

# Galleyline<sup>®</sup> Sanitary, Heavy-duty, Scratch-resistant Serving Lines

The Cafeteria Line

The Buffet Line

The Speed Line

The Soup &amp; Salad Line

The Kiosk Line

Galley Designs

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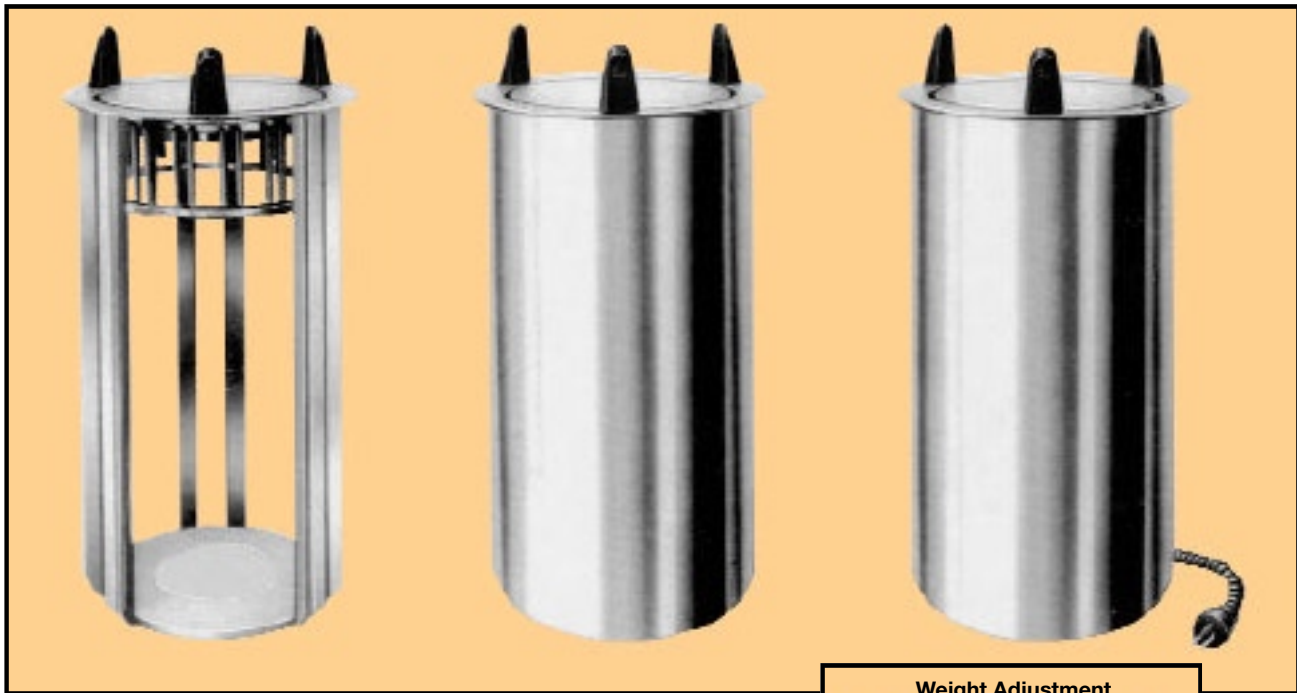
## Galley<sup>®</sup> Line

Sanitary, Heavy Duty  
Self-Leveling Dish,  
Glass & Tray Dispensers

Item No. \_\_\_\_\_

Model No. 8850	Model No. 8859	Model No. 8868
Model No. 8851	Model No. 8860	Model No. 8869
Model No. 8852	Model No. 8861	Model No. 8870
Model No. 8853	Model No. 8862	Model No. 8871
Model No. 8854	Model No. 8863	Model No. 8872
Model No. 8855	Model No. 8864	Model No. 8873
Model No. 8856	Model No. 8865	Model No. 8874
Model No. 8857	Model No. 8866	Model No. 8875
Model No. 8858	Model No. 8867	Model No. 8876

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Weight Adjustment



## Self-Leveling Tray & Glass Rack Dispensers



Keeps trays, glasses and cups where they should be, at convenient counter height. All dispensers are completely field adjustable for proper dispensing without tools.

Easy field adjustment for plate weight, simply detach or attach springs.

Heated model has an adjustable thermostat to control temperatures between 100°F - 200°F. Safety cover protects the on/off switch.

Dish capacity up to 72 dishes

# Galley® Line

## Self-Leveling Dish, Glass & Tray Dispensers

Model No's. 8850, 8851, 8852, 8853, 8854, 8855, 8856, 8857, 8858, 8859, 8860, 8861, 8862, 8863, 8864, 8865, 8866, 8867, 8868, 8869, 8870, 8871, 8872, 8873, 8874, 8875, 8876

To be Galley® Line Self-Leveling Dispenser, Model \_\_\_\_\_.

