



Lowerator® Enclosed Mobile Adjustube® Plate Dispensers

PRODUCT:

QUANTITY:

Models: ML HML2, 3, 4
ITEM#:

Bid Specifications

Mobile enclosed, field adjustable Dish Dispenser features heavy-duty stainless steel frame construction. The dispensing mechanism in APW Wyott's Lowerators® uses springs attached to a sliding support bar that rides both inside and outside the tube. This design feature prevents a stack of dishware from sticking in the down position, and releasing unexpectedly. All contact edges are protected by heavy-gauge stainless steel with black rubber perimeter bumpers. Available in heated or unheated models. Unit has 4" polyurethane swivel casters, two with brakes.

Applications

Mobile enclosed cabinet-style Dish Dispenser utilizes Adjustube® self-leveling tubes that are field adjustable for weight. Holds and dispenses plates, saucers, or bowls. Hole cutouts in base align lower end of tubes in position to prevent movement during transit. Field adjustable for varying weight loads up to 100 lbs. per tube. Available in two and three-stack units, heated and unheated models.

APW Wyott Design Features

- Promotes sanitary conditions.
- Provides finished appearance.
- Easy handling of dishware.
- Maximum stability and rigidity of unit.
- Dispensing tubes are removable for cleaning.

Reliability Backed by APW Wyott's Warranty

- All APW Wyott Lowerators are backed by a 1-year Parts and Labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.



- Certified by the following agencies:



Lowerator® Enclosed Mobile Dispensers

Options:

(Add option suffix number below to model number)

- 5P 5" polyurethane casters, two with brakes.
 - Specify plastic laminate exterior.
 - 208/240V units are available.
- | | | | |
|----------------------------------|---------------------------------|-----------------------------------|----------------------------------|
| <input type="checkbox"/> ML2-5 | <input type="checkbox"/> ML2-6 | <input type="checkbox"/> ML2-6.5 | <input type="checkbox"/> ML2-7 |
| <input type="checkbox"/> ML2-8 | <input type="checkbox"/> ML2-9 | <input type="checkbox"/> ML2-10 | <input type="checkbox"/> ML2-12 |
| <input type="checkbox"/> ML2-13 | | | |
| <input type="checkbox"/> HML2-5 | <input type="checkbox"/> HML2-6 | <input type="checkbox"/> HML2-6.5 | <input type="checkbox"/> HML2-7 |
| <input type="checkbox"/> HML2-8 | <input type="checkbox"/> HML2-9 | <input type="checkbox"/> HML2-10 | <input type="checkbox"/> HML2-12 |
| <input type="checkbox"/> HML2-13 | | | |
| <input type="checkbox"/> ML3-5 | <input type="checkbox"/> ML3-6 | <input type="checkbox"/> ML3-6.5 | <input type="checkbox"/> ML3-7 |
| <input type="checkbox"/> ML3-8 | <input type="checkbox"/> ML3-9 | <input type="checkbox"/> ML3-10 | |
| <input type="checkbox"/> HML3-5 | <input type="checkbox"/> HML3-6 | <input type="checkbox"/> HML3-6.5 | <input type="checkbox"/> HML3-7 |
| <input type="checkbox"/> HML3-8 | <input type="checkbox"/> HML3-9 | <input type="checkbox"/> HML3-10 | |
| <input type="checkbox"/> ML4-5 | <input type="checkbox"/> ML4-6 | <input type="checkbox"/> ML4-6.5 | <input type="checkbox"/> ML4-7 |
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| <input type="checkbox"/> HML4-5 | <input type="checkbox"/> HML4-6 | <input type="checkbox"/> HML4-6.5 | <input type="checkbox"/> HML4-7 |
| <input type="checkbox"/> HML4-8 | <input type="checkbox"/> HML4-9 | <input type="checkbox"/> HML4-10 | |

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company

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For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003



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Overall Dimensions:

Units are 36 $\frac{1}{8}$ " high. See tables for variable lengths and widths. Please contact factory for drawings.

Two-Stack Models—ML2 (Unheated) and HML2 (Heated).

