

# Mobile Self-Leveling Cabinets

## For Oval Dishes - Stainless Steel



Model V5210

**Models V5210, V5211, V5212, V5213, V5214  
V6210, V6211, V6212, V6213, V6214**

### Precise Dispensing Level Is Easily Field-Adjustable - No Tools Required

- Models available to fit oval plates from 9¾ long" to 14½ long"
- All models have a 25" stacking capacity
- Easy-Glide™ design provides quiet, non-stick operation
- Heated models feature thermostatic control - thermostat minimum 100°F (38°C), maximum 175°F (79°C).
- 4" Lake-Glide® casters - all swivel, 2 with brake, extra-load.



### Specifications

**Mobile Cabinet:** Mobile cabinets are all-welded stainless steel construction. Cabinets have 18-gauge top and 20-gauge sides and bottom and include bottom corner bumpers. Cabinet bottom has center clean-out hole. Casters are 4" (102 mm) diameter extra-load swivel (two with locking brake). Unit features a heavy-duty independent undercarriage frame of galvanized steel to which casters are mounted. Units are NSF listed.

**Dispenser Tubes:** Dispenser tubes are welded stainless steel construction and drop into mobile cabinet top openings. Dispensers hang from cabinet opening by an 14-gauge flange rim, and feature four each 18-gauge vertical side supports welded to 18-gauge bottom plate. Self-leveling dish carriage has welded stainless steel construction and travels vertically in dispenser tube with nylon guides for smooth operation. Carriage has a 20-gauge removable dish platform. Dispensers feature flange mounted extension springs on two sides, which are detachable from the dish carriage to provide adjustment without tools for different weight dishes. Each dispenser has a vertical stacking capacity of 25" (635 mm).

**Heated Models:** Unit is 120 VAC 60 Hz and has a 6' (1829 mm) coiled power supply cord with 5-15P NEMA plug for 120 VAC. Cabinet has interior mounted electrical junction box with twist-lock receptacles for individual power to each dispenser. Dispenser tubes are fully enclosed in 22-gauge stainless steel, and have a circular bottom mounted 450 watt heater element to provide convection heat. Heating system features thermostatic control for each tube in a tamper protective location with safe high-end shut-off. Control has infinite settings between low and high temperature cut-outs. Thermostat is field-adjustable for average interior air temperature between 100° F (38° C) and 175° F (79° C) at middle adjustable thermostatic setting. On-off switch and power indicator light are mounted on top flange of each dispenser. Average dish temperature rise of 40° F (22° C) above ambient is achieved within one hour of initial heating cycle at middle adjustable thermostatic setting. Cabinet and dispenser tubes are UL listed.

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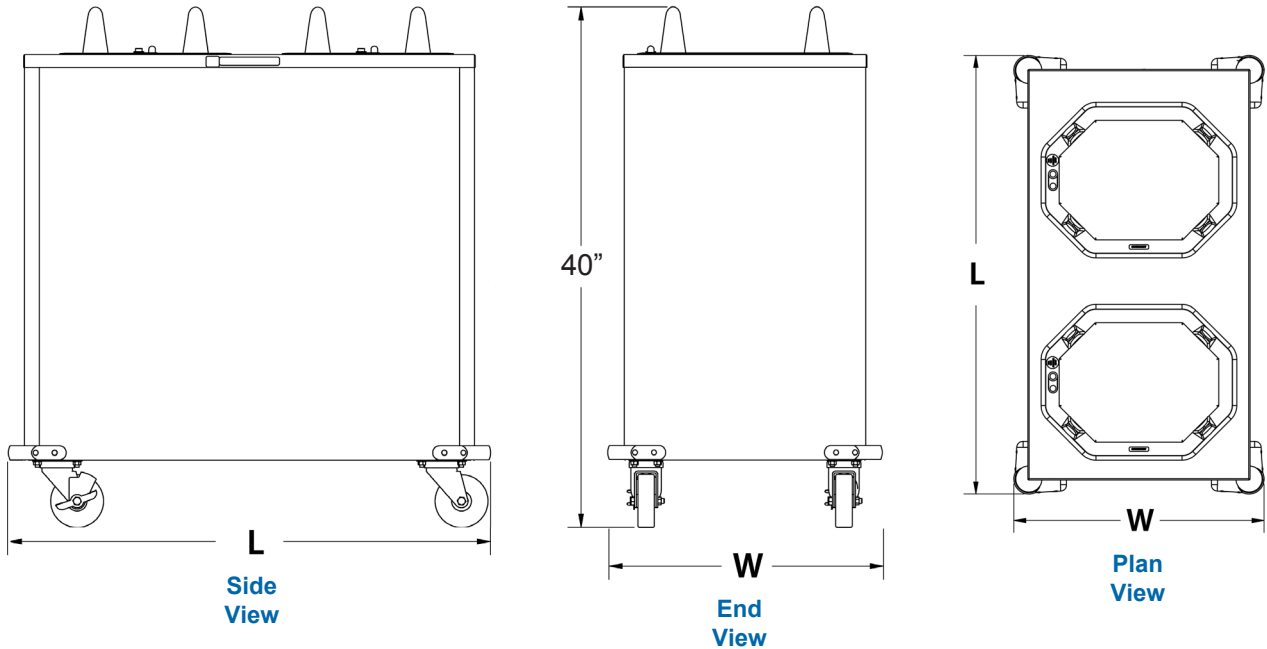
# Mobile Self-Leveling Cabinets

