

Dispensing Models

Shelleymatic®
by Delfield

Original Instructions Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



CAB
Mobile Enclosed Dish Dispensers



CD
Disposable Cup Dispensers



CT
Mobile Cantilever
Tray/Rack Dispensers



DIS
Drop-In Dish Dispensers



LT
Drop-In Tray Dispensers



TT
Mobile Tray/Rack Dispensers

Also in this manual:
FT2-SN
ND
SB
T
T2
T-H
UTS
UTSP

Safety Notices

⚠ Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with Local and national codes.

⚠ Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠ Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

⚠ Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠ Warning

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

⚠ Warning

Use caution when handling metal surface edges of all equipment.

Notice

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.wbtkitchenware.com for manual updates, translations, or contact information for service agents in your area.

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Section 1

General Information

Model Numbers

Dish Dispensers Mobile Two Stack		
CAB2-500	CAB2-575	CAB2-650
CAB2-725	CAB2-813	CAB2-913
CAB2-1013	CAB2-1200	CAB2-1450
Dish Dispensers Mobile Two Stack With Even Temp Heated Dispensers		
CAB2-500ET	CAB2-575ET	CAB2-650ET
CAB2-725ET	CAB2-813ET	CAB2-913ET
CAB2-1013ET	CAB2-1200ET	CAB2-1450ET
Dish Dispensers Mobile Two Stack With Quick Temp Heated Dispensers		
CAB2-813QT	CAB2-913QT	CAB2-1013QT
CAB2-1200QT	CAB2-1450QT	
Dish Dispensers Mobile Three Stack		
CAB3-500	CAB3-575	CAB3-650
CAB3-725	CAB3-813	CAB3-913
CAB3-1013	CAB3-1200	CAB3-1450
Dish Dispensers Mobile Three Stack With Even Temp Heated Dispensers		
CAB3-500ET	CAB3-575ET	CAB3-650ET
CAB3-725ET	CAB3-813ET	CAB3-913ET
CAB3-1013ET	CAB3-1200ET	CAB3-1450ET
Dish Dispensers Mobile Three Stack With Quick Temp Heated Dispensers		
CAB3-813QT	CAB3-913QT	CAB3-1013QT
CAB3-1200QT	CAB3-1450QT	
Dish Dispensers Mobile Four Stack		
CAB4-500	CAB4-575	CAB4-650
CAB4-725	CAB4-813	CAB4-913
CAB4-1013	CAB4-1200	CAB4-1450
Dish Dispensers Mobile Four Stack With Even Temp Heated Dispensers		
CAB4-500ET	CAB4-575ET	CAB4-650ET
CAB4-725ET	CAB4-813ET	CAB4-913ET
CAB4-1013ET	CAB4-1200ET	CAB4-1450ET
Dish Dispensers Mobile Four Stack With Quick Temp Heated Dispensers		
CAB4-813QT	CAB4-913QT	CAB4-1013QT
CAB4-1200QT	CAB4-1450QT	
Cup Dispensers Disposable		
CD		
Tray And Rack Dispensers Mobile Cantilevered		
CT-1216	CT-1221	CT-1418
CT-1422	CT-1622	CT-1826
CT-2020		
Dish Dispensers Drop-In		
DIS-500	DIS-575	DIS-650
DIS-725	DIS-813	DIS-913
DIS-1013	DIS-1200	DIS-1450

Dish Dispensers Drop-In With Even Temp Heated Dispensers		
DIS-500-ET	DIS-575-ET	DIS-650-ET
DIS-725-ET	DIS-813-ET	DIS-913-ET
DIS-1013-ET	DIS-1200-ET	DIS-1450-ET
Dish Dispensers Drop-In With Quick Temp Heated Dispensers		
DIS-813-QT	DIS-913-QT	DIS-1013-QT
DIS-1200-QT	DIS-1450-QT	
Tray And Rack Dispensers Two Stack, Mobile Open Frame With Silverware Bin And Napkin Dispensers		
FT2-SN-1216	FT2-SN-1622	
Tray And Rack Dispensers		
LT-1014	LT-1216	LT-1221
LT-1418	LT-1422	LT-1622
LT-1826	LT-2020	LT2-1014
LT2-1216	LT2-1221	
Napkin Dispensers		
ND-45	ND-47	ND-48
ND-57	ND-59	ND-67
Bread Dispensers		
SB-1		
Tray And Rack Dispensers Mobile Enclosed		
T-1216	T-1221	T-1418
T-1422	T-1622	T-1826
T2-1216	T2-1221	
Tray And Rack Dispensers Heated Mobile Enclosed		
T-1221H	T-1418H	T-1422H
T-1826H	T-2020H	T2-1221H
Tray And Rack Dispensers Mobile Open Frame		
TT-1014	TT-1216	TT-1221
TT-1418	TT-1422	TT-1622
TT-2020		
Tray And Rack Dispensers Two Stack, Mobile Open Frame		
TT2-1014	TT2-1216	TT2-1221
TT2-1418	TT2-1422	TT2-1622
TT2-1826	TT2-2020	
Mobile Tubular Frame Tray & Silver Carts With Cylinders		
UTS-1	UTS-1SS	
Mobile Tubular Frame Tray & Silver Carts With Pans		
UTSP-1	UTSP-1SS	UTSP-2
UTSP-2SS		

Serial Number Location

Always have the serial number of your unit available when calling for parts or service.


- Dish dispenser serial numbers are located on the dispenser housing.
- Tray & rack dispenser serial numbers are located on the back of the unit or the underside of the flange.

Warranty Information



- Register your product for warranty,
 - Verify warranty information,
 - View and download a copy of your warranty,
- at www.delfield.com/warranty

Regulatory Certifications

All models are certified by:

-  National Sanitation Foundation (NSF)

Electrical models are also certified by:

-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

Section 2 Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ Warning

Remove all removable panels before lifting and installing.

Location

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠ Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustibile materials.
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Recommended air temperature is 41° - 86°F (5° - 30°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements chart on page 6.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked.

Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Clearance Requirements

⚠ DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustibile locations. The flooring under the appliance must be made of a noncombustibile material.

⚠ DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

Heated Dispensers Clearance beneath the dispensing tube

1.00" (2.5cm)

- Keep the vents clean and free of obstruction.

Weight Of Equipment

Model	Ship Weight
Dish Dispensers Mobile Two Stack	
CAB2-500	125lbs (57kg)
CAB2-575	125lbs (57kg)
CAB2-650	127lbs (58kg)
CAB2-725	130lbs (59kg)
CAB2-813	132lbs (60kg)
CAB2-913	135lbs (61kg)
CAB2-1013	142lbs (64kg)
CAB2-1200	160lbs (73kg)
CAB2-1450	176lbs (80kg)
Dish Dispensers Mobile Two Stack With Even Temp Heated Dispensers	
CAB2-500ET	144lbs (65kg)
CAB2-575ET	146lbs (66kg)
CAB2-650ET	148lbs (67kg)
CAB2-725ET	152lbs (69kg)
CAB2-813ET	160lbs (73kg)
CAB2-913ET	168lbs (76kg)
CAB2-1013ET	171lbs (78kg)
CAB2-1200ET	192lbs (87kg)
CAB2-1450ET	201lbs (91kg)
Dish Dispensers Mobile Two Stack With Quick Temp Heated Dispensers	
CAB2-813QT	161lbs (73kg)
CAB2-913QT	166lbs (75kg)
CAB2-1013QT	169lbs (77kg)
CAB2-1200QT	186lbs (84kg)
CAB2-1450QT	201lbs (91kg)
Dish Dispensers Mobile Three Stack	
CAB3-500	173lbs (79kg)
CAB3-575	176lbs (80kg)
CAB3-650	177lbs (80kg)
CAB3-725	179lbs (81kg)
CAB3-813	190lbs (86kg)
CAB3-913	193lbs (88kg)
CAB3-1013	196lbs (89kg)
CAB3-1200	212lbs (96kg)
CAB3-1450	229lbs (104kg)
Dish Dispensers Mobile Three Stack With Even Temp Heated Dispensers	
CAB3-500ET	207lbs (94kg)
CAB3-575ET	210lbs (95kg)
CAB3-650ET	213lbs (97kg)
CAB3-725ET	219lbs (99kg)
CAB3-813ET	233lbs (106kg)
CAB3-913ET	239lbs (108kg)
CAB3-1013ET	245lbs (111kg)
CAB3-1200ET	262lbs (119kg)
CAB3-1450ET	277lbs (126kg)

