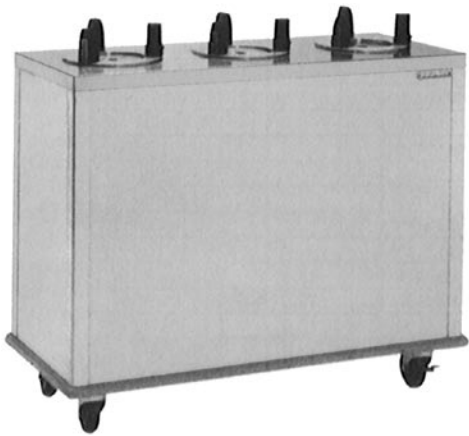


Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

**Models**

• CAB3-500	3-Stack unheated dish dispenser	• CAB3-500ET	3-Stack even temp heated dish dispenser	• CAB3-813QT	3-Stack quick temp heated dish dispenser
• CAB3-575	3-Stack unheated dish dispenser	• CAB3-575ET	3-Stack even temp heated dish dispenser	• CAB3-913QT	3-Stack quick temp heated dish dispenser
• CAB3-650	3-Stack unheated dish dispenser	• CAB3-650ET	3-Stack even temp heated dish dispenser	• CAB3-1013QT	3-Stack quick temp heated dish dispenser
• CAB3-725	3-Stack unheated dish dispenser	• CAB3-725ET	3-Stack even temp heated dish dispenser	• CAB3-1200QT	3-Stack quick temp heated dish dispenser
• CAB3-813	3-Stack unheated dish dispenser	• CAB3-813ET	3-Stack even temp heated dish dispenser	• CAB3-1450QT	3-Stack quick temp heated dish dispenser
• CAB3-913	3-Stack unheated dish dispenser	• CAB3-913ET	3-Stack even temp heated dish dispenser		
• CAB3-1013	3-Stack unheated dish dispenser	• CAB3-1013ET	3-Stack even temp heated dish dispenser		
• CAB3-1200	3-Stack unheated dish dispenser	• CAB3-1200ET	3-Stack even temp heated dish dispenser		
• CAB3-1450	3-Stack unheated dish dispenser	• CAB3-1450ET	3-Stack even temp heated dish dispenser		



**CAB3-575**  
with optional wrap-around bumpers

**Standard Features**

- Cabinet top to be 16-gauge stainless steel, welded, polished and reinforced
- Outer body and corners to be 20-gauge stainless steel
- Non-marring gray corner bumpers
- (4) 4.00" diameter polyolefin swivel casters (all locking)
- Top flange and bottom brace to be 18-gauge stainless steel
- Flange, channels and bottom to be integrally welded
- Spring supports to be 14-gauge stainless steel
- Carrier head made of welded rods with a removable 18-gauge top plate
- Self-leveling mechanism, field adjustable by adding or removing springs
- High impact plastic guide posts mounted to flange

**QT/ET Standard Features**

- 9' cord and plug supplied
- Convection heating module and fan motor per dispenser
- Outer 22-gauge stainless steel jacket around dispenser
- Air intake shall be filtered
- On/off switch on each dispenser
- Each dispenser to have an adjustable thermostat
- QT - Each dispenser shall have a stainless steel cover
- ET - Maintains temperatures between 120-140°F (49-60°C)
- QT - Maintains temperatures between 150-170°F (66-77°C)
- One year parts and 90 day labor standard warranty. Additional warranties available.

**Options & Accessories**

- Heavy-duty casters (consult factory)
- Flange-mount feet in lieu of casters
- Special dispenser tube heights
- 12" (30.5cm) dia. stainless steel dish dispenser tray (CAB3-1200, CAB3-1200-ET and CAB3-1200-QT only)
- Non-marring adjustment rods for oval dishes and various dish diameters (-813 through -1450 sizes only)
- Stainless steel cover with access to dishes (-813 through -1450 sizes only; standard on QT models)
- Stainless steel tube cover
- Hold-down rod for dispenser tubes
- Wrap-around bumpers (adds 1.75" [4.4cm] to overall length and depth)
- Fiberglas® panels
- Laminate panels
- Special voltages (consult factory)

**Specifications**

**Cabinet** top shall be 16-gauge stainless steel with all corners welded and polished and reinforced with heavy-gauge channels. Cabinet exterior panels and corner support angles shall be 20-gauge stainless steel. Unit shall have four 4.00" (10.2cm) diameter polyolefin swivel casters (all locking), and non-marking gray bumpers at each corner.

**Dispenser** tube shall have 3 vertical side channels and a bottom brace of 22-gauge stainless steel. Top supporting flange shall be 18-gauge stainless steel. Flange, channels and bottom brace shall be integrally welded together. Flange shall have 3 guide posts molded from high impact plastic.

