



**APW**  
*wyott*

## **COMPETE HOT & COLD FOODSERVICE SOLUTIONS**

*Hot Wells – Cold Wells – Holding Drawers – Overhead Heating – Any Size – Hundreds of Configurations*



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APW WYOTT® DELIVERS COMPLETE HOT & COLD HOLDING SOLUTIONS  
FOR RETAIL AND CONVENIENCE STORE OPERATIONS.

OUR SPECIALISTS WORK WITH YOU TO CUSTOMIZE EQUIPMENT  
COMBINATIONS TO MATCH YOUR SPECIFIC NEEDS AND ANTICIPATED  
CUSTOMER DEMAND. THE RESULTS ARE IMPROVED RELIABILITY,  
EASE OF USE, AND A HEALTHY BOTTOM LINE.

WE PROVIDE HOT AND COLD HOLDING SOLUTIONS FOR MANY OF THE  
LARGEST CONVENIENCE STORE RETAILERS IN THE WORLD,  
LET US DO THE SAME FOR YOU.

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**APW**  
*wyott*®

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### Benefits of APW Wyott Hot & Cold Holding Equipment

- APW Wyott is the most affordable hot & cold equipment on the market today.
- We offer one of the broadest range of foodwells configurations – sizes, combine up to six wells configurations, top mount or bottom mount, insulated and non-insulated, drain and non-drain, square or rounded wells, and a wide array of mounting kit options.
- One-stop shopping and shipping for the full line of APW Wyott and Bakers Pride cooking equipment. This partnership allows us to combine orders which provides more efficient and cost effective shipping.
- We offer dual temperature, fractional size, and EZ-fill units with multiple options. We simply offer more configurations and options than any other manufacture.
- Designed to exceed the standards set by NSF, UL, and UR codes.
- Higher wattage units than competing equipment which equates to faster heat-up and recovery time.
- Wide selection of voltages and wattage levels are available
- Our overhead warmers are offered in a wide variety of lengths (18"-72"), infrared ceramic and calrod heating elements, remote or toggle controls, and lighting options.
- APW Wyott dominates the Lowerator® market with the widest breadth of options and sizes. We are guaranteed to have a solution for your project needs.
- The APW Quick Ship Program. Many of our equipment models will ship in two days. Look for our Quick Ship badge on some of our most popular hot and cold holding equipment. Applies to specific models within a category, be sure to contact customer service to verify that the model you are interested in applies to our Quick Ship Program.



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# Insulated Hot Food Multi-Wells

## HFW SERIES

Our multiple hot food wells are built in a modular configuration with EZ-Lock tabs for easy installation in a variety of countertop materials. Choose up to six 12" x 20" wells equipped with drains or no drains. Add our optional EZ-Fill system, which continuously monitors water levels and will automatically drain or fill to maintain optimal levels. Thermostatic controls are standard, while infinite controls are optional. All HFW series wells come standard with a UL code kit that adds a wiring conduit, control box, and recessed controls. A wide variety of electrical options are available to fit any installation.

The fully insulated wells bring food up to optimal temperatures quickly while ensuring energy efficiency. Anyway you design your project, APW Wyott has your hot food well solution.



### Features

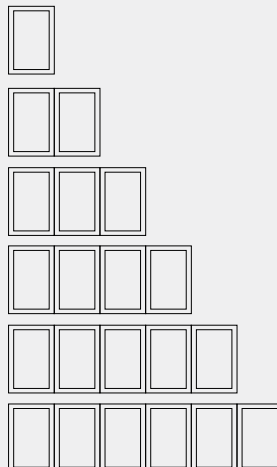
- 12" x 20" stainless steel wells
- Fully insulated
- Thermostatic controls
- EZ-Lock tabs for secure installation
- Order with or without drain
- UL code kit with conduit, control box, and recessed controls
- 1.5" flanges
- One-year warranty

### Options

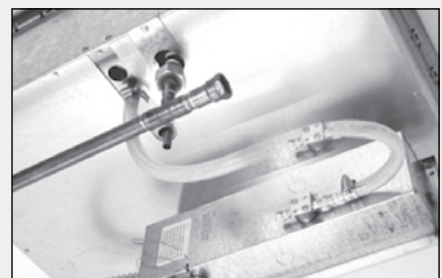
- Infinite controls
- Attached controls and plug
- Upgradeable to UL compliance
- EZ-Fill self-regulating water-leveling system

### Well Configurations

- Choose up to six wells



Attached controls and plug



EZ-Fill water-leveling system

# Insulated Slimline Hot Food Multi-Well

## HFWS SERIES

Our HFWS slimline hot food multi-wells are perfect for narrow spaces, as the wells are horizontal to each other. Choose from two, three, or four wells.

