5HP Tecumseh, the first dispensing just needs 12-15 minutes and more than 15 cones can be made continuously.



### 5 Over-freeze Protection

With temperature sensor for low temperature protection.



### 3 Mix Low alarm

The low liquid alarm will sound when the hopper is lack of ice cream mix.



### 6 Pre-cooling

Hopper cooling feature is able to keep temperature of the mix at or below 41°F (5°C).

