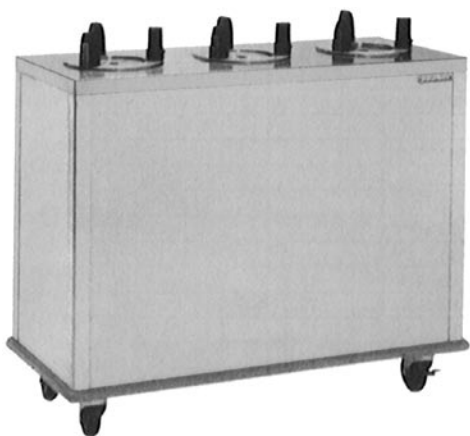


Models

• CAB3-500	3-Stack unheated dish dispenser	• CAB3-500ET	3-Stack even temp heated dish dispenser	• CAB3-813QT	3-Stack quick temp heated dish dispenser
• CAB3-575	3-Stack unheated dish dispenser	• CAB3-575ET	3-Stack even temp heated dish dispenser	• CAB3-913QT	3-Stack quick temp heated dish dispenser
• CAB3-650	3-Stack unheated dish dispenser	• CAB3-650ET	3-Stack even temp heated dish dispenser	• CAB3-1013QT	3-Stack quick temp heated dish dispenser
• CAB3-725	3-Stack unheated dish dispenser	• CAB3-725ET	3-Stack even temp heated dish dispenser	• CAB3-1200QT	3-Stack quick temp heated dish dispenser
• CAB3-813	3-Stack unheated dish dispenser	• CAB3-813ET	3-Stack even temp heated dish dispenser	• CAB3-1450QT	3-Stack quick temp heated dish dispenser
• CAB3-913	3-Stack unheated dish dispenser	• CAB3-913ET	3-Stack even temp heated dish dispenser		
• CAB3-1013	3-Stack unheated dish dispenser	• CAB3-1013ET	3-Stack even temp heated dish dispenser		
• CAB3-1200	3-Stack unheated dish dispenser	• CAB3-1200ET	3-Stack even temp heated dish dispenser		
• CAB3-1450	3-Stack unheated dish dispenser	• CAB3-1450ET	3-Stack even temp heated dish dispenser		



CAB3-575
with optional wrap-around bumpers

Standard Features

- Cabinet top to be 16-gauge stainless steel, welded, polished and reinforced
- Outer body and corners to be 20-gauge stainless steel
- Non-marring gray corner bumpers
- (4) 4.00" diameter polyolefin swivel casters (all locking)
- Top flange and bottom brace to be 18-gauge stainless steel
- Flange, channels and bottom to be integrally welded
- Spring supports to be 14-gauge stainless steel
- Carrier head made of welded rods with a removable 18-gauge top plate
- Self-leveling mechanism, field adjustable by adding or removing springs
- High impact plastic guide posts mounted to flange

QT/ET Standard Features

- 9' cord and plug supplied
- Convection heating module and fan motor per dispenser
- Outer 22-gauge stainless steel jacket around dispenser
- Air intake shall be filtered
- On/off switch on each dispenser
- Each dispenser to have an adjustable thermostat
- QT - Each dispenser shall have a stainless steel cover
- ET - Maintains temperatures between 120-140°F (49-60°C)
- QT - Maintains temperatures between 150-170°F (66-77°C)
- One year parts and 90 day labor standard warranty. Additional warranties available.

Options & Accessories

- Heavy-duty casters (consult factory)
- Flange-mount feet in lieu of casters
- Special dispenser tube heights
- 12" (30.5cm) dia. stainless steel dish dispenser tray (CAB3-1200, CAB3-1200-ET and CAB3-1200-QT only)
- Non-marring adjustment rods for oval dishes and various dish diameters (~813 through ~1450 sizes only)
- Stainless steel cover with access to dishes (~813 through ~1450 sizes only; standard on QT models)
- Stainless steel tube cover
- Hold-down rod for dispenser tubes
- Wrap-around bumpers (adds 1.75" [4.4cm] to overall length and depth)
- Fiberglass® panels
- Laminate panels
- Special voltages (consult factory)

Specifications

Cabinet top shall be 16-gauge stainless steel with all corners welded and polished and reinforced with heavy-gauge channels. Cabinet exterior panels and corner support angles shall be 20-gauge stainless steel. Unit shall have four 4.00" (10.2cm) diameter polyolefin swivel casters (all locking), and non-marring gray bumpers at each corner.