### Features

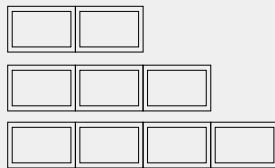
- 20" x 12" stainless steel wells
- Fully insulated
- Thermostatic controls
- EZ-Lock tabs for secure installation
- Multiple electrical options
- Order with or without drain
- UL code kit with conduit, control box, and recessed controls
- 1.5" flanges
- One-year warranty

### Options

- Infinite controls

### Well Configurations

- Choose from two, three, or four wells



# Insulated Fractional Top-Mount Hot Food Well

## HFW SERIES

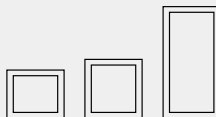
The HFW top-mount hot food well features 2/3, 1/2, and 4/3 sized wells, EZ-Lock tabs for a secure installation, and a UL code kit that adds a wiring conduit, control box, and recessed controls. Choose wells with or without drains.

### Features

- 2/3 (12" x 13"), 1/2 (12" x 10"), or 4/3 (12" x 27") stainless steel wells
- Fully insulated
- Thermostatic controls
- EZ-Lock tabs for secure installation
- Order with or without drain
- .75" flanges
- One-year warranty

### Well Configurations

- All wells are single units



### Options

- Infinite controls
- UL code kit with conduit, control box, and recessed controls

# Uninsulated Top-Mount Hot Food Well

## TM-90 SERIES

The TM-90 top-mount hot food well features a 12" x 20" well, a 3/4" flange, thermostatic controls, and EZ-Lock tabs for a secure installation. Choose wells with or without drains, and add an optional UL code kit that adds a wiring conduit, control box, and recessed controls.

### Features

- 12" x 20" stainless steel well
- Thermostatic controls
- EZ-Lock tabs for secure installation
- Multiple electrical options
- Order with or without drain
- .75" flanges
- One-year warranty

### Options

- Infinite controls
- UL code kit with conduit, control box, and recessed controls

### Well Configurations

- All wells are single units



# Fractional Uninsulated Top-Mount Hot Food Well

## TM-12 & TM-43 SERIES

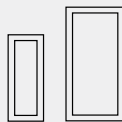
The TM-12 and TM-43 top-mount hot food wells come in two sizes and offer thermostatic controls and EZ-Lock tabs for a secure installation. Choose wells with or without drains. Choose an optional UL code kit, which adds a wiring conduit, control box, and recessed controls.

### Features

- 1/2 long (6" x 20") or 4/3 (12" x 27") stainless steel well
- Thermostatic controls
- EZ-Lock tabs for secure installation
- Multiple electrical options
- Order with or without drain
- .75" flanges
- One-year warranty

### Well Configurations

- All wells are single units



### Options

- Infinite controls
- UL code kit with conduit, control box, and recessed controls



# Round Uninsulated Drop-In Soup Well

## SM-50 SERIES

The SM-50 drop-in soup wells are available in capacities of 4, 7, or 11 quarts. Standard features include thermostatic controls, 36" long wiring, and EZ-Lock tabs for a secure installation. Choose wells with or without drains, and add an optional UL code kit that adds a wiring conduit, control box, and recessed controls.

### Features

- 4, 7, or 11 qt. stainless steel well
- Coiled elements for fast energy transfer
- Thermostatic controls
- EZ-Lock tabs for secure installation
- Multiple electrical options
- Order with or without drain
- .75" flanges
- One-year warranty

### Options

- Infinite controls
- UL code kit with conduit, control box, and recessed controls
- EZ-Fill water-leveling system available on 7 and 11 qt. wells

### Well Configurations

- All wells are single units



# Round Insulated Drop-In Soup Well with Immersible Element

## CH-11D

The CH-11D drop-in soup well features an 11-quart capacity and an immersible element that transfers energy directly to the well water, resulting in incredibly fast recovery. Standard features include EZ-Lock tabs for secure installation and a UL code kit that adds a wiring conduit, control box, and recessed controls.

