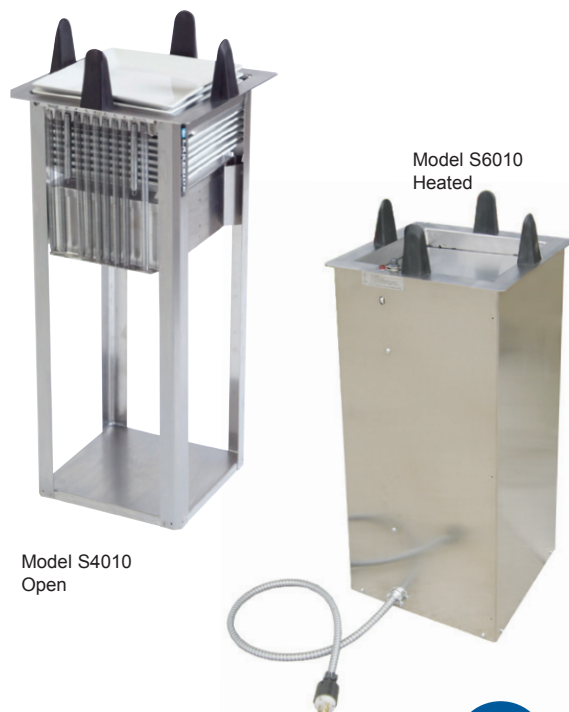


Drop-in Self-Leveling Dispensers

Open, Shielded and Heated - Square Plate



Model S4010
Open

Model S6010
Heated

Models

S4006, S4007, S4009, S4010, S4011, S4012
S5009, S5010, S5011, S5012
S6009, S6010, S6011, S6012

Dispensing Level Is Easily Adjusted By Attaching Or Detaching Springs - No Tools Required

- Models available to fit square plates from 5" to 12"
- All models have a 25" stacking capacity
- Easy spring tension/stack height adjustment without tools
- Easy-Glide™ design provides quiet, non-stick operation
- Heated dispensers feature thermostatic control. Thermostat minimum 100°F (38°C) - maximum 175°F (79°C)
- High-strength welded stainless steel frame

Spec. # _____

A/A # _____

Specifications

Unit constructed of welded stainless steel construction to dispense square dishes. Dispensers hang from surface opening by a 14-gauge flange rim and feature four each 18-gauge vertical corner supports welded to 18-gauge bottom plate. Self-leveling dish carriage is of welded stainless steel construction and travels vertically in dispenser tube with nylon roller guides for smooth operation. Carriage has 20-gauge removable dish platform. Unit features flange mounted extension springs on two sides, which are detachable from the dish carriage to provide adjustment without tools for different weight dishes. Unit has a vertical stacking capacity of 25" (635 mm). Shielded and heated models have a 24-gauge skin enclosure. Unit is NSF listed.

Heated Models Only: Unit is 120 VAC 60 Hz and has 5' (1524 mm) power supply cable with L15-5R NEMA twist lock plug for 120 VAC. Dispenser tubes are fully enclosed in 24-gauge stainless steel, and have a circular bottom mounted 450 watt heater element to provide convection heat. Heating system features thermostatic control in a tamper protective location with safe high-end shut-off. Control has infinite settings between low and high temperature cut-outs. Thermostat is 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 are mounted on top flange of dispenser. Average dish temperature rise of 40° F (22° C) above ambient is achieved within one hour of initial heating cycle at middle adjustable thermostatic setting. Unit is UL listed.

Optional Accessories

- ☐ 208/240 VAC 60Hz (heated models)
- ☐ 220 VAC 50 Hz (heated models)

Lakeside Manufacturing, Inc.

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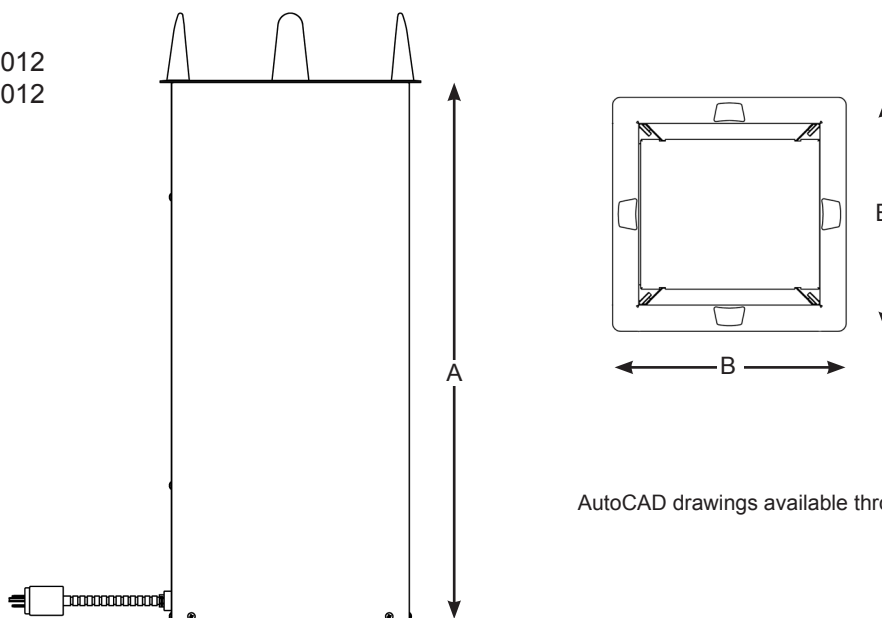
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Drop-in Self-Leveling Dispensers

