

# CAB2

Mobile enclosed two-stack dish dispensers

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

CAB2: Mobile enclosed two-stack dish dispensers

## Models

### 2 stack unheated dish dispensers

- CAB2-500
- CAB2-575
- CAB2-650
- CAB2-725
- CAB2-813
- CAB2-913
- CAB2-1013
- CAB2-1200
- CAB2-1450

### 2 stack with even temp heated dispensers

- CAB2-500ET
- CAB2-575ET
- CAB2-650ET
- CAB2-725ET
- CAB2-813ET
- CAB2-913ET
- CAB2-1013ET
- CAB2-1200ET
- CAB2-1450ET

### 2 stack with quick temp heated dispensers

- CAB2-813QT
- CAB2-913QT
- CAB2-1013QT
- CAB2-1200QT
- CAB2-1450QT



CAB2-913

## 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
- Adjustable height casters

\* 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-marring 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.

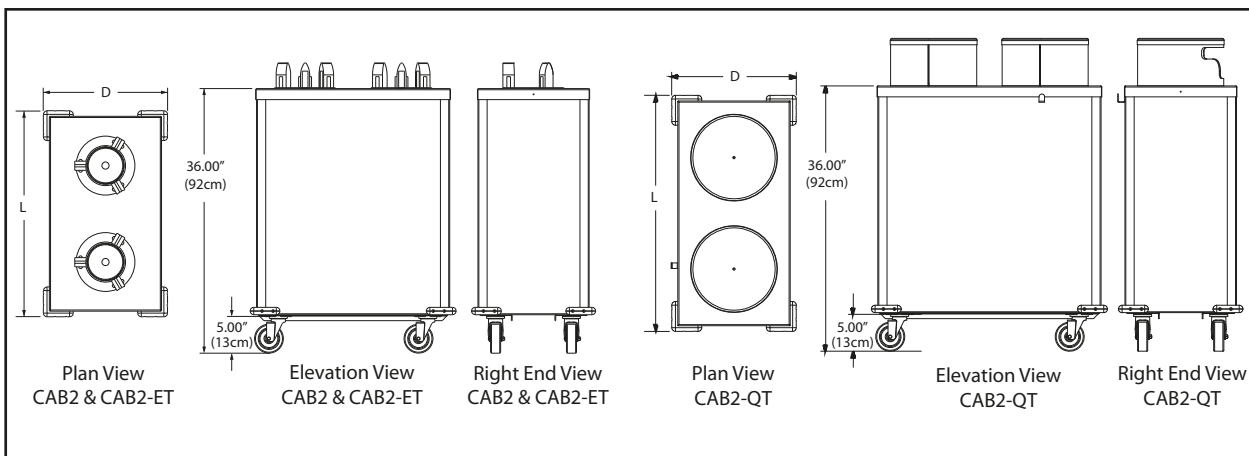
### The following applies to CAB2-ET even temp heated dispensers only:

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-QT 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.





#### Specifications

| Model     | Length         | Depth         | Dish Diameter Range       | Watts | Ship Weight |
|-----------|----------------|---------------|---------------------------|-------|-------------|
| CAB2-500  | 28.25" (72cm)  | 17.00" (43cm) | 3.00"-5.00" (8cm-13cm)    | N/A   | 125lbs/57kg |
| CAB2-575  | 28.25" (72cm)  | 17.00" (43cm) | 5.00"-5.75" (13cm-15cm)   | N/A   | 125lbs/57kg |
| CAB2-650  | 28.25" (72cm)  | 17.00" (43cm) | 5.75"-6.50" (15cm-17cm)   | N/A   | 127lbs/58kg |
| CAB2-725  | 28.25" (72cm)  | 17.00" (43cm) | 6.50"-7.25" (17cm-18cm)   | N/A   | 130lbs/59kg |
| CAB2-813  | 32.25" (82cm)  | 17.00" (43cm) | 7.25"-8.12" (18cm-21cm)   | N/A   | 132lbs/60kg |
| CAB2-913  | 32.25" (82cm)  | 17.00" (43cm) | 8.12"-9.12" (21cm-23cm)   | N/A   | 135lbs/61kg |
| CAB2-1013 | 32.25" (82cm)  | 17.00" (43cm) | 9.12"-10.12" (23cm-26cm)  | N/A   | 142lbs/64kg |
| CAB2-1200 | 37.00" (94cm)  | 19.00" (48cm) | 10.12"-12.00" (26cm-30cm) | N/A   | 160lbs/73kg |
| CAB2-1450 | 42.00" (107cm) | 21.50" (55cm) | 12.00"-14.50" (30cm-37cm) | N/A   | 176lbs/80kg |

#### Even Temp (ET) heated models

|             |                |               |                           |      |             |
|-------------|----------------|---------------|---------------------------|------|-------------|
| CAB2-500ET  | 28.25" (72cm)  | 17.00" (43cm) | 3.00"-5.00" (8cm-13cm)    | 800  | 144lbs/65kg |
| CAB2-575ET  | 28.25" (72cm)  | 17.00" (43cm) | 5.00"-5.75" (13cm-15cm)   | 800  | 146lbs/66kg |
| CAB2-650ET  | 28.25" (72cm)  | 17.00" (43cm) | 5.75"-6.50" (15cm-17cm)   | 800  | 148lbs/67kg |
| CAB2-725ET  | 28.25" (72cm)  | 17.00" (43cm) | 6.50"-7.25" (17cm-18cm)   | 800  | 152lbs/69kg |
| CAB2-813ET  | 32.25" (82cm)  | 17.00" (43cm) | 7.25"-8.12" (18cm-21cm)   | 1400 | 160lbs/73kg |
| CAB2-913ET  | 32.25" (82cm)  | 17.00" (43cm) | 8.12"-9.12" (21cm-23cm)   | 1400 | 168lbs/76kg |
| CAB2-1013ET | 32.25" (82cm)  | 17.00" (43cm) | 9.12"-10.12" (23cm-26cm)  | 1400 | 171lbs/78kg |
| CAB2-1200ET | 37.00" (94cm)  | 19.00" (48cm) | 10.12"-12.00" (26cm-30cm) | 1400 | 192lbs/87kg |
| CAB2-1450ET | 42.00" (107cm) | 21.50" (55cm) | 12.00"-14.50" (30cm-37cm) | 1400 | 201lbs/91kg |

#### Quick Temp (QT) heated models

|             |                |               |                           |      |             |
|-------------|----------------|---------------|---------------------------|------|-------------|
| CAB2-813QT  | 32.25" (82cm)  | 17.00" (43cm) | 7.25"-8.12" (18cm-21cm)   | 1400 | 161lbs/73kg |
| CAB2-913QT  | 32.25" (82cm)  | 17.00" (43cm) | 8.12"-9.12" (21cm-23cm)   | 1400 | 166lbs/75kg |
| CAB2-1013QT | 32.25" (82cm)  | 17.00" (43cm) | 9.12"-10.12" (23cm-26cm)  | 1400 | 169lbs/77kg |
| CAB2-1200QT | 37.00" (94cm)  | 19.00" (48cm) | 10.12"-12.00" (26cm-30cm) | 1400 | 186lbs/84kg |
| CAB2-1450QT | 42.00" (107cm) | 21.50" (55cm) | 12.00"-14.50" (30cm-37cm) | 1400 | 201lbs/91kg |

- 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.