



CADDY CORPORATION

Food Service Equipment

Air Systems

Self Leveling Dispensers

Self-Leveling Dispensers

Drop-In Style for

Plates, Bowls, Saucers, Cups & Glasses



PROJECT:

LOCATION:



CM-10
CM-10-S
CM-10-H



CM-20
CM-20-S
CM-20-H



CM-30
CM-30-S
CM-30-H



CM-40
CM-40-S
CM-40-H



CM-50
CM-50-S
CM-50-H

CM-50-TS
CM-50-TS-S
CM-50-TS-H

Model (Open) ****	Dish/Bowl Dia.	Countertop Cutout Dia.	Flange Outside Dia.
CM-10	up to 5 $\frac{3}{4}$ "	8 $\frac{3}{8}$ "	9 $\frac{5}{8}$ "
CM-20	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	9 $\frac{7}{8}$ "	11 $\frac{1}{8}$ "
CM-30	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	11 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "
CM-40	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	12 $\frac{3}{4}$ "	14"
CM-50	10 $\frac{1}{4}$ " to 12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "
CM-50-TS	12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "

Model (Shielded) (Unheated)	Dish/Bowl Dia.	Countertop Cutout Dia.	Flange Outside Dia.
CM-10-S	up to 5 $\frac{3}{4}$ "	8 $\frac{3}{8}$ "	9 $\frac{5}{8}$ "
CM-20-S	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	9 $\frac{7}{8}$ "	11 $\frac{1}{8}$ "
CM-30-S	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	11 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "
CM-40-S	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	12 $\frac{3}{4}$ "	14"
CM-50-S	10 $\frac{1}{4}$ " to 12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "
CM-50-S-TS	12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "

Capacity: up to 72 plates or 36 bowls (72 cups or 40 glasses with ACC-24) ***

Model (Shielded) (Heated)	Dish/Bowl Dia.	Countertop Cutout Dia.	Flange Outside Dia.	Electrical Data				NEMA	
				Volts	Phase	Amps	Watts	Plug	Outlet **
CM-10-H	up to 5 $\frac{3}{4}$ "	8 $\frac{3}{8}$ "	9 $\frac{5}{8}$ "	120	1	2.9	350	5-15P	5-15R
CM-20-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	9 $\frac{7}{8}$ "	11 $\frac{1}{8}$ "	120	1	4.2	500	5-15P	5-15R
CM-30-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	11 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "	120	1	4.2	500	5-15P	5-15R
CM-40-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	12 $\frac{3}{4}$ "	14"	120	1	4.2	500	5-15P	5-15R
CM-50-H	10 $\frac{1}{4}$ " to 12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	120	1	8.8	650	5-15P	5-15R
CM-50-H-TS	12"	14 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	120	1	8.8	650	5-15P	5-15R

*** Actual capacities vary with shape of object to be dispensed.

** Outlet not supplied by Caddy Corporation.

**** For application in heated compartments, cabinets, or counters, Open types must be specified

General Specifications

Caddy Magic self-leveling drop-in dispenser to be Caddy Corporation model CM-_____.

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic dishes without requiring prior identification, irrespective of weight, height, or brand.

Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank.

Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected.

Dispenser housing to consist of an 18 gauge stainless steel die-stamped reinforced base, three equally spaced vertical stainless steel guides with raised beads to minimize friction, and 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced, all unitized into one welded rigid cylindrical assembly.

Unit to be 27-1/2" in height*. Internal dish carrier assembly to consist of die-stamped 20 gauge stainless steel removable top platform supported by a wire cage made of 3/16" diameter stainless steel securely stabilized for its vertical travels. Stack height of dishware to midpoint of guide post to be not less than 22". Shielded models to have 22 gauge stainless steel cylindrical enclosure.

Electrical components to consist of top mounted on/off switch, pilot light and knob adjustable thermostat. Thermostat to be bi-metallic, adjustable cycling type, to maintain selected level of temperature with minimum fluctuations. Heating elements to be tubular, stainless steel, sheathed, hi-intensity loop type. A rubber-jacketed cord with three-prong male plug to be furnished. Entire dispenser to be wired for 120 volt A.C. single phase operation.

Heated units only to be approved by Intertek.



Unit to be provided with the following accessories:

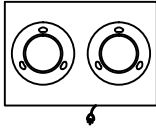
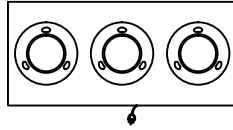
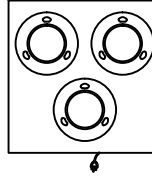
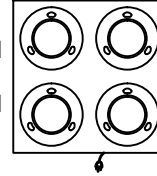
Accessories

- ACC-24** - Set of nine stainless steel cup and glass trays. (Supplied standard for models CM-50-TS, CM-50-S-TS, & CM-50H-TS)

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 internet: www.caddycorp.com

* Height excludes guide posts. Add 3" for overall height.

Self-Leveling Dispensers for Plates, Bowls, & Saucers (Heated)


 CM-S-102-H
to
CM-S-502-H

 CM-S-103-H
to
CM-S-503-H

 CM-SQ-103-H
to
CM-SQ-503-H

 CM-S-104-H
to
CM-S-504-H

Two Dispenser Capacity up to 144 plates or 72 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-S-102-H	up to 5 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	16"	34" *
CM-S-202-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	16"	34" *
CM-S-302-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	29 $\frac{1}{4}$ "	16"	34" *
CM-S-402-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	29 $\frac{1}{4}$ "	16"	34" *
CM-S-502-H	10 $\frac{1}{4}$ " to 12"	33"	16 $\frac{1}{2}$ "	34" *

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-SQ-103-H	up to 5 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-SQ-203-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-SQ-303-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-SQ-403-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-SQ-503-H	10 $\frac{1}{4}$ " to 12"	33"	33"	34" *

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-S-103-H	up to 5 $\frac{3}{4}$ "	35 $\frac{1}{4}$ "	16"	34" *
CM-S-203-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	16"	34" *
CM-S-303-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	43 $\frac{7}{8}$ "	16"	34" *
CM-S-403-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	43 $\frac{7}{8}$ "	16"	34" *
CM-S-503-H	10 $\frac{1}{4}$ " to 12"	49 $\frac{1}{2}$ "	16 $\frac{1}{2}$ "	34" *

Four Dispenser Capacity up to 288 plates or 144 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-S-104-H	up to 5 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-S-204-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-S-304-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-S-404-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-S-504-H	10 $\frac{1}{4}$ " to 12"	33"	33"	34" *

* Height excludes flange & guide posts. Add 3-1/4" for overall height.
** Actual capacities vary with shape of object to be dispensed.

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be finished in stainless steel.

Self-leveling cylinders to be field adjustable without the use of tools for china dishes without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and body to have full height vertical plastic corner bumpers. Casters are to be 4" diameter swivel type with polyurethane tires. Casters on diagonal corners to be provided with foot brakes.

