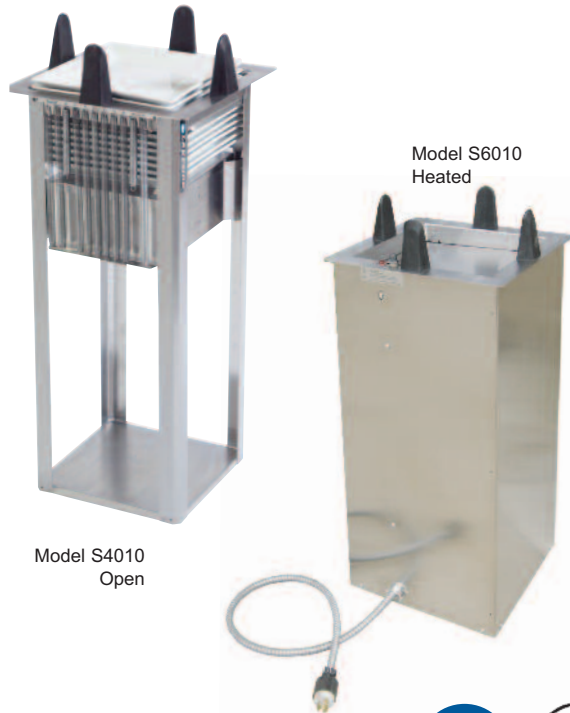


Drop-in Self-Leveling Dispensers

Open, Shielded and Heated - Square Plate



Models

S4006, S4007, S4009, S4010, S4011, S4012
S5009, S5010, S5011, S5012
S6009, S6010, S6011, S6012

Dispensing Level Is Easily Adjusted By Attaching Or Detaching Springs - No Tools Required

- Models available to fit square plates from 5" to 12"
- All models have a 25" stacking capacity
- Easy spring tension/stack height adjustment without tools
- Easy-Glide™ design provides quiet, non-stick operation
- Heated dispensers feature thermostatic control. Thermostat minimum 100°F (38°C) - maximum 175°F (79°C)
- High-strength welded stainless steel frame

Specifications



Unit shall be of welded stainless steel construction to dispense square dishes. Dispensers shall hang from surface opening by a 14-gauge flange rim and feature four each 18-gauge vertical corner supports welded to 18-gauge bottom plate. Self-leveling dish carriage shall be of welded stainless steel construction and shall travel vertically in dispenser tube with nylon roller guides for smooth operation. Carriage shall have 20-gauge removable dish platform. Unit shall feature flange mounted extension springs on two sides, which are detachable from the dish carriage to provide adjustment without tools for different weight dishes. Unit shall have a vertical stacking capacity of 25" (635 mm). Shielded and heated models shall have a 24-gauge skin enclosure Unit shall be NSF listed.

Heated Models Only: Unit shall be 120 VAC 60 Hz and shall have 5' (1524 mm) power supply cable with L15-5R NEMA twist lock plug for 120 VAC. Dispenser tubes shall be fully enclosed in 24-gauge stainless steel, and have a circular bottom mounted 450 watt heater element to provide convection heat. Heating system shall feature thermostatic control in a tamper protective location with safe high-end shut-off. Control shall have infinite settings between low and high temperature cut-outs. Thermostat shall be field adjustable for average interior air temperature between 100° F (38° C) and 175° F (79° C) at middle adjustable thermostatic setting. On-off switch and power indicator light shall be mounted on top flange of dispenser. Average dish temperature rise of 40° F (22° C) above ambient shall be achieved within one hour of initial heating cycle at middle adjustable thermostatic setting. Unit shall be UL listed.

Optional Accessories

- 208/240 VAC 60Hz (heated models)
- 220 VAC 50 Hz (heated models)

Spec. # _____

AIA # _____

Lakeside Manufacturing, Inc.

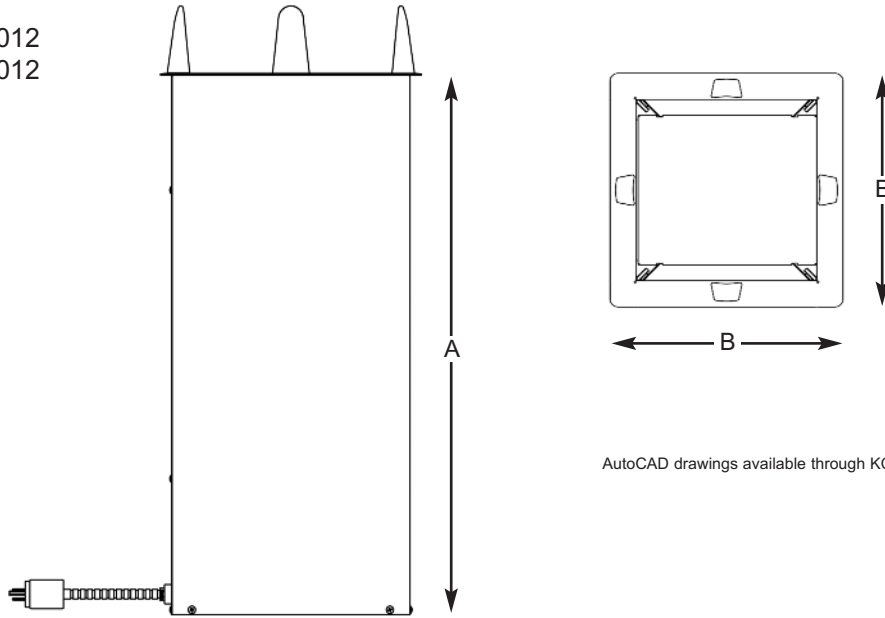
4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
800-558-8565 • 414-902-6400 • Fax 414-902-6446 • info@eLakeside.com • www.eLakesideFoodservice.com

