

# Oceanpower



## DW165TC—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



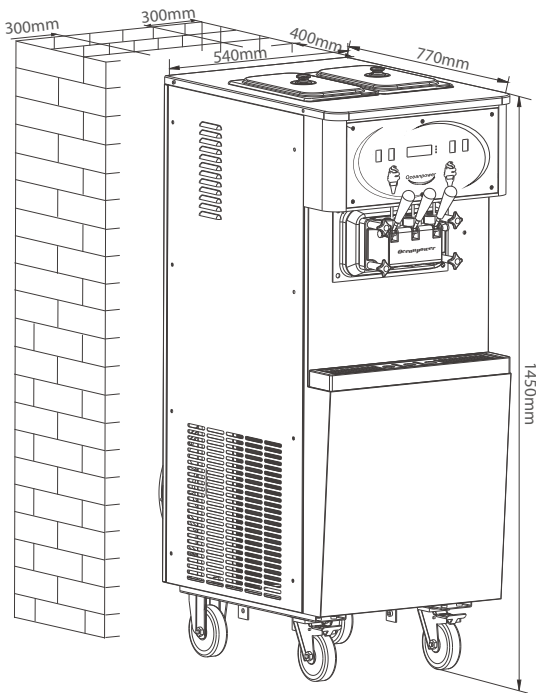
customization

Product customization may be available upon request

### Feature

The DW165TC ice cream machine is our flagship model. The machine can meet all your requirements and even beyond your imagination with various functions such as remote control, night mode, high quality and low noise, and long service life. The model DW165TC is an all-in-one machine with leading technology and incredible functions.

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



Weight	lbs.	kgs.	
Net	374	180	
Total	521.4	236.5	
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)
380-400/50/3	35	13	3P 4W
208-230/60/3	35	15	3P 4W

*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
DW165TC	2+1 mixed	65L/H	2*12L	2*2L	3600W	3HP	Air Cooled	R404A	Air pump Cone Dispenser 380V

## 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.



### 2 Magnetic hopper agitator

Magnetic hopper agitator can avoid stratification of ice cream mix due to long time stewing.



### 3 Quick cooling

With compressor 3HP Tecumseh, the first dispensing just needs 8-10 minutes and more than 20 cones can be made continuously.



### 4 Mix Low alarm

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



### 5 Over-freeze Protection

With temperature sensor for low temperature protection.



### 6 Pre-cooling

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