Electrical control box to be stainless steel and installed for easy removal for service. Control box to be furnished with on/off switch, pilot light with infinite Hi-Lo heat control for temperature settings 1 through 9, and a recessed male three-pronged NEMA twist-lock receptacle. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end. Heating elements of stainless steel, hi-intensity.

Unit to be provided with the following accessories:

Accessories

- ACC-63 - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-50 - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52 - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)
- ACC-97 - Aluminum dome covers

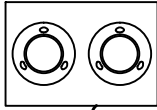
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China plates heat to 150° in approximately 2 hours.

Self-Leveling Dispensers for Plates, Bowls, & Saucers (Heated)



TOP VIEW

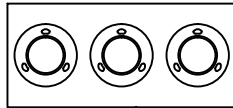


CM-S-102-H
to
CM-S-502-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-102-H	120	1	7.9	950	5-15P	5-15R
CM-S-202-H						
CM-S-302-H	208	1	4.6	950	6-15P	6-15R
CM-S-402-H						
CM-S-502-H	240	1	4.0	950	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

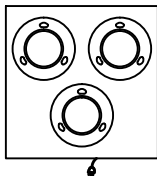


CM-S-103-H
to
CM-S-503-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-103-H	120	1	7.9	950	5-15P	5-15R
CM-S-203-H						
CM-S-303-H	208	1	4.6	950	6-15P	6-15R
CM-S-403-H						
CM-S-503-H	240	1	4.0	950	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

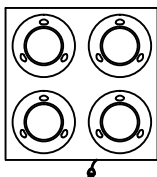


CM-SQ-103-H
to
CM-SQ-503-H

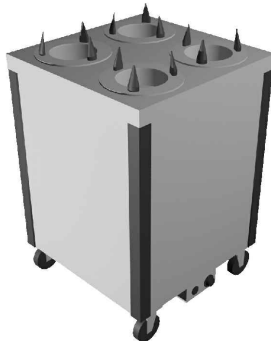


Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-SQ-103-H	120	1	7.9	950	5-15P	5-15R
CM-SQ-203-H						
CM-SQ-303-H	208	1	4.6	950	6-15P	6-15R
CM-SQ-403-H						
CM-SQ-503-H	240	1	4.0	950	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.



CM-S-104-H
to
CM-S-504-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-104-H	120	1	10.0	1240	5-15P	5-15R
CM-S-204-H						
CM-S-304-H	208	1	6.0	1240	6-15P	6-15R
CM-S-404-H						
CM-S-504-H	240	1	4.2	1240	6-15P	6-15R

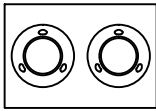
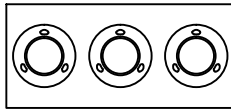
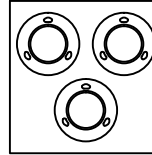
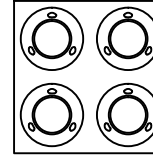
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Self-Leveling Dispensers for Plates, Bowls, & Saucers (Unheated)


 CM-S-102
to
CM-S-502

 CM-S-103
to
CM-S-503

 CM-SQ-103
to
CM-SQ-503

 CM-S-104
to
CM-S-504

Two Dispenser Capacity up to 144 plates or 72 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-S-102	up to 5 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	16"	34" *
CM-S-202	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	16"	34" *
CM-S-302	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	29 $\frac{1}{4}$ "	16"	34" *
CM-S-402	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	29 $\frac{1}{4}$ "	16"	34" *
CM-S-502	10 $\frac{1}{4}$ " to 12"	33"	16 $\frac{1}{2}$ "	34" *

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-SQ-103	up to 5 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-SQ-203	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-SQ-303	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-SQ-403	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-SQ-503	10 $\frac{1}{4}$ " to 12"	33"	33"	34" *

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-S-103	up to 5 $\frac{3}{4}$ "	35 $\frac{1}{4}$ "	16"	34" *
CM-S-203	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	16"	34" *
CM-S-303	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	43 $\frac{7}{8}$ "	16"	34" *
CM-S-403	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	43 $\frac{7}{8}$ "	16"	34" *
CM-S-503	10 $\frac{1}{4}$ " to 12"	49 $\frac{1}{2}$ "	16 $\frac{1}{2}$ "	34" *

Four Dispenser Capacity up to 288 plates or 144 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-S-104	up to 5 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-S-204	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "	34" *
CM-S-304	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-S-404	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" *
CM-S-504	10 $\frac{1}{4}$ " to 12"	33"	33"	34" *

* Height excludes flange & guide posts. Add 3-1/4" for overall height.

** Actual capacities vary with shape of object to be dispensed.

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be finished in stainless steel.

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic dishes without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and body to have full height vertical plastic corner bumpers. Casters are to be 4" diameter swivel type with polyurethane tires.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-41** - Caster brakes on two diagonal casters.
- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

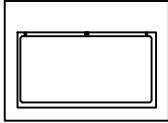
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Self-Leveling Dispensers for

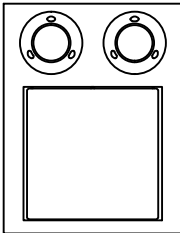
Cups, Saucers, Glasses, & Bowls Heated and Unheated



CM-1020
CM-1020-D*
CM-1020-H



CM-2620-10
CM-2620-D-10*
CM-2620-H-10

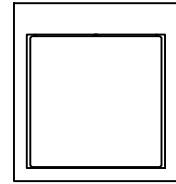


Capacities* and Dimensions**

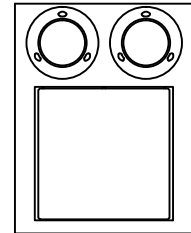
Model	Cups	Glasses	Bowls	Saucers	Length	Width	Height
CM-1020 CM-1020-D CM-1020-H	70	95	----	----	25 $\frac{3}{8}$ "	18 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "
CM-2020 CM-2020-D CM-2020-H	140	190	96	----	25 $\frac{3}{8}$ "	27 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "
CM-2620-10 CM-2620-D-10 CM-2620-H-10	140	----	----	140 (up to 5 $\frac{3}{4}$ " dia)	27 $\frac{1}{2}$ "	35 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "**
CM-2620-20 CM-2620-D-20 CM-2620-H-20	140	----	----	140 (5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ " dia)	27 $\frac{1}{2}$ "	35 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "**

** Height excludes flange & guide posts. Add 3 $\frac{1}{4}$ " for overall height.
*** Actual capacities vary with shape of object to be dispensed.