Model	Ship Weight
Dish Dispensers Mobile Three Stack With Quick Temp Heated Dispensers	
CAB3-813QT	243lbs (110kg)
CAB3-913QT	249lbs (113kg)
CAB3-1013QT	255lbs (116kg)
CAB3-1200QT	272lbs (123kg)
CAB3-1450QT	287lbs (130kg)
Dish Dispensers Mobile Four Stack	
CAB4-500	181lbs (82kg)
CAB4-575	185lbs (84kg)
CAB4-650	186lbs (84kg)
CAB4-725	189lbs (86kg)
CAB4-813	213lbs (97kg)
CAB4-913	217lbs (98kg)
CAB4-1013	221lbs (100kg)
CAB4-1200	240lbs (109kg)
CAB4-1450	263lbs (119kg)
Dish Dispensers Mobile Four Stack With Even Temp Heated Dispensers	
CAB4-500ET	226lbs (103kg)
CAB4-575ET	230lbs (104kg)
CAB4-650ET	234lbs (106kg)
CAB4-725ET	242lbs (110kg)
CAB4-813ET	270lbs (122kg)
CAB4-913ET	278lbs (126kg)
CAB4-1013ET	286lbs (130kg)
CAB4-1200ET	313lbs (142kg)
CAB4-1450ET	337lbs (153kg)
Dish Dispensers Mobile Four Stack With Quick Temp Heated Dispensers	
CAB4-813QT	290lbs (132kg)
CAB4-913QT	298lbs (135kg)
CAB4-1013QT	306lbs (139kg)
CAB4-1200QT	333lbs (151kg)
CAB4-1450QT	351lbs (159kg)
Cup Dispensers Disposable	
CD	15lbs (7kg)
Tray And Rack Dispensers Mobile Cantilevered	
CT-1216	106lbs (48kg)
CT-1221	132lbs (60kg)
CT-1418	145lbs (66kg)
CT-1422	145lbs (66kg)
CT-1622	159lbs (72kg)
CT-1826	165lbs (75kg)
CT-2020	168lbs (76kg)
Dish Dispensers Drop-In	
DIS-500	8lbs (4kg)
DIS-575	9lbs (4kg)
DIS-650	9lbs (4kg)
DIS-725	10lbs (5kg)
DIS-813	11lbs (5kg)
DIS-913	12lbs (5kg)
DIS-1013	13lbs (6kg)
DIS-1200	14lbs (6kg)
DIS-1450	17lbs (8kg)

Model	Ship Weight
Dish Dispensers	
Drop-In With Even Temp Heated Dispensers	
DIS-500-ET	19lbs (9kg)
DIS-575-ET	20lbs (9kg)
DIS-650-ET	21lbs (10kg)
DIS-725-ET	23lbs (10kg)
DIS-813-ET	25lbs (11kg)
DIS-913-ET	27lbs (12kg)
DIS-1013-ET	29lbs (13kg)
DIS-1200-ET	32lbs (15kg)
DIS-1450-ET	37lbs (17kg)
Dish Dispensers	
Drop-In With Quick Temp Heated Dispensers	
DIS-813-QT	30lbs (14kg)
DIS-913-QT	32lbs (15kg)
DIS-1013-QT	34lbs (15kg)
DIS-1200-QT	37lbs (17kg)
DIS-1450-QT	41lbs (19kg)
Tray And Rack Dispensers	
Two Stack, Mobile Open Frame With Silverware Bin And Napkin Dispensers	
FT2-SN-1216	289lbs (131kg)
FT2-SN-1622	306lbs (139kg)
Tray And Rack Dispensers	
LT-1014	43lbs (19kg)
LT-1216	43lbs (19kg)
LT-1221	45lbs (20kg)
LT-1418	43lbs (19kg)
LT-1422	45lbs (20kg)
LT-1622	45lbs (20kg)
LT-1826	48lbs (22kg)
LT-2020	45lbs (20kg)
LT2-1014	48lbs (22kg)
LT2-1216	48lbs (22kg)
LT2-1221	48lbs (22kg)
Napkin Dispensers	
ND-45	12lbs (5kg)
ND-47	12lbs (5kg)
ND-48	12lbs (5kg)
ND-57	12lbs (5kg)
ND-59	12lbs (5kg)
ND-67	12lbs (5kg)
Bread Dispensers	
SB-1	15lbs (7kg)
Tray And Rack Dispensers	
Mobile Enclosed	
T-1216	153lbs (69kg)
T-1221	162lbs (74kg)
T-1418	153lbs (69kg)
T-1422	162lbs (74kg)
T-1622	177lbs (80kg)
T-1826	210lbs (95kg)
T2-1216	177lbs (80kg)
T2-1221	185lbs (84kg)

Model	Ship Weight
Tray And Rack Dispensers	
Heated Mobile Enclosed	
T-1221H	127lbs (58kg)
T-1418H	155lbs (70kg)
T-1422H	155lbs (70kg)
T-1826H	195lbs (88kg)
T-2020H	185lbs (84kg)
T2-1221H	185lbs (84kg)
Tray And Rack Dispensers	
Mobile Open Frame	
TT-1014	102lbs (46kg)
TT-1216	102lbs (46kg)
TT-1221	105lbs (48kg)
TT-1418	102lbs (46kg)
TT-1422	105lbs (48kg)
TT-1622	106lbs (48kg)
TT-2020	111lbs (50kg)
Tray And Rack Dispensers	
Two Stack, Mobile Open Frame	
TT2-1014	113lbs (51kg)
TT2-1216	165lbs (75kg)
TT2-1221	163lbs (74kg)
TT2-1418	165lbs (75kg)
TT2-1422	163lbs (74kg)
TT2-1622	170lbs (77kg)
TT2-1826	179lbs (81kg)
TT2-2020	179lbs (81kg)
Mobile Tubular Frame Tray & Silver Carts With Cylinders	
UTS-1	120lbs (54kg)
UTS-1SS	125lbs (57kg)
Mobile Tubular Frame Tray & Silver Carts With Pans	
UTSP-1	125lbs (57kg)
UTSP-1SS	130lbs (59kg)
UTSP-2	140lbs (64kg)
UTSP-2SS	145lbs (66kg)

