

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

Electric Hot Food Tables

Open Base, Stationary



#DHT4-240 hot food table shown with optional Flex-Master® overshelves*

Item #: _____
 Model #: _____
 Project #: _____
 SIS #: _____

Optional Accessories	Model #	Qty.
Spillage pans		
Bolted-in undershelf		
Overshelves		
Tray slides		
Tray shelf		
Dish shelf		
Rolltop cover		
Hardwood cutting board		



- All-stainless-steel wrapper.
- Individual controls for peak performance.
- High-output tubular heating elements.
- UL-, NSF-, and CSA-approved.
- Adaptable for wet application.
- Full range of options and accessories.
- Recessed controls for improved protection and safety.

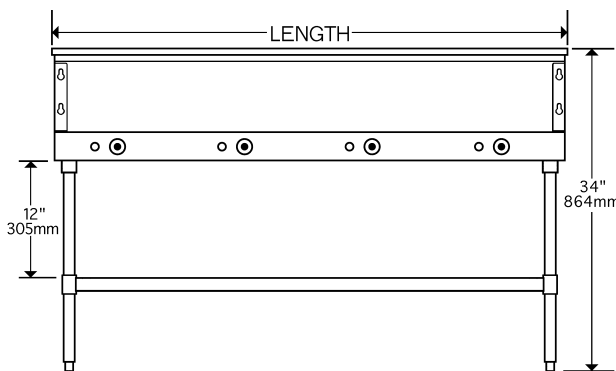
* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

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

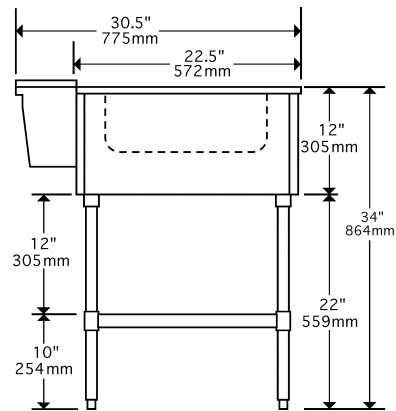
Electric Hot Food Tables – Open Base, Stationary

Design and Construction Features

- Construction** – Table body and top are constructed of highly polished 22 gauge 430 series stainless steel. Top features die stamped beaded openings measuring 12 $\frac{3}{32}$ " x 20 $\frac{3}{32}$ " (307 x 510mm). A poly cutting board 8" (203mm) wide and $\frac{1}{2}$ " (13mm) thick is mounted on stainless steel brackets located on control side of unit. Legs are galvanized steel. Stainless steel undershelf and 16/304 legs are available as options. Hardwood cutting board 8" (203mm) wide by $\frac{3}{4}$ " (19mm) thick, NSF and USDA approved, is also optional.
- 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** – Each heat compartment is 8" (203mm) deep and lined with 22 gauge galvanized steel. Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal.
- Electrical** – Each compartment is fitted with a 500-watt or 750-watt tubular element above the insulated bottom – 500-watt elements is standard on units wired for 110-120 volts; 750 watt elements is standard for units wired for 220-240 volts. A six-foot (1829mm) cord with plug will extend from the bottom of the right hand control side as standard equipment. 3-Phase available for 240-volt models only (not supplied with cord and plug). To order, add suffix "-3". Example: DHT2-240-3



FRONT VIEW



SIDE VIEW

# of top openings	length		weight		electrical data	model #
	in.	mm	lbs.	kg		
2	33"	838	97	44.0	1000W, 120V	DHT2-120
2	33"	838	97	44.0	1500W, 240V	DHT2-240*
3	48"	1219	125	56.7	1500W, 120V	DHT3-120
3	48"	1219	125	56.7	2250W, 240V	DHT3-240*
4	63 $\frac{1}{2}$ "	1613	158	71.7	2000W, 120V	DHT4-120
4	63 $\frac{1}{2}$ "	1613	158	71.7	3000W, 240V	DHT4-240*
5	79"	2007	193	87.5	3750W, 240V	DHT5-240*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Carries New York MEA 376-84 approval.

All models are one phase, 30 $\frac{1}{2}$ " (774mm) wide and 34" (863mm) high.

To order stainless steel legs and undershelf, add "S" to front of model number. Example: SDHT3-120

Full range of options and accessories available. Please consult Price List.

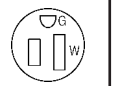
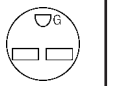
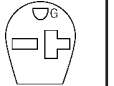
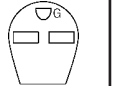
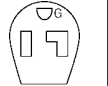
Spillage Pans

Required for wet applications. Deep-drawn, fully covered, 20 gauge type 304 stainless steel or aluminum. 6 $\frac{1}{2}$ " (165mm) deep, made to fit 12 $\frac{3}{32}$ " (307mm) top openings in Eagle hot food tables.



description	weight		model #
	lbs.	kg	
stainless steel	7	3.2	302027
aluminum	3	1.4	304141

Receptacle configurations required

15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 250V	30 AMP 125V
				
model # DHT2-120 DHT3-120	model # DHT2-240 DHT3-240	model # DHT4-240	model # DHT5-240	model # DHT4-120
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-30 plug