CM-2020
CM-2020-D*
CM-2020-H



CM-2620-20
CM-2620-D-20*
CM-2620-H-20



* Denotes door model

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be stainless steel. Cabinet corners to be reinforced with 16 gauge stainless steel channels and to have full height extruded plastic vertical bumpers.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and to have 2-1/2" diameter center clean-out hole with a removable plug. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Self-leveling mechanism to be cantilevered suspension type. Removable panel to be provided to permit easy calibration without the use of tools, for full load factors from 20 to 182 pounds and without prior identification of wares, irrespective of weight, height, or brand. Mechanism to be free of cables, chains, pulleys, sprockets, gears, levers, crank handles or components that may require periodic maintenance and lubrication.

Removable load platform to be 18 gauge stainless steel and secured to 16 gauge stainless steel angle support frame and a pair of cantilevered suspension arms. Suspension arms to be of rust-resistant 1/4" steel and to be securely guided by ball bearing rollers. Total stacking height to edge of top frame to be not less than 22".

Door model specifications:

Unit to have hinged pan-type stainless steel door to facilitate storage of empty racks. Door to match cabinet exterior and provided with vertical finger grip and self-latching mechanism.

Saucer model specifications:

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic dishes without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-41** - Caster brakes on two diagonal casters. (standard on heated units)
- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

Continue to page 2 of 2 for heated unit specifications.



ITEM NO:

Self-Leveling Dispensers for

Cups, Saucers, Glasses, & Bowls
Heated and Unheated

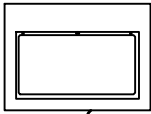


PROJECT:

LOCATION:



TOP VIEW



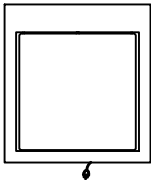
CM-1020-H



Electrical Data				NEMA	
Model	Volts	Phase	Amps	Plug	Outlet *
CM-1020-H	120	1	7.9	5-15P	5-15R
	208	1	4.6	6-15P	6-15R
	240	1	4.0	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

TOP VIEW



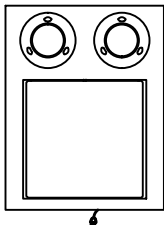
CM-2020-H



Electrical Data				NEMA	
Model	Volts	Phase	Amps	Plug	Outlet *
CM-2020-H	120	1	10.3	5-15P	5-15R
	208	1	6.0	6-15P	6-15R
	240	1	5.2	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

TOP VIEW



CM-2620-H-10
(SHOWN)



Electrical Data				NEMA	
Model	Volts	Phase	Amps	Plug	Outlet *
CM-2620-H-10 CM-2620-H-20	120	1	10.3	5-15P	5-15R
	208	1	6.0	6-15P	6-15R
	240	1	5.2	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

Heated model specifications:

Two diagonal casters to have foot brakes.

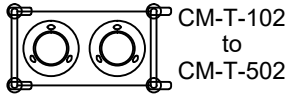
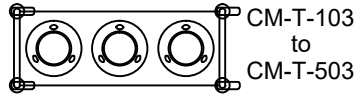
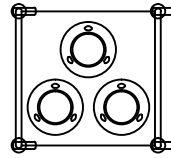
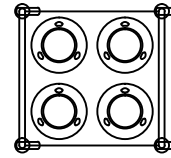
Electrical control box to be stainless steel and installed for easy removal for servicing. (Control box to be furnished with on/off switch with integral pilot light, with infinite Hi-Lo heat control for temperature settings 1 through 9, and a recessed male three-pronged NEMA twist-lock receptacle.) Elements to be stainless steel, tubular and of hi-intensity. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end. Heating elements of stainless steel, hi-intensity.

Heated units only to be certified by Intertek.



CADDY CORPORATION
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 internet: www.caddycorp.com

Self-Leveling Dispensers Open Tubular Style for Plates, Bowls, & Saucers (Unheated)


 CM-T-102
to
CM-T-502

 CM-T-103
to
CM-T-503

 CM-TQ-103
to
CM-TQ-503

 CM-T-104
to
CM-T-504

Two Dispenser Capacity up to 144 plates or 72 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-102	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-202	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-302	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	17 $\frac{1}{8}$ "	37"
CM-T-402	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	17 $\frac{1}{8}$ "	37"
CM-T-502	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	19"	37"

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-TQ-103	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-TQ-203	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-TQ-303	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-TQ-403	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-TQ-503	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	37"

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-103	up to 5 $\frac{3}{4}$ "	38 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-203	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	38 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-303	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	46 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	37"
CM-T-403	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	46 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	37"
CM-T-503	10 $\frac{1}{4}$ " to 12"	52 $\frac{1}{2}$ "	19"	37"

Four Dispenser Capacity up to 288 plates or 144 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-104	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-T-204	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-T-304	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-T-404	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-T-504	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	37"

** Actual capacities vary with shape of object to be dispensed.

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel reinforced top and 1" O.D. 16 gauge stainless steel tubular frame of all welded construction with stainless steel cross bracing on four sides. Casters to be 4" diameter heavy-duty swivel type with 3/4" stems and polyurethane tires.

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic dishes, without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Each cylinder to have a 20 gauge stainless steel enclosure and 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

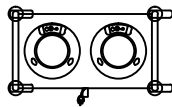
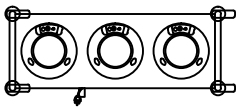
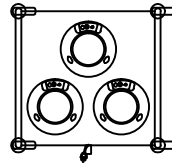
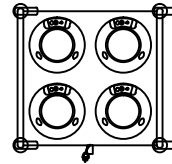
Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-41** - Caster brakes on two diagonal casters.
- ACC-38** - Circular bumpers. (Add 4" to length and width)

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Self-Leveling Dispensers Open Tubular Style for Plates, Bowls, & Saucers (Heated)


 CM-T-102-H
to
CM-T-502-H

 CM-T-103-H
to
CM-T-503-H

 CM-TQ-103-H
to
CM-TQ-503-H

 CM-T-104-H
to
CM-T-504-H

Two Dispenser Capacity up to 144 plates or 72 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-102-H	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-202-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-302-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	17 $\frac{1}{8}$ "	37"
CM-T-402-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	17 $\frac{1}{8}$ "	37"
CM-T-502-H	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	19"	37"

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-TQ-103-H	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-TQ-203-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-TQ-303-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-TQ-403-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-TQ-503-H	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	37"

Three Dispenser Capacity up to 216 plates or 108 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-103-H	up to 5 $\frac{3}{4}$ "	38 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-203-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	38 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	37"
CM-T-303-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	46 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	37"
CM-T-403-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	46 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	37"
CM-T-503-H	10 $\frac{1}{4}$ " to 12"	52 $\frac{1}{2}$ "	19"	37"

Four Dispenser Capacity up to 288 plates or 144 bowls **

Model	Dish/Bowl Dia.	Length	Width	Height
CM-T-104-H	up to 5 $\frac{3}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-T-204-H	5 $\frac{7}{8}$ " to 7 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	25 $\frac{3}{4}$ "	37"
CM-T-304-H	7 $\frac{3}{8}$ " to 9 $\frac{1}{2}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-T-404-H	9 $\frac{5}{8}$ " to 10 $\frac{1}{8}$ "	32 $\frac{1}{2}$ "	31 $\frac{1}{2}$ "	37"
CM-T-504-H	10 $\frac{1}{4}$ " to 12"	36 $\frac{1}{4}$ "	35 $\frac{1}{4}$ "	37"

** Actual capacities vary with shape of object to be dispensed.

General Specifications

Caddymagic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel reinforced top and 1" O.D. 16 gauge stainless steel tubular frame of all welded construction with stainless steel cross bracing on four sides. Casters to be 4" diameter heavy-duty swivel type with 3/4" stems and polyurethane tires. Casters on diagonal corners to be provided with foot brakes.

