

ELECTRIC HOT FOOD TABLES

WITH ENCLOSED BASE





ltem #:	Qty #:
Model #: _	
Project #:	

For Use with Optional Spillage Pans

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

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)

Stainless steel shelf with removable 3/8" thick poly cutting board - Ships K.D.

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



Model #	Length	Width*	# of Wells	Volts	Amps	Watts	NEMA Plug	Wt.	Cu. Ft.
HF-2E-120-BS	A = 31-13/16"	22.625"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120-BS	B = 47-1/8"	22.625"	3	120	12.50	1500	5-20P	130 lbs.	41.32
HF-4E-120-BS	C = 62-7/16"	22.625"	4	120	16.67	2000	L5-30P	250 lbs.	54.55
HF-2E-240-BS	A = 31-13/16"	22.625"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240-BS	B = 47-1/8"	22.625"	3	208/240	10.82/12.50	2250/3000	6-20P	130 lbs.	41.32
HF-4E-240-BS	C = 62-7/16"	22.625"	4	208/240	14.42/16.67	3000/4000	L6-30P	250 lbs.	54.55
HF-5E-240-BS	D = 77-3/4"	22.625"	5	208/240	18.03/20.84	3750/5000	L6-30P	290 lbs.	66.94

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 L6-30P

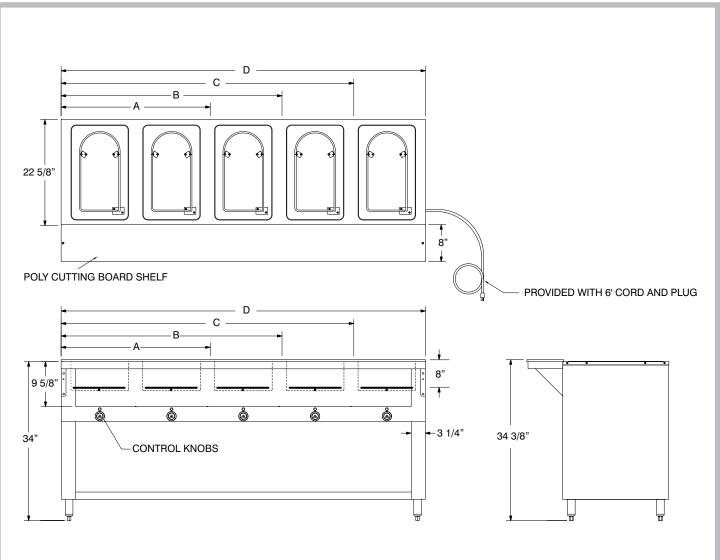


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All dimensions are the same for the stainless steel wells option.



SP-A - Spillage Pan



SU-25 - Casters

REF-V

Food Table Accessories

Visit our website for additional Food Table Accessories

- **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-45A 12" x 1" Adapter bar
- SU-45B 20" x 3" Adapter bar
- SU-72 Upgrade to 240 volt units to 3-Phase Wiring
- TCB-OMIT Remove Poly Cutting Board



Double Sided Self-Serve Buffet Shelf with Built-In Food Shield

Length	Approx Wt.	Cu. Ft.
31-13/16"	28 lbs.	2
47-1/8"	33 lbs.	3
62-7/16"	38 lbs.	4
77-3/4"	45 lbs.	4
	31-13/16" 47-1/8" 62-7/16"	Length Wt. 31-13/16" 28 lbs. 47-1/8" 33 lbs. 62-7/16" 38 lbs.

