

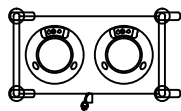
Self-leveling Dispensers Open Tubular Style for Plates, Bowls, & Saucers (Heated)



PROJECT:

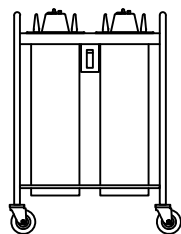
LOCATION:

TOP VIEW



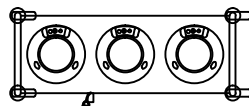
CM-T-102-H
to
CM-T-502-H

FRONT VIEW

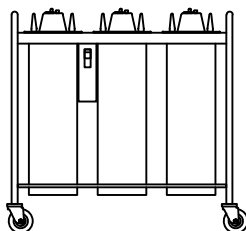


Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-T-102-H	120	1	5.8	700	5-15P	5-15R
CM-T-202-H CM-T-302-H CM-T-402-H	120	1	8.3	1000	5-15P	5-15R
CM-T-502-H	120	1	10.8	1300	5-15P	5-15R

* Outlet not supplied by Caddy Corporation.

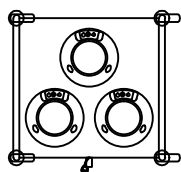


CM-T-103-H
to
CM-T-503-H

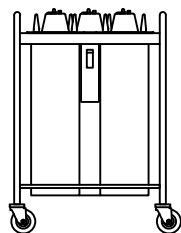


Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-T-103-H	120	1	8.8	1050	5-15P	5-15R
CM-T-203-H CM-T-303-H CM-T-403-H	120	1	12.5	1500	5-15P	5-15R
CM-T-503-H	120	1	16.3	1950	5-20P	5-20R

* Outlet not supplied by Caddy Corporation.

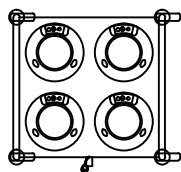


CM-TQ-103-H
to
CM-TQ-503-H

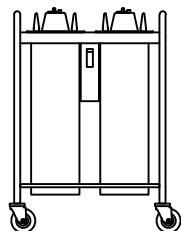


Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-TQ-103-H	120	1	8.8	1050	5-15P	5-15R
CM-TQ-203-H CM-TQ-303-H CM-TQ-403-H	120	1	12.5	1500	5-15P	5-15R
CM-TQ-503-H	120	1	16.3	1950	5-20P	5-20R

* Outlet not supplied by Caddy Corporation.



CM-T-104-H
to
CM-T-504-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-T-104-H	120	1	11.6	1400	5-15P	5-15R
CM-T-204-H CM-T-304-H CM-T-404-H	120	1	16.6	2000	5-20P	5-20R
CM-T-504-H	120	1	21.6	2600	5-30P	5-30R

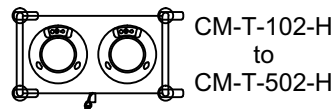
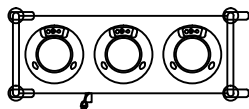
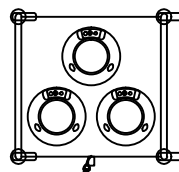
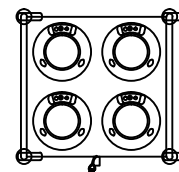
* Outlet not supplied by Caddy Corporation.

Self-leveling Dispensers Open Tubular Style for Plates, Bowls, & Saucers (Heated)



PROJECT:

LOCATION:


 CM-T-102-H
to
CM-T-502-H

 CM-T-103-H
to
CM-T-503-H

 CM-TQ-103-H
to
CM-TQ-503-H

 CM-T-104-H
to
CM-T-504-H

Two Dispenser Capacity up to 144 plates or 72 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-102-H	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-202-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-302-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	17 $\frac{1}{8}$ "	37"
CM-T-402-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	17 $\frac{1}{8}$ "	37"
CM-T-502-H	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	19"	37"

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-TQ-103-H	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-TQ-203-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-TQ-303-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-TQ-403-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-TQ-503-H	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	37"

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-103-H	up to 5 $\frac{3}{4}$ "	38 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-203-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	38 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-303-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	46 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	37"
CM-T-403-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	46 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	37"
CM-T-503-H	10 $\frac{1}{4}$ " to 12"	52 $\frac{1}{2}$ "	19"	37"

Four Dispenser Capacity up to 288 plates or 144 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-104-H	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-T-204-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-T-304-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-T-404-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-T-504-H	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	37"

** Actual capacities vary with shape of object to be dispensed.

General Specifications

Caddymagic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel reinforced top and 1" O.D. 16 gauge stainless steel tubular frame of all welded construction with stainless steel cross bracing on four sides. Casters to be 4" diameter heavy-duty swivel type with $\frac{3}{4}$ " stems and polyurethane tires. Casters on diagonal corners to be provided with foot brakes.

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic 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. Each cylinder to have a 20 gauge stainless steel enclosure and 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Electrical components to consist of top mounted on/off switch, pilot light and knob adjustable thermostat. Thermostat to be bi-metallic, adjustable, cycling type to maintain selected level of temperature with minimum fluctuations. Heating elements to be tubular, stainless steel sheathed, hi-intensity, loop type. A junction box with recessed receptacles for plugging in each dispenser to be provided and fitted with rubber-jacketed drop cord and three prong male plug with stainless steel hook. Unit to be wired for 120 volts, A.C., single phase.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1 $\frac{1}{8}$ " to height)
- ACC-38** - Circular bumpers. (Add 4" to length and width)
- ACC-56** - Lexan (polycarbonate) covers

CADDY CORPORATION
 509 Sharptown Road P.O. Box 345
 Bridgeport, NJ 08014-0345
 Tel: 856-467-4222 Fax: 856-467-5511
 internet: www.caddycorp.com