

Plate Dispensers

Plate Holding & Dispensing



Make a hot impression with warm plates!



Handy access to your dishes: a must have for hospitality, buffets, cafeterias, fine dining, catering and more!

Enhance your customer experience with hot food on a hot plate. Carter-Hoffmann plate heaters and dispensers come in three different styles to accommodate plate storage anywhere... allowing convenient access while saving time and labor.



HP58

HP Series Shelf-Mounted Warmers

Warm plates are the ideal finishing touch for a gourmet meal, allowing the presentation to match the high quality of your food. These warmers keep plates warm while being stored adjacent to the food, leading to quick plating and convenience for your chefs.

- Heat all plates at one time
- Hot convected air, uniform temperature
- Easy access
- Door to close off when not in use



CD27

Rotary Dish Carts

Warm up your dishes prior to plating your banquets to maintain proper serving temperatures. Our heated rotary dish carts are up to the task.

- Blower heat for fast heat-up and recovery
- Top and front loading doors
- Lazy Susan platform for easy access to dishes
- They'll fit under most counters for efficient use of space
- For salad plates, we have unheated models as well



EPDHT2S9

EP Series Self-Leveling Dispensers

are mobile and can be placed in the kitchen, by your buffet... just about anywhere! Self-leveling spring action keeps a steady supply of plates at a convenient height.

- Sleek, all stainless steel exterior for easy cleaning
- Heated and ambient styles for 9", 10" and 12" plates
- Two, three and four silo cabinets
- Full perimeter bumper or corner bumpers are optional

*Download specification sheets for full details.

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