



Lowerator® Drop-In Oval Dish Dispenser

PRODUCT:

QUANTITY:

Model: OVD
ITEM#:

Bid Specifications

The APW Wyott Oval Dish Dispenser (OVD) is a self-leveling dispenser for oval-shaped dinnerware. Tube construction is of stainless steel with polished flange and dispensing head. Four heavy-duty stainless steel guideposts ensure perfect positioning of leveled plates.

The dispensing mechanism in APW Wyott's Lowerators® uses springs attached to a sliding support bar that rides both inside and outside the tube. This design feature prevents a stack of dishware from sticking in the down position, and releasing unexpectedly.

The OVD is a field adjustable for weights for weights up to 150 pounds. The flange supports the dispenser on the countertop after a hole cutout is made. Three models are available to choose from: unshielded, shielded, and heated/shielded.

A platter sample is required for each unit.

Standard Features

- Stability mechanism ensures that contents remain level at all times.
- Easy drop-in installation.
- Four heavy-duty stainless steel guideposts ensure perfect positioning of leveled plates.

Reliability Backed by APW Wyott's Warranty

- APW Wyott's Dispensers are backed by a 1 year parts & labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.
- Dispensers are certified by the following agencies:



Heated Units Only



Oval Dish Dispenser

Options:

- OVD-A Unshielded
- OVD-A Shielded
- OVD-A Heated/Shielded



APW Wyott Foodservice Equipment Company

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For more information e-mail us at: Info@APWwyott.com

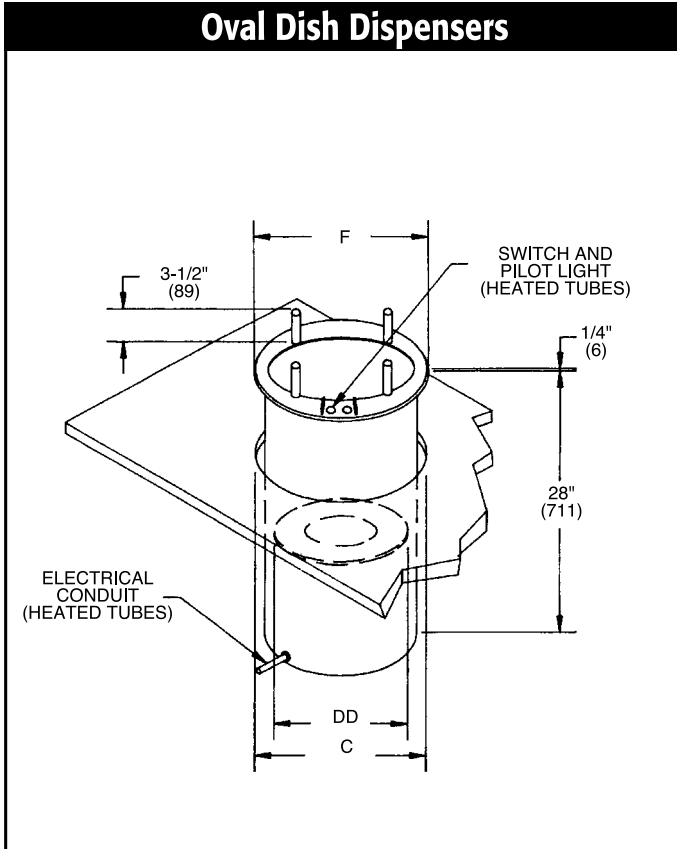
Rev. 1/1/2003

See reverse side for product specifications.

PRODUCT:

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Oval Dish Dispensers

PRODUCT SPECIFICATIONS

Construction:

Stainless steel construction, polished flange and dispensing head.

Electrical System:

The heated units will have adjustable thermostat control, on/off toggle switch and red pilot light.

Efficient ring heater system heats china to 160°F.

Provided with 5 foot flexible conduit with standard 1/2" fitting and 6" wire leads.

Temperature range of plates after one hour in heated tube (depending on temperature of plates when placed in tube):

Minimum Setting: 80°-100°F

Maximum Setting: 110°-160°F

How to Order:

- Specify OVD description.
- With order, send a sample of china to be dispensed. Factory engineers will determine the appropriate size unit needed for china sample.
- Special heights and voltages are available at extra cost.

DESCRIPTION	DINNERWARE MAX. SIZE (DD)	FLANGE DIA. (F)	COUNTER CUTOUT DIA. (C)	HEIGHT	HEIGHT WITH GUIDE	SHIP WEIGHT	ELECTRICAL	CUBIC FEET
OVD Size A Unshielded	Up to	15-9/32"	14-5/16"	28"	31-3/4"	36 lbs.	—	4.8 cu.
OVD Size A Shielded	11-7/8" x 8"	15-9/32"	14-5/16"	28"	31-3/4"	36 lbs.	—	4.8 cu.
OVD Size A Heated/Shielded	Platter Sample Required	15-9/32"	14-5/16"	28"	31-3/4"	36 lbs.	120V, 500W 4.2 Amps	4.8 cu.

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to (214) 565-0976.

For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.