

Self-Leveling Dispensers

Drop-In Style for

Plates, Bowls, Saucers, Cups & Glasses



PROJECT:

LOCATION:



CM-10
CM-10-S
CM-10-H



CM-20
CM-20-S
CM-20-H



CM-30
CM-30-S
CM-30-H



CM-40
CM-40-S
CM-40-H



CM-50
CM-50-S
CM-50-H

CM-50-TS
CM-50-TS-S
CM-50-TS-H

Model (Open) ****	Dish/Bowl Dia.	Countertop Cutout Dia.	Flange Outside Dia.
CM-10	up to 5 $\frac{3}{4}$ "	8 $\frac{3}{8}$ "	9 $\frac{5}{8}$ "
CM-20	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	9 $\frac{7}{8}$ "	11 $\frac{1}{8}$ "
CM-30	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	11 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "
CM-40	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	12 $\frac{3}{4}$ "	14"
CM-50	10 $\frac{1}{4}$ " to 12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "
CM-50-TS	12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "

Model (Shielded) (Unheated)	Dish/Bowl Dia.	Countertop Cutout Dia.	Flange Outside Dia.
CM-10-S	up to 5 $\frac{3}{4}$ "	8 $\frac{3}{8}$ "	9 $\frac{5}{8}$ "
CM-20-S	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	9 $\frac{7}{8}$ "	11 $\frac{1}{8}$ "
CM-30-S	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	11 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "
CM-40-S	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	12 $\frac{3}{4}$ "	14"
CM-50-S	10 $\frac{1}{4}$ " to 12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "
CM-50-S-TS	12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "

Capacity: up to 72 plates or 36 bowls (72 cups or 40 glasses with ACC-24) ***

Model (Shielded) (Heated)	Dish/Bowl Dia.	Countertop Cutout Dia.	Flange Outside Dia.	Electrical Data				NEMA	
				Volts	Phase	Amps	Watts	Plug	Outlet **
CM-10-H	up to 5 $\frac{3}{4}$ "	8 $\frac{3}{8}$ "	9 $\frac{5}{8}$ "	120	1	2.9	350	5-15P	5-15R
CM-20-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	9 $\frac{7}{8}$ "	11 $\frac{1}{8}$ "	120	1	4.2	500	5-15P	5-15R
CM-30-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	11 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "	120	1	4.2	500	5-15P	5-15R
CM-40-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	12 $\frac{3}{4}$ "	14"	120	1	4.2	500	5-15P	5-15R
CM-50-H	10 $\frac{1}{4}$ " to 12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	120	1	8.8	650	5-15P	5-15R
CM-50-H-TS	12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	120	1	8.8	650	5-15P	5-15R

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

** Outlet not supplied by Caddy Corporation.

**** For application in heated compartments, cabinets, or counters, Open types must be specified

General Specifications

Caddy Magic self-leveling drop-in dispenser to be Caddy Corporation model CM-_____.

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.

Dispenser housing to consist of an 18 gauge stainless steel die-stamped reinforced base, three equally spaced vertical stainless steel guides with raised beads to minimize friction, and 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced, all unitized into one welded rigid cylindrical assembly.

Unit to be 27-1/2" in height*. Internal dish carrier assembly to consist of die-stamped 20 gauge stainless steel removable top platform supported by a wire cage made of 3/16" diameter stainless steel securely stabilized for its vertical travels.

Stack height of dishware to midpoint of guide post to be not less than 22". Shielded models to have 22 gauge stainless steel cylindrical enclosure.

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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 rubber-jacketed cord with three-prong male plug to be furnished. Entire dispenser to be wired for 120 volt A.C. single phase operation.

Heated units only to be approved by Intertek.



Unit to be provided with the following accessories:

Accessories

- ACC-24** - Set of nine stainless steel cup and glass trays. (Supplied standard for models CM-50-TS, CM-50-S-TS, & CM-50H-TS)

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* Height excludes guide posts. Add 3" for overall height.