



SEALED WELL ELECTRIC TABLES WITH OPEN BASE



Sealed Well with Drain

SW-5E-240-BS with SU-25 Casters Shown

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

FEATURES:

- Stainless steel undershelf
- Fiberglass insulation between each compartment
- Drains with gate valves per well
- 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 Consumption
SW-2E-120-BS	31-13/16"	2	117	28	120	5-20P	15/640
SW-3E-120-BS	47-1/8"	3	145	41	120	5-20P	20/640
SW-4E-120-BS	62-7/16"	4	187	54	120	L5-30P	30/640
SW-2E-240-BS	31-13/16"	2	117	28	208/240	6-20P	15/825 • 20/1100
SW-3E-240-BS	47-1/8"	3	145	41	208/240	6-20P	15/825 • 20/1100
SW-4E-240-BS	62-7/16"	4	187	54	208/240	L6-30P	20/825 • 30/1100
SW-5E-240-BS	77-3/4"	5	205	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 6-20P



NEMA PLUG L5-30P



NEMA PLUG L6-30P



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders:

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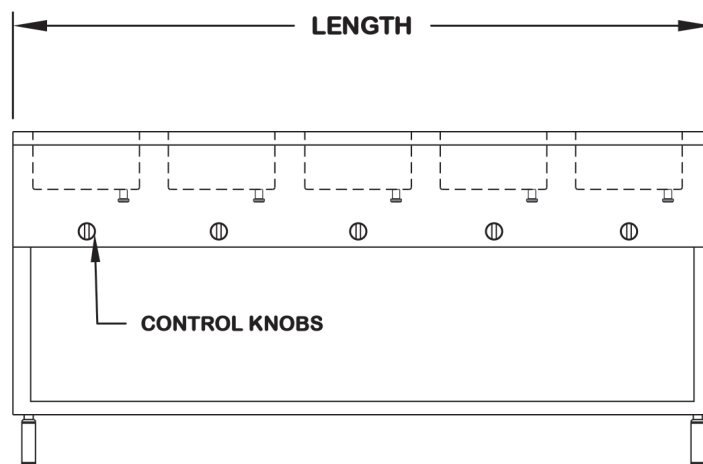
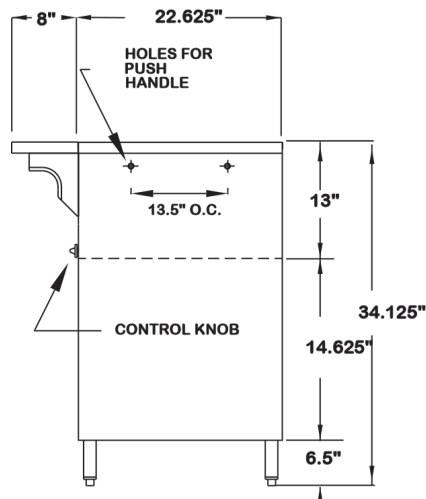
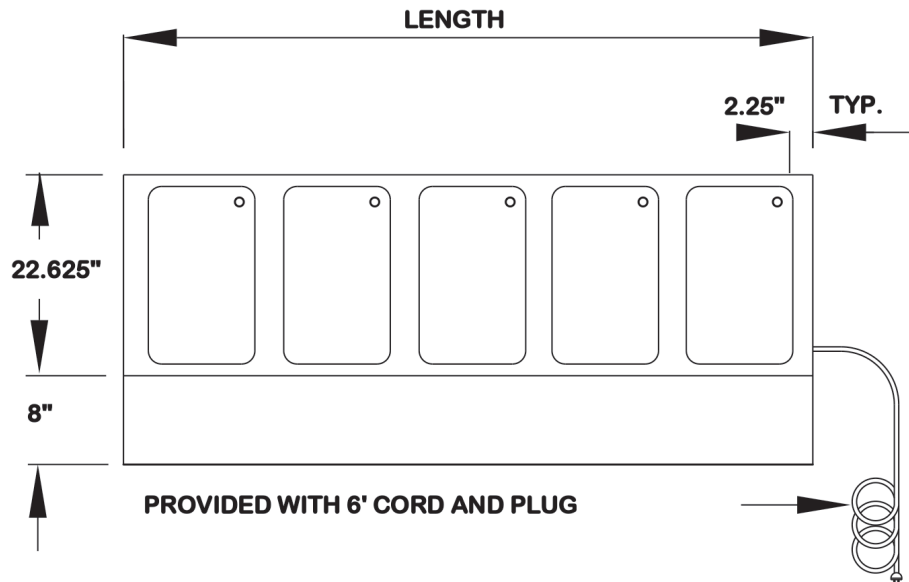
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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



Accessories:

- Portable Kit (5" casters, 2 locking & push handle) - **Add SU-25**
- Stationary Tubular Tray Rail - **Models TTR-(2-5)**
- Drop-Down Tubular Tray Rail - **Models TTR-(2-5)D**
- Solid Tray Shelf - **Models TTS-(2-5)**
- 12" Wide Double Tier Overshelf - **Models TOS-(2-5)**
- 18" Wide Double Tier Overshelf - **Models TOS-(2-5)-18**
- 12" Wide Single Tier Overshelf - **Models STOS-(2-5)**
- 18" Wide Single Tier Overshelf - **Models STOS-(2-5)-18**
- Buffet Shelf - **Models TBS - (2-5)**
- Serving Shelf - **Models TSS-(2-5)**
- Dish Shelf Add-On (mount under cutting board) - **Models TDS-(2-5)**