### Features

- 11 qt. stainless steel well
- Immersible element for fast energy transfer
- UL code kit with conduit, control box, and recessed controls
- Thermostatic controls
- EZ-Lock tabs for secure installation
- .75" flange
- One-year warranty

### Well Configurations

- All wells are single units



### Options

- Infinite controls



# Insulated Bottom-Mount Hot Food Well

## BM-80 SERIES

The BM-80 features a 12" x 20" well and thermostatic controls with 36" wiring. Choose wells with or without drains. Optional features include infinite controls and a UL code kit that adds a wiring conduit, control box, and recessed controls.

### Features

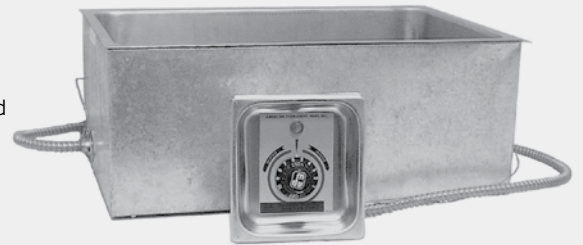
- 12" x 20" stainless steel well
- Thermostatic controls
- Multiple electrical options
- Order with or without drain
- One-year warranty

### Options

- Infinite controls
- UL code kit with conduit, control box, and recessed controls

### Well Configurations

- All wells are single units



# Uninsulated Bottom-Mount Hot Food Well

## BM-30 SERIES

The BM-30 features a 12" x 20" well and thermostatic controls with 36" wiring. Choose wells with or without drains. Optional features include infinite controls and a UL code kit that adds a wiring conduit, control box, and recessed controls.

### Features

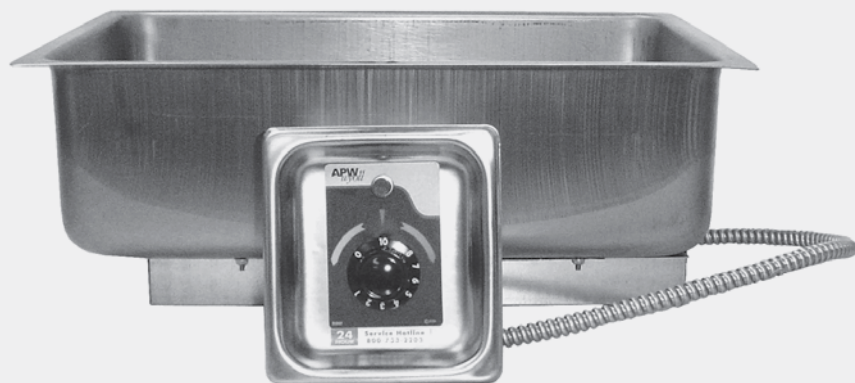
- 12" x 20" stainless steel well
- Thermostatic controls
- Multiple electrical options
- Order with or without drain
- One-year warranty

### Well Configurations

- All wells are single units

### Options

- Infinite controls
- UL code kit with conduit, control box, and recessed controls





# Insulated Bottom-Mount Hot Food Well

## FW-2026 SERIES

The FW-2026 series bottom-mount hot food wells come standard with thermostatic controls with 36" wires and a UL code kit that adds wiring conduit, control box, and a recessed bevel panel. These food wells hold two full-size, 6" deep pans or one full-size bun pan.

### Features

- 26" x 20" stainless steel well
- Thermostatic controls
- Order with, or without, drain
- Holds two 12" x 20" pans or one 18" x 26" bun pan
- One year warranty

### Options

- Infinite controls

### Well Configurations

- All wells are single units



# Hot & Cold Dual-Temperature Well

## CHDT SERIES

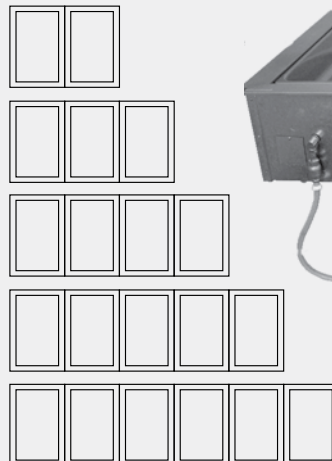
The CHDT dual-temperature well makes changing from hot to cold operation as easy as a flip of a switch. Hot operation has an automatic water-fill system and a high-limit thermostat. A flexible, 24" long conduit connects the stainless steel control panel for optional mounting to a counter.

### Features

- 12" x 20" stainless steel wells
- 24" long conduit and stainless steel control panel
- Thermostatic controls
- Hot and cold operation
- One-year warranty
- Choose from two to six wells

### Well Configurations

- All wells are single units



# Round, Kettle, and Cook-N-Hold Insulated Countertop Warmers

## RW, RCW, CWK, & WK SERIES

APW's round, kettle, and cook-n-hold warmers are energy efficient and perfect for self-serve soups, sauces, and chili. Choose a capacity of 7 or 11 quarts.



