

Lowerator® Adjustube®® II Plate Dispensers

Models 🗆 L-A 🗆 SL-A 🗆 HL-A

PRODUCT: QUANTITY: ITEM:

Designed Smart

Bid Specifications

The Adjustube® II is a tube-type, self-leveling, drop-in dispenser field adjustable to a variety of china weights and diameters. To change china patterns, simply adjust the spring rate and position the stainless steel guide rods in the proper head guide holes. Knurled lock nuts hold the rods securely in place, and the rods form the guides for the dispensing head. When full tube diameter is required, the rods store in the flanges and form bumpers to protect the china.

APW Wyott® Lowerators® dispensing mechanism 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.

Adjustable extension springs (both 2.5 oz. per inch and 4.0 oz. per inch) come with each tube for weight adjustment up to 100 pounds. Two size ranges are available: $3\ 1/2" - 9\ 1/8"$ diameter china and $9\ 1/4" - 11\ 7/8"$ diameter china. The Adjustube® II will also accept oval plates as well as oval platters up to 12 inches. Units have vertical storage of $25\ 1/2"$.

The dispensing head is stainless steel with five sets of reinforced guide holes for smooth, even operation. China is always held securely and at a consistent and convenient dispensing height.

Applications

APW Wyott's Adjustube® II offers maximum flexibility and convenience in countertop dispensing of plates, cups, bowls, glasses or other round dinnerware.



Model: Lowerator® Adjustube® II Plate Dispensers

OPTIONS

□ L-9A □ L-12A □ SL-9A □ SL-12A □ HL-9A □ HL-12A

Reliability backed by APW Wyott's Warranty

All APW Wyott Lowerators are backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

Certified by the following agencies:









See reverse side for product specifications.

*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

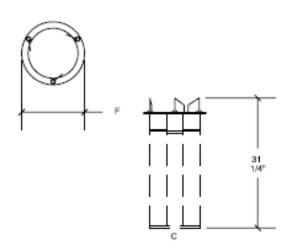




Lowerator® Drop-In Dish Dispenser

Models | L-A | SL-A | HL-A

PRODUCT: QUANTITY: ITEM:



PRODUCT SPECIFICATION

Construction:

Solid stainless steel construction. Stainless steel dispensing head for long service and safety.

Electrical System:

The HL-A Heated Adjustube® has a self-contained heating system with individual on/off switch indicator light and an adjustable thermostat. 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° - 150°F.

Supplied with a 5 foot length of flexible conduit with standard 1/2" fittings and 6" wire leads.

FOB: Allen, TX 75013

Model Number	Description	China Size	Counter Cutout Diameter (C)	Supporting Flange Diameter (F)	Number of Adjustment	Heated Tube Wattage	Total Amps	Capacity. Max Load	Capacity Quantity	Ship weight
L-9A	Open Chassis	3 1/2"-9 1/8"	11 9/16"	12 3/8"	5	-		131 lbs	(All Models)	20
L-12A	Open Chassis	9 1/4"-11 7/8"	14 5/16"	15 1/8"	5	-		175 lbs	6 Dz,Dishes	22
SL-9A	Shielded, Unheated	3 1/2"-9 1/8"	11 9/16"	12 3/8"	5	-		131 lbs	3 Dz Bowls	26
SL-12A	Shielded, Unheated	9 1/4"-11 7/8"	14 5/16"	15 1/8"	5	-		175 lbs	4 1/2 Dz Cups	29
HL-9A	Shielded, Heated, 120V	3 1/2"-9 1/8"	11 9/16"	12 3/8"	5	380	3.2	131 lbs	or	28
	208/240V units available								Glasses	
HL-12A	Shielded, Heated, 120V	9 1/4"-11 7/8"	14 5/16"	15 1/8"	5	500	4.2	175 lbs		37
	208/240V units available									

^{*}APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.