

SEALED WELL ELECTRIC TABLES

WITH ENCLOSED BASE





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

FEATURES:

Stainless steel undershelf Fiberglass insulation between each compartment Drains with gate valves per well

1" thick poly cutting board (8" wide)

For Mobile Units:

SU-25 - 5" swivel casters, two with brakes Universal mount push handle (right/left) on mobile units

MATERIAL:

TOP: 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062") BODY: 22 gauge #430 stainless steel BASE: 18 gauge stainless steel with fully

adjustable non-marking tip bullet foot LINERS: 20 Gauge stainless steel deep drawn

with drain

CUTTING BOARD: White thermoplastic **CUTTING BOARD BRACKETS: 16 gauge,**

#302 stainless steel

ELECTRICAL:

120V units yield 640 Watts 208V/240V dual voltage units yield 825 Watts at 208V and 1100 Watts at 240V 6' electrical cord with plug Infinite control knobs Indicator lights



Model #	Length	Width	# of Wells	Volts	NEMA Plug	Power Consumption	Weight	Cubic Feet
SW-2E-120-BS	31-13/16"	22.625"	2	120	5-20P	15/640	127 lbs.	28
SW-3E-120-BS	47-1/8"	22.625"	3	120	5-20P	20/640	155 lbs.	41
SW-4E-120-BS	62-7/16"	22.625"	4	120	L5-30P	30/640	197 lbs.	54
SW-2E-240-BS	31-13/16"	22.625"	2	208/240	6-20P	15/825 • 20/1100	127 lbs.	28
SW-3E-240-BS	47-1/8"	22.625"	3	208/240	6-20P	15/825 • 20/1100	155 lbs.	41
SW-4E-240-BS	62-7/16"	22.625"	4	208/240	L6-30P	20/825 • 30/1100	197 lbs.	54
SW-5E-240-BS	77-3/4"	22.625"	5	208/240	L6-30P	20/825 • 30/1100	215 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













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

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TOL ± .125" ALL DIMENSIONS ARE TYPICAL