Dispenser tube shall have 3 vertical side channels and a bottom brace of 22-gauge stainless steel. Top supporting flange shall be 18-gauge stainless steel. Flange, channels and bottom brace shall be integrally welded together. Flange shall have 3 guide posts molded from high impact plastic.

Self-leveling mechanisms shall be field adjustable by adding or removing stainless steel extension springs on perimeter of vertical side channels. The dish carrier head shall be stainless steel welded rods with a removable 18-gauge stainless steel top plate.

Capacity of tubes shall be approximately 72 dishes, with a maximum stacking height of 24.00" (61.0cm).

NOTE: Models without "-ET" or "-QT" suffix are unheated.

THE FOLLOWING APPLIES TO CAB3-ET EVEN TEMP HEATED DISPENSERS

ONLY: Unit shall be supplied with 9' (2.7m) cord and NEMA 6-20P plug. Electrical connections shall be 208 volt, 60 hertz, single phase.

Each tube shall have its own convection heating module consisting of a single 400 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. Each tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit shall maintain temperature between 120°F–140°F (49°C–60°C).

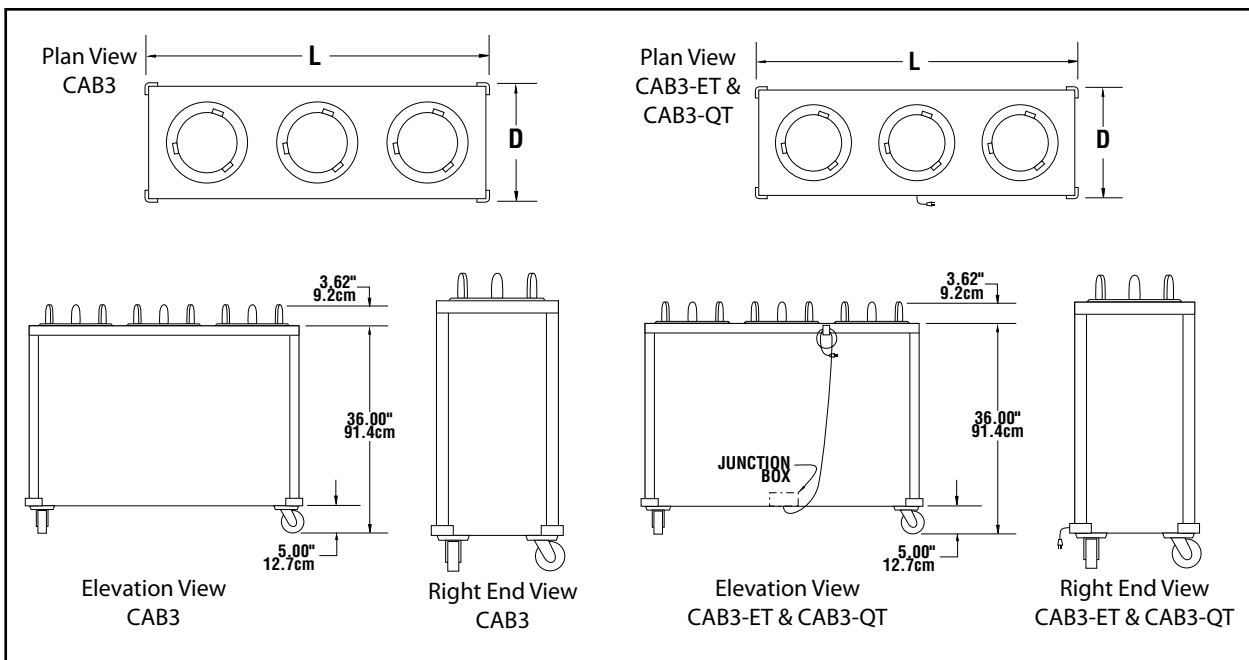
THE FOLLOWING APPLIES TO CAB3-QT QUICK TEMP HEATED DISPENSERS

ONLY: Unit shall be supplied with 9' (2.7m) cord and NEMA 6-20P plug. Electrical connections shall be 208 volt, 60 hertz, single phase.

Each tube shall have its own convection heating module consisting of a single 700 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. Each tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit shall maintain temperature between 150°F–170°F (66°C–77°C).

Each tube shall have a stainless steel cover.