Model Number	Dimensions L x W (in)	Shipping Weight	China Size (in.)	Total Watts	Total Amps
ML2-5 HML2-5	23 $\frac{5}{8}$ x 15 $\frac{3}{8}$	92 lbs. *106 lbs.	Up to 5	420	3.5
ML2-6 HML2-6	23 $\frac{5}{8}$ x 15 $\frac{3}{8}$	94 lbs. *118 lbs.	5 $\frac{1}{8}$ to 5 $\frac{3}{4}$	480	4.0
ML2-6.5 HML2-6.5	23 $\frac{5}{8}$ x 15 $\frac{3}{8}$	95 lbs. *119 lbs.	5 $\frac{7}{8}$ to 6 $\frac{1}{2}$	540	4.5
ML2-7 HML2-7	23 $\frac{5}{8}$ x 15 $\frac{3}{8}$	96 lbs. *120 lbs.	6 $\frac{5}{8}$ to 7 $\frac{1}{4}$	600	5.0
ML2-8 HML2-8	30 $\frac{3}{8}$ x 15 $\frac{3}{8}$	98 lbs. *122 lbs.	7 $\frac{3}{8}$ to 8 $\frac{1}{8}$	660	5.5
ML2-9 HML2-9	30 $\frac{3}{8}$ x 15 $\frac{3}{8}$	102 lbs. *124 lbs.	8 $\frac{1}{4}$ to 9 $\frac{1}{8}$	760	6.3
ML2-10 HML2-10	30 $\frac{3}{8}$ x 15 $\frac{3}{8}$	104 lbs. *150 lbs.	9 $\frac{1}{4}$ to 10 $\frac{1}{8}$	840	7.0
ML2-12 HML2-12	32 $\frac{7}{8}$ x 17	110 lbs. *170 lbs.	10 $\frac{1}{4}$ to 11 $\frac{7}{8}$	1000	8.3
ML2-13 HML2-13	35 $\frac{1}{8}$ x 18	162 lbs. *168 lbs.	11 $\frac{7}{8}$ to 13	1080	9.1

*Heated units. Maximum capacity: 12 dozen plates or 6 dozen bowls. Boxed cubic ft: 17.49.

Three-Stack Models—ML3 (Unheated) and HML3 (Heated).

Model Number	Dimensions L x W (in)	Shipping Weight	China Size (in.)	Total Watts	Total Amps
ML3-5 HML3-5	30 $\frac{3}{8}$ x 17	113 lbs. *147 lbs.	Up to 5	630	5.3
ML3-6 HML3-6	30 $\frac{3}{8}$ x 17	115 lbs. *149 lbs.	5 $\frac{1}{8}$ to 5 $\frac{3}{4}$	720	6.0
ML3-6.5 HML3-6.5	34 $\frac{3}{8}$ x 17	116 lbs. *150 lbs.	5 $\frac{7}{8}$ to 6 $\frac{1}{2}$	810	6.8
ML3-7 HML3-7	34 $\frac{3}{8}$ x 17	117 lbs. *150 lbs.	6 $\frac{5}{8}$ to 7 $\frac{1}{4}$	900	7.5
ML3-8 HML3-8	40 $\frac{1}{4}$ x 18 $\frac{7}{8}$	121 lbs. *151 lbs.	7 $\frac{3}{8}$ to 8 $\frac{1}{8}$	990	8.3
ML3-9 HML3-9	40 $\frac{1}{4}$ x 18 $\frac{7}{8}$	126 lbs. *152 lbs.	8 $\frac{1}{4}$ to 9 $\frac{1}{8}$	1140	9.5
ML3-10 HML3-10	43 $\frac{1}{4}$ x 18 $\frac{7}{8}$	129 lbs. *153 lbs.	9 $\frac{1}{4}$ to 10 $\frac{1}{8}$	1260	10.5

*Heated units. Maximum capacity: 18 dozen plates or 6 dozen bowls. Boxed cubic ft: 26.93.

Four-Stack Models—ML4 (Unheated) and HML4 (Heated).

Model Number	Dimensions L x W (in)	Shipping Weight	China Size (in.)	Total Watts	Total Amps
ML4-5 HML4-5	25 $\frac{1}{8}$ x 24 $\frac{7}{8}$	131 lbs. *178 lbs.	Up to 5	840	7.0
ML4-6 HML4-6	25 $\frac{1}{8}$ x 24 $\frac{7}{8}$	133 lbs. *180 lbs.	5 $\frac{1}{8}$ to 5 $\frac{3}{4}$	960	8.0
ML4-6.5 HML4-6.5	25 $\frac{1}{8}$ x 24 $\frac{7}{8}$	135 lbs. *181 lbs.	5 $\frac{7}{8}$ to 6 $\frac{1}{2}$	1080	9.0
ML4-7 HML4-7	25 $\frac{1}{8}$ x 24 $\frac{7}{8}$	138 lbs. *182 lbs.	6 $\frac{5}{8}$ to 7 $\frac{1}{4}$	1200	10.0
ML4-8 HML4-8	30 $\frac{3}{8}$ x 29 $\frac{1}{8}$	144 lbs. *183 lbs.	7 $\frac{3}{8}$ to 8 $\frac{1}{8}$	1320	11.0
ML4-9 HML4-9	30 $\frac{3}{8}$ x 29 $\frac{1}{8}$	150 lbs. *183 lbs.	8 $\frac{1}{4}$ to 9 $\frac{1}{8}$	1520	12.7
ML4-10 HML4-10	30 $\frac{3}{8}$ x 29 $\frac{1}{8}$	152 lbs. *184 lbs.	9 $\frac{1}{4}$ to 10 $\frac{1}{8}$	1680	14.0

*Heated units. Maximum capacity: 24 dozen plates or 12 dozen bowls. Boxed cubic ft: 35.52.

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527-2100 or Fax your request to (214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.

APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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