Dimensions

Model	Length	Depth	Height
Dish Dispensers Mobile Two Stack & Mobile Two Stack With Even Temp Heated Dispensers & Mobile Two Stack With Quick Temp Heated Dispensers			
CAB2-500 CAB2-500ET	28.25" (72cm)	17.00" (43cm)	36.00" (91cm)
CAB2-575 CAB2-575ET	28.25" (72cm)	17.00" (43cm)	36.00" (91cm)
CAB2-650 CAB2-650ET	28.25" (72cm)	17.00" (43cm)	36.00" (91cm)
CAB2-725 CAB2-725ET	28.25" (72cm)	17.00" (43cm)	36.00" (91cm)
CAB2-813 CAB2-813ET CAB2-813QT	32.25" (82cm)	17.00" (43cm)	36.00" (91cm)
CAB2-913 CAB2-913ET CAB2-913QT	32.25" (82cm)	17.00" (43cm)	36.00" (91cm)
CAB2-1013 CAB2-1013ET CAB2-1013QT	32.25" (82cm)	17.00" (43cm)	36.00" (91cm)
CAB2-1200 CAB2-1200ET CAB2-1200QT	37.00" (94cm)	19.00" (48cm)	36.00" (91cm)
CAB2-1450 CAB2-1450ET CAB2-1450QT	42.00" (107cm)	21.50" (55cm)	36.00" (91cm)
Dish Dispensers Mobile Three Stack & Mobile Three Stack With Even Temp Heated Dispensers & Mobile Three Stack With Quick Temp Heated Dispensers			
CAB3-500 CAB3-500ET	41.25" (105cm)	17.00" (43cm)	36.00" (91cm)
CAB3-575 CAB3-575ET	41.25" (105cm)	17.00" (43cm)	36.00" (91cm)
CAB3-650 CAB3-650ET	41.25" (105cm)	17.00" (43cm)	36.00" (91cm)
CAB3-725 CAB3-725ET	41.25" (105cm)	17.00" (43cm)	36.00" (91cm)
CAB3-813 CAB3-813ET CAB3-813QT	47.25" (120cm)	17.00" (43cm)	36.00" (91cm)
CAB3-913 CAB3-913ET CAB3-913QT	47.25" (120cm)	17.00" (43cm)	36.00" (91cm)
CAB3-1013 CAB3-1013ET CAB3-1013QT	47.25" (120cm)	17.00" (43cm)	36.00" (91cm)
CAB3-1200 CAB3-1200ET CAB3-1200QT	53.25" (135cm)	19.00" (48cm)	36.00" (91cm)
CAB3-1450 CAB3-1450ET CAB3-1450QT	62.00" (158cm)	21.50" (55cm)	36.00" (91cm)

Model	Length	Depth	Height
Dish Dispensers Mobile Four Stack & Mobile Four Stack With Even Temp Heated Dispensers & Mobile Four Stack With Quick Temp Heated Dispensers			
CAB4-500 CAB4-500ET	27.00" (69cm)	27.00" (69cm)	36.00" (91cm)
CAB4-575 CAB4-575ET	27.00" (69cm)	27.00" (69cm)	36.00" (91cm)
CAB4-650 CAB4-650ET	27.00" (69cm)	27.00" (69cm)	36.00" (91cm)
CAB4-725 CAB4-725ET	27.00" (69cm)	27.00" (69cm)	36.00" (91cm)
CAB4-813 CAB4-813ET CAB4-813QT	32.25" (82cm)	32.25" (82cm)	36.00" (91cm)
CAB4-913 CAB4-913ET CAB4-913QT	32.25" (82cm)	32.25" (82cm)	36.00" (91cm)
CAB4-1013 CAB4-1013ET CAB4-1013QT	32.25" (82cm)	32.25" (82cm)	36.00" (91cm)
CAB4-1200 CAB4-1200ET CAB4-1200QT	36.00" (91cm)	36.00" (91cm)	36.00" (91cm)
CAB4-1450 CAB4-1450ET CAB4-1450QT	42.00" (107cm)	42.00" (107cm)	36.00" (91cm)
Cup Dispensers Disposable			
CD	7.13" (18cm) Dia.		22.56" (57cm)
Tray And Rack Dispensers Mobile Cantilevered			
CT-1216	14.68" (38cm)	23.68" (60cm)	37.00" (94cm)
CT-1221	14.68" (38cm)	29.56" (75cm)	37.00" (94cm)
CT-1418	16.56" (42cm)	29.56" (75cm)	37.00" (94cm)
CT-1422	16.68" (42cm)	29.56" (75cm)	37.00" (94cm)
CT-1622	18.93" (48cm)	29.56" (75cm)	37.00" (94cm)
CT-1826	22.68" (58cm)	33.43" (85cm)	37.00" (94cm)
CT-2020	22.68" (58cm)	29.56" (75cm)	37.00" (94cm)

Model	Length	Depth	Height
Dish Dispensers Drop-In & Drop-In With Even Temp Heated Dispensers & Drop-In With Quick Temp Heated Dispensers			
DIS-500 DIS-500-ET	8.37" (21cm) Dia.		28.00" (71cm)
DIS-575 DIS-575-ET	9.12" (23cm) Dia.		28.00" (71cm)
DIS-650 DIS-650-ET	9.87" (25cm) Dia.		28.00" (71cm)
DIS-725 DIS-725-ET	10.62" (27cm) Dia.		28.00" (71cm)
DIS-813 DIS-813-ET DIS-813-QT	11.50" (29cm) Dia.		28.00" (71cm)
DIS-913 DIS-913-ET DIS-913-QT	12.50" (32cm) Dia.		28.00" (71cm)
DIS-1013 DIS-1013-ET DIS-1013-QT	13.50" (34cm) Dia.		28.00" (71cm)
DIS-1200 DIS-1200-ET DIS-1200-QT	15.37" (39cm) Dia.		28.00" (71cm)
DIS-1450 DIS-1450-ET DIS-1450-QT	17.87" (45cm) Dia.		28.00" (71cm)
Tray And Rack Dispensers Two Stack, Mobile Open Frame With Silverware Bin And Napkin Dispensers			
FT2-SN-1216	45.50" (116cm)	23.88" (61cm)	56.37" (143cm)
FT2-SN-1622	53.50" (136cm)	23.88" (61cm)	56.37" (143cm)
Tray And Rack Dispensers			
LT-1014	15.75" (40cm)	22.12" (56cm)	27.50" (70cm)
LT-1216	21.75" (55cm)	19.12" (49cm)	27.50" (70cm)
LT-1221	26.75" (68cm)	19.12" (49cm)	27.50" (70cm)
LT-1418	23.75" (60cm)	21.12" (54cm)	27.50" (70cm)
LT-1422	27.75" (70cm)	21.12" (54cm)	27.50" (70cm)
LT-1622	27.75" (70cm)	23.12" (59cm)	27.50" (70cm)
LT-1826	31.75" (81cm)	25.12" (64cm)	27.50" (70cm)
LT-2020	26.75" (68cm)	27.12" (69cm)	27.50" (70cm)
LT2-1014	27.75" (70cm)	22.12" (56cm)	27.50" (70cm)
LT2-1216	31.75" (81cm)	23.12" (59cm)	27.50" (70cm)
LT2-1221	31.75" (81cm)	28.12" (71cm)	27.50" (70cm)
Napkin Dispensers			
ND-45	7.62" (19cm)	6.00" (15cm)	24.00" (61cm)
ND-47	9.37" (24cm)	6.25" (16cm)	24.00" (61cm)
ND-48	10.25" (26cm)	6.50" (17cm)	24.00" (61cm)
ND-57	9.25" (23cm)	7.12" (18cm)	24.00" (61cm)
ND-59	11.00" (28cm)	6.75" (17cm)	24.00" (61cm)
ND-67	9.37" (24cm)	8.87" (23cm)	24.00" (61cm)
Bread Dispensers			
SB-1	6.59" (17cm)	6.53" (17cm)	29.07" (74cm)

