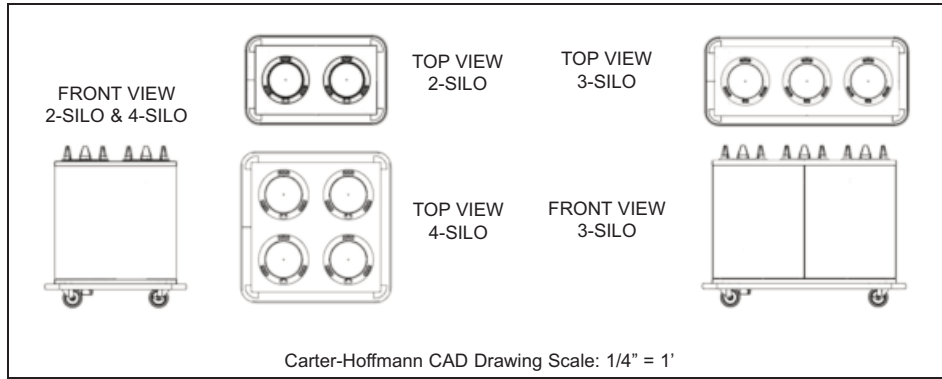




# ENCLOSED PLATE DISPENSERS

## Heated and Unheated

### Mobile Dispenser Carts



Model Number	Model Number	Plate Size	Capacity (approx) plates/bowls	Number of Silos	Overall Dimensions			Caster Diameter	Shipping Weight								
					Height	Depth	Width		Unheated	Heated							
in	mm	in	mm	in	mm	in	mm	lbs	kg	lbs	kg						
Unheated	Heated																
EPD2S9	EPDHT2S9	9	229	100 / 72	2	41 <sup>7</sup> / <sub>8</sub>	1064	23 <sup>1</sup> / <sub>8</sub>	587	37 <sup>1</sup> / <sub>8</sub>	943	5	127	181	82	206	93
EPD2S10	EPDHT2S10	10	254	100 / 72	2	41 <sup>7</sup> / <sub>8</sub>	1064	23 <sup>1</sup> / <sub>8</sub>	587	37 <sup>1</sup> / <sub>8</sub>	943	5	127	183	83	210	95
EPD2S12	EPDHT2S12	12	305	100 / 72	2	41 <sup>7</sup> / <sub>8</sub>	1064	23 <sup>1</sup> / <sub>8</sub>	587	37 <sup>1</sup> / <sub>8</sub>	943	5	127	195	88	223	101
EPD3S9	EPDHT3S9	9	229	150 / 108	3	41 <sup>7</sup> / <sub>8</sub>	1064	23 <sup>1</sup> / <sub>8</sub>	587	53 <sup>1</sup> / <sub>8</sub>	1349	5	127	208	94	243	110
EPD3S10	EPDHT3S10	10	254	150 / 108	3	41 <sup>7</sup> / <sub>8</sub>	1064	23 <sup>1</sup> / <sub>8</sub>	587	53 <sup>1</sup> / <sub>8</sub>	1349	5	127	210	95	245	111
EPD3S12	EPDHT3S12	12	305	150 / 108	3	41 <sup>7</sup> / <sub>8</sub>	1064	23 <sup>1</sup> / <sub>8</sub>	587	53 <sup>1</sup> / <sub>8</sub>	1349	5	127	214	109	247	112
EPD4S9	EPDHT4S9	9	229	200 / 144	4	41 <sup>7</sup> / <sub>8</sub>	1064	37 <sup>1</sup> / <sub>8</sub>	943	37 <sup>1</sup> / <sub>8</sub>	943	5	127	232	105	267	121
EPD4S10	EPDHT4S10	10	254	200 / 144	4	41 <sup>7</sup> / <sub>8</sub>	1064	37 <sup>1</sup> / <sub>8</sub>	943	37 <sup>1</sup> / <sub>8</sub>	943	5	127	235	107	270	122
EPD4S12	EPDHT4S12	12	305	200 / 144	4	41 <sup>7</sup> / <sub>8</sub>	1064	37 <sup>1</sup> / <sub>8</sub>	943	37 <sup>1</sup> / <sub>8</sub>	943	5	127	240	109	273	124

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet formed and welded to base. All seams turned in to eliminate raw edges. Built-in stainless steel tube shields.

