

# CAB4

Mobile enclosed four-stack dish dispensers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

### 4 stack unheated dish dispensers

- CAB4-500
- CAB4-575
- CAB4-650
- CAB4-725
- CAB4-813
- CAB4-913
- CAB4-1013
- CAB4-1200
- CAB4-1450

### 4 stack even temp heated dish dispensers

- CAB4-500ET
- CAB4-575ET
- CAB4-650ET
- CAB4-725ET
- CAB4-813ET
- CAB4-913ET
- CAB4-1013ET
- CAB4-1200ET
- CAB4-1450ET

### 4 stack quick temp heated dish dispensers

- CAB4-813QT
- CAB4-913QT
- CAB4-1013QT
- CAB4-1200QT
- CAB4-1450QT



CAB4-813

## 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 to flange
- One year parts and 90 day labor warranty
- Heated, QT & 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

- 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, 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 top plate.

**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.

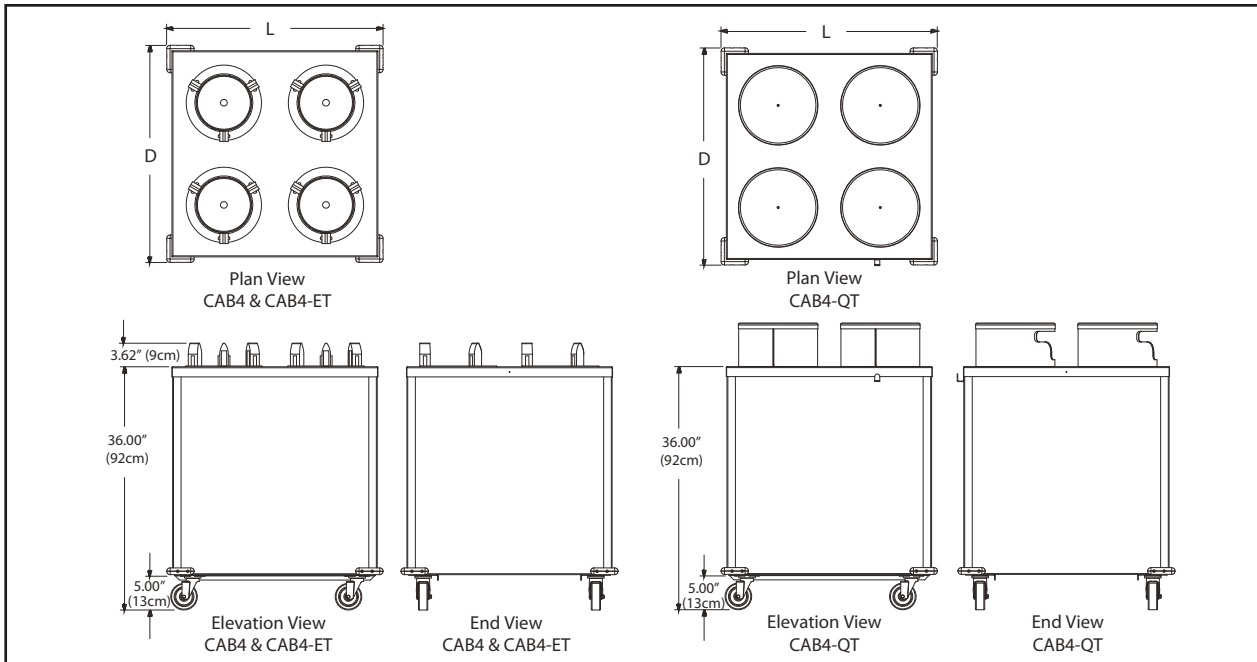
### The following applies to CAB4-ET even temp heated

**dispensers only:** Unit shall be supplied with 9' (2.7m) cord and NEMA 6-20P plug. Electrical connections shall be 208 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 CAB4-QT quick temp heated

**dispensers only:** Unit shall be supplied with 9' (2.7m) cord and NEMA 6-20P plug. Electrical connections shall be 208 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 dome cover.