### ROUND COUNTERTOP WARMER

Our RW series keeps food at the perfect serving temperature.

- 7 or 11 qt. capacity
- Stainless steel interior and exterior
- Fully insulated
- Thermostatic controls
- One-year warranty

#### Accessories

- Inset, hinged cover, and ladle



### ROUND COOK-N-HOLD COUNTERTOP WARMER

Our high-performance RCW series can rethermalize precooked frozen food quickly and maintain the perfect serving temperature.

- 7 or 11 qt. capacity
- Rethernalizer and warmer
- Stainless steel interior and exterior
- Fully insulated
- Thermostatic controls
- One-year warranty

#### Accessories

- Inset, hinged cover, and ladle



### KETTLE COOK-N-HOLD COUNTERTOP WARMER

Our attractive, heavy-duty, spun aluminum kettles are great for merchandising soups and other hot food. Quickly rethermalize precooked frozen food, and maintain the perfect serving temperature for hours.

- 11 qt. capacity
- Rethernalizer and warmer
- Spun aluminum design
- Fully insulated
- Thermostatic controls
- One-year warranty

#### Accessories

- Inset, hinged cover, and ladle



# Insulated Countertop Hot Food Warmer

## W-3VI & W-43V SERIES

These insulated countertop warmers are designed to evenly distribute heat to keep food at consistent serving temperatures. The fully insulated sides help protect interior parts and keep countertops from building up heat. Infinite temperature controls are standard. Wells are available in two sizes.

### Features

- 12" x 20" and 12" x 27" size wells
- Stainless steel construction
- Fully insulated
- Infinite controls
- Designed to operate with water
- One-year warranty

### Accessories

- Convert warmers to hold round soup wells



# Insulated Countertop Cook-N-Hold Warmer

## CW SERIES

The CW series is perfect for rethermalizing refrigerated, precooked products and holding them at the perfect serving temperature. Units feature high-wattage elements and thermostatic controls with knob guards. Wells are available in two sizes.

### Features

- 12" x 20" and 12" x 27" size wells
- Stainless steel construction
- Fully insulated
- Infinite controls
- Designed to operate with water
- One-year warranty

### Accessories

- Convert warmers to hold round soup wells



# Countertop Multi-Well Soup Warmer

## W-9ISP SERIES

Merchandise a variety of soups and sauces with this 1/3 pan multi-well warmer. Two separate thermostatic controls allow you adjust the temperature to match your product. This unit comes with pans, ladles, and bowl holders.

### Features

- Choose models with two 1/3-pans (shown), single 1/3-pan, or triple 1/3-pan
- 430 stainless steel wrapper and 304 stainless well pan
- One-year warranty



# Fractional Countertop Warmer

## W-4, 6, 9, & 12 SERIES

These fractional warmers are perfect for serving sauces in small spaces near kitchen preparation areas or at self-serve merchandising stations. Pumps and covers are sold by third-party vendors.

### Features

- 4, 7, 11, or 15 qt. capacity
- 1/3, 1/2, 2/3 pans and 4qt. round inset
- Thermostatic controls
- One-year warranty



# Round 4-Quart Dual Countertop Warmer

## W4-2 SERIES

This dual 4-quart warmer is great for serving soups and sauces in kitchens, buffets, and dining rooms.

### Features

- Two round wells (4 qt. each)
- Stainless steel construction
- Designed to operate with water
- One-year warranty



# Countertop Fried Food Warmer

## CFHS SERIES

The CFHS series provides top and bottom heat to hold fried foods for a long period of time. Upper ceramic heaters efficiently heat foods without continuing to cook, while a lower heated base provides uniform holding temperatures from below.

### Features

- Available in 16" and 21" widths
- Thermostatically controlled base
- Two 40-watt bulbs light bin area
- Stainless steel construction
- Perforated bins
- 21" model includes fry bag holding strip
- One-year warranty



# Countertop Overhead Display Warmer

## DW-1 & PD-1 SERIES

Attractively styled, these overhead display warmers are designed to keep food warm for self-serve buffets.

### DW-1 Features

- Two 250-watt bulbs with chrome reflectors
- Adjustable height with knob
- Heavy-duty cord with on/off switch
- One-year warranty



### PD-1 Features

- Front-mounted on/off rocker switch
- Polished stainless steel reflectors
- One-year warranty



\*Pan not included

# Countertop Warming Shelves

## WS SERIES

The WS series comes in multiple widths to meet your needs. Keep products like pizza at the perfect serving temperatures.