Model	Length	Depth	Height
Tray And Rack Dispensers Mobile Enclosed & Heated Mobile Enclosed			
T-1216	24.50" (62cm)	21.87" (56cm)	36.00" (91cm)
T-1221 T-1221H	29.50" (75cm)	21.87" (56cm)	36.00" (91cm)
T-1418 T-1418H	26.50" (67cm)	23.87" (61cm)	36.00" (91cm)
T-1422 T-1422H	30.50" (77cm)	23.87" (61cm)	36.00" (91cm)
T-1622	30.50" (77cm)	25.87" (66cm)	36.00" (91cm)
T-1826 T-1826H	34.50" (88cm)	27.87" (71cm)	36.00" (91cm)
T-2020H	29.50" (75cm)	29.87" (76cm)	36.00" (91cm)
T2-1216	34.50" (88cm)	25.87" (66cm)	36.00" (91cm)
T2-1221 T2-1221H	34.50" (88cm)	30.87" (78cm)	36.00" (91cm)
Tray And Rack Dispensers Mobile Open Frame			
TT-1014	21.25" (54cm)	15.25" (39cm)	37.75" (96cm)
TT-1216	18.25" (46cm)	20.75" (53cm)	37.75" (96cm)
TT-1221	18.25" (46cm)	25.75" (65cm)	37.75" (96cm)
TT-1418	20.25" (51cm)	22.75" (58cm)	37.75" (96cm)
TT-1422	20.25" (51cm)	26.75" (68cm)	37.75" (96cm)
TT-1622	22.25" (57cm)	26.75" (68cm)	37.75" (96cm)
TT-2020	26.25" (67cm)	25.75" (65cm)	37.75" (96cm)
Tray And Rack Dispensers Two Stack, Mobile Open Frame			
TT2-1014	21.25" (54cm)	26.75" (68cm)	37.75" (96cm)
TT2-1216	36.50" (93cm)	20.75" (53cm)	37.75" (96cm)
TT2-1221	36.50" (93cm)	25.75" (65cm)	37.75" (96cm)
TT2-1418	40.50" (103cm)	22.75" (58cm)	37.75" (96cm)
TT2-1422	40.50" (103cm)	26.75" (68cm)	37.75" (96cm)
TT2-1622	44.50" (113cm)	26.75" (68cm)	37.75" (96cm)
TT2-1826	48.50" (123cm)	30.75" (78cm)	37.75" (96cm)
TT2-2020	52.50" (133cm)	25.75" (65cm)	37.75" (96cm)
Mobile Tubular Frame Tray & Silver Carts With Cylinders			
UTS-1	35.25" (90cm)	23.37" (59cm)	46.68" (119cm)
UTS-1SS	35.25" (90cm)	23.37" (59cm)	46.68" (119cm)
Mobile Tubular Frame Tray & Silver Carts With Pans			
UTSP-1	35.25" (90cm)	23.38" (59cm)	46.68" (119cm)
UTSP-1SS	35.25" (90cm)	23.38" (59cm)	46.68" (119cm)
UTSP-2	35.25" (90cm)	23.38" (59cm)	60.62" (154cm)
UTSP-2SS	35.25" (90cm)	23.38" (59cm)	60.62" (154cm)

Capacity

Model	Maximum Capacity Dish Diameter, Tray, Napkin or Bread Size
Dish Dispensers Mobile Two Stack & Mobile Two Stack With Even Temp Heated Dispensers & Mobile Two Stack With Quick Temp Heated Dispensers	
CAB2-500 CAB2-500ET	5.00" (13cm)
CAB2-575 CAB2-575ET	5.75" (15cm)
CAB2-650 CAB2-650ET	6.50" (17cm)
CAB2-725 CAB2-725ET	7.25" (18cm)
CAB2-813 CAB2-813ET CAB2-813QT	8.12" (21cm)
CAB2-913 CAB2-913ET CAB2-913QT	9.12" (23cm)
CAB2-1013 CAB2-1013ET CAB2-1013QT	10.12" (26cm)
CAB2-1200 CAB2-1200ET CAB2-1200QT	12.00" (30cm)
CAB2-1450 CAB2-1450ET CAB2-1450QT	14.50" (37cm)
Dish Dispensers Mobile Three Stack & Mobile Three Stack With Even Temp Heated Dispensers & Mobile Three Stack With Quick Temp Heated Dispensers	
CAB3-500 CAB3-500ET	5.00" (13cm)
CAB3-575 CAB3-575ET	5.75" (15cm)
CAB3-650 CAB3-650ET	6.50" (17cm)
CAB3-725 CAB3-725ET	7.25" (18cm)
CAB3-813 CAB3-813ET CAB3-813QT	8.12" (21cm)
CAB3-913 CAB3-913ET CAB3-913QT	9.12" (23cm)
CAB3-1013 CAB3-1013ET CAB3-1013QT	10.12" (26cm)
CAB3-1200 CAB3-1200ET CAB3-1200QT	12.00" (30cm)
CAB3-1450 CAB3-1450ET CAB3-1450QT	14.50" (37cm)

Model	Maximum Capacity Dish Diameter, Tray, Napkin or Bread Size
Dish Dispensers Mobile Four Stack & Mobile Four Stack With Even Temp Heated Dispensers & Mobile Four Stack With Quick Temp Heated Dispensers	
CAB4-500 CAB4-500ET	5.00" (13cm)
CAB4-575 CAB4-575ET	5.75" (15cm)
CAB4-650 CAB4-650ET	6.50" (17cm)
CAB4-725 CAB4-725ET	7.25" (18cm)
CAB4-813 CAB4-813ET CAB4-813QT	8.12" (21cm)
CAB4-913 CAB4-913ET CAB4-913QT	9.12" (23cm)
CAB4-1013 CAB4-1013ET CAB4-1013QT	10.12" (26cm)
CAB4-1200 CAB4-1200ET CAB4-1200QT	12.00" (30cm)
CAB4-1450 CAB4-1450ET CAB4-1450QT	14.50" (37cm)
Cup Dispensers Disposable	
CD	2.50" - 4.63" (6cm - 12cm)
Tray And Rack Dispensers Mobile Cantilevered	
CT-1216	12" x 16" (30cm x 41cm)
CT-1221	12" x 21" (30cm x 53cm)
CT-1418	14" x 18" (36cm x 46cm)
CT-1422	14" x 22" (36cm x 56cm)
CT-1622	16" x 22" (41cm x 56cm)
CT-1826	18" x 26" (46cm x 66cm)
CT-2020	20" x 21" (51cm x 53cm)

