



Platform dispenser, closed, CE-58/58E

### Platform dispenser, closed

#### Description

##### Structure

The platform dispenser is made entirely of CNS 18/10. Its body is compact and single-walled.

The platform can be used for various types of crockery. The interior is lined entirely with a powder-coated panelling. This way the crockery cannot fall into the trolley interior and the panelling does not leave grey traces on the crockery.

The platform is supported by tension springs. By hanging or unhanging individual springs, the serving height can be adjusted according to the weight of the crockery.

#### Ergonomics

A CNS handle is mounted on the operator side.

The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

#### Technical data

Material:	CNS 18/10
Stacking height w/o domed lid:	540 mm
Stacking height w/ domed lid:	680 mm
Capacity:	depending on type of crockery
Special features:	Adjustable spring load. Interior fully lined with a powder-coated panelling – no crockery can fall into trolley interior and the panelling cannot cause grey traces on the crockery.
Standards:	complies with DIN 18865 Part 6

### CE 58/58 E

Length:	805 mm
Width:	700 mm
Height:	900 mm
Weight:	51 kg
Interior dims.:	581 x 581 mm
Order No.:	564 271

### CE 88/61 E

Length:	1115 mm
Width:	730 mm
Height:	900 mm
Weight:	79 kg
Interior dims.:	881 x 611 mm
Order No.:	564 2755

### Platform dispenser, heated by convection

#### Description

##### Structure

The platform dispenser is made entirely of CNS 18/10. Its compact body is double-walled and insulated. The platform can be used for various types of crockery. The platform is supported by tension springs. By hanging or unhanging individual springs, the serving height can be adjusted according to the weight of the crockery. The interior is lined entirely with a powder-coated panelling. This means that the crockery cannot fall into the trolley interior and the panelling does not leave grey traces on the crockery. The platform dispenser features a powerful convection heating. The high heating power is especially suitable for loose crockery.

Beneath the trolley handle, there is a recessed thermostat for continuous temperature control, an on-off switch with control indicator, an integrated dummy plug socket, as well as a right angle plug with a helix cord that can be pulled out to a length of 2 m.

Temperature can be controlled thermostatically between 30 and 110°C.

A transparent domed lid protects the dispenser against heat loss and dirt.

#### Ergonomics

A CNS handle is mounted on the operator side.

The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

Technical data

**CHV 58/58 E**

Length:	945 mm
Width:	700 mm
Height:	900 mm
Material:	CNS 18/10
Weight:	70 kg
Capacity:	depending on type of crockery
Stacking height w/o domed lid:	540 mm
Stacking height w/ domed lid:	680 mm
Interior dims.:	581 x 581 mm
Elec. connection:	230 V/50Hz/1.8 kW
Standards:	splash-proof (IP X4); CE compliant; complies with DIN 18865 Part 6
Special features:	Adjustable spring load. Interior fully lined – no crockery can fall into the trolley interior and the panelling cannot cause grey traces on the crockery. Homogenous heat distribution due to convection heating.
Order No.:	564 267



Basket dispenser, open, CCE-53/53E

**Basket dispenser, open**

**Description**

**Structure**

The open basket dispenser is made of CNS 18/10. The baskets can be stacked openly and taken out easily. On the base shelf, a column is mounted and anchored by sectional bars. The lifting mechanism in the column is equipped with tension springs and very robust brackets to support the stacking platform, so that it cannot tilt or jam. By hanging or unhanging individual tension springs, the serving height can be adjusted according to the weight of the crockery. The support shelf is folded up on all sides, so that the baskets are held in position and cannot slip. It has open corners for easy cleaning.

**Ergonomics**

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

**Technical data**

Material:	CNS 18/10
Capacity:	6 baskets of 115 mm height or 10 baskets of 75 mm height
Stacking height:	700 mm
Standards:	complies with DIN 18865 Part 6
Special features:	Adjustable spring load.

