

# ELECTRIC HOT FOOD TABLES WITH UNDERSHELF



HF-2E-240 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	A = 31-13/16"	2	120	5-20P	15/500	92	28
HF-3E-120	B = 47-1/8"	3	120	5-20P	15/500	130	41
HF-4E-120	C = 62-7/16"	4	120	L5-30P	30/500	152	55
HF-2E-240	A = 31-13/16"	2	208/240	6-20P	15/750 • 20/1000	92	28
HF-3E-240	B = 47-1/8"	3	208/240	6-20P	15/750 • 20/1000	120	41
HF-4E-240	C = 62-7/16"	4	208/240	L6-30P	20/750 • 30/1000	152	55
HF-5E-240	D = 77-3/4"	5	208/240	L6-30P	20/750 • 30/1000	170	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

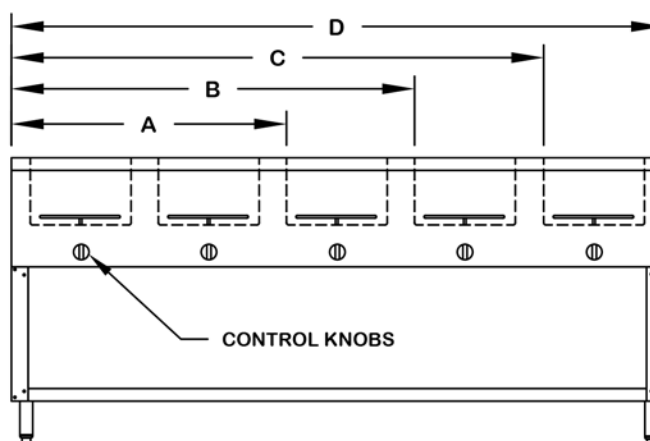
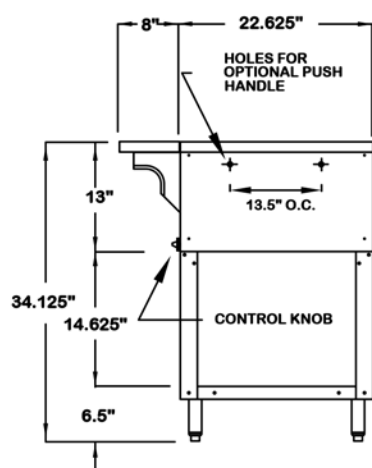
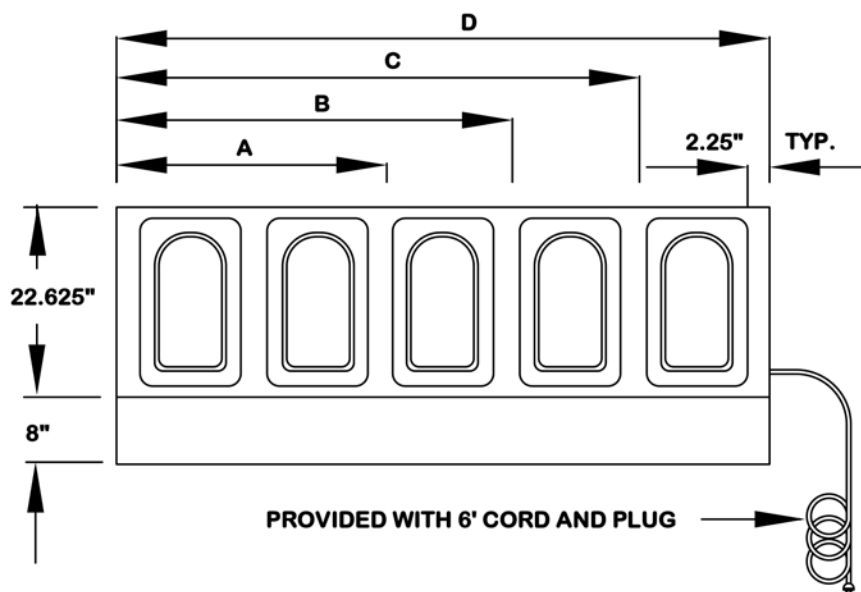


NEMA PLUG L6-30P

# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



## 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