Model	Maximum Capacity Dish Diameter, Tray, Napkin or Bread Size
Dish Dispensers	
Drop-In & Drop-In With Even Temp Heated Dispensers & Drop-In With Quick Temp Heated Dispensers	
DIS-500 DIS-500-ET	5.00" (13cm) Dia.
DIS-575 DIS-575-ET	5.75" (15cm) Dia.
DIS-650 DIS-650-ET	6.50" (17cm) Dia.
DIS-725 DIS-725-ET	7.25" (18cm) Dia.
DIS-813 DIS-813-ET DIS-813-QT	8.12" (21cm) Dia.
DIS-913 DIS-913-ET DIS-913-QT	9.12" (23cm) Dia.
DIS-1013 DIS-1013-ET DIS-1013-QT	10.12" (26cm) Dia.
DIS-1200 DIS-1200-ET DIS-1200-QT	12.00" (30cm) Dia.
DIS-1450 DIS-1450-ET DIS-1450-QT	14.50" (37cm) Dia.
Tray And Rack Dispensers Two Stack, Mobile Open Frame With Silverware Bin And Napkin Dispensers	
FT2-SN-1216	12" x 16" (31cm x 41cm)
FT2-SN-1622	16" x 22" (41cm x 56cm)
Tray And Rack Dispensers	
LT-1014	10" x 15" (25cm x 38cm)
LT-1216	12" x 16" (30cm x 41cm)
LT-1221	12" x 21" (30cm x 53cm)
LT-1418	14" x 18" (36cm x 46cm)
LT-1422	14" x 22" (36cm x 56cm)
LT-1622	16" x 22" (41cm x 56cm)
LT-1826	18" x 26" (46cm x 66cm)
LT-2020	20" x 21" (51cm x 53cm)
LT2-1014	10" x 15" (25cm x 38cm)
LT2-1216	12" x 16" (30cm x 41cm)
LT2-1221	12" x 21" (30cm x 53cm)
Napkin Dispensers	
ND-45	4.00" x 5.37" (10cm x 14cm)
ND-47	4.25" x 7.12" (11cm x 18cm)
ND-48	4.50" x 8.00" (11cm x 20cm)
ND-57	5.12" x 7.00" (13cm x 18cm)
ND-59	4.75" x 8.75" (12cm x 22cm)
ND-67	6.87" x 7.12" (17cm x 18cm)
Bread Dispensers	
SB-1	5.25" X 5.25"

Model	Maximum Capacity Dish Diameter, Tray, Napkin or Bread Size
Tray And Rack Dispensers Mobile Enclosed & Heated Mobile Enclosed	
T-1216	12" x 16" (31cm x 41cm)
T-1221 T-1221H	12" x 21" (31cm x 53cm)
T-1418 T-1418H	14" x 18" (36cm x 46cm)
T-1422 T-1422H	14" x 22" (36cm x 56cm)
T-1622	16" x 22" (41cm x 56cm)
T-1826 T-1826H	18" x 26" (46cm x 66cm)
T-2020H	20" x 21" (51cm x 53cm)
T2-1216	12" x 16" (31cm x 41cm)
T2-1221 T2-1221H	12" x 21" (31cm x 53cm)
Tray And Rack Dispensers Mobile Open Frame & Two Stack, Mobile Open Frame	
TT-1014 TT2-1014	11" x 15" (28cm x 38cm)
TT-1216 TT2-1216	12" x 16" (31cm x 41cm)
TT-1221 TT2-1221	12" x 21" (31cm x 53cm)
TT-1418 TT2-1418	14" x 18" (36cm x 46cm)
TT-1422 TT2-1422	14" x 22" (36cm x 56cm)
TT-1622 TT2-1622	16" x 22" (41cm x 56cm)
TT2-1826	18" x 26" (46cm x 66cm)
TT-2020 TT2-2020	20" x 21" (51cm x 53cm)
Mobile Tubular Frame Tray & Silver Carts With Cylinders	
UTS-1	34.25" x 22.37" (87cm x 57cm) 200lbs (91kg)
UTS-1SS	34.25" x 22.37" (87cm x 57cm) 200lbs (91kg)
Mobile Tubular Frame Tray & Silver Carts With Pans	
UTSP-1	34.25" x 22.37" (87cm x 57cm) 200lbs (91kg)
UTSP-1SS	34.25" x 22.37" (87cm x 57cm) 200lbs (91kg)
UTSP-2	34.25" x 22.37" (87cm x 57cm) 200lbs (91kg)
UTSP-2SS	34.25" x 22.37" (87cm x 57cm) 200lbs (91kg)

Cutout Installation Dimensions

Model	Counter Cutout Diameter or Dimensions
Dish Dispensers Mobile Two Stack & Mobile Two Stack With Even Temp Heated Dispensers & Mobile Two Stack With Quick Temp Heated Dispensers	
CAB2 Series	NA
CAB2-ET Series	NA
CAB2-QT Series	NA
Dish Dispensers Mobile Three Stack & Mobile Three Stack With Even Temp Heated Dispensers & Mobile Three Stack With Quick Temp Heated Dispensers	
CAB3 Series	NA
CAB3-ET Series	NA
CAB3-QT Series	NA
Dish Dispensers Mobile Four Stack & Mobile Four Stack With Even Temp Heated Dispensers & Mobile Four Stack With Quick Temp Heated Dispensers	
CAB4 Series	NA
CAB4-ET Series	NA
CAB4-QT Series	NA
Cup Dispensers Disposable	
CD	5.25" (13cm) Dia.
Tray And Rack Dispensers Mobile Cantilevered	
CT Series	NA
Dish Dispensers Drop-In & Drop-In With Even Temp Heated Dispensers & Drop-In With Quick Temp Heated Dispensers	
DIS-500 DIS-500-ET	7.75" (20cm) Dia.
DIS-575 DIS-575-ET	8.50" (22cm) Dia.
DIS-650 DIS-650-ET	9.25" (23cm) Dia.
DIS-725 DIS-725-ET	10.00" (25cm) Dia.
DIS-813 DIS-813-ET DIS-813-QT	10.87" (28cm) Dia.
DIS-913 DIS-913-ET DIS-913-QT	11.87" (30cm) Dia.
DIS-1013 DIS-1013-ET DIS-1013-QT	12.87" (33cm) Dia.
DIS-1200 DIS-1200-ET DIS-1200-QT	14.75" (37cm) Dia.
DIS-1450 DIS-1450-ET DIS-1450-QT	17.25" (44cm) Dia.

Model	Counter Cutout Diameter or Dimensions
Tray And Rack Dispensers Two Stack, Mobile Open Frame With Silverware Bin And Napkin Dispensers	
FT2-SN Series	NA
Tray And Rack Dispensers	
LT-1014	11.75" x 21.00" (31cm x 53cm)
LT-1216	17.75" x 18.00" (45cm x 46cm)
LT-1221	22.75" x 18.00" (58cm x 46cm)
LT-1418	19.75" x 20.00" (50cm x 51cm)
LT-1422	23.75" x 20.00" (60cm x 51cm)
LT-1622	23.75" x 22.00" (60cm x 56cm)
LT-1826	27.75" x 24.00" (70cm x 61cm)
LT-2020	22.75" x 26.00" (58cm x 66cm)
LT2-1014	23.75" x 20.00" (60cm x 51cm)
LT2-1216	27.75" x 22.00" (70cm x 56cm)
LT2-1221	27.75" x 27.00" (70cm x 69cm)
Napkin Dispensers	
ND-45	7.00" x 5.62" (18cm x 14cm)
ND-47	8.75" x 5.87" (22cm x 15cm)
ND-48	9.62" x 6.12" (24cm x 16cm)
ND-57	8.62" x 6.75" (22cm x 17cm)
ND-59	10.37" x 6.37" (26cm x 16cm)
ND-67	8.75" x 8.50" (22cm x 22cm)
Bread Dispensers	
SB-1	5.87" X 5.87"
Tray And Rack Dispensers Mobile Enclosed	
T & T2 Series	NA
Tray And Rack Dispensers Heated Mobile Enclosed	
T-H & T2-H Series	NA
Tray And Rack Dispensers Mobile Open Frame	
TT Series	NA
Tray And Rack Dispensers Two Stack, Mobile Open Frame	
TT2 Series	NA
Mobile Tubular Frame Tray & Silver Carts With Cylinders	
UTS Series	NA
Mobile Tubular Frame Tray & Silver Carts With Pans	
UTSP Series	NA

Electrical Service

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- A qualified electrician must determine proper wire size dependent upon location, materials used and length of run (minimum circuit ampacity can be used to help select the wire size).
- The maximum allowable voltage variation is $\pm 10\%$ of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

GROUND FAULT CIRCUIT INTERRUPTER

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Welbilt does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

RATED AMPERAGES, HORSEPOWER, VOLTAGE & POWER CORD CHART

CAB & T series units with plugs are supplied with approximately 9ft (2.7m) cords.

