

ELECTRIC HOT FOOD TABLES WITH ENCLOSED BASE



For Use with Optional Spillage Pans



HF-5E-240-BS Shown

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



Optional TA-255P Casters Available

FEATURES:

- Stainless steel body, top and legs
- 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)
- Stainless steel 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.

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 stainless steel bullet foot
- UNDERSHELF:** 22 gauge #430 stainless steel
- LINERS:** 8" deep, 22 Gauge galvanized (standard) or #302 stainless steel upgrade (**Model # SU-32**)
- 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
- 8' electrical cord with plug
- Infinite control knobs
- Indicator lights



Model #	Length	Width*	# of Wells	Volts	Amps	Watts	NEMA Plug	Wt.	Cu. Ft.
HF-2E-120-BS	A = 31-13/16"	30-5/8"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120-BS	B = 47-1/8"	30-5/8"	3	120	12.50	1500	5-20P	130 lbs.	41.32
HF-4E-120-BS	C = 62-7/16"	30-5/8"	4	120	16.67	2000	L5-30P	250 lbs.	54.55
HF-2E-240-BS	A = 31-13/16"	30-5/8"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240-BS	B = 47-1/8"	30-5/8"	3	208/240	10.82/12.50	2250/3000	6-20P	130 lbs.	41.32
HF-4E-240-BS	C = 62-7/16"	30-5/8"	4	208/240	14.42/16.67	3000/4000	L6-30P	250 lbs.	54.55
HF-5E-240-BS	D = 77-3/4"	30-5/8"	5	208/240	18.03/20.84	3750/5000	L6-30P	290 lbs.	66.94

*Width Includes 8" Cutting Board

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 PLUGS: Your plug will look like this...



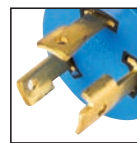
NEMA 5-20P



NEMA 6-20P



NEMA L5-30P



NEMA L6-30P

NOTE: For international applications, plug may need to be replaced (by others) in field.

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

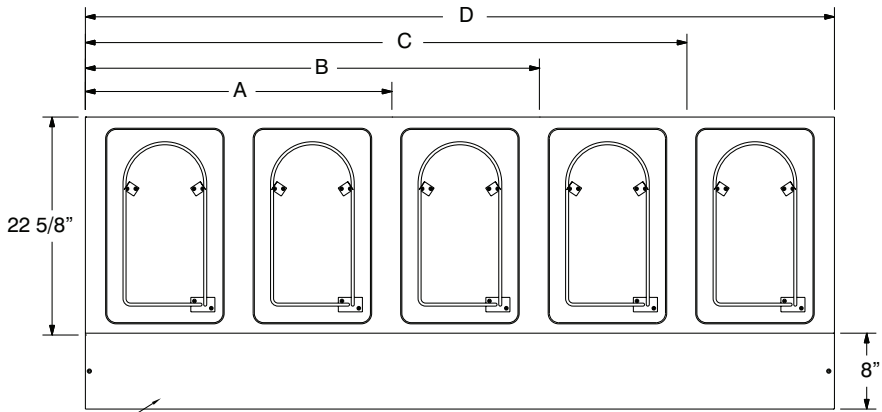
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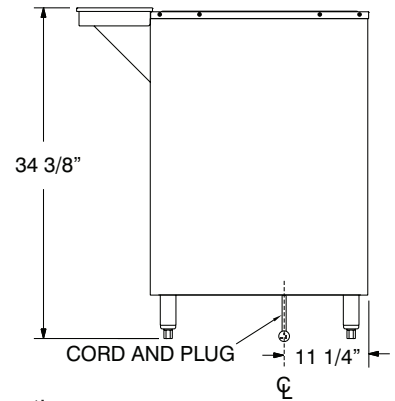
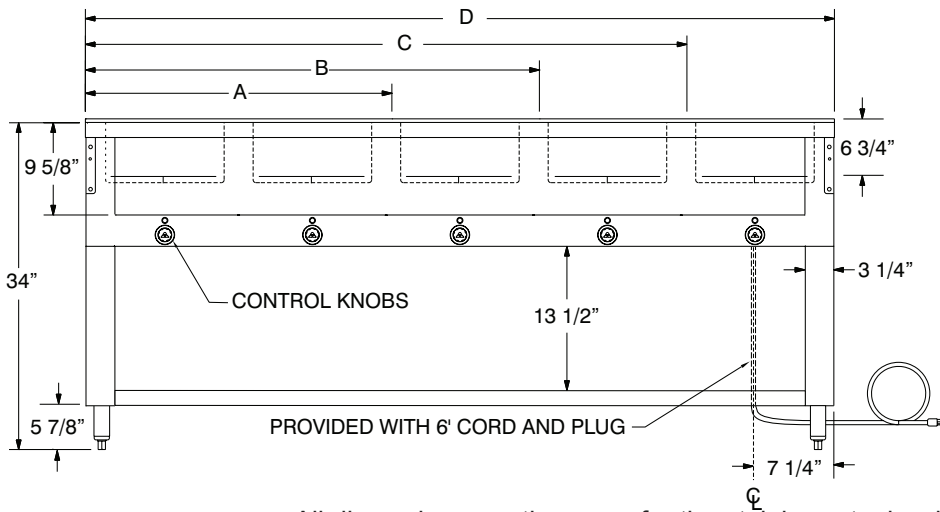
DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



POLY CUTTING BOARD SHELF



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

Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan



SU-25 - Casters

- SU-32** Upgrade to a Stainless Steel Lining
(Excludes Sealed Hot Well Units)
- TA-255P** Add Casters to Enclosed Base Food Units
(Includes 4 -5" Swivel Casters, 2 w/ Brakes)
- SP-A** Aluminum Spillage Pan
- SP-S** Stainless Steel Spillage Pan
- SU-45A** 12" x 1" Adapter bar
- SU-45B** 20" x 3" Adapter bar
- SU-72** Upgrade to 240 volt units to 3-Phase Wiring
- TCB-OMIT** Remove Poly Cutting Board



19-1/4" Height

Acrylic Food Shield has 10" Clearance from Deck

Double Sided Self-Serve Buffet Shelf with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4

