



ADJUST-A-FIT® and REGULAR EXPRESS HEAT™ PLATE DISPENSER DOUBLE-WALL CABINETS HEATED | STAINLESS STEEL

Heated plates help maintain safe food temperatures for banquets and on-demand meals.

- Double wall construction also promotes quick, efficient heating
- Single thermostatic control allows you to manage and adjust temperature for both dispenser tubes
- Dispenser height tension is hand adjustable to accommodate various plate weights
- Easy glide design is non-stick for smooth operation

- All 4" swivel casters, 2 with brake, allow easy maneuverability.
- All welded construction increases durability
- Stainless steel material is easy to clean and sanitize
- Dispensers have 25" (635) stacking height capacity



ADJUST-A-FIT EXPRESS HEAT PLATE DISPENSERS

	Accommodates Plate Sizes	Overall Size			Case Weight	Case Cube
Model		W	L	Н	Lbs. (Kg)	Cu. ft. (m ³)
E917	4-1/4" to 7-1/2" (108 to 191)	20-3/4" (527	36-1/2" 927	39-1/8" 994)	124 (56.3)	19.5 (.54)
E927	6-1/2" to 9-3/4" (165 to 248)	20-3/4" (527	36-1/2" 927	39-1/8" 994)	136 (61.8)	19.5 (.54)
E937	8-3/4" to 12" (222 to 305)	22-3/4" (568	42-1/2" 1080	39-1/8" 994)	152 (69.1)	22.5 (.64)

Measurements in() denote metric millimeters, unless otherwise specified. Lake-Glide® Casters: 4" (102) all swivel, 2 ea; with brake, extra-load. 7' (2134) cord with 5-15P NEMA plug for 120V included. All models are 750 W, 6.5 A, 120 VAC.