



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____. Top and body to be heavy gauge type 430 stainless steel. Heat compartments shall be one-piece deep-drawn type 304 stainless steel, with all corners fully coved, and insulated on all sides with 1" fiberglass or equal. $\frac{3}{4}$ "-diameter drain with strainers in each well, and attached to a common copper manifold. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment—fitted with 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt heating element—is secured to underside of each well. Six foot cord & plug extends from the bottom right hand side of the unit. Furnished with polycarbonate cutting board, stainless steel dish shelf, stainless steel adjustable undershelf, 1 $\frac{1}{2}$ " O.D. 16/304 stainless steel tubular legs, stainless steel gussets, and 1" adjustable bullet feet (stationary units) or 4"-diameters swivel casters (portable units).



*three-compartment stationary
sealed well hot food table*

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Overshelves* | <input type="checkbox"/> Bolted-in undershelf |
| <input type="checkbox"/> Tray slide | <input type="checkbox"/> Food pans/insets |
| <input type="checkbox"/> Tray shelf | <input type="checkbox"/> Dish shelf |
| <input type="checkbox"/> Rolltop cover | <input type="checkbox"/> AutoFill® water fill system |

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

EAGLE GROUP

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

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Item No.: _____
Project No.: _____
S.I.S. No.: _____

Sealed Well Hot Food Tables

MODELS:

- | | | | |
|------------------------------------|------------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> SHT2-120 | <input type="checkbox"/> SHT4-120 | <input type="checkbox"/> SPHT2-120 | <input type="checkbox"/> SPHT4-120 |
| <input type="checkbox"/> SHT2-240* | <input type="checkbox"/> SHT4-240* | <input type="checkbox"/> SPHT2-240* | <input type="checkbox"/> SPHT4-240* |
| <input type="checkbox"/> SHT3-120 | <input type="checkbox"/> SHT5-240* | <input type="checkbox"/> SPHT3-120 | <input type="checkbox"/> SPHT5-240* |
| <input type="checkbox"/> SHT3-240* | | <input type="checkbox"/> SPHT3-240* | |

* See charts on back page for complete model numbers.

Construction

- Table body and top are constructed of highly polished 20 gauge 430 series stainless steel.
- An adjustable heavy gauge type 430 stainless steel undershelf with gussets, stainless steel 8" (203mm)-wide dish shelf, and a removable 7 $\frac{3}{4}$ " (197mm)-wide poly cutting board are provided.
- Legs are 1 $\frac{1}{2}$ " (41mm) diameter, type 304 stainless steel with stainless steel gussets.
- Stationary units feature non-marking stainless steel adjustable bullet feet, which adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".
- Portable units include 4"-diameter NSF-approved ball-bearing swivel casters (two with brake), and push bar attached to end panel at operator's right. 34" height.

Controls

- Individual infinite controls offer high and low selections along with eight other temperature settings.
- Indicator light remains on continuously while control is in "ON" position.

Heat compartments

- One-piece deep-drawn 304 stainless steel with all corners fully coved.
- A $\frac{3}{4}$ " (19mm) diameter drain with strainers is located in each well and attached to a common copper manifold for ease of draining or filling wells.

Heating element

- A 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt tubular heating element is secured to the underside of each well.

Electrical

- A six-foot (1829mm) cord with plug extends from the bottom of the righthand control side as standard equipment.

Certifications / Approvals



New York MEA 376-84-E

AUTOQUOTES



Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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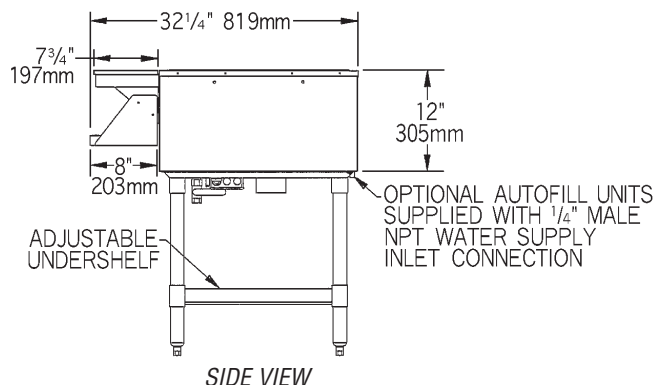
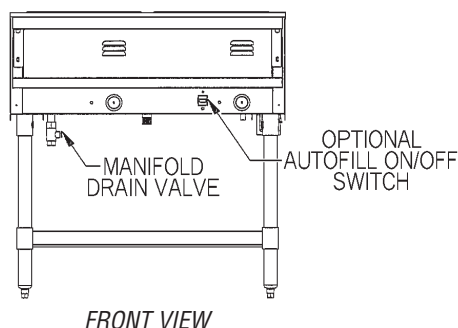
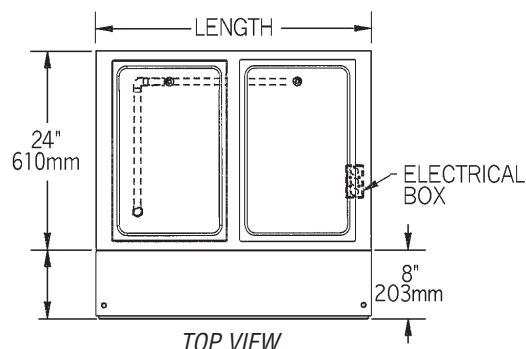
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Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Sealed Well Hot Food Tables