Open, Shielded and Heated - Square Plate

Models

S4006, S4007, S4009
S4010, S4011, S4012
S5009, S5010, S5011, S5012
S6009, S6010, S6011, S6012



Model Information

Model	Accommodates Plate Size	Height To Rim (A)	Top Flange Size (B)	Counter Cut-Out	lbs.	(kg.)
Open Models						
S4006	5" to 5 ³ / ₄ " (127 to 146)	27 ³ / ₄ " (705)	9-1/8" x 9-1/8" (232 x 232)	8-1/16" x 8-1/16" (204 x 204)	12	(5.4)
S4007	6 ¹ / ₄ " to 7 ¹ / ₂ " (159 to 191)	27 ³ / ₄ " (705)	10-7/8" x 10-7/8" (276 x 276)	9-3/16" x 9-3/16" (249 x 249)	13	(5.9)
S4009	8 ¹ / ₂ " to 9 ¹ / ₄ " (216 to 235)	27 ³ / ₄ " (705)	12-1/2" x 12-1/2" (318 x 318)	11-1/2" x 11-1/2" (292 x 292)	16	(7.2)
S4010	9 ¹ / ₂ " to 10 ¹ / ₄ " (241 to 260)	27 ³ / ₄ " (705)	13-1/2" x 13-1/2" (343 x 343)	12-1/2" x 12-1/2" (317 x 317)	17	(7.7)
S4011	10 ¹ / ₂ " to 11 ¹ / ₄ " (267 to 286)	27 ³ / ₄ " (705)	14-1/2" x 14-1/2" (368 x 368)	13-1/2" x 13-1/2" (343 x 343)	18	(8.1)
S4012	11 ¹ / ₂ " to 12" (292 to 309)	27 ³ / ₄ " (705)	15-3/8" x 15-3/8" (390 x 390)	14-1/3" x 14-1/3" (364 x 364)	19	(8.6)
Shielded Models						
S5009	8 ¹ / ₂ " to 9 ¹ / ₄ " (216 to 235)	28" (711)	12-1/2" x 12-1/2" (318 x 318)	11-1/2" x 11-1/2" (292 x 292)	23	(6.8)
S5010	9 ¹ / ₂ " to 10 ¹ / ₄ " (241 to 260)	28" (711)	13-1/2" x 13-1/2" (343 x 343)	12-1/2" x 12-1/2" (317 x 317)	24	(10.9)
S5011	10 ¹ / ₂ " to 11 ¹ / ₄ " (267 to 286)	28" (711)	14-1/2" x 14-1/2" (368 x 368)	13-1/2" x 13-1/2" (343 x 343)	26	(11.8)
S5012	11 ¹ / ₂ " to 12" (292 to 309)	28" (711)	15-3/8" x 15-3/8" (390 x 390)	14-1/3" x 14-1/3" (364 x 364)	29	(13.2)
Shielded Models						
S6009	8 ¹ / ₂ " to 9 ¹ / ₄ " (216 to 235)	28" (711)	12-1/2" x 12-1/2" (318 x 318)	11-1/2" x 11-1/2" (292 x 292)	26	(11.8)
S6010	9 ¹ / ₂ " to 10 ¹ / ₄ " (241 to 260)	28" (711)	13-1/2" x 13-1/2" (343 x 343)	12-1/2" x 12-1/2" (317 x 317)	28	(12.7)
S6011	10 ¹ / ₂ " to 11 ¹ / ₄ " (267 to 286)	28" (711)	14-1/2" x 14-1/2" (368 x 368)	13-1/2" x 13-1/2" (343 x 343)	30	(13.6)
S6012	11 ¹ / ₂ " to 12" (292 to 309)	28" (711)	15-3/8" x 15-3/8" (390 x 390)	14-1/3" x 14-1/3" (364 x 364)	32	(14.5)

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

HEATED MODELS
Electrical Specifications
450 Watts, 3.8 Amps, 120 VAC



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