### CCE 53/53 E

Length:	805 mm
Width:	545 mm
Height:	900 mm
Weight:	29 kg
Interior dims.:	536 x 536 mm
Basket dims.:	500 x 500 or 525 x 525 mm
Order No.:	564 297

### CCE 66/54 E

Length:	805 mm
Width:	700 mm
Height:	900 mm
Weight:	38 kg
Interior dims.:	656 x 536 mm
Basket dims.:	650 x 530 mm
Order No.:	564 319

### CE 53/53 E

Length:	745 mm
Width:	700 mm
Height:	900 mm
Weight:	60 kg
Interior dims.:	535 x 535 mm
Basket dims.:	500 x 500 or 525 x 525 mm
Order No.:	564 289

### CE 66/54 E

Length:	885 mm
Width:	700 mm
Height:	900 mm
Weight:	68 kg
Interior dims.:	660 x 540 mm
Basket dims.:	650 x 530 mm
Order No.:	564 293

## Basket dispenser, closed

### Description

#### Structure

The basket dispenser is made entirely of CNS 18/10. It is closed to prevent dirt from penetrating the baskets. The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery. The baskets are supported by a platform and held in place by the dispenser walls.

### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

### Technical data

Material:	CNS 18/10
Capacity:	6 baskets of 115 mm height or 10 baskets of 75 mm height
Stacking height w/o domed lid:	540
Stacking height w/ domed lid:	680
Standards:	complies with DIN 18865 Part 6
Special features:	Adjustable spring load.



Basket dispenser, heated by convection,  
CHV-53/53E

### Basket dispenser, heated by convection

#### Description

#### Structure

The basket dispenser is made entirely of CNS 18/10. Its compact, double-walled and insulated body is closed to prevent dirt from penetrating the baskets. The basket dispenser features a powerful convection heating.

The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery. The baskets are supported by a platform and held in place by the dispenser walls.

Beneath the trolley handle, there is a recessed thermostat for continuous temperature control, an on-off switch with control indicator, an integrated dummy plug socket, as well as a right angle plug with a helix cord that can be pulled out to a length of 2 m. Temperature can be controlled thermostatically between 30 and 110°C.

A transparent domed lid protects the dispenser against heat loss and dirt.

#### Ergonomics

A CNS handle is mounted on the operator side.

The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

#### Technical data

Material: CNS 18/10  
Capacity: 6 baskets of 115 mm height or  
9 baskets of 75 mm height

Stacking height w/o  
domed lid: 540 mm  
Stacking height w/  
domed lid: 680 mm  
Elec. connection: 230 V/50Hz/1.8 kW  
Standards: splash-proof (IP X4);  
CE compliant; complies with  
DIN 18865 Part 6  
Special features: Adjustable spring load.  
Homogenous heat distribution  
due to convection heating.

#### CHV-53/53 E

Length: 885 mm  
Width: 700 mm  
Height: 900 mm  
Weight: 68 kg  
Interior dims.: 535 x 535 mm  
Basket dims.: 500 x 500 or 525 x 525 mm  
Order No.: 564 277

#### CHV-66/54 E

Length: 1025 mm  
Width: 700 mm  
Height: 900 mm  
Weight: 76 kg  
Interior dims.: 660 x 540 mm  
Basket dims.: 650 x 530 mm  
Order No.: 564 281

#### CHV 81/54 E

Length: 1165 mm  
Width: 700 mm  
Height: 900 mm  
Weight: 82 kg  
Interior dims.: 810 x 540 mm  
Basket dims.: 800 x 530 or 2 x 530 x 400 mm  
Order No.: 564 285



Tray dispenser, open, CCE-54/38E

### Tray dispenser, open

#### Description

##### Structure

The open tray dispenser is made entirely of CNS 18/10. Trays can be stacked openly and taken out easily. The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the trays. The edges of the adjustable stacking platform are folded up on all sides and are open at the corners. The trays are held securely and cannot slip off.

#### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

#### Technical data

Material:	CNS 18/10
Stacking height:	700 mm
Capacity:	approx. 100 trays
Max. load:	150 kg
Interior dims.:	536 x 376 mm
Tray dims.:	530 x 370 mm
Standards:	complies with DIN 18865 Part 6
Special features:	Adjustable spring load.

#### CCE -54/38 E

Length:	805 mm
Width:	545 mm
Height:	900 mm
Weight:	29 kg
Special features:	The trays are stacked with their long sides toward the short side of the dispenser.
Order No.:	564 313

#### CCE-A E

Length:	910 mm
Width:	500 mm
Height:	900 mm
Weight:	35 kg
Special features:	Especially suited for unstacking at conveyor belts. The dispenser features two lateral tray guides. The trays are stacked with their short sides toward the short side of the dispenser.
Order No.:	564 321

### Tray dispenser, closed

#### Description

##### Structure

The single-walled tray dispenser is made entirely of CNS 18/10. It is closed to prevent dirt from penetrating the trays.

The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the trays. The trays are stacked into the smooth-running stacking platform with their short sides aligned with the short side of the trolley.

#### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

#### Technical data

Material:	CNS 18/10
Stacking height:	540 mm
Tray dims.:	530 x 370 mm
Standards:	complies with DIN 18865 Part 6
Special features:	Adjustable spring load.

**CE 54/38 E**

Length: 775 mm  
 Width: 500 mm  
 Height: 900 mm  
 Weight: 52 kg  
 Max. load: 150 kg  
 Capacity: approx. 100 trays  
 Interior dims.: 540 x 380 mm  
 Order No.: 564 307

**CE 81/54 E**

Length: 1025 mm  
 Width: 700 mm  
 Height: 900 mm  
 Weight: 74 kg  
 Max. load: 280 kg  
 Capacity: approx. 200 trays or  
 6 baskets of 115 mm height or  
 10 baskets of 75 mm height  
 Interior dims.: 810 x 540 mm  
 Tray dims.: 2 x 530 x 370 mm  
 Basket dims.: 800 x 530 mm or  
 2 x 530 x 400 mm  
 Special features: The dispenser can be loaded  
 with trays or baskets.  
 Order No.: 564 303



Universal dispenser, heated by convection, Uni-H 59/29 E

**Universal dispenser, unheated**

**Description**

**Structure**

The closed universal dispenser is made entirely of CNS 18/10.

The compact body is single-walled. To avoid grey traces on the crockery, the interior housing has an additional powder-coating. The 6 or 8 included plug-in plastic guide rods can be used to divide the stacking platform individually for various types of crockery. The platform runs very smoothly, thanks to 8 ball-bearing rollers in its guides, and does not tilt or jam. It is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

**Ergonomics**

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

**Technical data**

Material: CNS 18/10  
 Capacity: depending on type of crockery  
 Stacking height: 540 mm  
 Standards: complies with DIN 18865 Part 6  
 Special features: Wire-mesh platform with variable setting options.

### UNI 59/29 E

Length:	775 mm
Width:	500 mm
Height:	900 mm
Weight:	47 kg
Interior dims.:	590 x 290 mm
Special features:	6 guide rods for variable setting.
Order No.:	564 188

### UNI 58/58 E

Length:	805 mm
Width:	700 mm
Height:	900 mm
Weight:	59 kg
Interior dims.:	581 x 581 mm
Special features:	8 guide rods for variable setting.
Order No.:	564 192

## Universal dispenser, heated by convection

### Description

#### Structure

The closed universal dispenser is made entirely of CNS 18/10.

Its compact body is double-walled and insulated. To avoid grey traces on the crockery, the interior housing has an additional powder-coating. The 6 or 8 included plug-in plastic guide rods can be used to divide the stacking platform individually for various types of crockery. The platform runs very smoothly, thanks to 8 ball-bearing rollers in its guides, and does not tilt or jam. It is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

The universal dispenser features a powerful convection heating. Beneath the CNS trolley handle, there is a recessed thermostat for continuous temperature control, an on-off switch with control indicator, an integrated dummy plug socket, as well as a right angle plug with a helix cord that can be pulled out to a length of 2 m. Temperature can be controlled thermostatically between 30 and 110°C. A transparent domed lid protects the dispenser against heat loss and dirt.

### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. All four corners are equipped with very robust corner guards that protect the trolley from being damaged.

### Technical data

Material:	CNS 18/10
Capacity:	depending on type of crockery
Stacking height w/o domed lid:	540 mm
Stacking height w/ domed lid:	680 mm
Elec. connection:	230 V/50Hz/1.8 kW
Standards:	splash-proof (IP X4); CE compliant; complies with DIN 18865 Part 6
Special features:	Wire-mesh platform with variable setting options.

### UNI-H 59/29 E

Length:	885 mm
Width:	500 mm
Height:	900 mm
Weight:	55 kg
Interior dims.:	590 x 290 mm
Special features:	6 guide rods for variable setting.
Order No.:	564 196

### UNI-H 58/58 E

Length:	945 mm
Width:	700 mm
Height:	900 mm
Weight:	68 kg
Interior dims.:	581 x 581 mm
Special features:	8 guide rods for variable setting.
Order No.:	564 200



Plate dispenser, heated by convection, 2 SHV 26-31E

### Plate dispenser, unheated

#### Description

##### Structure

The plate dispenser is made entirely of CNS 18/10. With the help of plastic guide rods, the diameter of the stacking tubes can be adjusted to 21 or 26 cm for round crockery.

The stacking platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

#### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. Very robust corner guards at all four trolley corners protect the trolley from being damaged.

#### Technical data

Material:	CNS 18/10
Stacking height w/o domed lids:	620 mm
Stacking height w/ domed lids:	670 mm
No. of tubes:	2
Standards:	complies with DIN 18865 Part 6
Special features:	The guide rods are made of plastic – no grey traces on the porcelain.

### 2 SE 21-26 E

Length:	775 mm
Width:	500 mm
Height:	900 mm
Weight:	35 kg
Capacity:	approx. 120 plates
Interior dims.:	ø 210-260 mm
Order No.:	564 215

### 2 SE 26-31 E

Length:	855 mm
Width:	500 mm
Height:	900 mm
Weight:	37 kg
Capacity:	approx. 120 plates
Interior dims.:	ø 260 -310 mm
Order No.:	564 221

### Plate dispenser, heated

#### Description

##### Structure

The plate dispenser is made entirely of CNS 18/10. Its compact body is double-walled and insulated. With the help of plastic guide rods, the diameter of the stacking tube can be adjusted to 21 or 26 cm and 26 or 31 cm (depending on the model) and locked there for round/ square crockery. The plate dispenser is equipped with a powerful heating element of CNS 18/10.

The stacking platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

Beneath the handle, there is a recessed thermostat for continuous temperature control, an on-off switch with control indicator, an integrated dummy plug socket, as well as a right angle plug with a helix cord that can be pulled out to a length of 2 m. Temperature can be controlled thermostatically between 30 and 110°C.

A transparent domed lid protects the dispenser against heat loss and dirt. The plate dispenser has an opening for better cleaning.

#### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. Very robust corner guards at all four trolley corners protect the trolley from being damaged.

#### Technical data

Material:	CNS 18/10
Stacking height w/o domed lid:	620 mm
Stacking height w/ domed lid:	670 mm
Standards:	splash-proof (IP X4); CE compliant; complies with DIN 18865 Part 6
Special features:	The guide rods are made of plastic – no grey traces on the porcelain.