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic dishes without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Each cylinder to have a 20 gauge stainless steel enclosure and 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Electrical components to consist of top mounted on/off switch, pilot light and knob adjustable thermostat. Thermostat to be bi-metallic, adjustable, cycling type to maintain selected level of temperature with minimum fluctuations. Heating elements to be tubular, stainless steel sheathed, hi-intensity, loop type. A junction box with recessed receptacles for plugging in each dispenser to be provided and fitted with rubber-jacketed drop cord and three prong male plug with stainless steel hook. Unit to be wired for 120 volts, A.C., single phase.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-38** - Circular bumpers. (Add 4" to length and width)
- ACC-97** - Aluminum dome covers



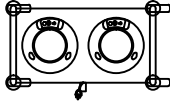
CADDY CORPORATION

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internet: www.caddycorp.com

Self-Leveling Dispensers Open Tubular Style for Plates, Bowls, & Saucers (Heated)



TOP VIEW

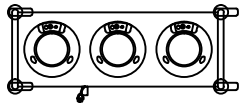


CM-T-102-H
to
CM-T-502-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-T-102-H	120	1	5.8	700	5-15P	5-15R
CM-T-202-H CM-T-302-H CM-T-402-H	120	1	8.3	1000	5-15P	5-15R
CM-T-502-H	120	1	10.8	1300	5-15P	5-15R

* Outlet not supplied by Caddy Corporation.

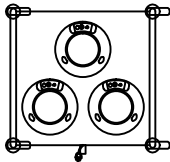


CM-T-103-H
to
CM-T-503-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-T-103-H	120	1	8.8	1050	5-15P	5-15R
CM-T-203-H CM-T-303-H CM-T-403-H	120	1	12.5	1500	5-15P	5-15R
CM-T-503-H	120	1	16.3	1950	5-20P	5-20R

* Outlet not supplied by Caddy Corporation.

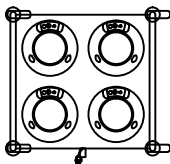


CM-TQ-103-H
to
CM-TQ-503-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-TQ-103-H	120	1	8.8	1050	5-15P	5-15R
CM-TQ-203-H CM-TQ-303-H CM-TQ-403-H	120	1	12.5	1500	5-15P	5-15R
CM-TQ-503-H	120	1	16.3	1950	5-20P	5-20R

* Outlet not supplied by Caddy Corporation.



CM-T-104-H
to
CM-T-504-H



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-T-104-H	120	1	11.6	1400	5-15P	5-15R
CM-T-204-H CM-T-304-H CM-T-404-H	120	1	16.6	2000	5-20P	5-20R
CM-T-504-H	120	1	21.6	2600	5-30P	5-30R

* Outlet not supplied by Caddy Corporation.



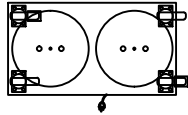
CADDY CORPORATION

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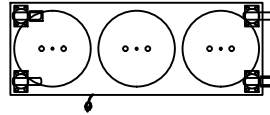
Self-Leveling Dispensers "The Super Heater" for 9" China Plates



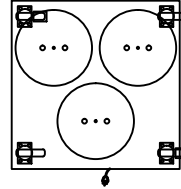
Dispenses super heated (165°F - 175°F) dishes in 2 hours to keep food temperatures at desired serving levels. Highly efficient with pelletized or plate-underliners systems.
Not recommended for plastic dishes



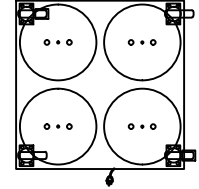
CM-S-302-SH



CM-S-303-SH



CM-SQ-303-SH



CM-S-304-SH

Dietitians and patients demand that hot foods be served hot at bedside. The primary protection against loss of food heat is the plate itself. Caddy has developed this super heating self-leveling plate dispenser. It is safe with all china.

It is no longer necessary to accept inferior dispensers that deliver plates at 125°F - 150°F. Now you can rely on the *Super Heater*.

Super heated plates hold higher food temperatures efficiently with either pelletized or space age plate underliners

Dimensions

Model	Plate Dia. (qty)	Length	Width	Height
CM-S-302-SH	Up to 9 1/2" (144*)	29 1/4"	16"	35 1/4" **
CM-S-303-SH	Up to 9 1/2" (216*)	44"	16"	35 1/4" **
CM-SQ-303-SH	Up to 9 1/2" (216*)	29 1/4"	29 1/4"	35 1/4" **
CM-S-304-SH	Up to 9 1/2" (288*)	29 1/4"	29 1/4"	35 1/4" **

* Actual capacities vary with shape of object to be dispensed.
** Height excludes dome covers. Add 4-3/4" to overall height for dome covers.

General Specifications

Caddy Magic Super Heat self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be finished in stainless steel.

Self-leveling cylinders to be field adjustable without the use of tools for china without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel, raised top flange, in high luster finish.

Each dispenser to be enclosed in full height 1" thick insulation and to have an aluminum dome cover with two finger holes. Dispenser flange to be isolated from cabinet top by a thermal breaker, preventing metal contact between dispenser and cabinet.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal. Body to have full height vertical plastic corner bumpers. Casters are to be 5" diameter swivel type with polyurethane tires. Two casters on diagonal corners to be provided with foot brakes.

Unit to have timer wired to hi-intensity sheathed heating elements of a minimum 620 watts. Electrical control box to be stainless steel and installed for easy removal for service. Control box to be furnished with a timer to be adjustable to reach maximum temperature within 2 hours and a recessed male three-pronged NEMA twist-lock receptacle. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end.

Unit to be provided with the following accessories:

Accessories

- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)
- ACC-54***** - China Plate Lifter will not mar china.

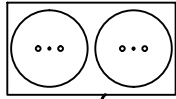
*** Each unit equipped with one ACC-54. Mark only if extra are required.

