

ELECTRIC TABLES WITH UNDERSHELF



HF-2E-120 Shown

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

FEATURES:

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)

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
LEGS: 18 gauge stainless steel with fully adjustable non-marking tip bullet foot
UNDERSHELF: 22 gauge #430 stainless steel
LINERS: 8" deep, 22 Gauge galvanized or #302 stainless steel
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	STAINLESS STEEL LINERS	Length	# of Wells	Weight	Cubic Feet	Volts	NEMA Plug	Power Consumption
HF-2E-120	HF-2E-120-SS	A = 31-13/16"	2	92	28	120	5-20P	15/500
HF-3E-120	HF-3E-120-SS	B = 47-1/8"	3	120	41	120	5-20P	15/500
HF-4E-120	HF-4E-120-SS	C = 62-7/16"	4	152	54	120	L5-30P	30/500
HF-2E-240	HF-2E-240-SS	A = 31-13/16"	2	92	28	208/240	6-20P	15/750 • 20/1000
HF-3E-240	HF-3E-240-SS	B = 47-1/8"	3	120	41	208/240	6-20P	15/750 • 20/1000
HF-4E-240	HF-4E-240-SS	C = 62-7/16"	4	152	54	208/240	L6-30P	20/750 • 30/1000
HF-5E-240	HF-5E-240-SS	D = 77-3/4"	5	170	67	208/240	L6-30P	20/750 • 30/1000

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

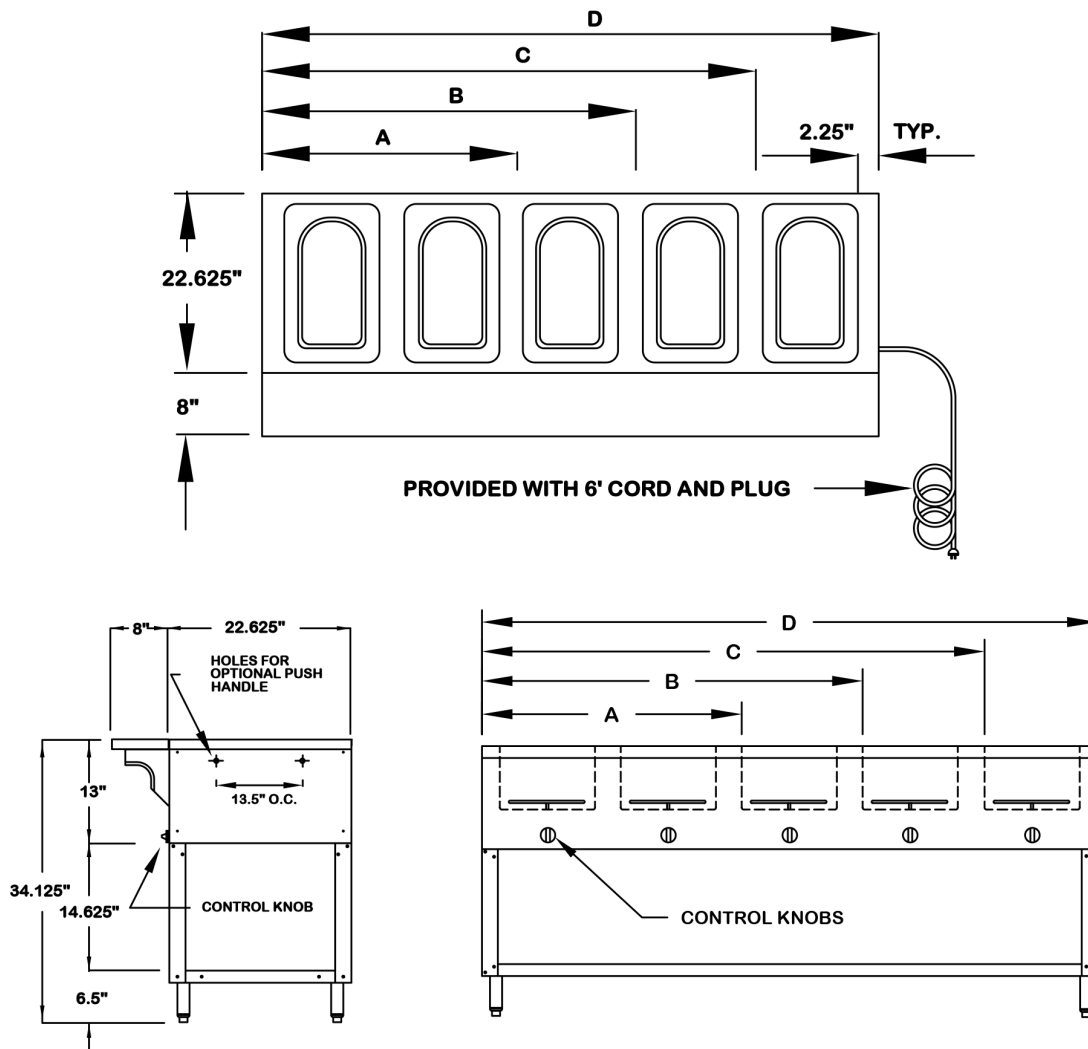


NEMA PLUG L6-30P

DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.

Accessories:

- Portable Kit (5" casters, 2 locking & push handle) - **Add SU-25**
- Solid tray Shelf - **Models TTS-(2-5)**
- Tubular Tray Rail - **Models TTR-(2-5)**
- Drop-Down Tubular Tray Rail - **Models TTR-(2-5)D**
- Dish Shelf Add-On (mount under cutting board)- **Models TDS-(2-5)**
- Stainless End Shelf - **Model BES-2**
- 12" and 18" Double or Single Overshelf - **Models TOS-(2-5) & STOS-(2-5)**
- Buffet Shelf - **Model TBS-(2-5)**
- Serving Shelf - **Model TSS-(2-5)**
- Aluminum Spillage Pans - **Model SP-A**
- Stainless Steel Spillage Pans - **Model SP-S**
- 3 Phase wiring - **Model 9072**