Drop-in Self-Leveling Dispensers

Open, Shielded and Heated - Square Plate

Models

S4006, S4007, S4009
 S4010, S4011, S4012
 S5009, S5010, S5011, S5012
 S6009, S6010, S6011, S6012



AutoCAD drawings available through KCL CADalog

Model Information

Model	Accommodates Plate Size		Height To Rim (A)		Top Flange Size (B)		Counter Cut-Out		lbs.	(kg.)
Open Models										
S4006	5" to 5¾"	(127 to 146)	27¾"	(705)	9-1/8" x 9-1/8"	(232 x 232)	8-1/16" x 8-1/16"	(204 x 204)	12	(5.4)
S4007	6¼" to 7½"	(159 to 191)	27¾"	(705)	10-7/8" x 10-7/8"	(276 x 276)	9-3/16" x 9-3/16"	(249 x 249)	13	(5.9)
S4009	8½" to 9¼"	(216 to 235)	27¾"	(705)	12-1/2" x 12-1/2"	(318 x 318)	11-1/2" x 11-1/2"	(292 x 292)	16	(7.2)
S4010	9½" to 10¼"	(241 to 260)	27¾"	(705)	13-1/2" x 13-1/2"	(343 x 343)	12-1/2" x 12-1/2"	(317 x 317)	17	(7.7)
S4011	10½" to 11¼"	(267 to 286)	27¾"	(705)	14-1/2" x 14-1/2"	(368 x 368)	11-1/2" x 11-1/2"	(343 x 343)	18	(8.1)
S4012	11½" to 12"	(292 to 309)	27¾"	(705)	15-3/8" x 15-3/8"	(390 x 390)	14-1/3" x 14-1/3"	(364 x 364)	19	(8.6)
Shielded Models										
S5009	8½" to 9¼"	(216 to 235)	28"	(711)	12-1/2" x 12-1/2"	(318 x 318)	11-1/2" x 11-1/2"	(292 x 292)	23	(6.8)
S5010	9½" to 10¼"	(241 to 260)	28"	(711)	13-1/2" x 13-1/2"	(343 x 343)	12-1/2" x 12-1/2"	(317 x 317)	24	(10.9)
S5011	10½" to 11¼"	(267 to 286)	28"	(711)	14-1/2" x 14-1/2"	(368 x 368)	11-1/2" x 11-1/2"	(343 x 343)	26	(11.8)
S5012	11½" to 12"	(292 to 309)	28"	(711)	15-3/8" x 15-3/8"	(390 x 390)	14-1/3" x 14-1/3"	(364 x 364)	29	(13.2)
Heated Models										
S6009	8½" to 9¼"	(216 to 235)	28"	(711)	12-1/2" x 12-1/2"	(318 x 318)	11-1/2" x 11-1/2"	(292 x 292)	26	(11.8)
S6010	9½" to 10¼"	(241 to 260)	28"	(711)	13-1/2" x 13-1/2"	(343 x 343)	12-1/2" x 12-1/2"	(317 x 317)	28	(12.7)
S6011	10½" to 11¼"	(267 to 286)	28"	(711)	14-1/2" x 14-1/2"	(368 x 368)	11-1/2" x 11-1/2"	(343 x 343)	30	(13.6)
S6012	11½" to 12"	(292 to 309)	28"	(711)	15-3/8" x 15-3/8"	(390 x 390)	14-1/3" x 14-1/3"	(364 x 364)	32	(14.5)

Measurements in () denote metric millimeters, unless otherwise specified.

HEATED MODELS
Electrical Specifications
 450 Watts, 3.8 Amps, 120 VAC



Lakeside Manufacturing, Inc.
 4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
 800-558-8565 • 414-902-6400 • Fax 414-902-6446
 info@eLakeside.com • www.eLakesideFoodservice.com

A/A #

Spec. #