

CAB2

Mobile enclosed two-stack dish dispensers

Project
Item
Quantity
CSI Section 11400
25.500.00.1.100
Approved
Date

Models

- 2 stack unheated dish dispensers
- CAB2-500
- CAB2-575 CAB2-650
- CAB2-725
- CAB2-813
- CAB2-1013
- CAB2-1200 CAB2-1450
- CAB2-913

- CAB2-1013ET
- 2 stack with even temp heated dispensers
- CAB2-500ET
- CAB2-575ET
- CAB2-650ET
- CAB2-725ET CAB2-813ET
- CAB2-913ET

 - CAB2-1200ET
 - CAB2-1450ET

Standard Features

- Cabinet top to be 16-gauge stainless steel
- Outer body and corners to be 20-gauge stainless steel
- Non-marring gray corner bumpers
- (4) 4.00" locking polyolefin swivel casters
- Dispenser top flange, vertical side channels and bottom brace are stainless steel
- Dispenser flange, channels and bottom to be integrally welded
- Spring supports to be 14-gauge S/S
- Carrier head made of welded rods with a removable 18-gauge top plate
- Field adjustable self-leveling mechanism
- High impact plastic guide posts mounted
- One year parts and 90 day labor warranty Heated, OT & ET, Features
- 9' cord and plug
- Convection heating module and fan motor per dispenser
- 22-gauge stainless steel jacket around dispenser
- Air intake shall be filtered
- On/off switch on each dispenser

- 2 stack with quick temp heated dispensers
- CAB2-813QT
- CAB2-913OT
- CAB2-1013OT
- CAB2-1200QT
- CAB2-1450QT



CAB2-913

- Adjustable thermostat per dispenser
- QT- stainless steel cover per dispenser
- ET maintains 120-140°F (49-60°C)
- QT maintains 150-170°F (66-77°C)

Options & Accessories

- 12" diameter S/S dish dispenser tray (-1200 and -1450 models only)
- Rods for oval dishes and diameter adjustment (-813 through -1450 only)
- Stainless steel tube cover (-500 through -725 models only)
- Stainless steel dome cover (-813 through -1450 models only)
- Hold-down rod for dispenser tubes
- Wrap-around bumpers
- Four 4" or 5" polyurethane casters
- Flange-mount feet in lieu of casters
- 220 volt, 50/60 cycle, single phase electrical connections*
- Shorten dispenser tubes to special length
- * Inclusion of these options will alter the electrical specifications of unit

Specifications

Cabinet top shall be 16-gauge stainless steel with all corners welded and polished and reinforced with heavy-gauge channels. Cabinet exterior panels and corner support angles shall be 20-gauge stainless steel. Unit shall have four 4.00" (10cm) diameter polyolefin swivel casters (all locking), and non-marking gray bumpers at each corner.

Dispenser tube shall have 3 vertical side channels and a bottom brace of 22-gauge stainless steel. Top supporting flange shall be 18-gauge stainless steel. Flange, channels and bottom brace shall be integrally welded together. Flange shall have 3 guide posts molded from high impact plastic.

Self-leveling mechanisms shall be field adjustable by adding or removing stainless steel extension springs on perimeter of vertical side channels. The dish carrier head shall be stainless steel welded rods with a removable 18-gauge stainless steel

Capacity of tubes shall be approximately 72 dishes, with a maximum stacking height of 24.00" (61cm).

Models without "-ET" or "-QT" suffix are unheated.

The following applies to CAB2-ET even temp heated dispensers only: Unit shall be supplied with 9' (2.7m) cord and NEMA 5-20P plug. Electrical connections shall be 120 volt, 60 hertz, single phase. Each tube shall have its own convection heating module consisting of a single 400 or 700 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. Each tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit shall maintain temperature between 120°F-140°F (49°C-60°C).

The following applies to CAB2-OT quick temp heated dispensers only: Unit shall be supplied with 9' (2.7m) cord and NEMA 5-20P plug. Electrical connections shall be 120 volt. 60 hertz, single phase. Each tube shall have its own convection heating module consisting of a single 700 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. Each tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit shall maintain temperature between 150°F-170°F (66°C-77°C). Each tube shall have a stainless steel cover.









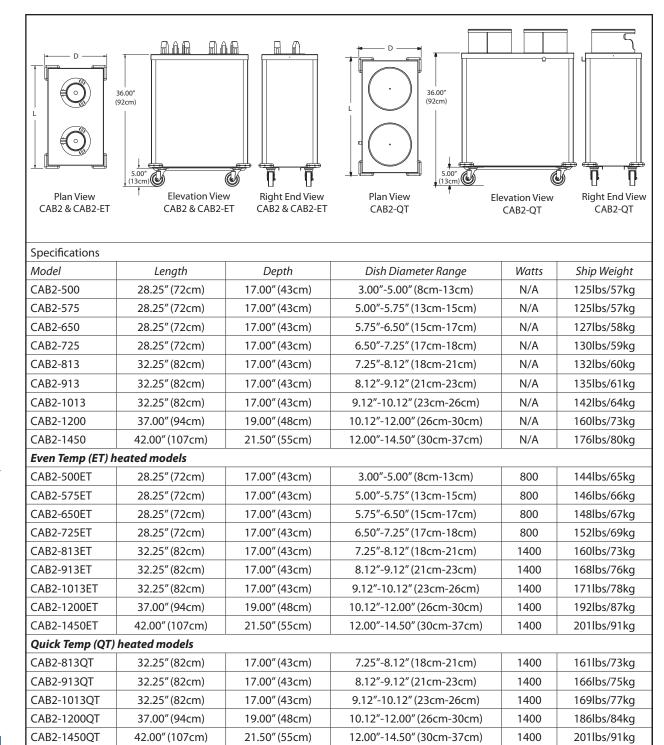


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- ET & QT models are 120 volt, 60 hertz, single phase, 11.0 Amps and include a 9' (2.7m) cord with NEMA 5-20P plug.
- Optional adjusting rods (available on 813–1450 models only) reduce the maximum round dish diameter by 1.25" (3cm); overall adjustment by rods is 1.50" (4cm). Non-marking adjustment rods must be ordered for each individual dispenser tube; installed at factory only.

Delfield reserves the right to make changes to the design or specifications without prior notice.