### 1 SHE 21-26 E

Length:	640 mm
Width:	500 mm
Height:	900 mm
Weight:	30 kg
Capacity:	approx. 60 plates
Interior dims.:	ø 210-260 mm
No. of tubes:	1
Elec. connection:	230 V/50Hz/0.9 kW
Order No.:	564 204

### 1 SHE 26-31 E

Length:	640 mm
Width:	500 mm
Height:	900 mm
Weight:	30 kg
Capacity:	approx. 60 plates
Interior dims.:	ø 260-310 mm
No. of tubes:	1
Elec. connection:	230 V/50Hz/0.9 kW
Order No.:	564 210

### 2 SHE 21-26 E

Length:	885 mm
Width:	500 mm
Height:	900 mm
Weight:	41 kg
Capacity:	approx. 120 plates
Interior dims.:	ø 210-260 mm
No. of tubes:	2
Elec. connection:	230 V/50Hz/1.8 kW
Order No.:	564 227

### 2 SHE 26-31 E

Length:	1005 mm
Width:	500 mm
Height:	900 mm
Weight:	45 kg
Capacity:	approx. 120 plates
Interior dims.:	ø 260-310 mm
No. of tubes:	2
Elec. connection:	230 V/50Hz/1.8 kW
Order No.:	564 2355

### 2 SHME 23/23 E

Length:	885 mm
Width:	500 mm
Height:	900 mm
Weight:	43 kg
Capacity:	approx. 110 plates
Interior dims.:	227 x 227 mm
Stacking height w/o domed lid:	570 mm
Stacking height w/ domed lid:	640 mm

No. of tubes:	2
Elec. connection:	230 V/50 Hz/1.8 kW
Special features:	The rectangular stacking tubes of a diameter of 22.7 cm are suitable for round and square crockery. The interior panelling guarantees that the crockery cannot slip.
Order No.:	564 259

### 2 SHME 28/28 E

Length:	945 mm
Width:	500 mm
Height:	900 mm
Weight:	45 kg
Capacity:	approx. 110 plates
Interior dims.:	285 x 285 mm
Stacking height w/o domed lid:	570 mm
Stacking height w/ domed lid:	640 mm
No. of tubes:	2
Elec. connection:	230 V/50 Hz/1.8 kW
Special features:	The square stacking tubes of a diameter of 28.5 cm are suitable for round and square crockery. The interior panelling guarantees that the crockery cannot slip.
Order No.:	564 263

## Plate dispenser, heated by convection

### Description

#### Structure

The plate dispenser is made entirely of CNS 18/10. Its compact body is double-walled and insulated. With the help of plastic guide rods, the diameter of the stacking tubes can be adjusted to 21 or 26 cm and 26 or 31 cm (depending on the model) and locked there for round crockery/heat retaining bases with wax interiors (2 SHVS 21-26E). The plate dispenser features a powerful convection heating.

The stacking platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

Beneath the handle, there is a recessed thermostat for continuous temperature control, an on-off switch with control indicator, an integrated dummy plug socket, as well as a right angle plug with a helix cord that can be pulled out to a length of 2 m.

Temperature can be controlled thermostatically between 30 and 110°C.

Two transparent domed lids protect the dispenser against heat loss and dirt.  
The plate dispenser has an opening for better cleaning.

### Ergonomics

A CNS handle is mounted on the operator side.  
The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. Very robust corner guards at all four trolley corners protect the trolley from being damaged.

### Technical data

Material: CNS 18/10  
Standards: splash-proof (IP X4);  
CE compliant; complies with  
DIN 18865 Part 6  
Special features: The guide rods are made of plastic – no grey traces on the porcelain.

### 2 SHV 21-26 E

Length: 945 mm  
Width: 500 mm  
Height: 900 mm  
Weight: 43 kg  
Capacity: approx. 120 plates  
Interior dims.: ø 210-260 mm  
Stacking height w/o domed lids: 620 mm  
Stacking height w/ domed lids: 670 mm  
No. of tubes: 2  
Elec. connection: 230 V/50Hz/1.8 kW  
Order No.: 564 243

### 2 SHV 26-31 E

Length: 1005 mm  
Width: 500 mm  
Height: 900 mm  
Weight: 53 kg  
Capacity: approx. 120 plates  
Interior dims.: ø 260-310 mm  
Stacking height w/o domed lids: 620 mm  
Stacking height w/ domed lids: 670 mm  
No. of tubes: 2  
Elec. connection: 230 V/50Hz/1.8 kW  
Order No.: 564 251