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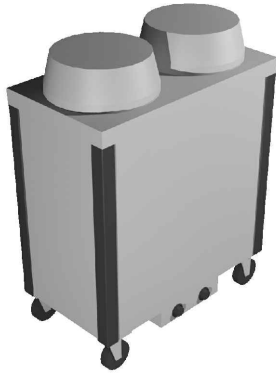
Self-Leveling Dispensers "The Super Heater" for 9" China Plates



TOP VIEW

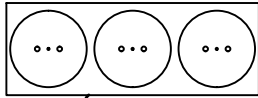


CM-S-302-SH



Electrical Data					NEMA	
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-302-SH	120	1	10.3	1240	5-15P	5-15R
	208	1	6.0	1240	6-15P	6-15R
	240	1	5.2	1240	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

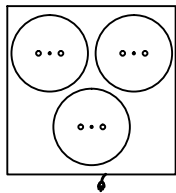


CM-S-303-SH

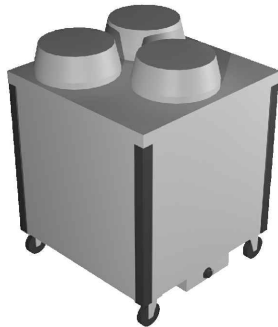


Electrical Data					NEMA	
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-303-SH	120	1	15.5	1860	5-20P	5-20R
	208	1	8.9	1860	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

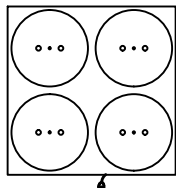


CM-SQ-303-SH



Electrical Data					NEMA	
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-SQ-303-SH	120	1	15.5	1860	5-20P	5-20R
	208	1	8.9	1860	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.



CM-S-304-SH



Electrical Data					NEMA	
Model	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-304-SH	120	1	20.7	2480	5-30P	5-30R
	208	1	11.9	2480	6-15P	6-15R
	240	1	10.3	2480	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.


CADDY CORPORATION

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Self-Leveling Dispensers

"Hi-Heat"

for Stainless Steel Underliners & Bases

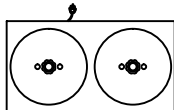


PROJECT:

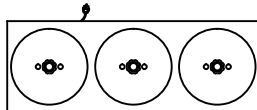
LOCATION:

Will heat to 200°F in 90 minutes and 225°F in 2 hours. Highly efficient with Therma-Lock hospital tray service model TL-95 and all other makes

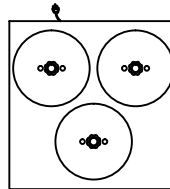
Specify the make of underliner or base to be used.



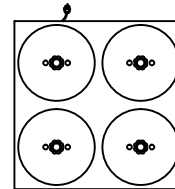
CM-S-302-HH
CM-S-402-HH



CM-S-303-HH
CM-S-403-HH



CM-SQ-303-HH



CM-S-304-HH

Dimensions				
Model	Base Dia. (qty)	Length	Width	Height
CM-S-302-HH	Up to 9 1/4" (72*)	29 1/4"	16"	35 1/4" **
CM-S-303-HH	Up to 9 1/4" (108*)	44"	16"	35 1/4" **
CM-SQ-303-HH	Up to 9 1/4" (108*)	29 1/4"	29 1/4"	35 1/4" **
CM-S-304-HH	Up to 9 1/4" (144*)	29 1/4"	29 1/4"	35 1/4" **
CM-S-402-HH	9 1/2" to 10 1/8" (72*)	29 1/4"	16"	35 1/4" **
CM-S-403-HH	9 1/2" to 10 1/8" (108*)	44"	16"	35 1/4" **

* Actual capacities vary with shape of object to be dispensed.

** Height excludes dome covers. Add 5-1/2" to overall height for dome covers.

* * * * *

Caddy base heaters are designed to heat Caddy TL-95 underliners. Underliners manufactured by others should be sent to factory to be tested for proper operation.

* * * * *

General Specifications

Caddy Magic Hi-Heat self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel top with 2" turned down channel edges on 4 sides and welded finished corners. Exterior of cabinet to be finished in stainless steel.

Self-leveling cylinders to be field adjustable without the use of tools for stainless steel underliners and bases without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish.

Each dispenser to be enclosed in full height 1" thick insulation and to have an aluminum dome cover with knob. Dispenser flange to be isolated from cabinet top by a thermal breaker, preventing metal contact between dispenser and cabinet.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal. Body to have full height vertical plastic corner bumpers. Casters are to be 5" diameter swivel type with polyurethane tires. Two casters on diagonal corners to be provided with foot brakes.

Each cylinder to have individual Hi-Limit thermostat and timer wired to hi-intensity sheathed heating elements of a minimum of 950 watts. Electrical control box to be stainless steel and installed for easy removal for service. Control box to be furnished with a timer to be adjustable to reach maximum temperature within 120 minutes and a recessed male three-pronged NEMA twist-lock receptacle. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end.

Unit to be provided with the following accessories:

Accessories

- ACC-50 - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52 - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)
- ACC-53 - Vacuum Lifter for underliners.

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CADDY Food Service Systems

ITEM NO:

page 2 of 2

Self-Leveling Dispensers "Hi-Heat"

PROJECT:

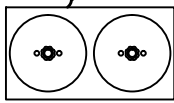


for Stainless Steel Underliners & Bases



LOCATION:

TOP VIEW

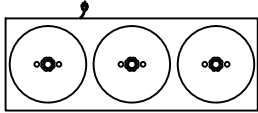


CM-S-302-HH
CM-S-402-HH



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-302-HH CM-S-402-HH	120	1	15.8	1900	5-20P	5-20R
	208	1	9.1	1900	6-20P	6-20R
	240	1	7.9	1900	6-20P	6-20R

* Outlet not supplied by Caddy Corporation.

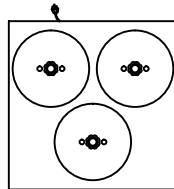


CM-S-303-HH
CM-S-403-HH



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-303-HH CM-S-403-HH	120	1	23.8	2850	5-30P	5-30R
	208	1	13.7	2850	6-20P	6-20R
	240	1	11.8	2850	6-20P	6-20R
	208	3	9.1	2850	15-20P	15-20R
	240	3	7.9	2850	15-20P	15-20R

* Outlet not supplied by Caddy Corporation.

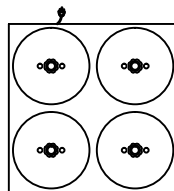


HCM-SQ-303-HH



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-SQ-303-HH	120	1	23.8	2850	5-30P	5-30R
	208	1	13.7	2850	6-20P	6-20R
	240	1	11.8	2850	6-20P	6-20R
	208	3	9.1	2850	15-20P	15-20R
	240	3	7.9	2850	15-20P	15-20R

* Outlet not supplied by Caddy Corporation.



CM-S-304-HH



Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-304-HH	208	1	17.3	3800	6-30P	6-30R

* Outlet not supplied by Caddy Corporation.



