



Atlas Metal
INDUSTRIES, INC.

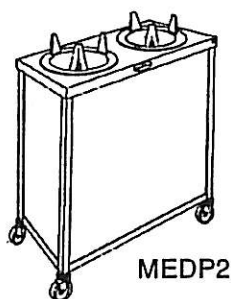
SELF-LEVELING DISPENSERS

MOBILE ENCLOSED
PLATE DISPENSERS

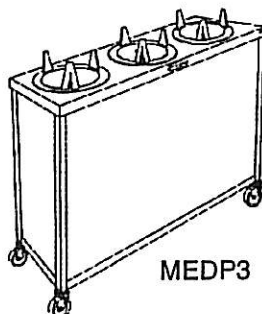
MEPD - unheated

MEPDH - heated

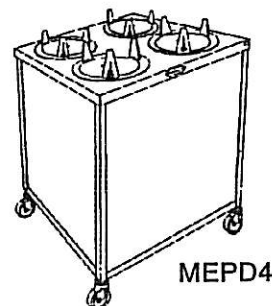
OPERATION, INSTALLATION AND MAINTENANCE MANUAL



MEPD2



MEPD3



MEPD4



WARNING: READ INSTRUCTIONS COMPLETELY BEFORE OPERATION AND INSTALLATION OF YOUR DISPENSER.

NOTE: EACH SECTION OF THIS MANUAL IS PRECEDED BY "WARNING" THAT INDICATE SOME EXTRA PRECAUTIONS THAT MUST BE TAKEN IN THE OPERATION INSTALLATION & MAINTENANCE OF YOUR DISPENSER.

WARNING: INSPECT DISPENSER CAREFULLY FOR MECHANICAL OR ELECTRICAL DAMAGE.

The MEPD-Series is shipped with springs preset for the average plate, however, if further adjustments are required the dispenser is equipped with three different groups of springs that allow fine tuning of your dispensing levels. The springs are coded as follows:

"Heavyweight"	largest diameter	(silver)
"Mediumweight"	smaller diameter	(black)
"Lightweight"	smaller diameter	(silver) "fine tuning"

When adjusting springs, always completely disengage unused springs and place in spring storage area. To achieve a smooth operating dispenser, try and use the same number of springs per section.

WARNING: NEVER REMOVE SPRINGS WHEN EXTENDED:

- (1) Injury can result if spring fully disengages from dispenser.
- (2) Damage to the spring can result.

OPERATION/SPRING ADJUSTMENT:

To begin, lift dispenser tube out of the cabinet; for PDS and PDH models, remove outer sleeve and disconnect power cord from cabinet receptacle before adjusting. Stand dispenser on floor protecting power cord from damage, and begin loading plates. Load plates one at a time to determine comfortable dispensing height. For dispensing, TOP PLATES WHEN LOADED SHOULD BE ABOVE THE TOP FLANGE, BUT NOT HIGHER THAN THE GUIDE POSTS. After several plates have been loaded into the dispenser, a visual check can determine if dispensing height is correct.

- (a) if dispensing level remains at a constant height above the top flange, and not higher than the guide posts, when plates are loaded dispenser requires no further adjustment.
- (b) if dispensing level only rises above the guide post when plates are loaded, adjustment is required, begin to remove one of the same type of spring from each section to lower dispensing level to correct height.
- (c) if dispensing level drops below the top flange when plates are loaded again adjustment is required, begin to add springs one per section, from spares provided with dispenser.

MOBILE ENCLOSED PLATE DISPENSERS

MEPD - unheated
MEPDH - heated

OPERATION/INFORMATION

INSTALLATION:

The MEPD-Series shall be constructed of a welded aluminum frame, with a stainless steel top deck and side panels. To support the weight of the dispensing tubes, a reinforcement channel shall be secured to the underside of the top deck. The unit is mobile for use on the serving line or the meal preparation area.

WARNING: NOTE: FOLLOWING PRECAUTIONS WHEN INSTALING

NOW THAT SPRING ADJUSTMENTS ARE COMPLETE, REMOVE PLATES AND ...

- (1) verify that cabinet "IS NOT" connected to a power source.
- (2) carefully install dispensing tube into cabinet, cord first to avoid damage to the power cord "DO NOT DROP."
- (3) verify dispensing tube power switch is in off position before connecting power cord to cabinet receptacle.
- (4) verify that properly grounded electrical circuit is provided with correct voltage and amperage rating (see rating label).
- (5) install dispenser in accordance with national and local electrical codes.

OPERATION/ADJUSTMENT:

If plates in your dispenser appear to "STICK" in a down position, normally this is not the result of weak springs, but a mechanical problem caused by one of the following.

- (1) plates are binding or catching due to incorrect size of plates.
- (2) foreign object(s) in dispenser causing it to "STICK."
- (3) dispenser has been incorrectly assembled after cleaning.

