

# **SEALED WELL ELECTRIC TABLES**

# WITH CLOSED BASE AND DOORS





| ltem #:    | Qty #: |
|------------|--------|
| Model #:   |        |
| Project #: |        |

### **FEATURES:**

Stainless steel undershelf

Fiberglass insulation between each compartment Drains with gate valves per well for use with water 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 **BASE:** 18 gauge stainless steel with fully

adjustable non-marking tip bullet foot

LINERS: 20 Gauge stainless steel deep drawn with drain

**CUTTING BOARD:** White thermoplastic **CUTTING BOARD BRACKETS: 16 gauge,** 

#302 stainless steel

### **ELECTRICAL:**

120V units yield 640 Watts 208V/240V dual voltage units yield 825 Watts at 208V and 1100 Watts at 240V 6' electrical cord with plug Infinite control knobs Indicator lights



| Model #      | Length    | # of Wells | Weight | Cubic Feet | Volts   | NEMA Plug | Power<br>Consumption |
|--------------|-----------|------------|--------|------------|---------|-----------|----------------------|
| SW-2E-120-DR | 31-13/16" | 2          | 127    | 28         | 120     | 5-20P     | 15/640               |
| SW-3E-120-DR | 47-1/8"   | 3          | 155    | 41         | 120     | 5-20P     | 20/640               |
| SW-4E-120-DR | 62-7/16"  | 4          | 197    | 54         | 120     | L5-30P    | 30/640               |
| SW-2E-240-DR | 31-13/16" | 2          | 127    | 28         | 208/240 | 6-20P     | 15/825 • 20/1100     |
| SW-3E-240-DR | 47-1/8"   | 3          | 155    | 41         | 208/240 | 6-20P     | 15/825 • 20/1100     |
| SW-4E-240-DR | 62-7/16"  | 4          | 197    | 54         | 208/240 | L6-30P    | 20/825 • 30/1100     |
| SW-5E-240-DR | 77-3/4"   | 5          | 215    | 67         | 208/240 | L6-30P    | 20/825 • 30/1100     |

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

## **Upgrade Options:**



Manifold Drains (Shown Above) - Add suffix -M Thermostatic Controls - Add suffix -T









NEMA PLUG 5-20P

**NEMA PLUG L5-30P** 



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