### DISH DISPENSERS

**GENERAL:** Drop-In units feature all-welded stainless steel construction, to include bottom ring, three upright supports, top flange, and moving dish/bowl carriage. Top flange features three plastic 3" dish guides; carriage has removable dish platform. Field adjustment for weight tension is accomplished by attaching or detaching side mounted springs to/from the dish carriage. Units are designed to hang by top flange from counter cutout. Units require 28" vertical clearance from counter top. Useable stacking height is not less than 21" and not more than 24".

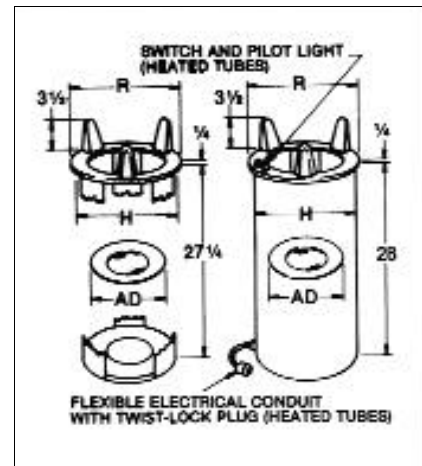
Shielded models include removable stainless steel enclosure. Heated models feature removable stainless steel enclosure, push button type on/off switch with protective rubber boot, and pilot light. Cycling thermostatic control adjusts operating temperature between 100°F - 200°F. Bottom mounted heating element is tubular circular loop type. Power cord to be 5" flexible conduit VAC, 1 Phase operation.

Open modules require 27 1/4" vertical clearance from counter top; shielded and heated models require 28" vertical clearance from counter top.

DROP-IN DISH MODELS								
Open	Ship Wt. Lbs.	Shielded	Ship Wt. Lbs.	Heated	Ship Wt. Lbs.	Accommodates Any Diameter From (AD)	Overall Size Ring Diameter (R)	Diameter of Hole Cutout In Counter (H)
8850	10	8858	15	8866	18	Up to 5"	8 1/4"	7 7/16"
8851	11	8859	16	8867	19	5 1/8" to 5 3/4"	9"	8 3/16"
8852	12	8860	17	8868	20	5 7/8" to 6 1/2"	9 3/4"	8 9/16"
8853	13	8861	18	8869	21	6 5/8" to 7 1/4"	10 1/2"	9 11/16"
8854	14	8862	20	8870	23	7 3/8" to 8 1/2"	11 1/8"	10 3/16"
8855	15	8863	23	8871	26	8 1/4" to 9 1/8"	12 3/8"	11 1/16"
8856	16	8864	24	8872	28	9 1/4" to 10 1/8"	13 3/8"	12 3/16"
8857	18	8865	29	8873	32	10 1/4" to 12 1/4"	15 7/8"	14 11/16"

- Heated tubes include 5' cord with L5-15PNEMA125V Twist lock plug for use with L5-15R NEMA receptacle  
 - All heated tubes are 120 VAC  
 - Thermostat minimum and maximum 100°F - 200°F

\*Wattage -  
 Models 8866, 8867, 8868, 8869, 8870; 300W, 2.5 AMPS.  
 Models 8871, 8872, 8873; 450W, 3.8 AMPS.



### TRAY & RACK DISPENSERS

**GENERAL:** Drop-In units feature all-welded stainless steel construction, to include bottom and corner open frame, top flange, and moving 20" x 20" rack carriage. Field adjustment for weight tension is accomplished by attaching or detaching side mounted springs to/from the moving rack carriage. Units are designed to hang by top flange from counter cutout. Units require 28" vertical clearance from counter top. Useable stacking height is not less than 21" and not more than 28".

DROP-IN TRAY & RACK MODELS					
Model No.	Overall Size	Counter Hole	Capacities (Up To)	Sizes Accommodated	Top Flange
8874	19 3/8" x 23 1/4" x 28"	18" x 21 5/16"	150 Trays	14" x 18" or 15" x 20" Trays	15 5/8" x 20 5/8" (1) 19 3/8" x 23 1/4" (2)
8875	23 1/4" x 25 3/16" x 28"	23 3/16" x 21 5/16"	140 Cups or 245 Glasses	10" x 20" or 20" x 20" Racks	20 5/8" x 21 7/16" (1) 23 1/4" x 25 3/16" (2)
8876	23 1/4" x 25 3/16" x 28"	24 3/16" x 21 5/16"	140 Cups or 245 Glasses	10" x 20" or 20" x 20" Racks	20 5/8" x 21 7/16" (1) 23 1/4" x 25 3/16" (2)