



TRENDLINE PLATE DISPENSERS

Models TL/HTL2, 3, 4

PROJECT:	QUANTITY:	ITEM NO.:
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| <input type="checkbox"/> TL2-8 | <input type="checkbox"/> TL2-9 | <input type="checkbox"/> TL2-10 | <input type="checkbox"/> TL2-12 |
| <input type="checkbox"/> HTL2-5 | <input type="checkbox"/> HTL2-6 | <input type="checkbox"/> HTL2-6.5 | <input type="checkbox"/> HTL2-7 |
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| <input type="checkbox"/> TL3-5 | <input type="checkbox"/> TL3-6 | <input type="checkbox"/> TL3-6.5 | <input type="checkbox"/> TL3-7 |
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| <input type="checkbox"/> TL4-5 | <input type="checkbox"/> TL4-6 | <input type="checkbox"/> TL4-6.5 | <input type="checkbox"/> TL4-7 |
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BID SPECIFICATIONS

Mobile dish dispenser available in two-, three- or four-stack units. Heavy-gauge stainless steel frame construction. Load capacity up to 100 lbs. per tube. Tube-type units installed with stainless steel outer shell. Heated tubes have individual controls and can be operated independently. 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.

Available in heated or unheated models; heated and unheated tubes can be installed in the same unit. Tubular frame is welded construction. Unit has 4" rubber swivel casters, two with brakes.

APPLICATIONS

Mobile dish dispenser utilizes Adjustube® self-leveling tubes. Stores and dispenses plates, saucers or bowls. Hole cutouts in base align lower end of tubes in position to prevent movement during transit. Field adjustable for varying weight loads up to 100 lbs. per tube.

STANDARD FEATURES

- Promotes sanitary conditions
- Provides finished appearance
- Open-type design reduces overall weight load
- Easy handling of dishware
- Maximum stability and rigidity of unit

Trendline Plate Dispensers

WARRANTY

Parts and Labor, 12 months.

OPTIONS

- 5P 5" polyurethane casters, two with brakes
- PB perimeter bumpers



All Units



Heated Units Only



See reverse side for product specifications.

APW/Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX • 75226

(800) 527-2100 • (214) 421-7366 • Fax (214) 565-0976



TRENDLINE PLATE DISPENSERS

Models TL/HTL2, 3, 4

PRODUCT SPECIFICATIONS

Electrical System (Heated Units)

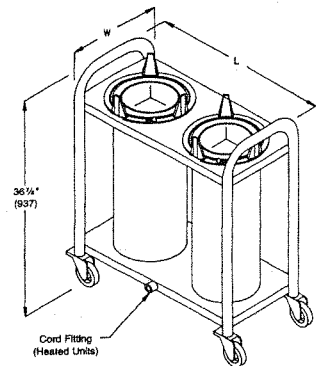
Each heated tube has individual heaters and controls (thermostat, ON/OFF switch, light).

Tube thermostats adjustable from 100°F to 150°F.

Units provided with 5-foot, 3-wire, 14-gauge power cord with NEMA 5-15P plug.

2-Stack Units

Unheated Model #	Heated Model #	Total Watts	Total Amps	Dimensions		China Size (in.)
				Length	Width	
TL2-5	HTL2-5	420	3.5	24"	12½"	up to 5
TL2-6	HTL2-6	480	4.0	24"	12½"	5⅝ to 5¾
TL2-6.5	HTL2-6.5	540	4.5	24"	12½"	5⅞ to 6½
TL2-7	HTL2-7	600	5.0	24"	12½"	6⅞ to 7¼
TL2-8	HTL2-8	660	5.5	30"	15½"	7⅞ to 8⅞
TL2-9	HTL2-9	760	6.3	30"	15½"	8¼ to 9⅞
TL2-10	HTL2-10	840	7.0	30"	15½"	9¼ to 10⅞
TL2-12	HTL2-12	1000	8.3	33½"	17"	10¼ to 11⅞

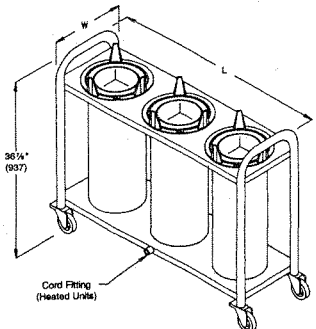


Models TL/HTL2

Capacity: 12 dozen dishes, 6 dozen bowls, 9 dozen cups or glasses. Total load capacity: 250 lbs.

3-Stack Units

Unheated Model #	Heated Model #	Total Watts	Total Amps	Dimensions		China Size (in.)
				Length	Width	
TL3-5	HTL3-5	630	5.3	30½"	12½"	up to 5
TL3-6	HTL3-6	720	6.0	30½"	12½"	5⅝ to 5¾
TL3-6.5	HTL3-6.5	810	6.8	35"	15½"	5⅞ to 6½
TL3-7	HTL3-7	900	7.5	35"	15½"	6⅞ to 7¼
TL3-8	HTL3-8	990	8.3	41"	17"	7⅞ to 8⅞
TL3-9	HTL3-9	1140	9.5	41"	17"	8¼ to 9⅞
TL3-10	HTL3-10	1260	10.5	44"	17"	9¼ to 10⅞

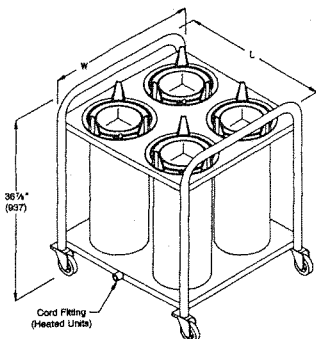


Models TL/HTL3

Capacity: 18 dozen dishes, 9 dozen bowls, 13½ dozen cups or glasses. Total load capacity: 300 lbs.

4-Stack Units

Unheated Model #	Heated Model #	Total Watts	Total Amps	Dimensions		China Size (in.)
				Length	Width	
TL4-5	HTL4-5	840	7.0	24½"	24½"	up to 5
TL4-6	HTL4-6	960	8.0	24½"	24½"	5⅝ to 5¾
TL4-6.5	HTL4-6.5	1080	9.0	24½"	24½"	5⅞ to 6½
TL4-7	HTL4-7	1200	10.0	24½"	24½"	6⅞ to 7¼
TL4-8	HTL4-8	1320	11.0	30½"	30½"	7⅞ to 8⅞
TL4-9	HTL4-9	1520	12.7	30½"	30½"	8¼ to 9⅞
TL4-10	HTL4-10	1680	14.0	30½"	30½"	9¼ to 10⅞



Models TL/HTL4

Capacity: 24 dozen dishes, 12 dozen bowls, 18 dozen cups or glasses. Total load capacity: 350 lbs.

APW/Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

F.O.B. Cheyenne, Wyoming