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### Models

V5210, V5211  
 V5212, V5213  
 V5214, V6210  
 V6211, V6212  
 V6213, V6214

AutoCAD drawings available through KCL CADalog



### Model Information

### Two Stack Models

Unheated		Heated		Accommodates Oval Plate Size	Dimensions		
Model	Ship Wt.	Model	Ship Wt.		W	L	H
V5210	101 (45.8)	V6210	128 (58.0)	6 <sup>3</sup> / <sub>4</sub> " x 9 <sup>3</sup> / <sub>4</sub> " to 7 <sup>3</sup> / <sub>4</sub> " x 10 <sup>1</sup> / <sub>2</sub> "	20 <sup>3</sup> / <sub>4</sub> " (527)	36 <sup>1</sup> / <sub>2</sub> " 927	40" 1013)
V5211	103 (46.7)	V6211	131 (59.4)	8" x 10 <sup>3</sup> / <sub>4</sub> " to 8 <sup>1</sup> / <sub>2</sub> " x 11 <sup>1</sup> / <sub>2</sub> "	20 <sup>3</sup> / <sub>4</sub> " (527)	36 <sup>1</sup> / <sub>2</sub> " 927	40" 1013)
V5212	106 (48.0)	V6212	133 (60.3)	8 <sup>3</sup> / <sub>4</sub> " x 11 <sup>3</sup> / <sub>4</sub> " to 9 <sup>1</sup> / <sub>4</sub> " x 12 <sup>1</sup> / <sub>2</sub> "	20 <sup>3</sup> / <sub>4</sub> " (527)	36 <sup>1</sup> / <sub>2</sub> " 927	40" 1013)
V5213	108 (49.0)	V6213	135 (61.2)	9 <sup>1</sup> / <sub>2</sub> " x 12 <sup>3</sup> / <sub>4</sub> " to 10 <sup>1</sup> / <sub>4</sub> " x 13 <sup>1</sup> / <sub>2</sub> "	20 <sup>3</sup> / <sub>4</sub> " (527)	36 <sup>1</sup> / <sub>2</sub> " 927	40" 1013)
V5214	111 (50.3)	V6214	138 (62.6)	9 <sup>3</sup> / <sub>4</sub> " x 13 <sup>3</sup> / <sub>4</sub> " to 10 <sup>3</sup> / <sub>4</sub> " x 14 <sup>1</sup> / <sub>2</sub> "	22 <sup>3</sup> / <sub>4</sub> " (578)	40 <sup>1</sup> / <sub>2</sub> " 1028	40" 1013)

Measurements in ( ) denote metric millimeters, unless otherwise specified.

### Optional Accessories

- 220 VAC 50Hz
- 208/240 VAC 60Hz
- 8" (203 mm) vertical one-piece push handle
- Bottom perimeter bumper

**HEATED MODELS**  
**Electrical Specifications**  
 900 Watts, 7.5 Amps, 120VAC



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