WARNING: DO NOT PLACE HAND(S) IN THE DISPENSER TO "UN-STICK" AS PRES-SURE COULD SUDDENLY RELEASE CAUSING INJURY.

USE THE FOLLOWING PROCEDURE TO "UN-STICK" DISPENSER.

NOTE: HEATED MODELS, TURN POWER SWITCH TO OFF POSITION AND DISCONNECT FROM ELECTRICAL SOURCE, AND DISPENSING TUBES FROM CABINET RECEPTACLE.

- (1) Carefully reload plates to relieve upward spring tension.
- (2) Dispenser must be removed from cabinet.
- (3) With load secured, use a tool to inspect dispenser to determine the cause of the problem and to correct it.
- (4) Carefully unload dispenser to check for smooth operation, and inspect thoroughly.
- (5) If further repairs are required, disengage all springs to avoid personal injury and/or damage to springs.

CLEANING INSTRUCTIONS:

HEATED MODELS:

- Turn power switch to off position.
- Allow adequate cool down time before cleaning.
- Disconnect cabinet from electrical source, and dispensing tubes from cabinet receptacle.
- Do not expose electrical components to moisture.
- Do not immerse in water.

TO CLEAN, WIPE DISPENSER THOROUGHLY WITH A DAMP CLOTH AND MILD SOAP SUITABLE FOR FOOD CONTACT ZONES. NO ABRASIVES."

MOBILE ENCLOSED PLATE DISPENSERS

MEPD - unheated

MEPDH - heated

GENERAL INFORMATION

TROUBLE SHOOTING:

MECHANICAL:

dishes	high-low	See leveling adjustment.
dishes	"STICKING"	See operation instructions.

ELECTRICAL:

low heat/no heat	verify dispenser connected to cabinet receptacle
	verify correct voltage at power source
	verify power switch in on position
	verify circuit breaker in on position

UPON VERIFICATION AND PROBLEM PERSISTS? **PUT DISPENSER OUT OF SERVICE. CALL FACTORY FOR SERVICE AUTHORIZATION. USE LICENSED QUALIFIED SERVICE PERSONNEL ONLY!**

PARTS LIST

DESCRIPTION	PART #	DESCRIPTION	PART #
ON-OFF SWITCH	117-1	DISPENSER HEADS	
SWITCH COVER	117-2	PD-5	LM2964-A02
THERMOSTAT	2047	PD-5 3/4	LM2965-A02
IND. LIGHT	1100-3	PD-6 1/2	LM2966-A02
CORDSET	1006-3	PD-7 1/4	LM2967-A02
PLATE GUIDE	119-0001	PD-8 1/8	LM2968-A02
SPRING "HEAVY"	103-932	PD-9 1/8	LM2969-A02
SPRING "MEDIUM"	103-930	PD-10 1/8	LM2970-A02
SPRING "LIGHT"	103-931	PD-12	LM2972-A02
HEATING ELEMENT	(120v)		
PDH-5	111-1211	PDH-8 1/8	111-1215
PDH-5 3/4	111-1212	PDH-9 1/8	111-1045
PDH-6 1/2	111-1213	PDH-10 1/8	111-1216
PDH-7 1/4	111-1214	PDH-12	12-1217

SPECIFICATIONS

CABINET -- unheated

Top construction shall be of 16 gauge, grade 18-8 stainless steel. Body frame construction shall be extruded 1 1/4" aluminum with a wall thickness not less than 1/8". Side panels shall be constructed of 18-8 stainless steel. All models shall be supplied with 4" diameter non-marking heavy duty swivel casters and gray non-marking corner bumpers standard.

CABINET -- heated

The heated dispenser cabinet shall have the same specifications, with the addition of a receptacle attached in the interior of the cabinet. A six foot 3-wire grounded electrical supply cord 16-3 is standard, except 3-tube models sizes 10 1/8" to 12" and 4 tube models 8 1/8" to 10 1/8" shall have 14-3 electrical supply cords and NEMA 5-15p for 120v. The 4-tube model 12" size shall have 12-3 electrical supply cord and NEMA 5-20p for 120v.

DISPENSING TUBE -- unheated

The basic unit shall be constructed of 300 series stainless steel. The counter top flange has three high impact molded plastic guide posts to keep plates properly aligned. Self leveling spring mechanism is easy to field adjust to accommodate different weights of plates. A combination of extension strings will be provided for field adjusting to required self-leveling height. The drop in plate dispenser shall be self-supporting using a formed stainless steel top flange welded to the vertical channels and bottom disc. A stainless steel platform will be suspended from the extension springs and will support the stack of plates to be dispensed.

DISPENSING TUBE -- heated

Same specifications as "unheated" with the addition of a heating element mounted in the base and an adjustable thermostat located in a vertical side channel. A pilot light and on-off switch located in the top flange. A power cord is NEMA 5-15p for 120 volt units.