STATIONARY										PORTABLE					
# of top openings	weight lbs. kg	volts	watts	length in. mm	SINGLE-PHASE amps model #	THREE-PHASE amps model #	length in. mm	SINGLE-PHASE amps model #	THREE-PHASE amps model #	length in. mm	SINGLE-PHASE amps model #	THREE-PHASE amps model #	length in. mm	SINGLE-PHASE amps model #	THREE-PHASE amps model #
2	101 45.8	120V	1500W	33\"	12.5A SHT2-120	n/a	35 1/2\"	12.5A SPHT2-120	n/a	35 1/2\"	12.5A SPHT2-120	n/a	35 1/2\"	12.5A SPHT2-120	n/a
2	101 45.8	240V	1900W	33\"	7.9A SHT2-240	6.9A SHT2-240-3	35 1/2\"	7.9A SPHT2-240	6.9A SPHT2-240-3	35 1/2\"	7.9A SPHT2-240	6.9A SPHT2-240-3	35 1/2\"	7.9A SPHT2-240	6.9A SPHT2-240-3
3	129 58.5	120V	2250W	48\"	18.8A SHT3-120	n/a	50 1/2\"	18.8A SPHT3-120	n/a	50 1/2\"	18.8A SPHT3-120	n/a	50 1/2\"	18.8A SPHT3-120	n/a
3	129 58.5	240V	2850W	48\"	11.9A SHT3-240	6.9A SHT3-240-3	50 1/2\"	11.9A SPHT3-240	6.9A SPHT3-240-3	50 1/2\"	11.9A SPHT3-240	6.9A SPHT3-240-3	50 1/2\"	11.9A SPHT3-240	6.9A SPHT3-240-3
4	162 73.5	120V	3000W	63 1/2\"	25.0A SHT4-120	n/a	66\"	25.0A SPHT4-120	n/a	66\"	25.0A SPHT4-120	n/a	66\"	25.0A SPHT4-120	n/a
4	162 73.5	240V	3800W	63 1/2\"	15.8A SHT4-240	10.5A SHT4-240-3	66\"	15.8A SPHT4-240	10.5A SPHT4-240-3	66\"	15.8A SPHT4-240	10.5A SPHT4-240-3	66\"	15.8A SPHT4-240	10.5A SPHT4-240-3
5	199 90.3	240V	4750W	79\"	19.8A SHT5-240	13.7A SHT5-240-3	81 1/2\"	19.8A SPHT5-240	13.7A SPHT5-240-3	81 1/2\"	19.8A SPHT5-240	13.7A SPHT5-240-3	81 1/2\"	19.8A SPHT5-240	13.7A SPHT5-240-3

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: SHT3-208

RECEPTACLE CONFIGURATIONS REQUIRED

15A 120V model # S(P)HT2-120	15A 240V model # S(P)HT2-240 S(P)HT3-240	20A 240V model # S(P)HT4-240	30A 120V model # S(P)HT3-120	30A 240V model # S(P)HT5-240	50A 120V model # S(P)HT4-120	20A 3Ø 240V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug*	furnished with NEMA 6-20 plug*	furnished with NEMA 5-30 plug	furnished with NEMA 6-30 plug*	furnished with NEMA 5-50 plug	furnished with NEMA 15-20 plug*

* NEMA plugs listed for 240-volt units also pertain to 208-volt units.

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (ex: DHT2-120-FMU), or design your own using standard components from EG30.18.

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

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