**CABINET MATERIAL...** All stainless steel construction with polished exterior

**BASE FRAME...** 12 gauge stainless steel full depth caster bolsters with 1" x 1" 14 gauge stainless steel channels welded to bolsters.

**CASTERS...** 5" diameter, all swivel ball bearing type casters, plate mounted and bolted to frame. All casters fitted with brakes.

**BUMPER...** Non-marking red vinyl bumper set in heavy-duty 3/16" thick extruded aluminum frame with reinforced corner cutouts.

**STYLING...** All stainless steel with red custom colored matching casters and bumper vinyl.

**DISPENSER TUBES...** Drop-in tubes with field adjustable springs to accommodate differences in dinnerware weights and heights. Number of connected springs can be increased or decreased to change the platform tension release tension in 2.5 oz/in. Disconnected springs remain in place and out of the way. Self supporting flanged top. Black plastic dish guides.

**ON/OFF SWITCH (heated cabinets only) ...** Rocker style switch with guard. Each tube independently controlled. Illuminated when ON.

**HEATING SYSTEM (heated cabinets only)...** Each tube is heated by a 500 watt, thermostatically controlled tubular element located at the base of the tube silo.

**ELECTRICAL CHARACTERISTICS (heated cabinets only)...** 2-silo operates on 120 volts, 1000 watts, 60 cycle, single phase, 8.4 amps, NEMA 5-15P plug. 3-silo operates on 120 volts, 1500 watts, 60 cycle, single phase, 12.5 amps, NEMA 5-20P plug. 4-silo operates on 120 volts, 2000 watts, 60 cycle, single phase, 16.7 amps, NEMA 5-30P plug. Eight foot 3-wire rubber cord with 3 prong grounding plug.

- OPTIONS & ACCESSORIES...**
- Aluminum silo cover; specify for 9", 10" or 12" tubes
  - Full perimeter wrap-around bumper
  - Four corner bumpers

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



**CARTER-HOFFMANN**  
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# FEATURES & BENEFITS

## ENCLOSED PLATE DISPENSERS

*Since 1947, foodservice equipment that delivers!*



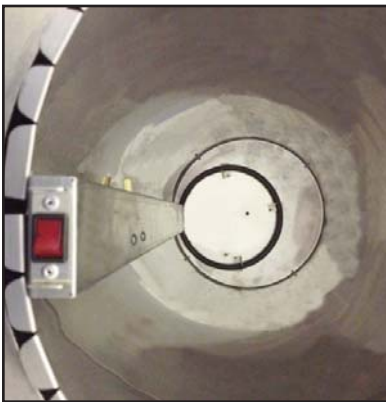
**COMPLETELY WELDED TURNED-IN SEAM CONSTRUCTION...** All stainless steel construction. Adds rigidity to entire cabinet for maximum durability and reliable performance, and eliminates raw edges for easy cleaning and safety.

**NON-MARKING BUMPER SET IN HEAVY-DUTY 3/16" THICK EXTRUDED ALUMINUM FRAME...** Protects doorways, walls and cart from damage.

**RUBBER TREAD CASTERS WITH SEALED ROLLER BEARING...** Long lasting, easy rolling for maximum load and minimum maintenance. All swivel casters fitted with brakes.

**HEAVY-DUTY STAINLESS STEEL BASE FRAME...** 12 gauge caster bosters to withstand heavy loads and harsh transport conditions.

**ADJUSTABLE DISPENSER TUBES...** Drop-in tubes with field adjustable springs to accommodate differences in dinnerware weights and heights. Number of connected springs can be increased or decreased to change the platform tension. Self supporting flanged top. Black plastic dish guides.



**HEATED CABINETS...** Individually heated tubes for efficient and consistent plate warming. A tubular element at base of each tube is easily operated with a on/off rocker switch which is illuminated when ON.

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