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Quantity	

Mobile Self-Leveling Cabinets

For Square Dishes - Stainless Steel



Models S5206, S5207, S5209, S5210, S5211 S5212, S6209, S6210, S6211, S6212

Easy Field Adjustment For Plate Dispensing Height Without Tools

- Models available to fit square plates from 5" to 12"
- All-welded stainless steel construction
- Corner bumpers protect cabinet, furniture, and doors
- Easy-Glide[™] design provides quiet, non-stick operation
- 4" Lake-Glide[®] casters all swivel, 2 with brake, extra-load

Specifications





Mobile Cabinet: Mobile cabinets shall be of all-welded stainless steel construction. Cabinets shall have 18-gauge top and 20-gauge sides and bottom and shall include bottom corner bumpers. Cabinet bottom shall have center clean out hole. Casters shall be 4" (102 mm) diameter extra-load swivel (two with locking brake). Unit shall feature a heavy-duty independent undercarriage frame of galvanized steel to which casters shall be mounted. Units shall be NSF listed.

Dispenser Tubes: Dispenser tubes shall be of welded stainless steel construction and shall drop into mobile cabinet top openings. Dispensers shall hang from cabinet opening by an 14-gauge flange rim, and feature four each 18-gauge vertical side 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 guides for smooth operation. Carriage shall have 20-gauge removable dish platform. Dispensers 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. Each dispenser shall have a vertical stacking capacity of 25" (635 mm).

Heated Models Only: Unit shall be 120 VAC 60 Hz and shall have 6' (1829 mm) coiled power supply cord with L5-15P NEMA plug for 120 VAC. Cabinet shall have interior mounted electrical junction box with twist-lock receptacles for individual power to each dispenser. Dispenser tubes shall be fully enclosed in 22-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. Cabinet and dispenser tubes shall be UL listed.

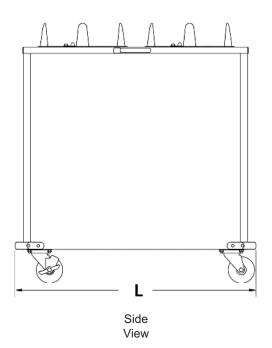
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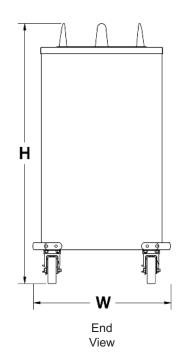
Models

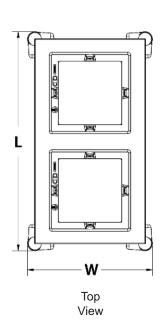
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S6211, S6212

For Square Dishes - Stainless Steel







AutoCAD drawings available through KCL CADalog

Two Stack Models

Product Information

Unheated		Heated		Accommodates	Dimensions		
Model	Ship Wt.	Model	Ship Wt.	Square Plate Size	W	L	Н
S5206	83	-	-	5" to 5¾"	18½"	32"	40"
	(37.7)			(127 to 146)	(470	813	1013)
S5207	87	-	-	6¼" to 7½"	18½"	32"	40"
	(39.5)			(159 to 191)	(470	813	1013)
S5209	96	S6209	121	8½" to 9¼"	18½"	32"	40"
	(43.6)		(54.9)	(216 to 235)	(470	813	1013)
S5210	98	S6210	125	9½" to 10¼"	18½"	32"	40"
33210	(44.5)	30210	(56.7)	(241 to 260)	(470	813	1013)
S5211	105	S6211	130	10½" to 11¼"	20¾	36½"	40"
	(47.7)		(58.5)	(267 to 286)	(527	927	1013)
S5212	110	S6212	138	11½" to 12"	20¾	36½"	40"
	(50.0)	30212	(62.6)	(292 to 309)	(527	927	1013)

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

Optional Accessories

- ☐ 220 VAC 50Hz
- ☐ 208/240 VAC 60Hz
- □ 8" (203 mm) vertical one-piece push handle
- □ Bottom perimeter bumper

HEATED MODELS
Electrical Specifications
900 Watts, 7.5 Amps, 120VAC



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Lakeside reserves the right to modify specifications or discontinue models without prior notification.