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Self-Leveling Dispensers

Combo-Heater

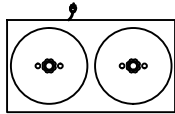
Super Heat Plates & Hi-Heat Pellets



PROJECT:

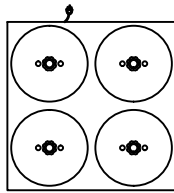
LOCATION:

TOP VIEW



CM-S-302-SHC
1 PELLET HEATER
1 PLATE HEATER

TOP VIEW



CM-S-304-SHC
2 PELLET HEATER
2 PLATE HEATER

Dimensions

Model	Base Dia. (qty)	Length	Width	Height
CM-S-302-SHC	Up to 9 1/4" (72*)	29 1/4"	16"	35 1/4" ***
CM-S-304-SHC	Up to 9 1/4" (108*)	29 1/4"	29 1/4"	35 1/4" ***

Electrical Data

Model	Electrical Data				NEMA	
	Volts	Phase	Amps	Watts	Plug	Outlet *
CM-S-302-SHC	120	1	13.1	620 950	5-20P	5-20R
	208	1	7.5	620 950	6-20P	6-15R
CM-S-304-SHC	208	1	15.1	1240 1900	6-20P	6-20R
	240	1	13.1	1240 1900	6-20P	6-20R

* Outlet not supplied by Caddy Corporation.

** Actual capacities vary with shape of object to be dispensed.

*** Height excludes dome covers. Add 5-1/2" to overall height for dome covers.

General Specifications

Caddy Magic Combo Heater self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be finished in stainless steel.

Self-leveling cylinders to be field adjustable without the use of tools for china dishes and pellet underliners without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish.

Each dispenser to be enclosed in full height 1" thick insulation and to have an aluminum dome cover with knob. Dispenser flange to be isolated from cabinet top by a thermal breaker, preventing metal contact between dispenser and cabinet.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and body to have full height vertical plastic corner bumpers. Casters are to be 5" diameter swivel type with polyurethane tires. Casters on diagonal corners to be provided with foot brakes.

Unit to include (1) ACC-54 China Plate Lifter.

Each pellet cylinder to have individual clickstat and timer wired to hi-intensity sheathed heating elements of a minimum of 950 watts. Each plate cylinder to have individual clickstat and timer wired to hi-intensity sheathed heating elements of a minimum 620 watts. Electrical control box to be stainless steel and installed for easy removal for service. Control box to be furnished with a timer to be adjustable to reach maximum temperature within 2 hours and a recessed male three-pronged NEMA twist-lock receptacle. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end.

Unit to be provided with the following accessories:

Accessories

- ACC-50 - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52 - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)
- ACC-53 - Vacuum Lifter for pellet underliners.
- ACC-54 - China Plate Lifter will not mar china.



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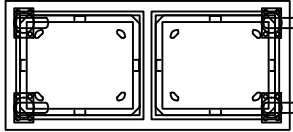
Self-Leveling Dispensers for Oval Platters (Heated and Unheated) Cabinet and Drop-In



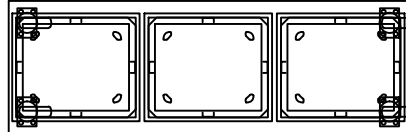
CM-S-132

Cabinet Style

CM-S-133

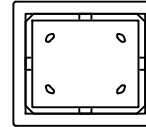
Drop-In Style


CM-S-132-H

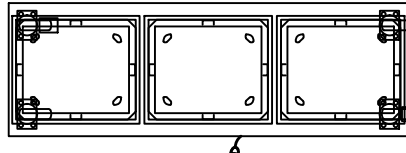
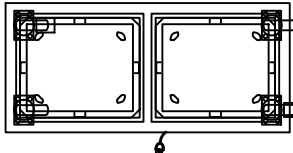


CM-S-133-H

CM-D-1013



CM-D-1013	
Countertop Cutout	Flange Outside
15 $\frac{3}{4}$ " X 13"	1 $\frac{1}{2}$ "



Electrical Data				NEMA	
Model	Volts	Phase	Amps	Plug	Outlet *
CM-S-132-H CM-S-133-H	120	1	7.9	5-15P	5-15R
	208	1	4.6	6-15P	6-15R
	240	1	4.0	6-15P	6-15R

* Outlet not supplied by Caddy Corporation.

Units dispense oval platters up to 10 $\frac{1}{2}$ " wide x 13" long			
Model	Length	Width	Height
CM-S-132	35 $\frac{1}{4}$ "	16"	34" **
CM-S-132-H	35 $\frac{1}{4}$ "	16"	34" **
CM-S-133	49 $\frac{1}{2}$ "	16 $\frac{1}{2}$ "	34" **
CM-S-133-H	29 $\frac{1}{4}$ "	29 $\frac{1}{4}$ "	34" **
CM-D-1013	17 $\frac{3}{4}$ "	15 $\frac{1}{2}$ "	28" **

** Height excludes flange & guide posts.
Add 3-1/4" for overall height.

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Unit to have heavy gauge aluminum carrying platform with ball bearing rollers for stable guidance in vertical stainless steel tracks. Carrying platform to have four 3" high plastic guide posts equally spaced. Pan type bottom to be welded to four stainless steel uprights with 16 gauge stainless steel flanged top frame to provide one rigid assembly.

Self-leveling dispenser to be field adjustable without the use of tools for stainless steel underliners and bases without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from two corresponding sides of top frame. Selective engaging of springs with carrier assembly to permit balancing and dispensing of any load from 20 to 180 pounds.

Cabinet model specifications:

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be stainless steel. Cabinet corners to be reinforced with 16 gauge stainless steel channels and to have full height extruded plastic vertical bumpers.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and to have 2-1/2" diameter center clean-out hole with a removable plug. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires***.

*** Heated units to be provided with foot brakes on two diagonal casters.

Heated model specifications:

Electrical control box to be stainless steel and installed for easy removal for service. Control box to be furnished with on/off switch, pilot light with infinite Hi-Lo heat control for temperature settings 1 through 9, and a recessed male three-pronged NEMA twist-lock receptacle. Unit to be supplied with a 6'-0" long cord with a NEMA twist-lock female connector at one end and a three prong male plug at the other end. Heating elements of stainless steel, hi-intensity.

Heated units only to be certified by Intertek.



