

Plate Dispenser, 2 Well, Non-Heated - PD2WNH



Product Images



Description

Aladdin Temp-Rite's plate dispensers are designed specifically for use with a wide variety of 9" diameter plates. These units are perfectly suited for use with the Aladdin Heat on Demand Advantage system since plates do not need to be heated for this system to maintain proper hot food temperatures. These dispensers can also be used in conjunction with the Aladdin Convect-Rite III and Convect-Rite Prime cook-chill rethermalization systems where plates are heated by the rethermalization process.

STANDARD FEATURES:

- Capacity :120 9" plates
- Durable and attractive stainless steel cabinet
- Individual field adjustable, self-leveling stainless steel mechanisms, easily removable for cleaning
- Internal plate guards (two per well)
- Four 5" swivel casters, two with brakes, for smooth and easy maneuverability
- Convenient push/pull handle
- Corner bumpers
- Lightweight with small footprint

Additional Information

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| Model # | PD2WNH |
| Capacity Type | Plates |
| Caster Size | 5" |
| Agency Listing | NSF |
| Warranty | 1-yr parts, 90-days labor |
| Technical Note | The addition of options may change the electrical requirements and/or equipment dimensions. Please refer to spec sheet for additional information. |
| Country of Manufacture | United States |
| Spec Sheet | View |
| GTIN | 00849502006444 |