### Features

- 24", 36", 48", 60", and 72" widths
- Stainless steel construction
- Infinite controls
- One-year warranty



# Digital-Controlled Countertop Holding Drawers

## HDXI SERIES

The HDXi series features our EasyRoller design that eliminates drawer jamming, perimeter heating elements, digital controls for precise temperature, moisture-control vents, and a 6" pan. Choose from one to four drawers.

### Features

- Digital controls
- One to four drawers
- Stainless steel construction
- One-year warranty

### Options

- 5" swivel caster kit
- 2" swivel caster kit



# Thermostatic-Controlled Countertop Holding Drawers

## HDDI SERIES

The HDDi series features our EasyRoller design that eliminates drawer jamming, perimeter heating elements, digital controls for precise temperature, moisture-control vents, and a 6" pan. Choose from one to three drawers.

### Features

- Thermostatic controls
- One to three drawers
- Stainless steel construction
- One-year warranty

### Options

- 5" swivel caster kit
- 2" swivel caster kit



# Slimline Countertop Holding Drawers

## HDDIS SERIES

The HDDiS holding drawers take up less width, saving precious countertop space. Each unit features our EasyRoller design that eliminates drawer jamming, perimeter heating elements, digital controls for precise temperature, moisture-control vents, and a 6" pan.

### Features

- Thermostatic controls
- One to three drawers
- Stainless steel construction
- One-year warranty

### Options

- 5" swivel caster kit
- 2" swivel caster kit



# Thermostatic-Controlled Built-In Holding Drawers

## HDDI SERIES

The HDDi series is designed with a terminal block for easy wiring when installed into the side of a counter. The holding drawers feature our EasyRoller design that eliminates drawer jamming, perimeter heating elements, thermostatic controls, moisture-control vents, and a 6" pan.

### Features

- Thermostatic controls
- One to three drawers
- Stainless steel construction
- One-year warranty



# Slimline Built-In Holding Drawers

## HDDIS SERIES

The HDDiS series features our EasyRoller design that eliminates drawer jamming, perimeter heating elements, digital controls for precise temperature, moisture-control vents, and a 6" pan. Choose from one to three drawers.

### Features

- Thermostatic controls
- One to three drawers
- Stainless steel construction
- One-year warranty

### Options

- 5" swivel caster kit
- 2" swivel caster kit



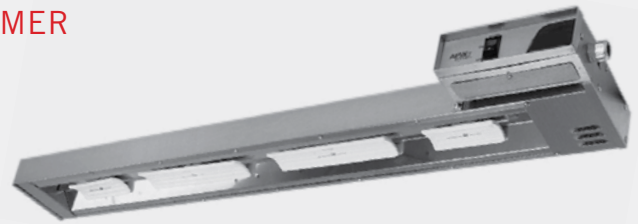
# Ceramic Infrared Radiant Overhead Warmers

## FDC & FDLC SERIES

The FDC and FDLC series warmers focus heat directly down onto food to keep it at serving temperature. Choose from a simple on/off rocker switch mounted on the side of the unit, or opt for remote infinite controls to dial in the perfect temperature. Warmers are available in multiple lengths, lighting, and electrical options.

### SINGLE INFRARED RADIANT OVERHEAD WARMER

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Single, ceramic infrared radiant
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage



### SINGLE INFRARED RADIANT OVERHEAD WARMER WITH LIGHTING

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Single ceramic infrared radiant
- Lighting for better product visibility
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage



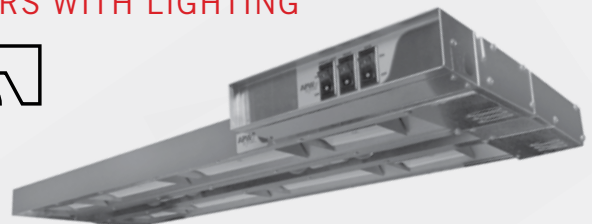
### DOUBLE INFRARED RADIANT OVERHEAD WARMER

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Double ceramic infrared radiants
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage



### DOUBLE INFRARED RADIANT OVERHEAD WARMERS WITH LIGHTING

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Double ceramic infrared radiants
- Lighting for better product visibility
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage





# Calrod Overhead Warmers

## FD & FDL SERIES

The FD and FDL series warmers are made with mirror-finished stainless steel reflectors to direct heat to food. Choose from a simple on/off rocker switch mounted on the side of the unit, or opt for remote infinite controls to dial in the perfect temperature. Warmers are available in multiple lengths, lighting, and electrical options.

