CADDY Food Service Systems

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Self-Leveling Dispensers for Plates, Bowls, & Saucers (Heated)

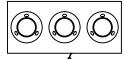


PROJECT

LOCATION



CM-S-102-H to CM-S-502-H



CM-S-103-H to CM-S-503-H



CM-SQ-103-H to CM-SQ-503-H



CM-S-104-H to CM-S-504-H

Two Dispenser Capacity up to 144 plates or 72 bowls **								
Model	Dish/Bowl Dia.			Length	Width	Height		
CM-S-102-H	up	to	$5\frac{3}{4}$ "	23 ½"	16"	34" *		
CM-S-202-H	5 ⁷ / ₈ "	to	7 1 "	23 ½"	16"	34" *		
CM-S-302-H	7 <u>3</u> "	to	9 ½"	29 ¹ / ₄ "	16"	34" *		
CM-S-402-H	9 <u>5</u> "	to	10 ½"	29 ½"	16"	34" *		
CM-S-502-H	10 ½"	to	12"	33"	16 ½"	34" *		

Three Dispenser Capacity up to 216 plates or 108 bowls **									
Model	Dish/I	Bov	vI Dia.	Length	Width	Height			
CM-S-103-H	up	to	5 ³ / ₄ "	35 ½"	16"	34" *			
CM-S-203-H	5 7 "	to	7 <u>1</u> "	35 ½"	16"	34" *			
CM-S-303-H	7 <u>3</u> "	to	9 <u>1</u> "	43 ⁷ / ₈ "	16"	34" *			
CM-S-403-H	9 <u>5</u> "	to	10 ½"	43 ⁷ / ₈ "	16"	34" *			
CM-S-503-H	10 ½"	to	12"	49 ½"	16 ½"	34" *			

I hree Dispenser Capacity up to 216 plates or 108 bowls **								
Model	Dish/l	Зow	l Dia.	Length	Width	Height		
CM-SQ-103-H	up	to	$5\frac{3}{4}$ "	23 ½"	23 ½"	34" *		
CM-SQ-203-H	5 7/8"	to	7 1 "	23 ½"	23 ½"	34" *		
CM-SQ-303-H	7 <u>3</u> "	to	9 <u>1</u> "	29 1 "	29 ¹ / ₄ "	34" *		
CM-SQ-403-H	9 <u>5</u> "	to	10 ½"	29 1 "	29 ¹ / ₄ "	34" *		
CM-SQ-503-H	10 ½"	to	12"	33"	33"	34" *		

Four Dispenser Capacity up to 288 plates or 144 bowls **								
Model	Dish/E	Зow	l Dia.	Length	Width	Height		
CM-S-104-H	up	to	5 ³ "	23 ½"	23 ½"	34" *		
CM-S-204-H	5 7/8"	to	7 1 "	23 ½"	23 ½"	34" *		
CM-S-304-H	7 3 "	to	9 <u>1</u> "	29 1 "	29 ¹ / ₄ "	34" *		
CM-S-404-H	9 <u>5</u> "	to	10 ½"	29 1 "	29 ¹ / ₄ "	34" *		
CM-S-504-H	10 ½"	to	12"	33"	33"	34" *		

Height excludes flange & guide posts. Add 3-1/4" for overall height.
 ** Actual capacities vary with shape of object to be dispensed.

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be finished in stainless steel.

Self-leveling cylinders to be field adjustable without the use of tools for china dishes without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and body to have full height vertical plastic corner bumpers. Casters are to be 4" diameter swivel type with polyurethane tires. Casters on diagonal corners to be provided with foot brakes.

Electrical control box to be stainless steel and installed for easy removal for service. Control box to be furnished with on/off switch, pilot light with infinite Hi-Lo heat control for temperature settings 1 through 9, and a recessed male three-pronged NEMA twist-lock receptacle. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end. Heating elements of stainless steel, hi-intensity.

Unit to be provided with the following accessories:

Accessories

- ☐ ACC-63 5" diameter swivel casters with polyurethane tire
 in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ☐ ACC-50 Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52 Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)
- ACC-97 Aluminum dome covers



CADDY CORPORATION

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China plates heat to 150° in approximately 2 hours.

CADDY Food Service Systems

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PROJECT:

ITEM NO:

LOCATION:

TOP VIEW

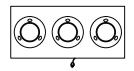


CM-S-102-H to CM-S-502-H



	NE	MA				
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-102-H CM-S-202-H	120	1	7.9	950	5-15P	5-15R
CM-S-302-H	208	1	4.6	950	6-15P	6-15R
CM-S-402-H CM-S-502-H	240	1	4.0	950	6-15P	6-15R

^{*} Outlet not supplied by Caddy Corporation.

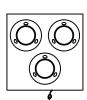


CM-S-103-H CM-S-503-H



	NE	MA				
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-103-H CM-S-203-H	120	1	7.9	950	5-15P	5-15R
CM-S-303-H	208	1	4.6	950	6-15P	6-15R
CM-S-403-H CM-S-503-H	240	1	4.0	950	6-15P	6-15R

^{*} Outlet not supplied by Caddy Corporation.



CM-SQ-103-H CM-SQ-503-H



	NE	MA				
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-SQ-103-H CM-SQ-203-H	120	1	7.9	950	5-15P	5-15R
CM-SQ-303-H	208	1	4.6	950	6-15P	6-15R
CM-SQ-403-H CM-SQ-503-H	240	1	4.0	950	6-15P	6-15R

^{*} Outlet not supplied by Caddy Corporation.



CM-S-104-H CM-S-504-H



	NE	MA				
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-104-H CM-S-204-H	120	1	10.0	1240	5-15P	5-15R
CM-S-304-H	208	1	6.0	1240	6-15P	6-15R
CM-S-404-H CM-S-504-H	240	1	4.2	1240	6-15P	6-15R

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