Unit to be provided with the following accessories:

Accessories

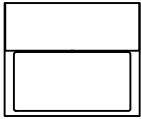
- ACC-41** - Caster brakes on two diagonal casters.
- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)
- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)

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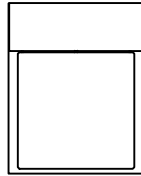
Self-Leveling Dispensers for Cups, Saucers, Glasses, & Bowls Cantilever style



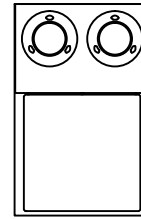
CM-1020-C



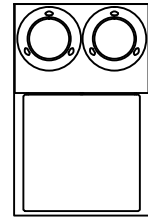
CM-2020-C



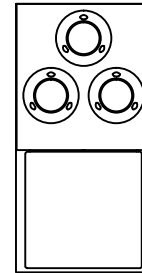
CM-2620-C-10



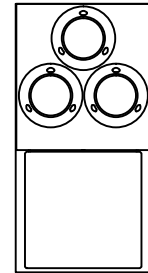
CM-2620-C-20



CM-2720-C-10



CM-2720-C-20


Capacities and Dimensions**

Model	Cups	Glasses	Bowls	Saucers	Length	Width	Height
CM-1020-C	70	95	72	----	23 1/2"	19 5/8"	35 1/2"
CM-2020-C	140	190	144	----	23 1/2"	29 5/8"	35 1/2"
CM-2620-C-10	140	----	----	140	23 1/2"	36 1/4"	35 1/2**
CM-2620-C-20	140	----	----	140	23 1/2"	36 1/4"	35 1/2**
CM-2720-C-10	140	----	----	210	23 1/2"	46 3/4"	35 1/2**
CM-2720-C-20	140	----	----	210	23 1/2"	46 3/4"	35 1/2**

* Height excludes flange & guide posts. Add 3-1/4" for overall height.
** Actual capacities vary with shape of object to be dispensed.

-10 models hold
up to 5-3/4" dia. plates

-20 models hold
5-7/8 to 7-1/4" dia. plates

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Self-leveling mechanism to be cantilevered suspension type. Removable panel to be provided in the 18 gauge stainless steel upright enclosed mechanism housing, to permit easy calibration without the use of tools, for full load factors from 20 to 182 pounds and without prior identification of wares, irrespective of weight, height, or brand. Mechanism to be free of cables, chains, pulleys, sprockets, gears, levers, crank handles or components requiring periodic maintenance and lubrication.

Removable load platform to be 18 gauge stainless steel and secured to 16 gauge stainless steel angle support frame and a pair of cantilevered suspension arms. Suspension arms to be of rust-resistant 1/4" steel and to be securely guided by ball bearing rollers. Total stacking height to top of housing to be not less than 22".

The lower rack storage platform to be formed of 16 gauge stainless steel, channeled down on all four sides with two stainless steel reinforced members underneath. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Saucer model specifications:

Self-leveling cylinders to be field adjustable without the use of tools for china and plastic saucers without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from a circular storage bank. Selective engaging of springs with dish carrier assembly to permit balancing and dispensing of any load within range of model selected. Cylinders to have 18 gauge stainless steel raised top flange, in high luster finish, with three 3" high plastic guide posts equally spaced.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-41** - Caster brakes on two diagonal casters.
- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)



CADDY CORPORATION

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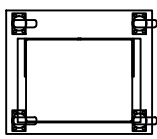
Self-Leveling Dispensers for

Trays

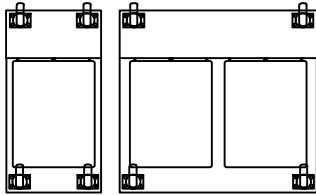
Cabinet or Cantilever Style



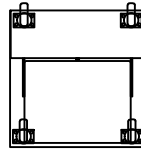
TOP VIEW



TOP VIEW



TOP VIEW



Capacity: 75 trays*

(Actual capacities vary with shape of tray to be dispensed.)

* CM-1814-2C capacity: 150 trays



CM-1418



CM-1814-2C



CM-1418-C

Dimensions

Model	Length	Width	Height	Trays
CM-1418	25 $\frac{3}{8}$ "	21 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "	14" x 18"
CM-1622	27"	23 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "	16" x 22"
CM-1814-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"
CM-2015-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	15" x 20"
CM-2216-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	16" x 22"
CM-1418-C	23 $\frac{1}{2}$ "	23 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"
CM-1520-C	23 $\frac{1}{2}$ "	23 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	15" x 20"
CM-1622-C	23 $\frac{1}{2}$ "	24 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	16" x 22"
CM-1814-2C	34 $\frac{1}{4}$ "	24 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Self-leveling mechanism to be cantilevered suspension type. Removable panel to be provided to permit easy calibration without the use of tools, for full load factors from 20 to 182 pounds and without prior identification of wares, irrespective of weight, height, or brand. Mechanism to be free of cables, chains, pulleys, sprockets, gears, levers, crank handles or components requiring periodic maintenance and lubrication.

Removable load platform to be 18 gauge stainless steel and secured to 16 gauge stainless steel angle support frame and a pair of cantilevered suspension arms. Suspension arms to be of rust-resistant $\frac{1}{4}$ " steel and to be securely guided by ball bearing rollers. Total stacking height to edge of top frame to be not less than 22".

Cabinet models specifications:

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be stainless steel. Cabinet corners to be reinforced with 16 gauge stainless steel channels and to have full height extruded plastic vertical bumpers.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and to have 2-1/2" diameter center clean-out hole with a removable plug. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Cantilever models specifications:

The lower rack storage platform to be formed of 16 gauge stainless steel, channeled down on all four sides with two stainless steel reinforce members underneath. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-41** - Caster brakes on two diagonal casters.
- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-51** - Guides for automatic tray stacking.
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

Self-Leveling Dispensers for

Trays & Silver

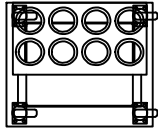
Cabinet or Cantilever Style



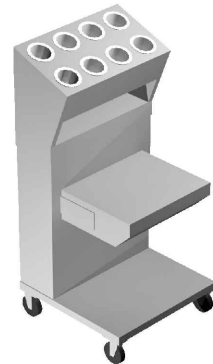
PROJECT:

LOCATION:

CABINET STYLE



CANTILEVER STYLE



Capacities**

Model	Tray Size	Tray Qty.	Cutlery Cutouts
CM-1418-CS	14" x 18"	75	8
CM-1418-S	14" x 18"	75	8
CM-1622-S	16" x 22"	75	8
CM-1814-CS	14" x 18"	75	6
CM-1814-2CS	14" x 18"	150	12
CM-1814-2CSL	14" x 18"	150	18

** Actual capacities vary with shape of tray and cutlery to be dispensed.

Dimensions

Model	Length	Width	Height
CM-1418-CS	23 1/2"	23"	51 1/4"
CM-1418-S	25 1/2"	21 1/2"	49 3/4"
CM-1622-S	27"	23 1/2"	49 3/4"
CM-1814-CS	16 1/2"	31 3/4"	51 1/4"
CM-1814-2CS	34 1/4"	31 3/4"	51 1/4"
CM-1814-2CSL	34 1/4"	31 3/4"	51 1/4"

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Self-leveling mechanism to be cantilevered suspension type. Removable panel to be provided to permit easy calibration without the use of tools, for full load factors from 20 to 182 pounds and without prior identification of wares, irrespective of weight, height, or brand. Mechanism to be free of cables, chains, pulleys, sprockets, gears, levers, crank handles or components requiring periodic maintenance and lubrication.