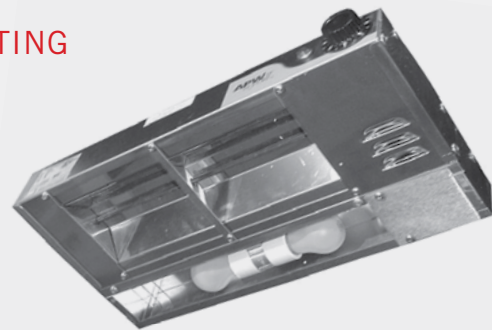
### SINGLE CALROD OVERHEAD WARMER

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Single calrod with reflectors
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage



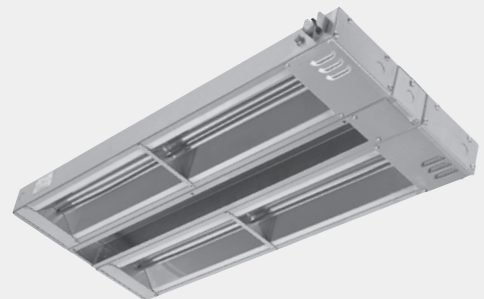
### SINGLE CALROD OVERHEAD WARMER WITH LIGHTING

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Single calrod with reflectors
- Lighting for better product visibility
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage



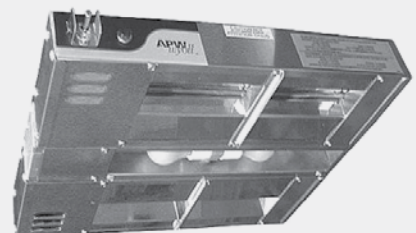
### DOUBLE CALROD OVERHEAD WARMER

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Double calrods with reflectors
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattage



### DOUBLE INFRARED RADIANT OVERHEAD WARMER WITH LIGHTING

- Available in lengths of 18", 24", 30", 42", 48", 54", 60", 66", and 72"
- Double calrods with reflectors
- Lighting for better product visibility
- On/off rocker switch or remote infinite controls
- Choose energy-efficient wattage or high-performance, high-heat wattages



# Refrigerated & Non-Refrigerated Drop-In Cold Wells



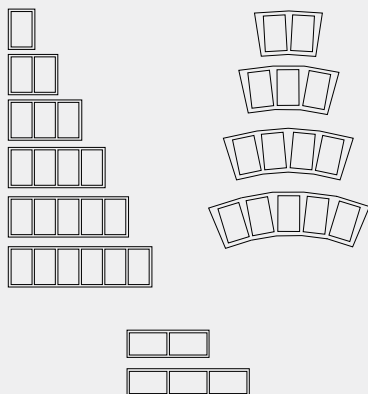
## ICP, ICPC, & ICPN SERIES NON-REFRIGERATED DROP-IN ICE PANS

The ICP series provides an economic alternative to refrigerated cold wells: Ice is placed under pans to keep food fresh. Units are built with a stainless steel top frame and liner and 2" polyurethane foamed insulation. Choose single or multi-well units in straight, curved, or narrow configurations.

### Features

- 12" x 20" stainless steel top rail and liner
- 2" polyurethane foam insulation
- Straight configuration (one to six wells)
- Curved configuration (two to five wells)
- Narrow configuration (two or three wells)

### Well Configurations



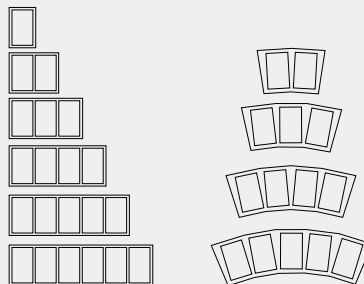
## CW & CWC SERIES REFRIGERATED DROP-IN COLD WELLS

The CW and CWC cold wells are cooled with either a 1/5, 1/3, 1/4, or 3/4 horsepower motor, depending on well configuration. Units are built with a stainless steel top frame and liner and 2" polyurethane foamed insulation. Choose single or multi-well units in straight, curved, or narrow configurations.

