

## Convection Heated Plate Dispenser

### Insulated Stainless Steel



Model 7511

Removable  
dispensing unit

Model 7512

### Models 7511, 7512

#### Efficient Heating for High Volume Applications

- Heats dishes quickly, evenly, and safely with even convected air flow.
- Accommodates plates ranging from 7" to 10-1/4" diameter.
- Dispenser cabinet is insulated for efficiency and energy savings.
- Self-leveling dispensers are removable for convenient cleaning and adjustment.
- Maneuvers easily on four each, 5" Lake-Glide® casters - all swivel, 2 with brake.
- Push handle for easy mobility.

Spec. #

AIA #

### Specifications

**CABINET:** Exterior shall be constructed on 18-gauge 300 Series stainless steel. Inner wall of cabinet shall be constructed of .063 high-strength aluminum. All sides and top of cabinet shall be insulated with fiberglass for heat retention and energy efficiency. Cabinet lids shall feature hat channel design that does not require a gasket. The heating system shall be thermostatically controlled, using forced air with a 3200-watt element to heat the cabinet interior compartment. Unit shall be 208/220 VAC, 60 Hz and shall feature a 6' (1829 mm) long 20 amp power cord with NEMA 6-20P plug. Cabinet shall be mounted on four 5" extra-load swivel casters (two with brake) with non-marking cushion tread wheel. Unit shall be UL and NSF listed.

**DISPENSERS:** Self-leveling dispensers shall be constructed of stainless steel with self-lubricating bearings that ride over vertical guide rods to prevent carriage binding. Self-leveling tension shall be adjusted without tools by hooking or unhooking tension springs from the carriage. Carriage shall have a vertical movement of 24" (610 mm), and shall accommodate a 27" (686 mm) high stack of plates that are between 7" and 10-1/4" in diameter. Dispensers shall feature lift-out handles for easy removal from cabinet for cleaning and adjustment.



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