**Self-leveling mechanisms** shall be field adjustable by adding or removing stainless steel extension springs on perimeter of vertical side channels. The dish carrier head shall be stainless steel welded rods with a removable 18-gauge stainless steel top plate.

**Capacity** of tubes shall be approximately 72 dishes, with a maximum stacking height of 24.00" (61.0cm).

**NOTE:** Models without "-ET" or "-QT" suffix are unheated.

**THE FOLLOWING APPLIES TO CAB3-ET EVEN TEMP HEATED DISPENSERS**

**ONLY:** Unit shall be supplied with 9' (2.7m) cord and NEMA 6-20P plug. Electrical connections shall be 208 volt, 60 hertz, single phase.

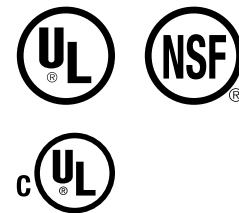
Each tube shall have its own convection heating module consisting of a single 400 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. Each tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit shall maintain temperature between 120°F-140°F (49°C-60°C).

**THE FOLLOWING APPLIES TO CAB3-QT QUICK TEMP HEATED DISPENSERS**

**ONLY:** Unit shall be supplied with 9' (2.7m) cord and NEMA 6-20P plug. Electrical connections shall be 208 volt, 60 hertz, single phase.

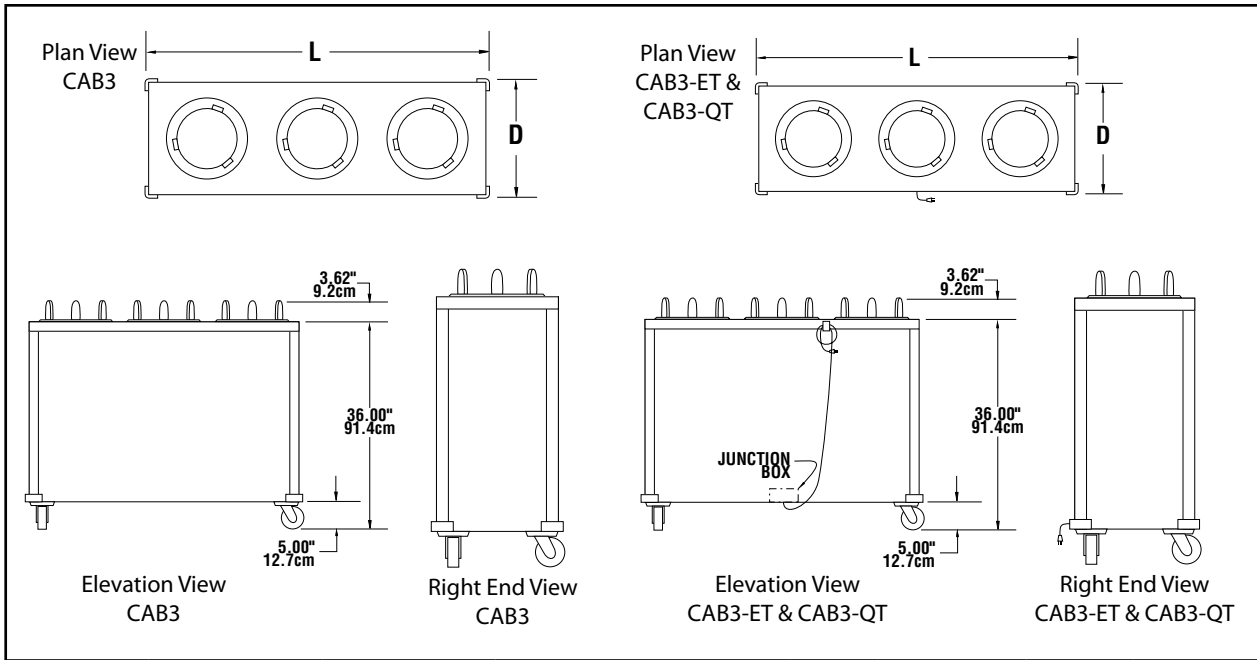
Each tube shall have its own convection heating module consisting of a single 700 watt heating element and fan motor, located in the center of the interior bottom cavity. Air intake shall have a filter. Each tube shall have an adjustable thermostat inside the motor housing and an ON/OFF switch on one of the dish guide posts. Unit shall maintain temperature between 150°F-170°F (66°C-77°C).

Each tube shall have a stainless steel cover.



