

A specialized freezer with multiple lids, heavy-duty insulation, and curved upper surfaces designed to minimize the effect of passing exterior air currents; specifically designed for the professional service of ice cream. Any dipping cabinet worth its rock-salt is usually massive, boxy, and imposing. Although boards of health may question the common practice, the lids may be left open indefinitely during busy times without compromising the texture or sanitation of the ice creams, surfaces of which are served too quickly to collect any possible air-borne bacteria in such a situation. However, many dipping cabinets are in the dark ages of development, since very serious issues remain relative to uneven temperatures throughout the interior of the cabinet.