Specifications					
Model	Length	Depth	Dish Diameter Range	Watts	Ship Weight
CAB4-500	27.00" (69cm)	27.00" (69cm)	3.00"-5.00" (8cm-13cm)	N/A	181lbs/82kg
CAB4-575	27.00" (69cm)	27.00" (69cm)	5.00"-5.75" (13cm-15cm)	N/A	185lbs/84kg
CAB4-650	27.00" (69cm)	27.00" (69cm)	5.75"-6.50" (15cm-17cm)	N/A	186lbs/84kg
CAB4-725	27.00" (69cm)	27.00" (69cm)	6.50"-7.25" (17cm-18cm)	N/A	189lbs/86kg
CAB4-813	32.25" (82cm)	32.25" (82cm)	7.25"-8.12" (18cm-21cm)	N/A	213lbs/97kg
CAB4-913	32.25" (82cm)	32.25" (82cm)	8.12"-9.12" (21cm-23cm)	N/A	217lbs/98kg
CAB4-1013	32.25" (82cm)	32.25" (82cm)	9.12"-10.12" (23cm-26cm)	N/A	221lbs/100kg
CAB4-1200	36.00" (91cm)	36.00" (91cm)	10.12"-12.00" (26cm-30cm)	N/A	240lbs/109kg
CAB4-1450	42.00" (107cm)	42.00" (107cm)	12.00"-14.50" (30cm-37cm)	N/A	263lbs/119kg
<b>With Even Temp heated dispensers</b>					
CAB4-500ET	27.00" (69cm)	27.00" (69cm)	3.00"-5.00" (8cm-13cm)	1600	226lbs/103kg
CAB4-575ET	27.00" (69cm)	27.00" (69cm)	5.00"-5.75" (13cm-15cm)	1600	230lbs/104kg
CAB4-650ET	27.00" (69cm)	27.00" (69cm)	5.75"-6.50" (15cm-17cm)	1600	234lbs/106kg
CAB4-725ET	27.00" (69cm)	27.00" (69cm)	6.50"-7.25" (17cm-18cm)	1600	242lbs/110kg
CAB4-813ET	32.25" (82cm)	32.25" (82cm)	7.25"-8.12" (18cm-21cm)	2800	270lbs/122kg
CAB4-913ET	32.25" (82cm)	32.25" (82cm)	8.12"-9.12" (21cm-23cm)	2800	278lbs/126kg
CAB4-1013ET	32.25" (82cm)	32.25" (82cm)	9.12"-10.12" (23cm-26cm)	2800	286lbs/130kg
CAB4-1200ET	36.00" (91cm)	36.00" (91cm)	10.12"-12.00" (26cm-30cm)	2800	313lbs/142kg
CAB4-1450ET	42.00" (107cm)	42.00" (107cm)	12.00"-14.50" (30cm-37cm)	2800	337lbs/153kg
<b>With Quick Temp heated dispensers</b>					
CAB4-813QT	32.25" (82cm)	32.25" (82cm)	7.25"-8.12" (18cm-21cm)	2800	290lbs/132kg
CAB4-913QT	32.25" (82cm)	32.25" (82cm)	8.12"-9.12" (21cm-23cm)	2800	298lbs/135kg
CAB4-1013QT	32.25" (82cm)	32.25" (82cm)	9.12"-10.12" (23cm-26cm)	2800	306lbs/139kg
CAB4-1200QT	36.00" (91cm)	36.00" (91cm)	10.12"-12.00" (26cm-30cm)	2800	333lbs/151kg
CAB4-1450QT	42.00" (107cm)	42.00" (107cm)	12.00"-14.50" (30cm-37cm)	2800	351lbs/159kg

- ET & QT models are 208 volt, 60 hertz, single phase, 14.2 Amps and include a 9' (2.7m) cord with NEMA 6-20P plug.
- Optional adjusting rods (available on 813-1450 models only) reduce the maximum round dish diameter by 1.25" (3.2cm); overall adjustment by rods is 1.50" (3.8cm). 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.