# Shelleymatic™

by Delfield



## Specifications

Model	Length	Depth	Dish Diameter Range	Amps	Ship Weight	NEMA Plug	V/Hz/Ph
CAB3-500	41.25"/104.8cm	17.00"/43.2cm	3.00"-5.00"/7.6cm-12.7cm	NA	173lbs/79kg	NA	NA
CAB3-575	41.25"/104.8cm	17.00"/43.2cm	5.00"-5.75"/12.7cm-14.6cm	NA	176lbs/80kg	NA	NA
CAB3-650	41.25"/104.8cm	17.00"/43.2cm	5.75"-6.50"/14.6cm-16.5cm	NA	177lbs/80kg	NA	NA
CAB3-725	41.25"/104.8cm	17.00"/43.2cm	6.50"-7.25"/16.5cm-18.4cm	NA	179lbs/81kg	NA	NA
CAB3-813	47.25"/120.0cm	17.00"/43.2cm	7.25"-8.12"/18.4cm-20.6cm	NA	190lbs/86kg	NA	NA
CAB3-913	47.25"/120.0cm	17.00"/43.2cm	8.12"-9.12"/20.6cm-23.2cm	NA	193lbs/88kg	NA	NA
CAB3-1013	47.25"/120.0cm	17.00"/43.2cm	9.12"-10.12"/23.2cm-25.7cm	NA	196lbs/89kg	NA	NA
CAB3-1200	53.25"/135.3cm	19.00"/48.3cm	10.12"-12.00"/25.7cm-30.5cm	NA	212lbs/96kg	NA	NA
CAB3-1450	62.00"/157.5cm	21.50"/54.6cm	12.00"-14.50"/30.5cm-36.8cm	NA	229lbs/104kg	NA	NA
CAB3-500ET	41.25"/104.8cm	17.00"/43.2cm	3.00"-5.00"/7.6cm-12.7cm	13.0	207lbs/94kg	6-20P	208/60/1
CAB3-575ET	41.25"/104.8cm	17.00"/43.2cm	5.00"-5.75"/12.7cm-14.6cm	13.0	210lbs/95kg	6-20P	208/60/1
CAB3-650ET	41.25"/104.8cm	17.00"/43.2cm	5.75"-6.50"/14.6cm-16.5cm	13.0	213lbs/97kg	6-20P	208/60/1
CAB3-725ET	41.25"/104.8cm	17.00"/43.2cm	6.50"-7.25"/16.5cm-18.4cm	13.0	219lbs/99kg	6-20P	208/60/1
CAB3-813ET	47.25"/120.0cm	17.00"/43.2cm	7.25"-8.12"/18.4cm-20.6cm	13.0	233lbs/106kg	6-20P	208/60/1
CAB3-913ET	47.25"/120.0cm	17.00"/43.2cm	8.12"-9.12"/20.6cm-23.2cm	13.0	239lbs/108kg	6-20P	208/60/1
CAB3-1013ET	47.25"/120.0cm	17.00"/43.2cm	9.12"-10.12"/23.2cm-25.7cm	13.0	245lbs/111kg	6-20P	208/60/1
CAB3-1200ET	53.25"/135.3cm	19.00"/48.3cm	10.12"-12.00"/25.7cm-30.5cm	13.0	262lbs/119kg	6-20P	208/60/1
CAB3-1450ET	62.00"/157.5cm	21.50"/54.6cm	12.00"-14.50"/30.5cm-36.8cm	13.0	277lbs/126kg	6-20P	208/60/1
CAB3-813QT	47.25"/120.0cm	17.00"/43.2cm	7.25"-8.12"/18.4cm-20.6cm	13.0	243lbs/110kg	6-20P	208/60/1
CAB3-913QT	47.25"/120.0cm	17.00"/43.2cm	8.12"-9.12"/20.6cm-23.2cm	13.0	249lbs/113kg	6-20P	208/60/1
CAB3-1013QT	47.25"/120.0cm	17.00"/43.2cm	9.12"-10.12"/23.2cm-25.7cm	13.0	255lbs/116kg	6-20P	208/60/1
CAB3-1200QT	53.25"/135.3cm	19.00"/48.3cm	10.12"-12.00"/25.7cm-30.5cm	13.0	272lbs/123kg	6-20P	208/60/1
CAB3-1450QT	62.00"/157.5cm	21.50"/54.6cm	12.00"-14.50"/30.5cm-36.8cm	13.0	287lbs/130kg	6-20P	208/60/1

**NOTE:** Optional adjusting rods (available on 813-1450 models only) reduce the maximum round dish diameter by 1.25" (3.2cm); overall adjustment by rods is 1.50" (3.8cm). Non-marking adjustment rods must be ordered for each individual dispenser tube; installed at factory only.

Delfield reserves the right to make changes to the design or specifications without prior notice.

CAB3 Mobile Enclosed Three-Stack Dish Dispensers

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