

About the Dipping Cabinet

The dipping cabinet allows for the storage of freshly run custard for use in cones, dishes and other products. The dipping cabinet features a digital temperature controller which holds the custard at a consistent dipping temperature. The dipping cabinet has 4.25 gallon removable square buckets.

A. Cleaning

The frequency of cleaning must comply with local health regulations. To clean the dipping cabinet, refer to the following steps:

1. Remove the buckets from the dipping cabinet and take them to the washing station.
2. Turn the dipping cabinet power switch OFF. This must be done daily to allow the cabinet to reach above freezing temperatures.
3. Remove the stainless steel covers and take them to the washing station.
4. Place the buckets and covers in 90° to 110°F mild detergent water and wash thoroughly.
5. Thoroughly wash the dipping cabinet exterior, bucket well, and trough (if applicable) with a clean towel and the detergent water.
6. Rinse all cleaned surfaces with a clean towel and water. Dry all surfaces with a clean dry towel.

B. Sanitizing

Sanitizing must be done after the dipping cabinet is cleaned and before any product is added. Sanitizing the night before is not effective. However, you should always clean the dipping cabinet and parts after each use.

When sanitizing the dipping cabinet, refer to local sanitary regulations for applicable codes and recommended sanitizing products and procedures. The frequency of sanitizing must comply with local health regulations.

In general, sanitizing may be conducted as follows:

1. Prepare Stera-Sheen Green Label Sanitizer or equivalent according to manufacturer's instructions to provide a 100 parts per million strength solution. Mix sanitizer in quantities of no less than 2 gallons of 90° to 110°F water.
2. Place the cleaned buckets and covers into the sanitizer solution.
3. With a clean and sanitized towel, wipe the dipping cabinet exterior, bucket well, and trough.
4. Remove the buckets and covers from the sanitizer solution and let them air dry.
5. Place the buckets into the well and install the covers onto the dipping cabinet.
6. Turn the dipping cabinet power switch ON.

NOTE

Allow the dipping cabinet to operate for at least 2 hours prior to adding any custard.

C. Adjustments and Troubleshooting

The dipping cabinets do not have operator adjustments. If it is not performing properly, contact Stoelting White Glove Service at 888.319.9549.

