Oceanpower

DW132TC — Soft Serve Freezer
Counter-top 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
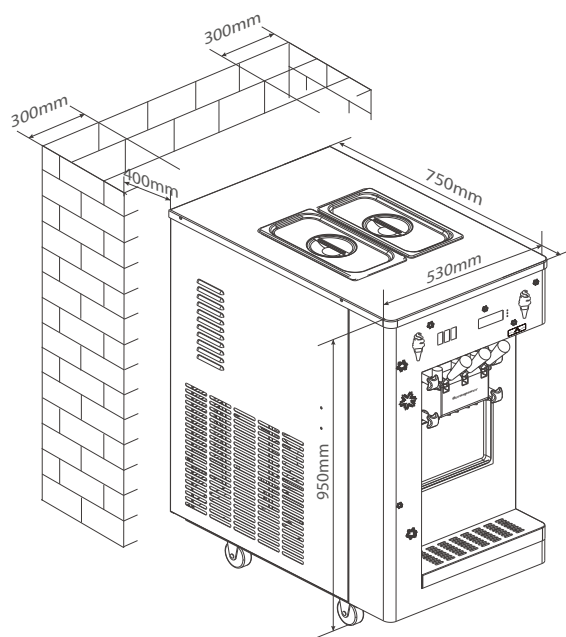
customization

Product customization may be available upon request

Feature

The most innovative series—Dragon Winner, which runs on three modes: temperature, current, and timing. Small size and exquisite appearance make the model suitable for coffee shops and small stores.

Learn more at **oceanpowerfood.com**

Weight	lbs.	kgs.
Net	322	146
Total	386	175

Dimensions	in.	mm.
Width	20.9	530
Depth	29.5	750
Height	37.4	950

Electrical	Maximum Fuze Size	Minimum Ampacity	Poles(P) Wires(W)
208-230/60/1	35	15	2P 3W
220-240/50/1	35	15	2P 3W

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

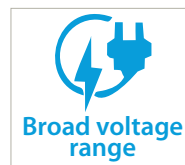| Model	Flavors	Production Capacity	Mix Hopper	Cylinder	Power	Main Compressor	Cooling System	Refrigerant	Options
DW132TC	2+1 mixed	32L/H	2*6.5L	2*2L	2200W	1.25HP	Air Cooled	R404A	Cone Dispenser

Function illustration

❶ DW(Dragon Winner System)

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

❷ Quick cooling

With compressor 1.25HP Tecumseh, the first dispensing just needs 12-15minutes and more than 15 cones can be made continuously.
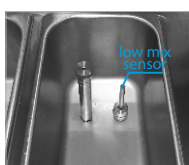
❸ Mix Low alarm

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

❹ Broad voltage range

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

Broad voltage range

❺ Over-freeze Protection

With temperature sensor for low temperature protection.

Over-freeze protection

❻ Pre-cooling

Hopper cooling feature is able to keep temperature of the mix at or below 41℉ (5℃).

Pre-cooling