DIS series units with plugs are supplied with approximately 4ft (1.2m) cords.

DIS models plug into a wall receptacle when used as drop-in models. If they are grouped together in a CAB model, all of the individual DIS power cords are plugged into the receptacle in the CAB cabinet. The master power cord on CAB models plugs into a wall receptacle.

Model	Volts, Hertz, Phase	Amps	Nema Plug
Dish Dispensers Mobile Two Stack			
CAB2 Series	N/A		
Dish Dispensers Mobile Two Stack With Even Temp Heated Dispensers			
CAB2-ET Series	120, 60, 1	11.0	5-20P
Dish Dispensers Mobile Two Stack With Quick Temp Heated Dispensers			
CAB2-QT Series	120, 60, 1	11.0	5-20P
Dish Dispensers Mobile Three Stack			
CAB3 Series	N/A		
Dish Dispensers Mobile Three Stack With Even Temp Heated Dispensers			
CAB3-ET Series	208, 60, 1	10.6	6-20P
Dish Dispensers Mobile Three Stack With Quick Temp Heated Dispensers			
CAB3-QT Series	208, 60, 1	10.6	6-20P
Dish Dispensers Mobile Four Stack			
CAB4 Series	N/A		
Dish Dispensers Mobile Four Stack With Even Temp Heated Dispensers			
CAB4-ET Series	208, 60, 1	14.2	6-20P
Dish Dispensers Mobile Four Stack With Quick Temp Heated Dispensers			
CAB4-QT Series	208, 60, 1	14.2	6-20P
Cup Dispensers Disposable			
CD	N/A		
Tray And Rack Dispensers Mobile Cantilevered			
CT Series	N/A		
Dish Dispensers Drop-In			
DIS Series	N/A		
Dish Dispensers Drop-In With Even Temp Heated Dispensers			
DIS-ET Series	120, 60, 1	5.5	5-15P
Dish Dispensers Drop-In With Quick Temp Heated Dispensers			
DIS-QT Series	120, 60, 1	5.5	5-15P

Model	Volts, Hertz, Phase	Amps	Nema Plug
Tray And Rack Dispensers Two Stack, Mobile Open Frame With Silverware Bin And Napkin Dispensers			
FT2-SN Series	N/A		
Tray And Rack Dispensers			
LT Series	N/A		
Napkin Dispensers			
ND Series	N/A		
Bread Dispensers			
SB-1	N/A		
Tray And Rack Dispensers Mobile Enclosed			
T & T2 Series	N/A		
Tray And Rack Dispensers Heated Mobile Enclosed			
T-1221H	120, 60, 1	6.34	5-15p
T-1418H	120, 60, 1	6.34	5-15p
T-1422H	120, 60, 1	12.7	5-20p
T-1826H	120, 60, 1	12.7	5-20p
T-2020H	120, 60, 1	12.7	5-20p
T2-1221H	120, 60, 1	12.7	5-20p
Tray And Rack Dispensers Mobile Open Frame			
TT Series	N/A		
Tray And Rack Dispensers Two Stack, Mobile Open Frame			
TT2 Series	N/A		
Mobile Tubular Frame Tray & Silver Carts With Cylinders			
UTS Series	NA		
Mobile Tubular Frame Tray & Silver Carts With Pans			
UTSP Series	NA		

Section 3 Operation

⚠ DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

⚠ DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠ Warning

Do not contact moving parts.

⚠ Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠ Warning

Do not block the supply and return air grills or the air space around the air grills. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the grills. Failure to keep the air grills clear will result in unsatisfactory operation of the system.

Dish Dispenser Loading Instructions

⚠ Caution

Keep fingers clear from the edge of the opening.

Only load a manageable stack of dishes at a time, approximately 4" - 5" (10.2cm - 12.7cm). Each DIS model dispensing tube will accommodate a 26" (66cm) stack of plates or bowls.

If the stack is over the guide posts and is bottomed out, it is full. If stack is over guide posts and not bottomed out (the stack will bounce up and down), adjust the springs. See "Field adjustment" instructions.

Dish Dispenser Temperature Adjustment – ET Models Only

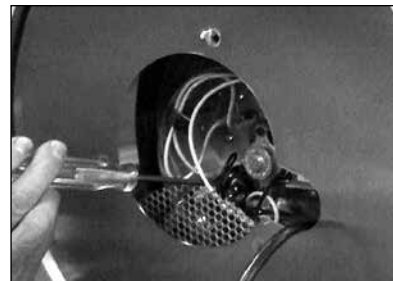
⚠ Warning

If adjusting a heated model, unplug the unit. Allow the unit to cool completely before handling.

ET (even-temp) models have either a 400 or 700 watt heating element and an adjustable thermostat. The factory setting for thermostat is A, operating temperature of approximately 165°F (74°C) and effective plate temperatures of between 110°F - 120°F (43°C - 49°C) after about two to three hours of pre-warming.

The thermostat is located on the bottom of the unit near the fan motor. Use the following directions to adjust.

1. Unplug the unit and allow the unit to cool completely
2. Lock brakes on mobile units before beginning.
3. Unload the dispenser. Remove dispensers from the unit by grasping the black plastic guide posts and lifting the dispenser completely out of the unit. It is not necessary to remove the steel jacket from the dispensing tube.
4. Turn the unit on its side.
5. Remove filter from bottom of unit. It is not necessary to remove the perforated screen. The screen has access holes in it to allow adjustment of the thermostat. The screen is removed in the below picture to show the location of the thermostat adjustment screw only.



Location of Thermostat Adjustment Screw

6. Use a small screw-driver to reach the adjustment screw located under the perforated screen. Turn the screw to the desired setting.
7. Reattach the filter before operating the unit again.

Dish Dispenser – ET Models Only	
Temperature Setting	Operating Temperature
A	165°F/ 74°C
B	175°F/ 79°C
C	185°F/ 85°C
D	195°F/ 91°C
E	205°F/ 96°C

Section 4 Maintenance

DANGER

It is the responsibility of the equipment owner to perform a personal protective equipment hazard assessment to ensure adequate protection during maintenance procedures.

DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power. Cords on DIS models used as drop-ins into a counter or into another piece of equipment are directly connected to the power source. On CAB units there is a cord from each individual DIS tube to a central receptacle on the cart and a separate cord from that receptacle to the main power source.

DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

Warning

When cleaning the unit, care should be taken to avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

Warning

Never use a high-pressure water jet for cleaning or hose down or flood the units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

Warning

Heated units must be allowed to cool down before cleaning.

Caution

Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Exterior & Interior	X			X	X

Cleaning and Sanitizing Procedures

RESPONSIBILITY

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

EXTERIOR & INTERIOR CLEANING

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the unit. Always rub with the “grain” of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel has a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

Heated Dish Dispensers Troubleshooting

Problem	Possible Cause	Solutions
No Heat	Power cord disconnected	Check power source to unit and receptacle at the underside of the cabinet. Reset GFCI receptacle position
	GFCI tripped	
	Disconnected ON/OFF switch or ON/OFF switch in the OFF position	Replace ON/OFF switch; turn ON/OFF switch to on position
	Defective heating element	Replace element
Not Hot Enough	Air circulating fan defective or blocked	Replace motor, or remove blockage from fan
	Unit plugged into incorrect voltage	Check voltage supply and compare to unit's voltage rating
	Thermostat set too low	Adjust thermostat to a higher setting
	Air circulating fan partially blocked	Remove blockage
Too Hot	Not waiting long enough for pre-heating	90 minutes is a good average pre-heat on DIS models
	Thermostat set too high	Adjust thermostat to a lower setting
	Thermostat defective	Replace thermostat
Noisy	Defective air circulating motor	Replace motor
	Obstruction at air circulating motor	Free obstruction
	Loose fan blade	Tighten blade

Dish Dispenser Field Adjustment

The dispensing height may be adjusted; follow the below instructions.

