

# Drop-in Plate Dispenser Data Sheet

## Metaltecnica Model CL16/21



**Product type:** Neutral drop-in plate dispenser / plate lift

**Manufacturer:** Metaltecnica

**Model:** CL16/21

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### Product Overview

The **Metaltecnica CL16/21** is a neutral drop-in plate dispenser intended for integration into professional self-service counters, food-service distribution lines, and commercial catering installations. Metaltecnica describes its self-service equipment range as stainless-steel modular equipment for canteens, restaurants, hospital kitchens, and environments where service efficiency and product functionality are required.<sup>1</sup> Within this range, dish distribution equipment is described as available in neutral, heated, refrigerated, two-column, and four-column configurations, with adjustable column diameters for different plate sizes.<sup>2</sup>

For the CL16/21 plate dispenser family, the available technical sheet identifies the unit as a **neutral plate lift supplied with a transparent cover**, with a typical capacity of **50–60 plates** and a drop-in lifting diameter range of **Ø300–425 mm**.<sup>3</sup>

*“Sollevatore piatti neutro compreso di coperchio trasparente (50-60 piatti). Diametro sollevatore: Ø300-425mm (foro + 5mm) Altezza: 785mm (865 con coperchio).” — Assitecnica technical sheet for CL16-21-28-32<sup>3</sup>*

### Key Specifications

Parameter	Specification
Model reference	CL16/21
Product category	Neutral drop-in plate dispenser / plate lift
Installation type	Built-in / drop-in counter installation
Plate capacity	50–60 plates
Lifting / dispenser diameter	Ø300–425 mm
Recommended cut-out allowance	Dispenser opening plus 5 mm
Unit height without cover	785 mm
Unit height with transparent cover	865 mm
Cover	Transparent cover included
Operation	Neutral / non-heated

Parameter	Specification
Typical application	Self-service counters, canteens, restaurants, hospital kitchens, catering distribution lines

## Construction and Application Notes

The CL16/21 is designed for professional use where plates must be stored vertically and presented at an ergonomic serving height inside a counter opening. The neutral configuration is appropriate where active heating or refrigeration is not required. The transparent cover helps protect stored plates when the dispenser is not actively being replenished or used.

Metaltecnica's self-service line is described as stainless-steel equipment designed for modular combinations, with products arranged according to the operational needs of the service area.<sup>1</sup> As a drop-in element, the CL16/21 should be installed into a compatible countertop or counter module with attention to the required opening clearance. The available technical sheet specifies that the hole should allow the dispenser diameter **plus 5 mm**, indicating that the counter cut-out should be prepared with installation tolerance rather than matching the dispenser diameter exactly.<sup>3</sup>

## Installation Guidance

Installation Item	Guidance
Counter opening	Prepare the cut-out according to the selected dispenser diameter, allowing an additional +5 mm clearance.
Vertical space	Ensure at least 785 mm below the counter for the dispenser body, or 865 mm total height where the transparent cover is included in the measured envelope.
Counter compatibility	Use only within a rigid commercial counter or self-service module capable of supporting the dispenser and loaded plate stack.
Service access	Maintain adequate access for cleaning, plate loading, and removal of the dispenser assembly if required.
Final verification	Confirm exact selected diameter, plate size compatibility, and counter cut-out with the supplier or manufacturer before fabrication.

## Suitable Environments

Environment	Suitability
Canteens and institutional dining	Suitable for organized plate distribution and high-throughput service lines.
Restaurants and buffet counters	Suitable where plates must be conveniently available at a self-service or service counter.
Hospital kitchens and healthcare catering	Suitable for structured meal-distribution workflows, consistent with Metaltecnica's stated self-service applications.
Hotels and catering operations	Suitable for modular buffet and back-of-house serving lines.

## Important Notes

The model is described as **neutral**, so it should not be specified where plate heating is required unless a separate heated model is selected. The technical information available publicly for this item is concise; therefore, electrical data, exact material grade, shipping weight, and detailed plate diameter compatibility should be confirmed with Metaltecnica or the supplying distributor before procurement or counter fabrication.

## References

1. Metaltecnica, "Self-Service," official product page. <https://metaltecnica.com/en/products/self-service/>
2. Metaltecnica, "Self Service Line," official brochure PDF. <https://metaltecnica.com/wp-content/uploads/2024/07/self-service.pdf>
3. Assitecnica Srl, "CL16-21-28-32 technical sheet," PDF. <https://www.assitecnicasrl.it/docs/1821/CL16-21-28-32.pdf>