### 2 SHVS 21-26 E

Length: 1005 mm  
Width: 500 mm  
Height: 900 mm  
Weight: 43 kg  
Capacity: approx. 76 heat retaining bases  
Interior dims.: ø 210-260 mm  
Stacking height: 620 mm  
No. of tubes: 2  
Elec. connection: 230 V/50Hz/3.6 kW  
Special features: Especially suited for CNS heat retaining bases with wax interiors.  
Order No.: 564 325

Open and closed stacking units and dispensers are also available as LINE 2002 models in "Softline" design, with edges that are curved by 45°. For details on these models, please refer to our price list.



Plate dispenser with cooling slits, 2 SEK 26-31E

### Plate dispenser with cooling slits

#### Description

#### Structure

The plate dispenser is made entirely of CNS 18/10 and has cooling slits for cooling crockery in freezer rooms. With the help of plastic guide rods, the diameter of the stacking tubes can be adjusted to 21 or 26 cm and 26 or 31 cm (depending on the model) for round/square crockery. The stacking platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

#### Ergonomics

A CNS handle is mounted on the operator side. The trolley has 4 corrosion-protected steering castors of 125 mm in diameter, 2 of them with brakes. Very robust corner guards at all four trolley corners protect the trolley from being damaged.

#### Technical data

Material:	CNS 18/10
No. of tubes:	2
Standards:	complies with DIN 18865 Part 6
Special features:	Plastic guide rods – no grey traces on the porcelain. The trolley is equipped with cooling slits for cooling in freezer rooms.

#### 2 SEK 21-26 E

Length:	775 mm
Width:	500 mm
Height:	900 mm
Weight:	34 kg
Capacity:	approx. 120 plates
Interior dims.:	ø 210-260 mm
Stacking height w/o domed lids:	620 mm
Stacking height w/ domed lids:	670 mm
Order No.:	564 326

#### 2 SEK 26-31 E

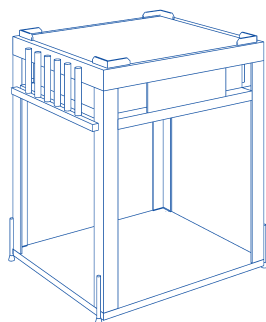
Length:	855 mm
Width:	500 mm
Height:	900 mm
Weight:	36 kg
Capacity:	approx. 120 plates
Interior dims.:	ø 260-310 mm
Stacking height w/o domed lids:	620 mm
Stacking height w/ domed lids:	670 mm
Order No.:	564 327

#### 2 SMEK 23/23 E

Length:	775 mm
Width:	500 mm
Height:	900 mm
Weight:	42 kg
Capacity:	approx. 110 plates
Interior dims.:	227 x 227 mm
Stacking height w/o domed lids:	570 mm
Stacking height w/ domed lids:	640 mm
Special features:	The plate dispenser is suitable for round and square crockery up to a diameter of 22.7 cm.
Order No.:	564 328

#### 2 SMEK 28/28 E

Length:	775 mm
Width:	500 mm
Height:	900 mm
Weight:	44 kg
Capacity:	approx. 110 plates
Interior dims.:	285 x 285 mm
Stacking height w/o domed lids:	570 mm
Stacking height w/ domed lids:	640 mm
Special features:	The plate dispenser is suitable for round and square crockery up to a diameter of 28.5 cm.
Order No.:	564 329



Model CEB 50/50

### Build-in basket dispenser, open

#### Description

##### Structure

The build-in basket dispenser is made entirely of CNS 18/10. The open model for building in consists of a frame construction, a base and a platform.

The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

#### Ergonomics

The standard model is installed from below. For installation from above an all-round flange is required (add. price).

#### Technical data

Material: CNS 18/10  
Capacity: 6 baskets of 115 mm height or 10 baskets of 75 mm height

Stacking height w/o domed lid: 540 mm  
Stacking height w/ domed lid: 680 mm  
Standards: complies with DIN 18865 Part 6  
Special features: Adjustable spring load. The dispenser can be installed from above or below.