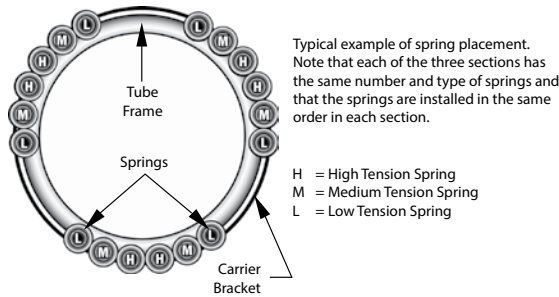
⚠ Warning

Wear safety glasses when adjusting your dispenser. Springs under tension may recoil when released.

⚠ Warning

If adjusting a heated model, unplug the unit. Allow the unit to cool completely before handling.

1. Lock brakes on mobile units before beginning.
2. Unload the dispenser. Remove dispensers from the unit by grasping the black plastic guide posts and lifting the dispenser completely out of the unit.
3. There are minimum of six springs per dispenser. When adjusting, make sure each section has the same number and size of springs connected to the tube and make sure the springs are attached in the same order in each section. This will prevent the load of dishes from binding.



4. If the dispensing height is too low, add springs or replace current springs with higher tension springs (springs with higher tension can be ordered). Gently engage one spring at a time by hooking the top loop of the spring into the bracket on the tube frame. Then hook the bottom loop of the spring into the carrier bracket. Add as many springs as necessary.



Dish Dispenser Spring Attachments

5. If the dishes are resting too high in the unit, remove

springs or replace current springs with lower tension springs (springs with lower tension can be ordered). Gently disengage one spring at a time, unhooking the bottom loop out of the carrier bracket first, the unhooking the top loop from the tube frame. Remove as many springs as necessary.

6. If level is appropriate, return tube to cart or counter. If spring adjustment does not position carrier properly, repeat procedure trying different springs. If this does not work, a different set of springs should be ordered.

Spring Requirements			
Model	Spring Tension		
	Light	Medium	Heavy
DIS-500, 575, 650	3	3	0
DIS-725	0	6	0
DIS-813	3	3	3
DIS-913	3	6	3
DIS-1013	6	6	3
DIS-1200	6	6	6
DIS-1450	6	6	6

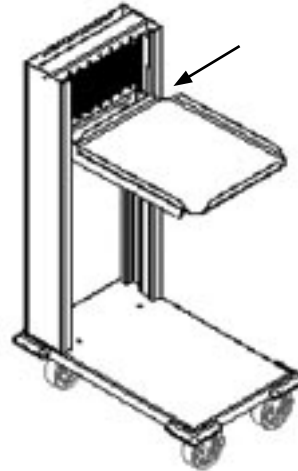
CT Series Self-Leveling Dispensers Adjusting

Tools Needed:

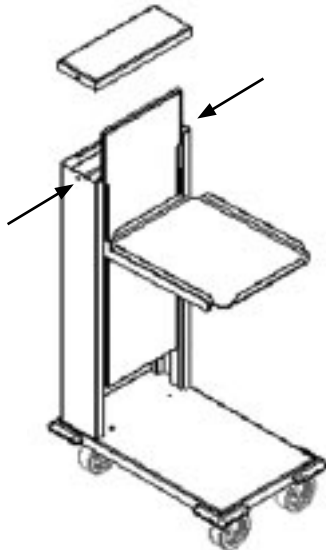
- Small flat head screw driver
- Phillips head screw driver

⚠ Warning

Wear safety glasses when adjusting your dispenser. Also, lock brakes on mobile units before beginning.



1. Unload dispenser.
2. Use screw driver to remove two screws, one on each side of the elevator housing.



5. Load unit to test dispensing level. If spring adjustment does not position carrier properly, repeat step #4 trying different springs. If this does not work, a different set of springs may be required.
6. If level is appropriate, replace front panel and cover. Secure with screws.

⚠ Caution

Dispenser should not be operated with front panel off elevator housing.

3. Remove cover and slide front panel off.
4. If carrier is riding too high, you need to remove springs. With carrier all the way to the top, gently disengage one spring at a time, unhooking bottom loop out of carrier bracket. Remove as many springs as necessary. If carrier is riding too low, you need to add springs. With carrier all the way to the top, gently engage one spring at a time by hooking bottom loop of spring into carrier bracket. Add as many springs as necessary.

FT2, LT & TT Series Self-Leveling Dispensers Adjusting

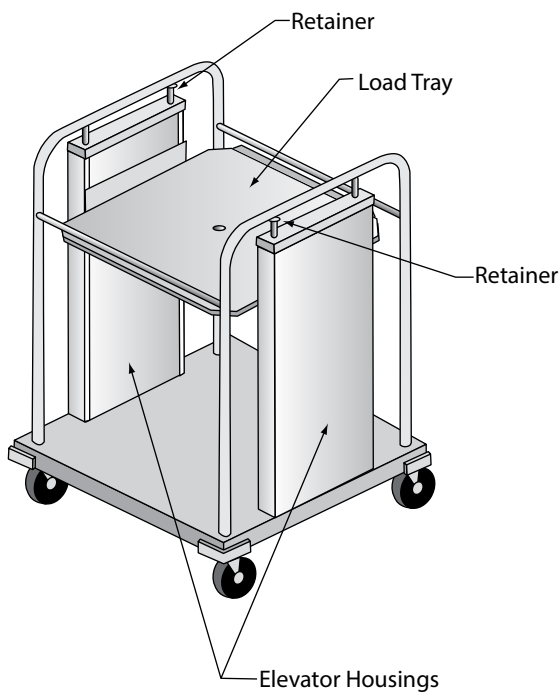
Tools Needed

- Small flat head screw driver
- Phillips head screw driver

Warning

Wear safety glasses when adjusting your dispenser. Also, lock brakes on mobile units before beginning.

1. Unload dispenser and remove stainless steel load tray by lifting straight up and set it aside. For LT Models skip to step #5.



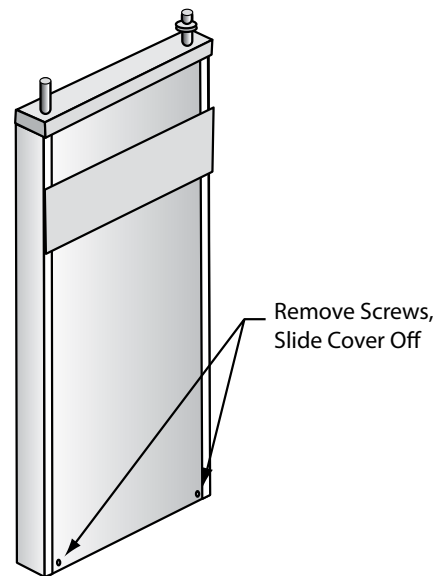
Remove Load Tray

2. Use small regular screw driver to loosen each retainer mounted on stainless steel rod at top of each elevator housing.
3. To remove elevator housing, lift housing straight up to clear the stud on unit base. Then gently swing the bottom of the housing towards the inside of the unit and pull housing out of the unit. Lay housing on flat surface.



