



# ELECTRIC HOT FOOD TABLES WITH ENCLOSED BASE



**HF-5E-240-BS with Optional SU-25 Casters Shown**

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

*For Use with Optional Spillage Pans*

**FEATURES:**

- Stainless steel body, top and legs
- Stainless steel undershelf
- Fiberglass insulation between each compartment
- Units intended for dry use. For hot water bath, must use optional Spillage Pans # **SP-A** (Aluminum) or # **SP-S** (Stainless)
- 1" thick poly cutting board (8" wide)

**MATERIAL:**

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 18 gauge stainless steel with fully adjustable non-marking tip plastic bullet foot
- UNDERSHELF:** 22 gauge #430 stainless steel
- LINERS:** 8" deep, 22 Gauge galvanized (standard) or #302 stainless steel upgrade (**Model # SU-32**)
- CUTTING BOARD:** White thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge #302 stainless steel

**ELECTRICAL:**

- 120V units yield 500 Watts
- 208V/240V dual voltage units yield 750 Watts at 208V and 1000 Watts at 240V
- 6' electrical cord with plug
- Infinite control knobs
- Indicator lights



GALVANIZED LINERS	Length	# of Wells	Volts	NEMA Plug	Power Consumption	Weight	Cubic Feet
HF-2E-120-BS	A = 31-13/16"	2	120	5-20P	15/500	92 lbs.	28
HF-3E-120-BS	B = 47-1/8"	3	120	5-20P	15/500	210 lbs.	41
HF-4E-120-BS	C = 62-7/16"	4	120	L5-30P	30/500	250 lbs.	55
HF-2E-240-BS	A = 31-13/16"	2	208/240	6-20P	15/750 • 20/1000	92 lbs.	28
HF-3E-240-BS	B = 47-1/8"	3	208/240	6-20P	15/750 • 20/1000	210 lbs.	41
HF-4E-240-BS	C = 62-7/16"	4	208/240	L6-30P	20/750 • 30/1000	250 lbs.	55
HF-5E-240-BS	D = 77-3/4"	5	208/240	L6-30P	20/750 • 30/1000	290 lbs.	67

**NOTE:** Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures



**NEMA PLUG 5-20P**



**NEMA PLUG 6-20P**



**NEMA PLUG L5-30P**



**NEMA PLUG L6-30P**



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

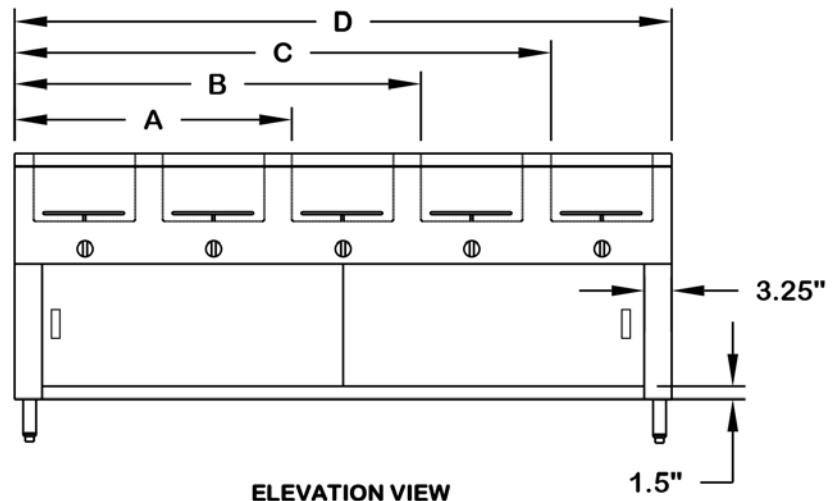
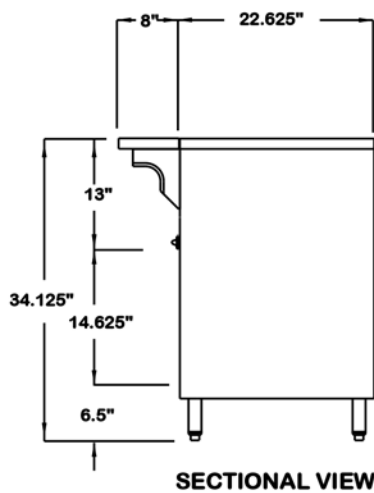
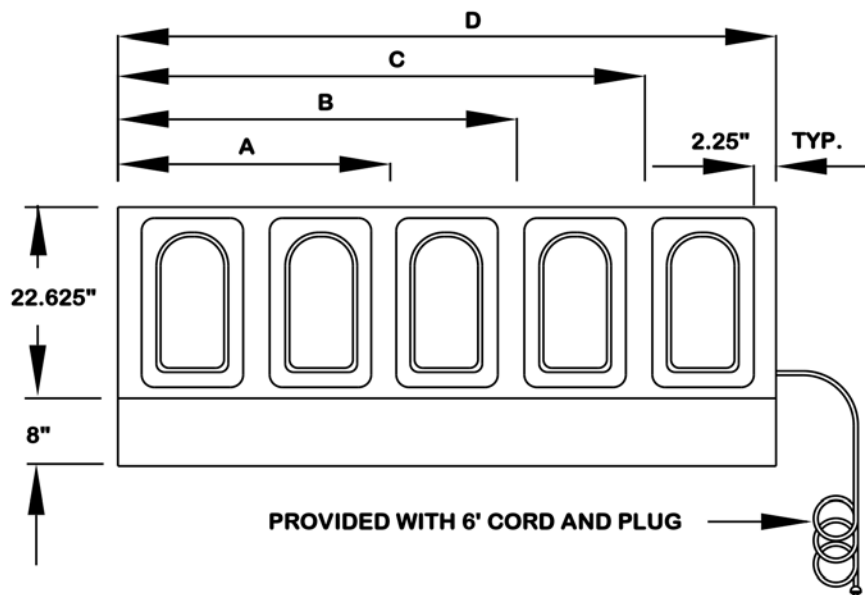
For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.

## Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan



SU-25 - Casters

- SU-32** Upgrade to a Stainless Steel Lining  
*(Excludes Sealed Hot Well Units)*
- SU-25** Portable Kit *(Includes 4 -5" Swivel Casters, 2 w/ Brakes & Universal Mount Push Handle)*
- SP-A** Aluminum Spillage Pan
- SP-S** Stainless Steel Spillage Pan
- SU-72** Upgrade to 240 volt units to 3-Phase Wiring

-M Manifold Drains (Per Well)



Manifold Drain Shown



REF-V

200 Heartland Boulevard, Edgewood, NY 11717-8380

A City Discount

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

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