



F14EI

31.50" (80cm) Deep Electric Hot Food Tables, Individual Wells

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

F14EI: 31.50" (80cm) Deep Electric Hot Food Tables, Individual Wells

Models

- F14EI232 2 individually controlled wells, 32" in length electric hot food table
- F14EI348 3 individually controlled wells, 48" in length electric hot food table
- F14EI460 4 individually controlled wells, 60" in length electric hot food table
- F14EI572 5 individually controlled wells, 72" in length electric hot food table
- F14EI688 6 individually controlled wells, 88" in length electric hot food table



F14EI348

Standard Features

- Top is constructed of stainless steel
- Units are standard with unfinished ends
- Work height is 36" standard
- U-channel is welded and glued under the top for strength and sound deadening
- Standard manual fill faucet
- Standard gate valve
- Units supported with two galvanized steel leg rails
- 6.12" adjustable full stainless steel leg and bullet feet
- Stainless steel sides with double hemmed bends for additional strength
- Heavy duty 8.00" deep plate shelf
- Bottom shelf constructed with double hemmed nosing and U-channels with sound deadening adhesive
- Must be hard wired in the field
- Wet and dry operation
- 11.87" x 19.87" single hot food wells manifolded together
- Individual infinite controls standard
- One year parts and 90 day labor standard warranty

Options & Accessories

- Stainless steel end
- Stainless steel back
- Laminate end
- Laminate back
- Cutting board, 0.50" x 10.00" composite
- Dry drawers, 19"
- Dry drawers, 27"
- Dry drawers, and 32"
- Dry drawers, and 24"
- Three phase electrical system*
- Energy saving power well (ESP)*
- Adjustable height casters**

* Inclusion of this option will alter the electrical specifications of the unit

** Inclusion of this option is only available when the unit is factory wired to a cord and plug

Specifications

Exterior top is one-piece stainless steel, with integral 2.12" (5cm) square nosing on front and 4.00" (10cm) high by 2.00" (5cm) thick backsplash on rear. Interior sides are stainless steel.

Top to have (2) to (6) 11.87" x 19.87" (30cm x 50.5cm) openings. Infinite controls for individual 6.25" (16cm) deep wells are located below openings. Controls are mounted on the front edge of 8" (20cm) wide stainless steel plate shelf. Heating elements for each well are rated at 1000 watts for 208V or 1200 watts for 230V.

Manual fill faucet that extends 2.5" (6cm) above backsplash is standard.

Lower portion of unit to have stainless steel open shelf.

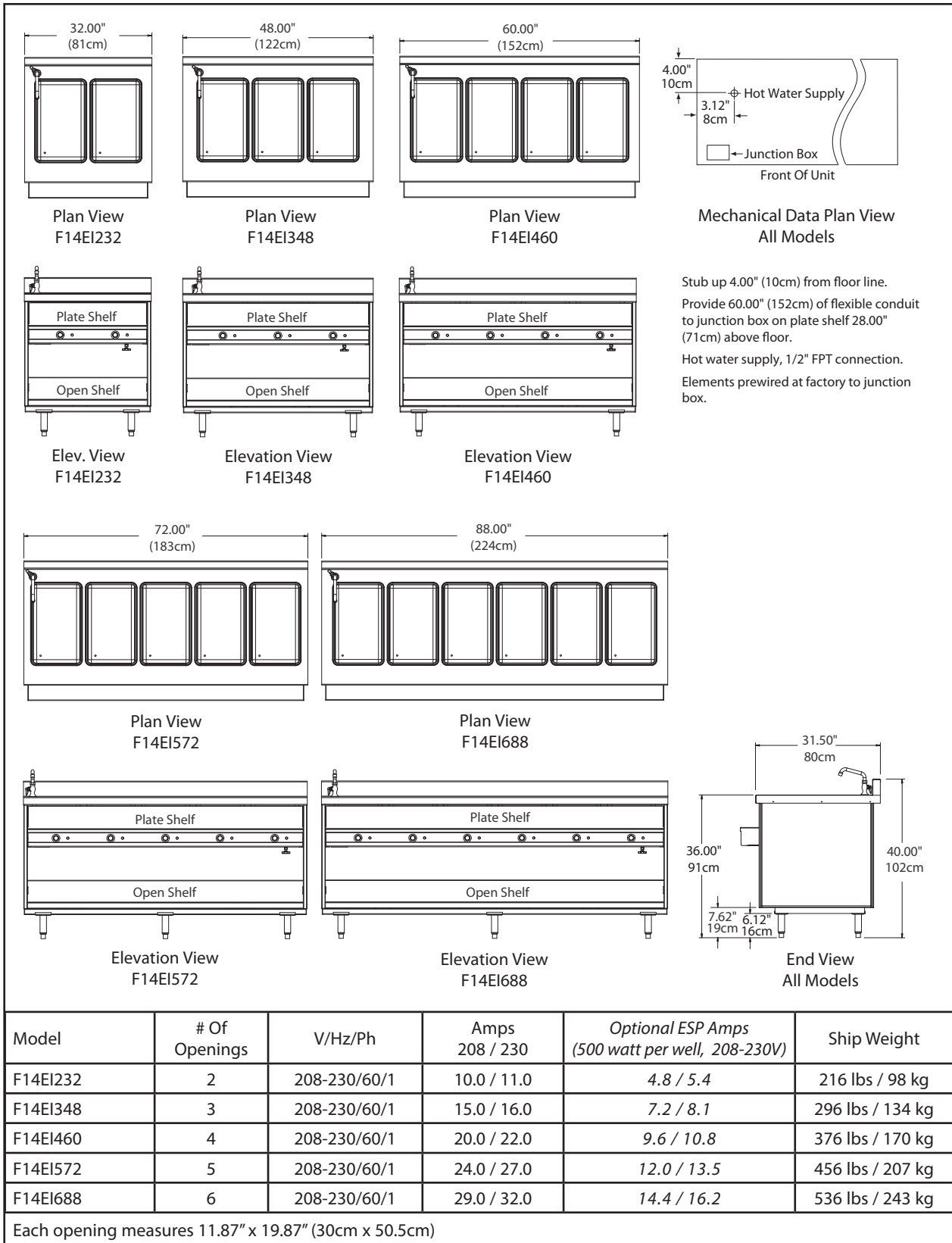
Electrical connections are 208-230V, 60 Hertz, single phase. Unit must be hard wired.

Unit is mounted on 6.13" (16cm) high adjustable stainless steel legs.

NOTE: Model F14EI hot food tables are designed for wet or dry operation and is equipped with 1/2" drain(s), manifold and gate valve. Drains are located in the lower left front corner 25.00" (64cm) off the floor and plumbed to a gate valve on right.

Optional Energy Saving Power wells (ESP) are individually equipped with a heated pad on bottom and sides of well rated at 500 watts for 208-230V or 240V. ESP wells provided with individual solid state digital temperature control wired to one main control panel with 4' of conduit and wire. This option reduces energy usage.





Delfield reserves the right to make changes to the design or specifications without prior notice.