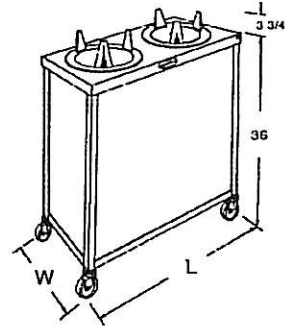
MOBILE ENCLOSED PLATE DISPENSERS

MEPD - unheated

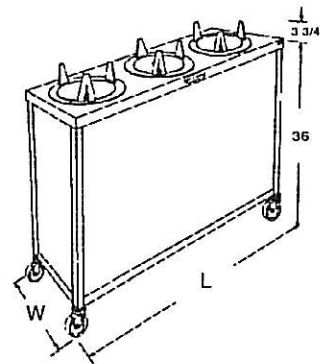
MEPDH - heated

SPECIFICATIONS

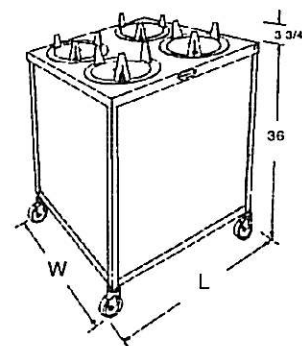
2-STACK MOBILE ENCLOSED PLATE DISPENSER							
MAX DISH DIA.	2-STACK UNHEATED	L	W	WT.	2-STACK HEATED	120Vv/elec WATTS/AMPS	WT.
5"	MEPD2-5	24	x 16	104	MEPD2H-5	420 3.5	120
5 3/4"	MEPD2-5 3/4	24	x 16	105	MEPD2H-5 3/4	460 4.0	122
6 1/2"	MEPD2-6 1/2	24	x 16	109	MEPD2H-6 1/2	540 4.5	127
7 1/4"	MEPD2-7 1/4	24	x 16	117	MEPD2H-7 1/4	600 5.0	136
8 1/8"	MEPD2-8 1/8	30	x 16	128	MEPD2H-8 1/8	660 5.5	146
9 1/8"	MEPD2-9 1/8	30	x 16	130	MEPD2H-9 1/8	760 6.3	151
10 1/8"	MEPD2-10 1/8	30	x 16	133	MEPD2H-10 1/8	840 7.0	155
12"	MEPD2-12"	34	x 18	151	MEPD2H-12	1000 8.3	175



3-STACK MOBILE ENCLOSED PLATE DISPENSER							
MAX DISH DIA.	3-STACK UNHEATED	L	W	WT.	3-STACK HEATED	120Vv/elec WATTS/AMPS	WT.
5"	MEPD3-5	32	x 16	125	MEPD3H-5	630 5.3	150
5 3/4"	MEPD3-5 3/4	32	x 16	128	MEPD3H-5 3/4	720 6.0	154
6 1/2"	MEPD3-6 1/2	36 1/2	x 16	109	MEPD3H-6 1/2	810 6.8	176
7 1/4"	MEPD3-7 1/4	36 1/2	x 16	117	MEPD3H-7 1/4	900 7.5	189
8 1/8"	MEPD3-8 1/8	42	x 16	128	MEPD3H-8 1/8	990 8.3	208
9 1/8"	MEPD3-9 1/8	42	x 16	130	MEPD3H-9 1/8	1140 9.5	215
10 1/8"	MEPD3-10 1/8	46	x 16	133	MEPD3H-10 1/8	1260 10.5	233
12"	MEPD3-12	51	x 18	151	MEPD3H-12	1500 12.5	253



4-STACK MOBILE ENCLOSED PLATE DISPENSER							
MAX DISH DIA.	4-STACK UNHEATED	L	W	WT.	4-STACK HEATED	120Vv/elec WATTS/AMPS	WT.
5"	MEPD4-5	24	x 24	173	MEPD4H-5	840 7.0	205
5 3/4"	MEPD4-5 3/4	24	x 24	175	MEPD4H-5 3/4	960 8.0	207
6 1/2"	MEPD4-6 1/2	24	x 24	183	MEPD4H-6 1/2	1060 9.0	219
7 1/4"	MEPD4-7 1/4	24	x 24	199	MEPD4H-7 1/4	1200 10.0	237
8 1/8"	MEPD4-8 1/8	30	x 30	215	MEPD4H-8 1/8	1320 11.0	255
9 1/8"	MEPD4-9 1/8	30	x 30	223	MEPD4H-9 1/8	1520 12.7	265
10 1/8"	MEPD4-10 1/8	30	x 30	229	MEPD4H-10 1/8	1680 14.0	273
12"	MEPD4-12	34	x 34	261	MEPD4H-12	2000 16.7	313



HEATED DISPENSERS

The PDH model heating system has 120v single phase heating capacity, 208v and 240v when specified. The components are a push button on-off switch, indicator light, and adjustable thermostat. The six foot 3-wire cordset is NEMA 5-15P for 120v dispensers. The dispenser is enclosed with 24 gauge stainless steel sleeve.

WIRING DIAGRAM

