

ELECTRIC TABLES WITH CLOSED BASE AND DOORS







ltem #:	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" deel, 22 Gauge galvanized or

#302 stainless steel0

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-DR	HF-2E-120-DR-SS	A = 31-13/16"	2	117	28	120	5-20P	15/500
HF-3E-120-DR	HF-3E-120-DR-SS	B = 47-1/8"	3	145	41	120	5-20P	15/500
HF-4E-120-DR	HF-4E-120-DR-SS	C = 62-7/16"	4	187	54	120	L5-30P	30/500
HF-2E-240-DR	HF-2E-240-DR-SS	A = 31-13/16"	2	117	28	208/240	6-20P	15/750 • 20/1000
HF-3E-240-DR	HF-3E-240-DR-SS	B = 47-1/8"	3	145	41	208/240	6-20P	15/750 • 20/1000
HF-4E-240-DR	HF-4E-240-DR-SS	C = 62-7/16"	4	187	54	208/240	L6-30P	20/750 • 30/1000
HF-5E-240-DR	HF-5E-240-DR-SS	D = 77-3/4"	5	205	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 L5-30P



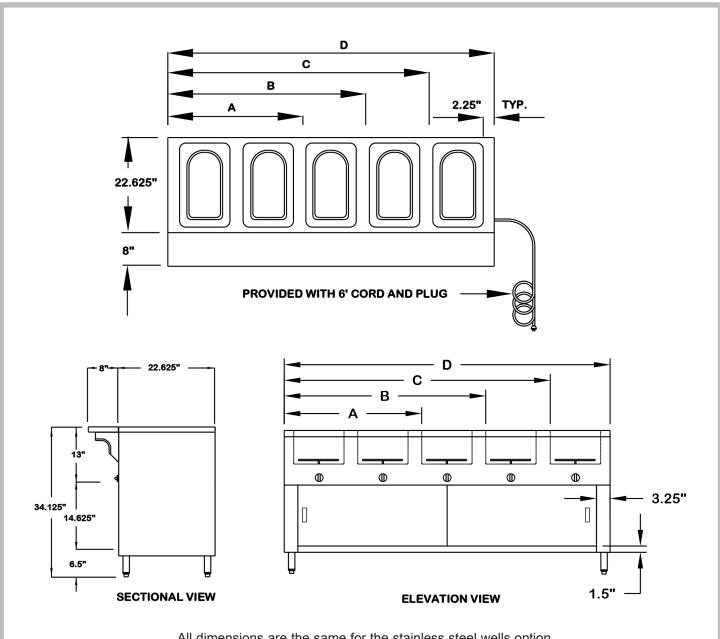


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TOL ± .125" ALL DIMENSIONS ARE TYPICAL



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