Removable load platform to be 18 gauge stainless steel and secured to 16 gauge stainless steel angle support frame and a pair of cantilevered suspension arms. Suspension arms to be of rust-resistant 1/4" steel and to be securely guided by ball bearing rollers. Total stacking height to edge of top frame to be not less than 22".

Unit provided with 20 gauge stainless steel cutlery housing with die-stamped reinforced openings for cutlery cylinders. End enclosures to be 16 gauge stainless steel.

Cabinet models specifications:

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be stainless steel. Cabinet corners to be reinforced with 16 gauge stainless steel channels and to have full height extruded plastic vertical bumpers.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and to have 2-1/2" diameter center clean-out hole with a removable plug. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Cantilever models specifications:

The lower rack storage platform to be formed of 16 gauge stainless steel, channeled down on all four sides with two stainless steel reinforce members underneath. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Unit to be provided with the following accessories:

Accessories

- ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ACC-41** - Caster brakes on two diagonal casters.
- ACC-49*** - Perforated plastic cutlery cylinders. Approximate capacity per cylinder: 48 knives, 36 forks, or 40 spoons
- ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

* Specify quantity required



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 internet: www.caddycorp.com

Self-Leveling Dispensers for

Trays & Silver

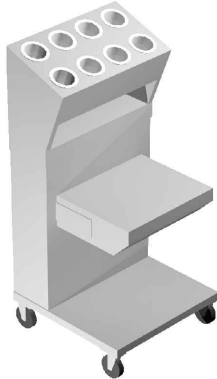
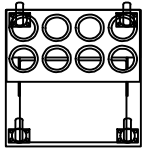
Cabinet or Cantilever Style



PROJECT:

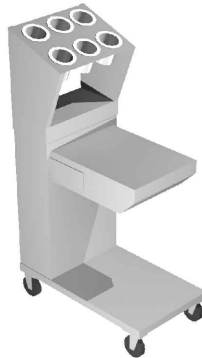
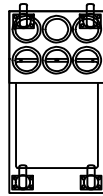
LOCATION:

TOP VIEW



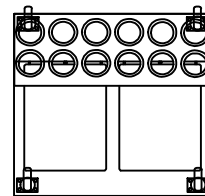
CM-1418-CS

TOP VIEW



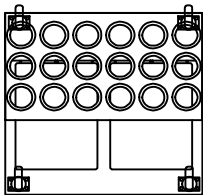
CM-1814-CS

TOP VIEW



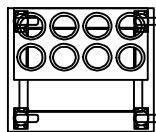
CM-1814-2CS

TOP VIEW



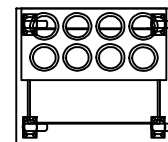
CM-1814-2CSL

TOP VIEW



CM-1418-S

TOP VIEW



CM-1622-S



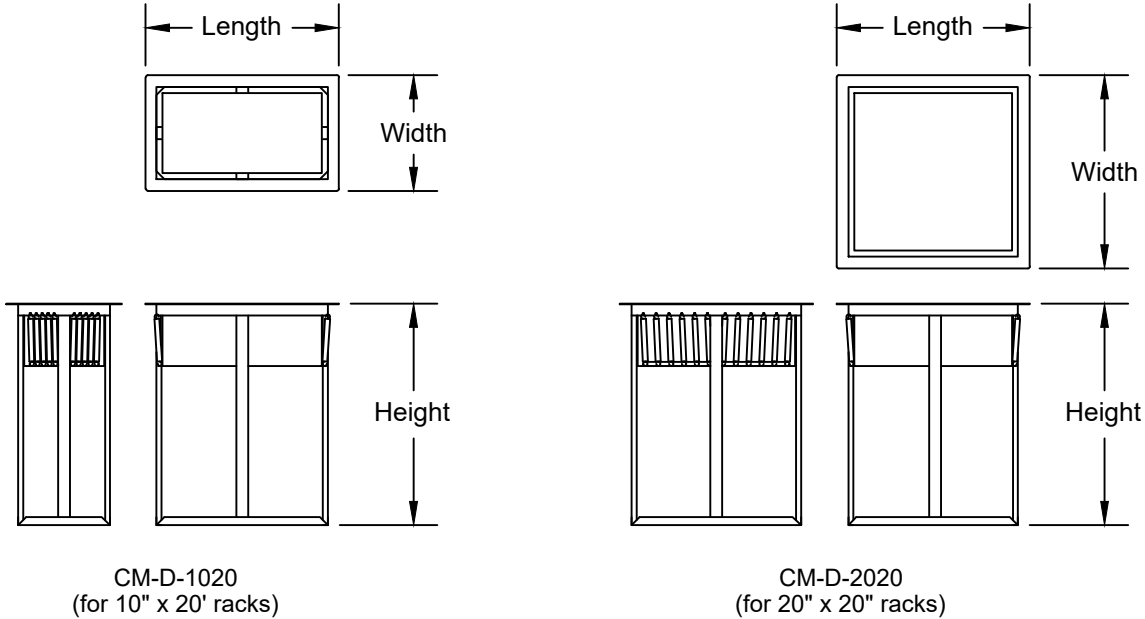
CADDY CORPORATION

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Self-Leveling Dispensers
Drop-In Style for
Cups, Glasses, & Bowls



DROP-IN SERIES / PLATFORM STYLE



Model	Flange (Length)	Flange (Width)	Overall (Height)	Countertop Cutout (Length)	Countertop Cutout (Width)	Capacity*		
						Cups	Glasses	Bowls
CM-D-1020	24 $\frac{1}{2}$ "	14 $\frac{3}{4}$ "	28"	22 $\frac{1}{4}$ "	12 $\frac{1}{4}$ "	70	95	---
CM-D-2020	24 $\frac{1}{2}$ "	24 $\frac{1}{2}$ "	28"	22"	22"	140	190	96

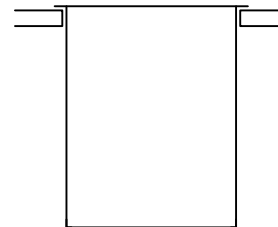
* Capacities vary with shape of dishware to be dispensed

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-D-_____.

Unit to have heavy gauge aluminum carrying platform with ball bearing rollers for stable guidance in vertical stainless steel tracks. Pan type bottom to be welded to four stainless steel uprights with 16 gauge stainless steel flanged top frame to provide one rigid assembly.

Self-leveling dispenser to be field adjustable without the use of tools and without requiring prior identification, irrespective of weight, height, or brand. Calibrating mechanism to have multiple extension springs peripherally suspended from two corresponding sides of top frame. Selective engaging of springs with carrier assembly to permit balancing and dispensing of any load from 20 to 180 pounds.



Chassis may overlap the counter top. Suitable method for installation in wood fixtures or stainless steel counter tops.

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