

Tray and Dish Dispensers

Self leveling dispensers for trays and dishware make your dishroom and trayline more efficient. Burlodge has a complete line of dispensers to meet all your meal assembly and foodservice needs.

All dispensers are constructed in a food grade stainless steel, and meet UL safety standards. Dispensers with fan assisted heating are fitted with a self-contained power pack. Attention to detail includes fully insulated molded handles.



Ease of handling is a major design feature, and the quality of the 4 casters, 2 fixed and 2 swivel with brakes, along with rustproof wheels and rubber tires ensures that these dispensers are easy to move and park.

Adjustable spring tension means that the platform and the product are always kept at the proper height for the operator.

The dispensers are available for a wide range of dishware and trays, as well as for heating pellets. Choose from static heating or fan assisted heating. Heated models (208 volt) feature an indicator to show that the set temperature has been achieved. The removable power pack on the heated dispensers allows for the quick and easy removal of the heating system for cleaning or repairs. Just 2 screws hold it in place, which means minimal disruption and time saved. Their tough engineering includes molded handles and bumpers and a recessed control panel to protect against damage.

The dispensers are available in open or closed designs for a variety of applications.



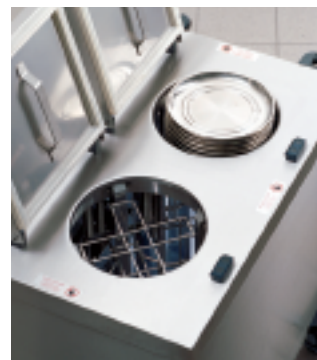
TE.2VK
Mobile Unheated Plate Dispenser
Vented for Cook Chill



TEH.2V.1926
Mobile Heated Plate Dispenser



TEUH.2VS.2426
Mobile Fan Assisted, Heated Plate Dispenser
Two Column



TEUH.2.26P
Mobile Fan Assisted, Heated Pellet Dispenser

Reference Number	Description/Electrical Requirements	Dimensions			Capacity
		Width	Depth	Height	
TE.2V.1926	Adjustable two column unheated dispenser for 7 1/2" to 10 1/4" plates	18"	39"	35"	140 plates
TE.2V.2832	Adjustable two column unheated dispenser for 11" to 12 1/2" plates	18"	39"	35"	140 plates
TE.2VK	Mobile Unheated Plate Dispenser, cook/chill adjustable two column for 7 1/2" to 10 1/4" plates, with louvers for chilling	18"	39"	35"	140 plates
TEH.2V.1926*	Mobile Heated Plate Dispenser, adjustable two column for 7 1/2" to 10 1/4" plates; .9 kw	18"	39"	35"	140 plates
TEUH.2VS.2426*	Mobile Fan Assisted, Heated Plate Dispenser, adjustable two column for 9 1/2" to 10 1/4" plates; 2.0 kw	20"	41"	35"	140 plates
TEUH.2.26P	Mobile Fan Assisted, Heated Pellet Dispenser, two column for S/S Wax Pellets for 9 1/2" to 10 1/4" plates, 3.0 kw	23 1/2"	37.5"	35"	88 pellets

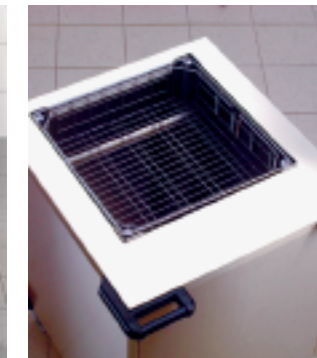
* Heated units standard with transparent lids.



Basket Dispensers



OKO.50.50
Open Basket Dispenser for up to 10 Baskets



KO.50.50
Mobile Unheated Basket Dispenser



KOUH.50.50
Mobile Heated Basket Dispenser

Reference Number	Description/Electrical Requirements	Dimensions		
		Width	Depth	Height
OKO.50.50	Open Basket Dispenser for 20" x 20" baskets	22"	31"	35"
KO.50.50*	Closed Basket Dispenser for 20" x 20" baskets	30"	33 1/2"	35"
KOUH.50.50	Heated, with fan assistance, Closed Basket Dispenser for 20" x 20" baskets; 110 volt, 2.0 kw	30"	33 1/2"	35"

* KO.50.50 also available vented for cook-chill applications, add suffix K

Tray Dispensers



OTA.53.37
Open Mobile Tray Dispenser Single Stack



TAG.153.37
Mobile Tray Dispenser Fully Enclosed - Single Stack



TA.253.37
Open Mobile Tray Dispenser Double Stack

Reference Number	Description/Electrical Requirements	Dimensions			Capacity
		Width	Depth	Height	
OTA.53.37	Open Dispenser for up to 21" x 14" trays; single stack	22"	31 1/2"	35"	120 trays
TAG.153.37	Closed Dispenser for up to 21" x 14" trays; single stack	21"	30 3/4"	35"	120 trays
TA.253.37	Continuous platform for two stacks of trays; open on two sides; tray size up to 21" x 14"	27"	40"	35"	240 trays

