



Open Style Plate Dispensers

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- Detailed instructions and specification on cleaning and application to best maintain your equipment
- A national service network and service manuals for our extensive product offering.

OPEN STYLE PLATE DISPENSERS

APPLICATION

These self leveling mobile style plate dispensers have an ergonomic design to conveniently dispense plates for your tray make up operation. The open style plate dispensers are in two silo heated units.

CONSTRUCTION

The dispensers "u-frame" is made of 18-gauge stainless steel 1" tubing with tie bars welded on the bottom for additional strength. The dispenser tubes are 22-gauge stainless steel and they drop through the mobile unit's top and bottom shelf openings by an 18-gauge flange ring and feature three each 22-gauge vertical side supports welded to a 20-gauge bottom plate. The self-leveling dispenser is welded stainless steel and will travel vertically in the dispenser tube with nylon guides for smooth movement. The carriage is a 22-gauge removable dish platform and has a stacking capacity of 26". The dispensers will feature flange mounted perimeter extension springs, which are detachable from the dish carriage without tools to provide adjustment for different weight dishes. The four casters are 5" in diameter, 2 of which have locking breaks to hold dispenser in place.

Model Numbers:

**OSPDH209, OSPDH210,
OSPDH212, OSPDH309,
OSPDH310, OSPDH312**



ELECTRICAL

Unit is 120 VAC 60 Hz and has a 6' (1829 mm) power supply cord with 5-15P NEMA plug for 120 VAC. Mobile frame has electrical junction box mounted under the bottom shelf with a hard wired power cable to each dispenser. Dispenser tubes have a circular bottom mounted 450 watt heater element to provide convection heat. Heating system features thermostatic control in a tamper protective location with safe high-end shut off. Control has Infinite settings between low and high temperature cut-outs. Thermostat will be field adjustable for average interior air temperature between 100° F (38° C) and 180° F (82° C) at middle adjustable thermostatic setting. On-off switch and power indicator light will be mounted on top of the flange of the dispenser. Average dish temperature rise of 40° F (22° C) above ambient will be achieved within one hour of initial heating cycle at the middle adjustable thermostatic setting. Mobile tubular frame and dispenser tubes will be UL listed.

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Standard Features

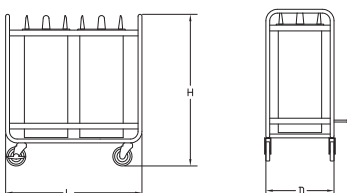
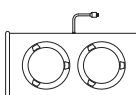
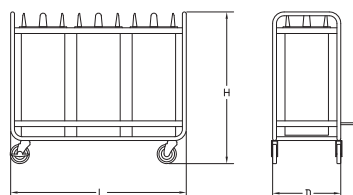
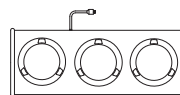
- High-strength easy-to-clean stainless steel tubular frame.
- The unit is mounted on four 5" diameter swivel casters with non-marking cushion tread, two with brakes.
- Each heated dispenser features its own thermostatic control.
- Height adjustment springs detach and attach from inside the dispenser. No need to remove dispenser from mobile unit.

Options

- Stainless steel dispenser covers.
- 208/240 VAC 60Hz.
- 220 VAC 50Hz.
- Round corner bumpers (set of four).
- Twist lock receptacle.

Warranty

- Two years parts and one year labor



DIMENSIONS

MODEL	ACCOMMODATES PLATE SIZES	OVERALL SIZE			ELECTRICAL		CASE WEIGHT
		D	L	H	WATTS	AMPS	
OSPDH209	8-1/4" to 9-1/8"	17-3/4"	35-1/2"	39-1/2"	900	7.5	90lb
OSPDH210	9-1/4" to 10-1/8"	17-3/4"	35-1/2"	39-1/2"	900	7.5	93lb
OSPDH212	10-1/4" to 12-1/4"	17-3/4"	35-1/2"	39-1/2"	900	7.5	96lb
OSPDH309	8-1/4" to 9-1/8"	17-3/4"	45-3/4"	39-1/2"	1350	11.3	120lb
OSPDH310	9-1/4" to 10-1/8"	17-3/4"	45-3/4"	39-1/2"	1350	11.3	124lb
OSPDH312	10-1/4" to 12-1/4"	17-3/4"	52-1/2"	39-1/2"	1350	11.3	See Factory

