



# Lowerator® Mobile Cup and Saucer Dispenser

PRODUCT:

QUANTITY:

ITEM #:

Models: ☐ CTRS-2020-5 ☐ CTRS-2020-6 ☐ CTRS-2020-6.5

## Designed Smart

- Mobile, Cantilever-Type, Self-Leveling Dispenser that is easily field adjustable for dispensing racks of cups with Adjustube® dispensers for dispensing saucers.
- CTRS Mobile Cup and Saucer Dispensers are excellent for use in serving lines, tray makeup lines, or at hot beverage service points. They are open on three sides for easy access.
- Lift-out panel for easy access to dispensing mechanism
- Full base for sanitary protection and empty rack storage
- Tray carrier will not tip or bind
- Convenient push handle



Mobile Cup and Saucer Lowerator®

## Built Solid

### Built for Long Life!

- Stainless steel construction with standard protective corner bumper.
- Open sided construction for versatility
- Dependable and adjustable extension spring dispensing mechanism
- Four-inch polyurethane casters. Rear casters have brakes.

### Reliability backed by APW Wyott's Warranty

- APW Wyott lowerators are backed by a 1-year parts and labor warranty, and a 1-year on-site labor warranty.
- Certified by the following agencies:



## Options

- 5-inch polyurethane casters, two with brakes (installation not included) (add -5P to model number)
- Perimeter bumpers (add -PB to model number)

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226  
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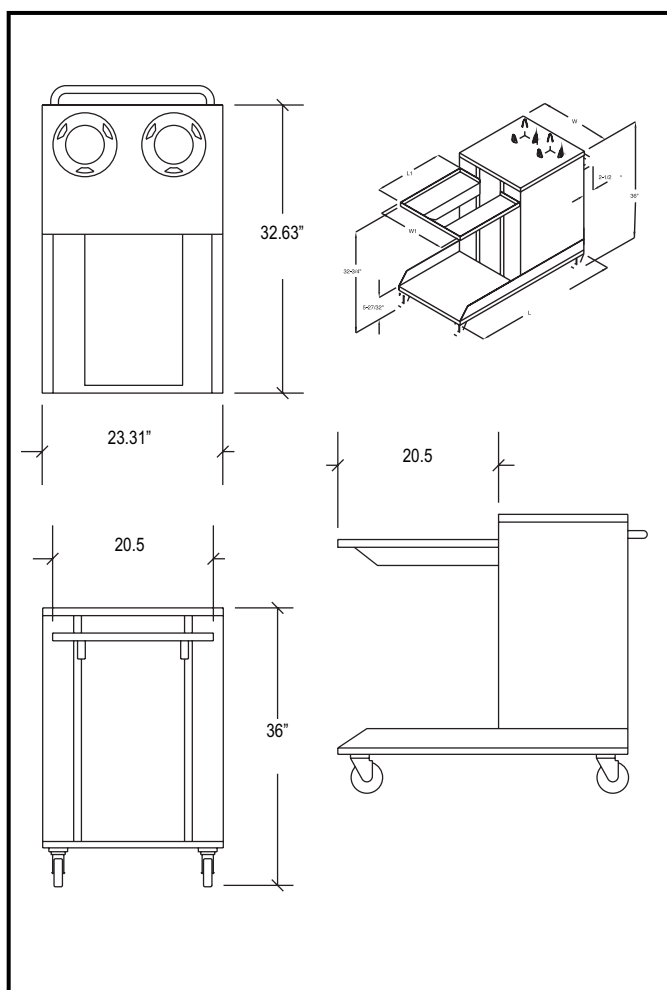
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## PRODUCT SPECIFICATIONS

### Dispensing System:

**1. Cup rack dispenser:** Easily field adjustable to a wide load range. By connecting the self-contained extension springs, the load rate can be increased in increments of one pound per inch. Stainless steel carrier cannot bind or tip.

**2. Saucer dispenser:** All models have Adjustubes® with 25 1/2" vertical storage. Tubes have field adjustable spring rate (no tools needed). By connecting the self-contained extension springs, the load rate can be increased in increments of 2.5 oz./in. or 4 oz./in. Each tube also has a storage bank for springs when not in use.

### Construction:

All stainless steel exterior and base, saucer lowerator tube made of mirror polioshed stainless steel, coated stainless steel springs, 4" polyurethane casters, rubber protective bumpers.

### Capacity:

To 125 trays, 14 dozen glasses, 12 dozen saucers. Vertical storage 27 1/8" (23" travel and 4 1/8" to top of upright).

### Shipping:

FOB: Cheyenne, WY

MODEL NUMBER	PLATFORM DIMENSIONS		OVERALL DIMENSIONS		SHIPPING WEIGHT	SAUCER SIZE
	W1	L1	W	L		
CTRS-2020-5	20 1/2"	20 1/2"	23 7/16"	39 11/16"	199 lbs.	Up to 5"
CTRS-2020-6	20 1/2"	20 1/2"	23 7/16"	39 11/16"	199 lbs.	5 1/8" to 5 3/4"
CTRS-2020-6.5	20 1/2"	20 1/2"	23 7/16"	39 11/16"	199 lbs.	5 7/8 to 6 1/2"

Overall dimensions include 2 1/2" for corner bumpers.

## 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](http://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) 527-2100.
- 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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# 1302