Specifications

Model	Length	Depth	Dish Diameter Range	Amps	Ship Weight	NEMA Plug	V/Hz/Ph
CAB3-500	41.25"/104.8cm	17.00"/43.2cm	3.00"-5.00"/7.6cm-12.7cm	NA	173lbs/79kg	NA	NA
CAB3-575	41.25"/104.8cm	17.00"/43.2cm	5.00"-5.75"/12.7cm-14.6cm	NA	176lbs/80kg	NA	NA
CAB3-650	41.25"/104.8cm	17.00"/43.2cm	5.75"-6.50"/14.6cm-16.5cm	NA	177lbs/80kg	NA	NA
CAB3-725	41.25"/104.8cm	17.00"/43.2cm	6.50"-7.25"/16.5cm-18.4cm	NA	179lbs/81kg	NA	NA
CAB3-813	47.25"/120.0cm	17.00"/43.2cm	7.25"-8.12"/18.4cm-20.6cm	NA	190lbs/86kg	NA	NA
CAB3-913	47.25"/120.0cm	17.00"/43.2cm	8.12"-9.12"/20.6cm-23.2cm	NA	193lbs/88kg	NA	NA
CAB3-1013	47.25"/120.0cm	17.00"/43.2cm	9.12"-10.12"/23.2cm-25.7cm	NA	196lbs/89kg	NA	NA
CAB3-1200	53.25"/135.3cm	19.00"/48.3cm	10.12"-12.00"/25.7cm-30.5cm	NA	212lbs/96kg	NA	NA
CAB3-1450	62.00"/157.5cm	21.50"/54.6cm	12.00"-14.50"/30.5cm-36.8cm	NA	229lbs/104kg	NA	NA
CAB3-500ET	41.25"/104.8cm	17.00"/43.2cm	3.00"-5.00"/7.6cm-12.7cm	13.0	207lbs/94kg	6-20P	208/60/1
CAB3-575ET	41.25"/104.8cm	17.00"/43.2cm	5.00"-5.75"/12.7cm-14.6cm	13.0	210lbs/95kg	6-20P	208/60/1
CAB3-650ET	41.25"/104.8cm	17.00"/43.2cm	5.75"-6.50"/14.6cm-16.5cm	13.0	213lbs/97kg	6-20P	208/60/1
CAB3-725ET	41.25"/104.8cm	17.00"/43.2cm	6.50"-7.25"/16.5cm-18.4cm	13.0	219lbs/99kg	6-20P	208/60/1
CAB3-813ET	47.25"/120.0cm	17.00"/43.2cm	7.25"-8.12"/18.4cm-20.6cm	13.0	233lbs/106kg	6-20P	208/60/1
CAB3-913ET	47.25"/120.0cm	17.00"/43.2cm	8.12"-9.12"/20.6cm-23.2cm	13.0	239lbs/108kg	6-20P	208/60/1
CAB3-1013ET	47.25"/120.0cm	17.00"/43.2cm	9.12"-10.12"/23.2cm-25.7cm	13.0	245lbs/111kg	6-20P	208/60/1
CAB3-1200ET	53.25"/135.3cm	19.00"/48.3cm	10.12"-12.00"/25.7cm-30.5cm	13.0	262lbs/119kg	6-20P	208/60/1
CAB3-1450ET	62.00"/157.5cm	21.50"/54.6cm	12.00"-14.50"/30.5cm-36.8cm	13.0	277lbs/126kg	6-20P	208/60/1
CAB3-813QT	47.25"/120.0cm	17.00"/43.2cm	7.25"-8.12"/18.4cm-20.6cm	13.0	243lbs/110kg	6-20P	208/60/1
CAB3-913QT	47.25"/120.0cm	17.00"/43.2cm	8.12"-9.12"/20.6cm-23.2cm	13.0	249lbs/113kg	6-20P	208/60/1
CAB3-1013QT	47.25"/120.0cm	17.00"/43.2cm	9.12"-10.12"/23.2cm-25.7cm	13.0	255lbs/116kg	6-20P	208/60/1
CAB3-1200QT	53.25"/135.3cm	19.00"/48.3cm	10.12"-12.00"/25.7cm-30.5cm	13.0	272lbs/123kg	6-20P	208/60/1
CAB3-1450QT	62.00"/157.5cm	21.50"/54.6cm	12.00"-14.50"/30.5cm-36.8cm	13.0	287lbs/130kg	6-20P	208/60/1

NOTE: Optional adjusting rods (available on 813–1450 models only) reduce the maximum round dish diameter by 1.25" (3.2cm); overall adjustment by rods is 1.50" (3.8cm). Non-marking adjustment rods must be ordered for each individual dispenser tube; installed at factory only.

Delfield reserves the right to make changes to the design or specifications without prior notice.