### Features

- 12" x 20" stainless steel top rail and liner
- 2" polyurethane foam insulation
- Straight configuration (one to six wells)
- Curved configuration (two to five wells)
- Narrow configuration (two or three wells)

### Well Configurations



## RTR-4DI DROP-IN REFRIGERATED TOPPING RAILS

Flush mount refrigerated countertop system that keeps products at NSF safe temperatures. The RTR-4Di holds four 1/6th size pans, 6" deep. Each pan has its own hinged, removable cover. All stainless steel construction. Cold wall refrigeration system utilizing a 1/6 hp compressor.

### Features

- 16.4" W x 17.4" D x 18.75" stainless steel well
- 1/6 hp compressor

# Top-Mount Insulated Ice Pans

## CFW SERIES

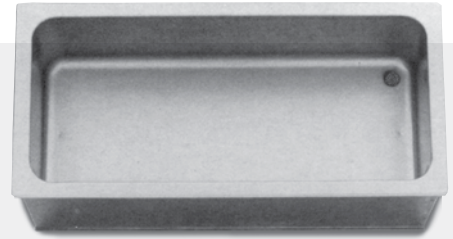
The CFW ice pans are fully insulated and constructed of stainless steel. EZ-Lock tabs secure the pan to the countertop. Choose from 12" x 20" or 12" x 27" sizes, with or without a drain.

### Features

- Available in 12" x 20" or 12" x 27" sizes
- Stainless steel construction
- One-year warranty

### Options

- Drain kit (incl. 1/2" PVC with 3 ft. high-temperature hose and shut-off valve)



# Refrigerated Drop-In Frost Tops & Cold Slabs

## GFT & SFT Features

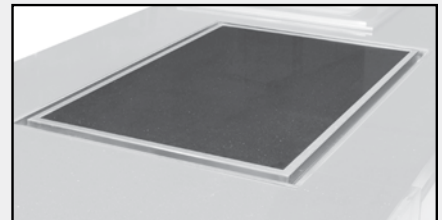
The GFT cold slabs and SFT frost tops feature high-density polyurethane insulation to keep products chilled for serving. Choose from granite cold slabs or stainless steel frost tops in multiple lengths.

### GFT Features

- Choose from 31", 45", 59", or 73" lengths
- Simple on/off switch
- One-year warranty

### SFT Features

- Choose from 31", 45", 59", or 73" lengths
- Simple on/off switch
- One-year warranty



# Refrigerated Drop-In Forced-Air Cold Pans

## FACW SERIES

The FACW cold pans use chilled air that flows over the top of the products, creating an air curtain that keeps products nice and cold. Available in 33", 47", 61", 75", and 88" lengths. Adapter bars are included with each unit so pans of various sizes can be used.

### Features

- 33", 47", 61", 75", and 88" lengths
- Stainless steel construction
- Fully insulated walls
- One-year warranty

# Drop-In Lowerator® Dispensers

## L, SL, & HL SERIES

Our lowerators provide sanitary, concealed storage for plates, bowls, and trays of all sizes. Lowerators are available in variations including unshielded non-heated, shielded non-heated, and shielded heated. Only HL models with shielding and heating are CSA-certified and UL-listed.

### L Features

- Holds round dishes up to 13" in diameter
- Unshielded, unheated

### SL Features

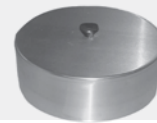
- Holds round dishes up to 13" in diameter
- Shielded, unheated

### HL Features

- Holds round dishes up to 13" in diameter
- Shielded, heated
- CSA-certified and UL-listed

### OPTIONS

- Dome covers



# Adjustable Drop-In Lowerator® Dispensers

## L-A, SL-A, & HL-A SERIES

Our field-adjustable lowerators provide sanitary, concealed storage for plates, bowls, and trays of all sizes. Lowerators are available in variations including unshielded non-heated, shielded non-heated, and shielded heated. Only HLA models with shielding and heating are CSA-certified and UL-listed.

### L-A Features

- Holds dishes from 3.5" up to 11.875" diameter.
- Unshielded, unheated
- Field-adjustable

### SL-A Features

- Holds dishes from 3.5" up to 11.875" diameter
- Shielded, unheated
- Field-adjustable

### HL-A Features

- Holds dishes from 3.5" up to 11.875" diameter
- Shielded, heated
- Field-adjustable

### OPTIONS

- Dome covers



# Trendline Mobile Adjustable Lowerator Dispensers

## TL2-A & HTL2-A SERIES

Our field-adjustable lowerator mobile carts provide sanitary storage for plates and bowls of all sizes. Available in heated or non-heated variations. Non-marking casters with brakes and open cabinets are standard. Only HTL-A models with shielding and heating are CSA-certified and UL-listed.

