

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

Sealed Well Hot Food Tables



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

Optional Accessories	Model #	Qty.
Overshelves		
Tray slide/shelf		
Roll-top cover		
Bolted undershelf		
Food pans/insets		



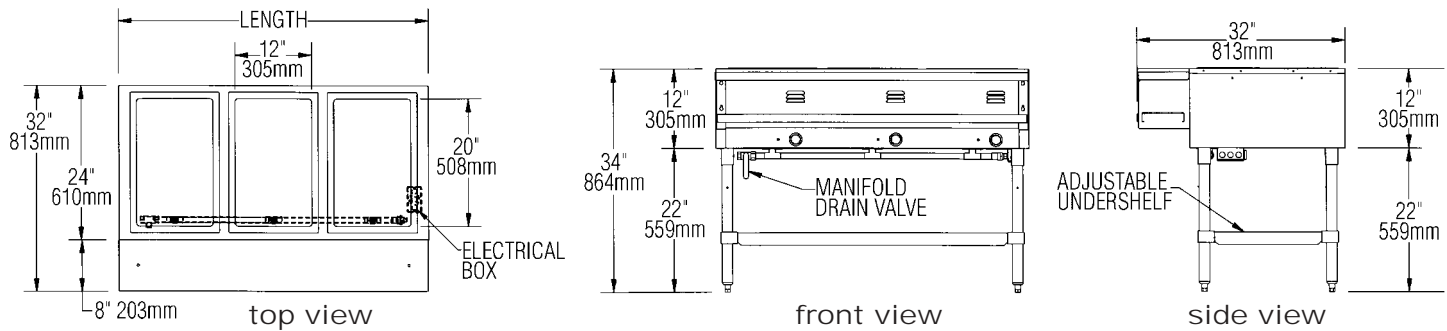
sealed well hot food table shown with optional Flex-Master® Overshelf System and optional bolted undershelf



- ◆ Individual sealed wells are fully covered and constructed of type 304 stainless steel.
- ◆ Heavy gauge stainless steel construction for entire unit.
- ◆ Heavy gauge type 304 stainless steel legs.
- ◆ Individual controls allow for wet or dry application.
- ◆ Features poly cutting board and 14 gauge stainless steel dish shelf.
- ◆ High-output tubular heating elements.
- ◆ Stationary and portable units available.
- ◆ UL and NSF approved.
- ◆ Full range of options and accessories.
- ◆ All wells complete with drains running to a common all-copper manifold complete with ball valve.

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

Sealed Well Hot Food Tables



Design & Construction Features

construction – Table body and top shall be constructed of highly polished 20 gauge type 430 series stainless steel.

An adjustable heavy gauge type 430 stainless steel undershelf, 14 gauge type 304 stainless steel dish shelf, and a removable poly cutting board are provided. The legs are 1 5/8" (41mm) diameter type 304 stainless steel with stainless steel gussets and stainless steel adjustable bullet feet.

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

heat well – One piece deep drawn 304 stainless steel with all corners fully covered. A 3/8" (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 under side of each well.

electrical – A 6' (1829mm) cord with plug will extend from the bottom of the right hand control side as standard equipment. See receptacle configuration chart (below) for plug type. 208-volt units available. To specify, replace "-240" in model number with "-208". Example: SHT2-208. Three-phase wiring available for 208V and 240V units only (not supplied with cord and plug). To order, add suffix "-3" to model number. Example: SHT3-240-3.

# of top openings	length		weight		cu ft	electrical data	STATIONARY	MOBILE
	in.	mm	lbs.	kg			model #	model #
2	33"	838	101	45.8	7.9	1500W, 120V, 12.5A	SHT2-120	SPHT2-120
			101	45.8	11.5	1900W, 240V, 7.9A	SHT2-240	SPHT2-240
3	48"	1219	129	58.5	11.5	2250W, 120V, 18.8A	SHT3-120	SPHT3-120
			129	58.5	11.5	2850W, 240V, 11.9A	SHT3-240	SPHT3-240
4	63 1/2"	1613	162	73.5	15.3	3000W, 120V, 25.0A	SHT4-120	SPHT4-120
			162	73.5	15.3	3800W, 240V, 15.8A	SHT4-240	SPHT4-240
5	79"	2007	199	90.3	19.0	4750W, 240V, 19.8A	SHT5-240	SPHT5-240







Flex-Master® Overshelf Kits

Both kits include two 16/304 stainless steel overshelves and four 30" (762mm) posts. To order kit, add suffix specified in chart below (example: SHT2-120-FMU).

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

Receptacle Configurations

Pertains to the above mentioned electric hot food tables.

					
15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 125V	30 AMP 250V	50 AMP 125V
model #	model #	model #	model #	model #	model #
SHT2-120	SHT2-240	SHT4-240	SHT3-120	SHT5-240	SHT4-120
SPHT2-120	SHT3-240	SPHT4-240	SPHT3-120	SPHT5-240	SPHT4-120
furnished with NEMA 5-15 plug	SPHT2-240 SPHT3-240 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