

# CAB2

Mobile enclosed two-stack dish dispensers

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

## 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

\* 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 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.

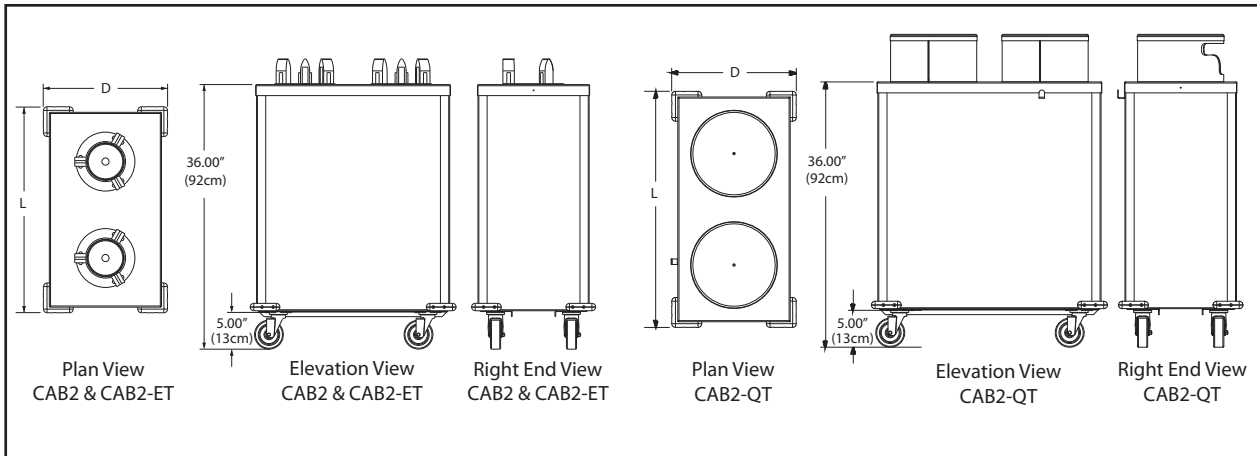
### The following applies to CAB2-ET even temp heated

**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.

CAB2

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