

# 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.

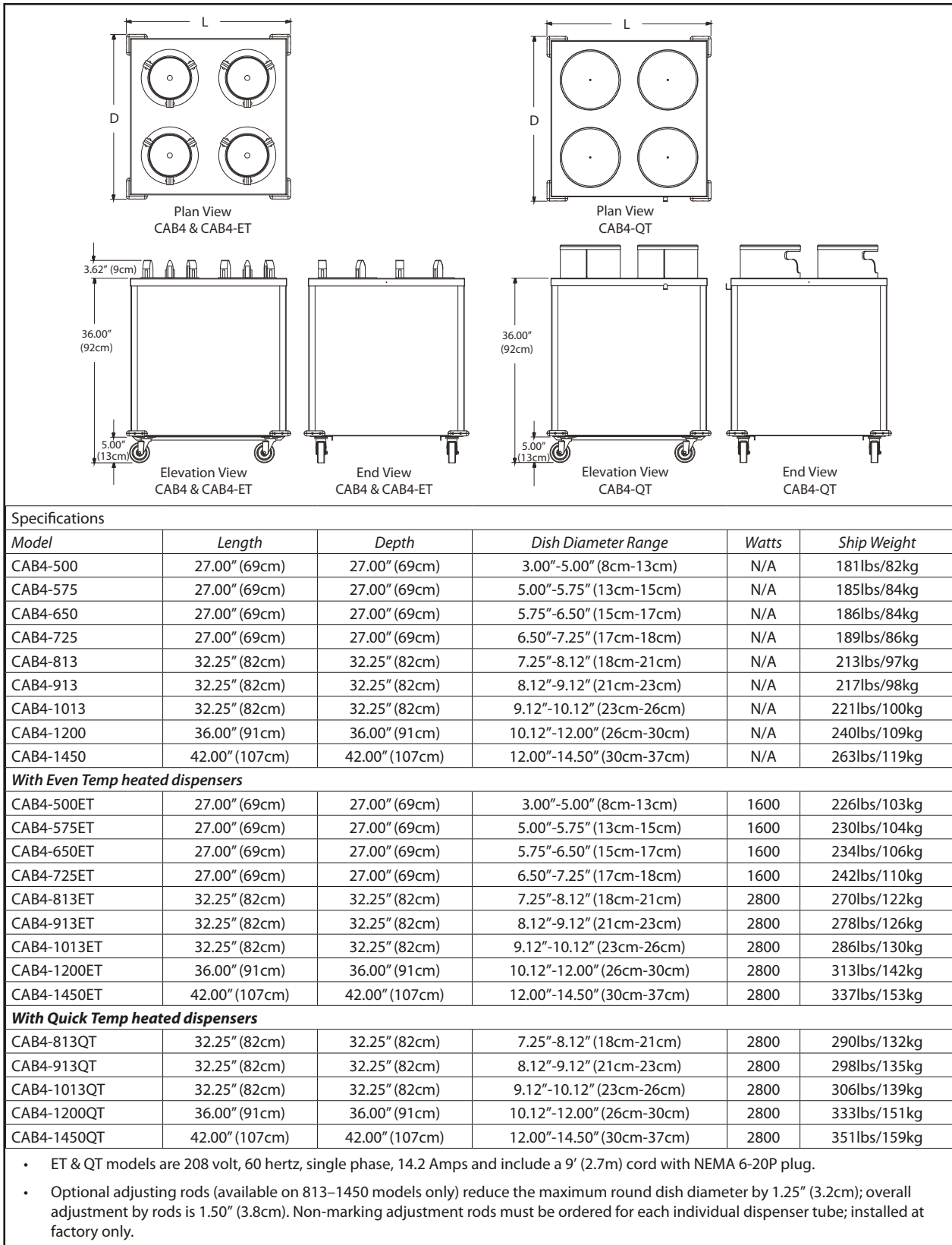
**Capacity** of tubes shall be approximately 72 dishes, with a maximum stacking height of 24.00" (61cm).

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.





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