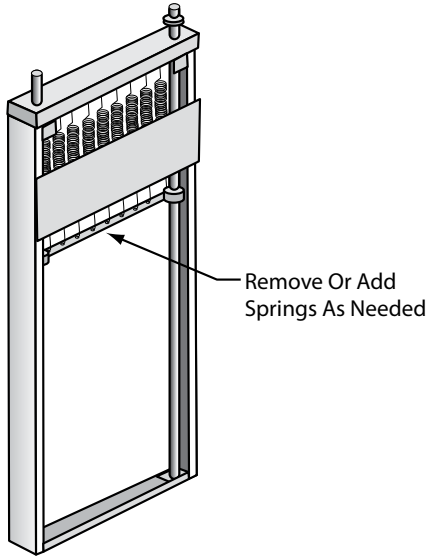
Remove Elevator Housing

4. Use Phillips head screw driver to remove front panel on the elevator housing.



Remove Front Panel

- If carrier is riding too high, you need to remove springs. With carrier all the way to the top, gently disengage one spring at a time, unhooking bottom loop out of carrier bracket. Remove as many springs as necessary. If carrier is riding too low, you need to add springs. With carrier all the way to the top, gently engage one spring at a time by hooking bottom loop of spring into carrier bracket. Add as many springs as necessary.



Remove Or Add Springs

- When finished, put elevator housing back in unit (except on models LT) and put stainless steel load tray back on elevator housings. Load unit to test dispensing level. If spring adjustment does not position carrier properly, repeat procedure #5 trying different springs. If this does not work, a different set of springs may be required.
- If level is appropriate, put front panels back on and tighten retainer.

Caution

Dispenser should not be operated with front panels off elevator housing.

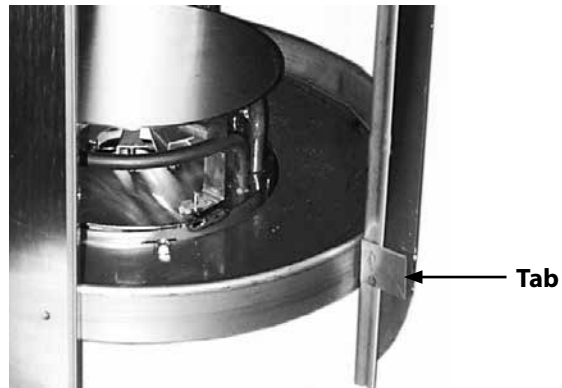
NOTE: When adjusting the elevators make sure each have the same number and size of springs connected to the carrier on both sides. This will prevent the load tray from binding.

Non-Marring Rod Installation

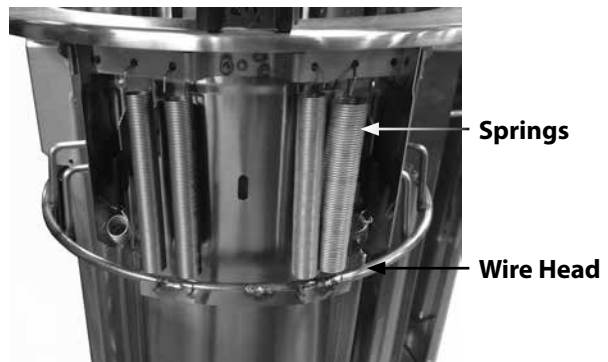
- If applicable disconnect any power before servicing equipment.
- If applicable remove dish dispenser from base.
- Remove Spinning Head (S/S base that the plates sit on).



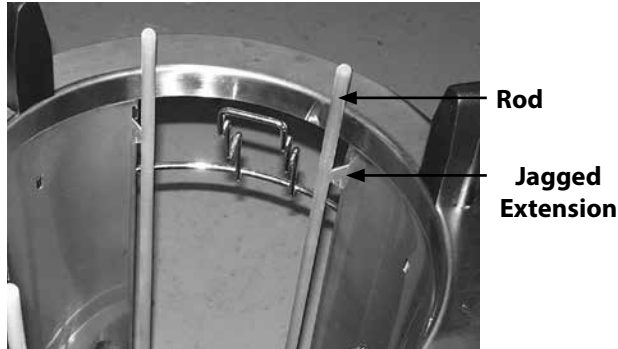
- Disconnect and remove all springs from outer body and from Wire Head.
- Bend back tabs if necessary.



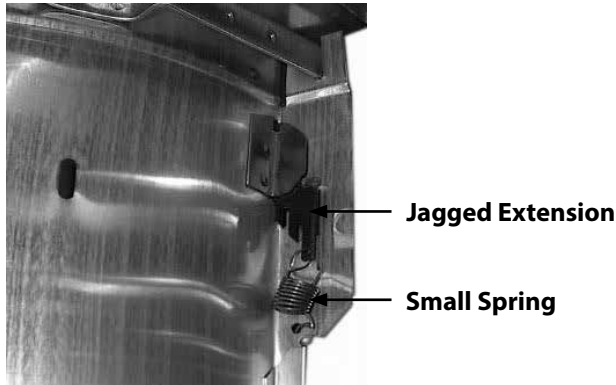
- Remove Wire Head.



7. Add four Non-Marring Rods per unit; the top of the rod has a jagged extension.

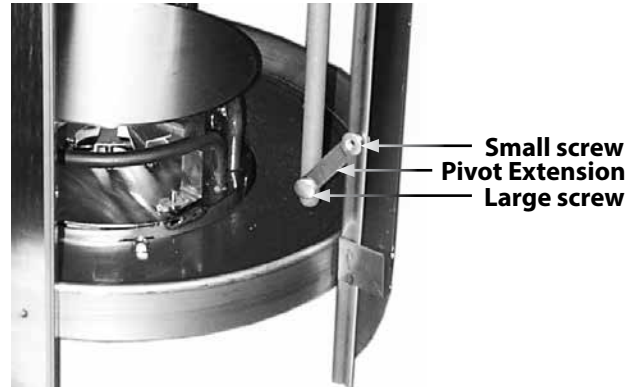


8. Insert the jagged extension into the slotted holes towards the top of each DIS inner panel.
9. Using small springs, insert the top of the spring into the small hole at the end of the jagged extension. The other end will go into a small hole directly below it on the DIS panel.

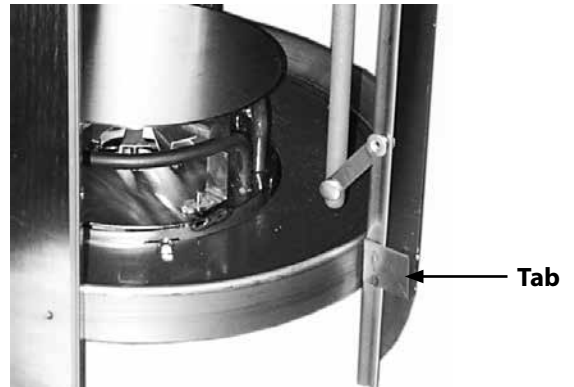


10. Install large screw in the bottom of the non-marring rod and attach the pivot extension by using the female screw sleeve.

11. Install small screw at the opposite end of the pivot extension and attach to the bottom of the inner panel.



12. Reattach all springs and new Wire Head.
13. Install new Spinning Head onto the Wire Head.
14. Bend back tabs or install new tabs 3.25" up from the bottom if necessary.



15. If applicable reinsert DIS into base and re-connect power.

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