### TL2-A Features

- Open mobile cart
- Unheated
- Holds dishes from 3.5" up to 11.875" diameter
- Field-adjustable

### HTL2-A Features

- Open mobile cart
- Heated
- Holds dishes from 3.5" up to 11.875" diameter
- Field-adjustable



# Enclosed Mobile Adjustable Lowerator Dispensers

## ML-A & HML-A SERIES

Our enclosed, field-adjustable lowerator mobile cart provide sanitary storage for plates and bowls of all sizes. Available in heated or non-heated variations and available in two and three dispensers. Non-marking casters with brakes are standard. Only HML-A models with heating are CSA-certified and UL-listed.

### ML-A Features

- Enclosed mobile cart
- Unheated
- Two or three dispenser tubes
- Holds dishes from 3.5" up to 12" diameter
- Field-adjustable

### HML-A Features

- Enclosed mobile cart
- Heated
- Two or three dispenser tubes
- Holds dishes from 3.5" up to 12" diameter
- Field-adjustable



# Trendline Open Mobile Lowerator Dispensers

## TL & HTL SERIES

Our open lowerator mobile carts provide sanitary storage for plates and bowls of all sizes. Available in heated or non-heated variations and with two or three dispensers. Non-marking casters with brakes are standard. Only HTL models with heating are CSA-certified and UL-listed.

### TL Features

- Open mobile cart
- Unheated
- Two or three dispenser tubes
- Two-dispenser carts hold dishes up to 13" diameter
- Three-dispenser carts hold dishes up to 10" diameter

### HTL Features

- Open mobile cart
- Heated
- Two or three dispenser tubes
- Two-dispenser carts hold dishes up to 13" diameter
- Three-dispenser carts hold dishes up to 10" diameter



# Enclosed Mobile Lowerator Dispensers

## ML & HML SERIES

Our enclosed lowerator mobile carts provide sanitary storage for plates and bowls of all sizes. Available in heated or non-heated variations and with two, three, or four dispensers. Non-marking casters with brakes are standard. Only HTL models with heating are CSA-certified and UL-listed.

### ML Features

- Enclosed mobile cart
- Unheated
- Two, three, or four dispenser tubes
- Two-dispenser carts hold dishes up to 13" diameter
- Three and four-dispenser carts hold dishes up to 10" diameter

### HML Features

- Enclosed mobile cart
- Heated
- Two, three, or four dispenser tubes
- Two-dispenser carts hold dishes up to 13" diameter
- Three and four-dispenser carts hold dishes up to 10" diameter



# Open Mobile Combo Cantilever & Lowerator Cart

## CTRS SERIES

We combined a cantilever rack dispenser with two lowerators for the ultimate tray, cup, and saucer station. This is a mobile unit with corner bumpers and non-marking casters with brakes.

### CTRS Features

- Lowerators accommodate up to 6.5" saucers
- Each lowerator holds 12 dozen saucers each
- Dispenser holds 125 trays, 14 dozen cups, or 16 dozen glasses



# Enclosed Mobile Combo Cantilever & Lowerator Cart

## MCTRS SERIES

We combined a cantilever rack dispenser with two lowerators for the ultimate tray, cup, and saucer station. This is a mobile unit with corner bumpers and non-marking casters with brakes.

### MCTRS Features

- Lowerators accommodate up to 6.5" saucers
- Each lowerator holds 12 dozen saucers
- Dispenser holds 125 trays, 14 dozen cups, or 16 dozen glasses
- Completely enclosed design



# Open Mobile Cantilever Cart

## CTR SERIES

Our cantilever cart is perfect for dispensing trays, cups, and glasses. This is a mobile unit with corner bumpers and non-marking casters with brakes.

### CTR Features

- The cantilever dispenser has a capacity of 125 trays, 14 dozen cups, or 16 dozen glasses
- Open design



# Enclosed Mobile Cantilever Cart

## MCTR SERIES

Our cantilever cart is perfect for dispensing trays, cups, and glasses. This is a mobile unit with corner bumpers and non-marking casters with brakes.

### MCTR Features

- Holds 125 trays, 14 dozen cups, or 16 dozen glasses
- Enclosed design



# Double Open Mobile Cantilever Cart

## CTRD SERIES

Our double cantilever cart is perfect for dispensing trays, cups, and glasses. This unit is mobile with corner bumpers and non-marking casters with brakes.

### CTRD Features

- Choose a model to fit your tray size: 10" x 14", 14" x 18", 16" x 20", or 16" x 22"
- Open design





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