#### CEB 50/50

Length: 600 mm  
Width: 545 mm  
Height: min. 765 mm-865 mm  
Weight: 19 kg  
Basket dims.: 500 x 500 mm  
Interior dims.: 520 x 520 mm  
Cutout size: installation from below: 530 x 530 mm  
installation from above: 615 x 540 mm  
Order No.: 590 025

#### CEB 65/53

Length: 740 mm  
Width: 565 mm  
Height: min. 765 mm-max. 865 mm  
Weight: 20 kg  
Basket dims.: 650 x 530 mm  
Interior dims.: 660 x 540 mm  
Cutout size: installation from below: 670 x 550 mm  
installation from above: 755 x 560 mm  
Order No.: 590 026

### Build-in basket dispenser, closed, heated by convection

#### Description

##### Structure

The build-in basket dispenser is made entirely of CNS 18/10. It is a closed model for building in. The base of the dispenser has an opening for cleaning the interior. The body is insulated against heat radiation.

The build-in basket dispenser features a powerful convection heating. The temperature can be controlled thermostatically up to approx. 80°C. The power supply cord has a length of 1.5 m.

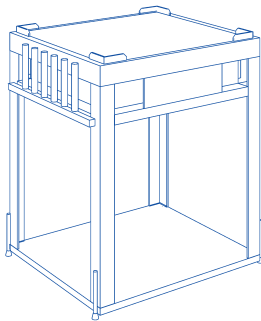
The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the crockery.

#### Ergonomics

The standard model is installed from below.

#### Technical data CEBH 50/50

Length: 700 mm  
Width: 690 mm  
Height: 770 mm  
Material: CNS 18/10  
Capacity: 6 baskets of 115 mm height or 10 baskets of 75 mm height  
Weight: 69 kg  
Basket dims.: 500 x 500 mm  
Stacking height w/o domed lid: 540 mm  
Stacking height w/ domed lid: 680 mm  
Interior dims.: 520 x 520 mm  
Cutout size: installation from below: 530 x 530 mm  
Elec. connection: 230 V/50 Hz/1.8 kW  
Standards: CE compliant; complies with DIN 18865 Part 6  
Special features: Adjustable spring load. Homogenous heat distribution due to convection heating.  
Order No.: 590 027



Model CEB 47/36

### Build-in tray dispenser, open

#### Description

#### Structure

The build-in tray dispenser is made entirely of CNS 18/10. It is an open model for building in and consists of a frame construction, a base and a platform.

The platform is supported by tension springs. By hanging or unhooking individual springs, the serving height can be adjusted according to the weight of the trays.

#### Ergonomics

The standard model is installed from below. For installation from above an all-round flange is required (addl. price).

#### Technical data

Material: CNS 18/10  
 Stacking height: 540 mm  
 Standards: complies with DIN 18865 Part 6  
 Special features: Adjustable spring load.

#### CEB-47/36

Length: 565 mm  
 Width: 405 mm  
 Height: min. 765 mm-max. 865 mm  
 Capacity: approx. 100 trays  
 Weight: 17 kg  
 Max. load: 150 kg  
 Interior dims.: 490 x 380 mm  
 Max. tray dims.: 470 x 360 mm  
 Cutout size: installation from below:  
 500 x 390 mm  
 Order No.: 590 023

#### Option

Cutout size: installation from above:  
 585 x 400 mm incl. flange  
 Order No.: 564 021

#### CEB-53/37

Length: 615 mm  
 Width: 405 mm  
 Height: min.765 mm-max. 865 mm  
 Capacity: approx. 100 trays  
 Weight: 18 kg  
 Max. load: 150 kg  
 Interior dims.: 540 x 380 mm  
 Max. tray  
 dims.: 530 x 370 mm  
 Cutout size: installation from below:  
 550 x 390 mm  
 Order No.: 590 024

#### Option

Cutout size: installation from above:  
 635 x 400 mm incl. flange  
 Order No.: 564 022