



Enclosed Heated Plate Dispensers

Model Numbers:

EPDH209, EPDH210, EPDH212,
EPDH309, EPDH310, EPDH312

With Alluserv you are not just buying a product. You are receiving our team's service commitment to get the most value from your investment in our products. We will provide you with:

- A team of knowledgeable experts with over 100 years of combined experience to help you understand and receive the most from your product throughout its service life
- 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.



ENCLOSED HEATED PLATE DISPENSERS

APPLICATION

The Alluserv self leveling mobile style plate dispensers employs an ergonomic design to conveniently dispense plates for your tray make up operation. The enclosed style plate dispensers are offered in two and three silo heated units.

CONSTRUCTION

The main housing for the dispensers is constructed of 18-gauge top and 20-gauge sides, stainless steel. The bottom corners are fitted with bumpers to protect your investments. The main housing is fitted with a drain at the bottom for easy cleaning. The unit rolls on 5" casters two of which are equipped with lock brakes. The casters are mounted to a separate heavy duty frame. The self-leveling dispensers are constructed of stainless steel and drop into the top of the main housing. The dispensers hang on the top from an 18-gauge flange ring and have 22-gauge vertical supports running up the sides which are then welded to a 20-gauge bottom plate. The dispensing carriage is constructed of stainless steel and runs vertically in the dispensing tube with nylon guides for smooth movement. These dispensers are field adjustable, by removing springs, to accommodate different dish weights.

Standard Features

- Easy field adjustment for plate dispensing height without tools.
- All welded stainless steel construction.
- 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.
- Corner bumpers protect your investments.

Warranty

- Two years parts and one year labor

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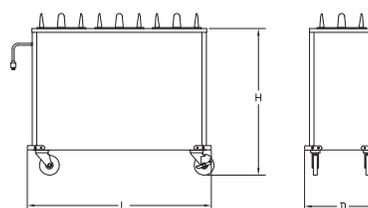
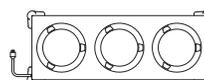
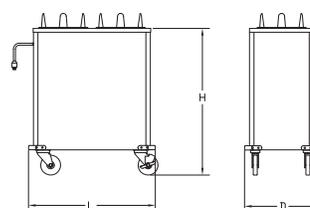
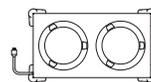
HEATING UNIT

The unit is 120 VAC 60Hz and is powered by a 6' coiled power cord with 5-15P NEMA plug. The main housing has a junction box mounted on the inside for individual power to each dispenser. Located at the bottom of the dispenser is a mounted 450 watt heating element that provides convection heat.

A thermostatic control, located in a tamper protective location, has a safe high-end shut off. The thermostatic control has infinite setting between low and high temp 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.

The on-off switch and power indicator for the unit is located at the top flange of the dispenser. The average dish temp rise of 40° F (22° C) above ambient is achieved within one hour of the initial heating cycle. The main housing and dispenser are both UL listed.



DIMENSIONS

MODEL	ACCOMMODATES PLATE SIZES	OVERALL SIZE			ELECTRICAL		CASE WEIGHT
		D	L	H	WATTS	AMPS	
Two Silo							
EPDH209	8-1/4" to 9-1/8"	18-1/2"	32"	41"	900	7.5	90lb
EPDH210	9-1/4" to 10-1/8"	18-1/2"	32"	41"	900	7.5	93lb
EPDH212	11-1/4" to 12-1/4"	20-3/4"	36-1/2"	41"	900	7.5	96lb
Three Silo							
EPDH309	8-1/4" to 9-1/8"	18-1/2"	46-1/2"	41"	1350	11.3	120lb
EPDH310	9-1/4" to 10-1/8"	18-1/2"	46-1/2"	41"	1350	11.3	124lb
EPDH312	11-1/4" to 12-1/4"	20-5/32"	52-5/16"	41"	1350	11.3	See Factory

