Hot Food Tables

Cold Pan Units • Solid Top Units • Tray Stands • Urn Stands • Deluxe Service Mates • Accessories

EAGLE
GROUP ®

Profit from the Eagle Advantage®

Eagle Group's Hot Food Tables

**Easy to assemble because units are partially preassembled; Only two fasteners per leg needed!
Legs are galvanized tubing, not flat steel.**

Information in **color** *indicates* *Eagle advantages — Strength, reliability, value.*

Flex-Master® Overshelf System — 10″ and 15″ wide shelves; 16 gauge type 304 stainless steel; adjustable on 1″ increments; System can be removed without leaving holes on surface of unit.

Compartments — 8″ deep; lined with galvanized steel; insulated; stainless steel available.

Top — Highly polished stainless steel; die-stamped.

Cutting Board — 8″ wide by ½″ thick poly board with stainless steel support shelf; mountable on both sides of unit.

Controls/Elements * — Infinite controls offer high/low selections; indicator light remains on while control is in ON position; elements are 500- or 750-watt tubular design.

Gusset Assembly — Gusset welded to a 14-gauge stainless steel channel which is welded to unit.

Body — Constructed of all stainless steel components.

Legs/Feet — 20½″ x 1⅝″ diameter galvanized or stainless steel tubing with adjustable plastic feet; used to support body and allows for adjustable undershelf.

Adjustable Undershelf — Available in galvanized and stainless steel.

Unit shown with spillage pans and Flex-Master® Overshelf System – sold separately.

* Electric models only. Gas models feature manual gas controls with high-output jet burners rated at 3,500 BTU's.

For more information, see our **"Eagle Advantage for Hot Food Tables"** flyer (#EG6302).

All-stainless-steel wrapper. Individual controls for peak performance. High-output tubular heating elements. Adaptable for wet application. Full range of options and accessories. Recessed controls for improved protection and safety.

#DHT3-120 hot food table shown with optional Flex-Master® overshelves

Stationary

Non-marking feet adjust unit height from 34½″ to 35½″.

# of top openings	length	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	33″	91 lbs.	1000W, 120V	8.3A	DHT2-120	-	n/a
			1500W, 240V	6.25A	DHT2-240*	5.4A	DHT2-240-3*
3	48″	128 lbs.	1500W, 120V	12.5A	DHT3-120	-	n/a
			2250W, 240V	9.38A	DHT3-240*	5.4A	DHT3-240-3*
4	63½″	191 lbs.	2000W, 120V	16.6A	DHT4-120	-	n/a
			3000W, 240V	12.5A	DHT4-240*	8.3A	DHT4-240-3*
5	79″	241 lbs.	3750W, 240V	15.6A	DHT5-240*	10.8A	DHT5-240-3*

Note: Models in chart indicate units with galvanized legs and undershelf. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "DHT".
Example: SDHT3-120

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

#PDHT4-120 portable hot food table

Portable

Push handle and 4″-diameter casters, two with brake, included.

# of top openings	length	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	35½″	101 lbs.	1000W, 120V	8.3A	PDHT2-120	-	n/a
			1500W, 240V	6.25A	PDHT2-240*	5.4A	PDHT2-240-3*
3	50½″	129 lbs.	1500W, 120V	12.5A	PDHT3-120	-	n/a
			2250W, 240V	9.38A	PDHT3-240*	5.4A	PDHT3-240-3*
4	66″	162 lbs.	2000W, 120V	16.6A	PDHT4-120	-	n/a
			3000W, 240V	12.5A	PDHT4-240*	8.3A	PDHT4-240-3*
5	81½″	199 lbs.	3750W, 240V	15.6A	PDHT5-240*	10.8A	PDHT5-240-3*

Note: Models in chart indicate units with galvanized legs and undershelf. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "PDHT".
Example: SPDHT4-240

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Receptacle Configurations Required for Hot Food Tables

15A 120V	15A 240V	20A 240V	30A 240V	30A 120V	20A 3Ø 240V
model # (P)DHT2-120 (P)DHT3-120	model # (P)DHT2-240 (P)DHT3-240	model # (P)DHT4-240	model # (P)DHT5-240	model # (P)DHT4-120	all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug *	furnished with NEMA 6-20 plug *	furnished with NEMA 6-30 plug *	furnished with NEMA 5-30 plug	furnished with NEMA 15-20 plug *

* These NEMA plug listings pertain to 240-volt and 208-volt models.

Sealed Well Hot Food Tables

Individual sealed wells are fully coved and constructed of type 304 stainless steel. Heavy gauge stainless steel construction for entire units. Heavy gauge type 304 stainless steel legs. Individual controls allow for wet or dry application. Features poly cutting board, stainless steel dish shelf, and stainless steel adjustable undershelf with gussets. High-output tubular heating elements. Stationary and portable units available. Full range of options and accessories. All wells complete with drains running to a common all-copper manifold complete with ball valve.

caption: stationary sealed well hot food table
shown with optional Flex-Master® Overshelf System

Stationary

Non-marking feet adjust unit height from 34½˝ to 35½˝.

# of top openings	length	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	33˝	101 lbs.	1500W, 120V	12.5A	**SHT2-120**	-	n/a
			1900W, 240V	7.9A	**SHT2-240***	6.9A	**SHT2-240-3***
3	48˝	129 lbs.	2250W, 120V	18.8A	**SHT3-120**	-	n/a
			2850W, 240V	11.9A	**SHT3-240***	6.9A	**SHT3-240-3***
4	63½˝	162 lbs.	3000W, 120V	25.0A	**SHT4-120**	-	n/a
			3800W, 240V	15.8A	**SHT4-240***	10.5A	**SHT4-240-3***
5	79˝	199 lbs.	4750W, 240V	19.8A	**SHT5-240***	13.7A	**SHT5-240-3***

* Also available in 208 volt. To order, replace suffix "-240" with suffix "**-208**".
 Wattage for 208-volt models is 714 watts per well.

Portable

Push handle and 4˝-diameter casters, two with brake, included.

# of top openings	length	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	33˝	101 lbs.	1500W, 120V	12.5A	**SPHT2-120**	-	n/a
			1900W, 240V	7.9A	**SPHT2-240***	6.9A	**SPHT2-240-3***
3	48˝	129 lbs.	2250W, 120V	18.8A	**SPHT3-120**	-	n/a
			2850W, 240V	11.9A	**SPHT3-240***	6.9A	**SPHT3-240-3***
4	63½˝	162 lbs.	3000W, 120V	25.0A	**SPHT4-120**	-	n/a
			3800W, 240V	15.8A	**SPHT4-240***	10.5A	**SPHT4-240-3***
5	79˝	199 lbs.	4750W, 240V	19.8A	**SPHT5-240***	13.7A	**SPHT5-240-3***

* Also available in 208 volt. To order, replace suffix "-240" with suffix "**-208**".
 Wattage for 208-volt models is 714 watts per well.

Receptacle Configurations required for Sealed Well Hot Food Tables

15A 120V model # S(P)HT2-120	15A 240V model # S(P)HT2-240 S(P)HT3-240	20A 240V model # S(P)HT4-240	30A 120V model # S(P)HT3-120	30A 240V model # S(P)HT5-240	50A 120V model # S(P)HT4-120	20A 3Ø 240V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug *	furnished with NEMA 6-20 plug *	furnished with NEMA 5-30 plug	furnished with NEMA 6-30 plug *	furnished with NEMA 5-50 plug	furnished with NEMA 15-20 plug *
* These NEMA plug listings pertain to 240-volt and 208-volt models.						

caption: portable sealed well hot food table

Flex-Master® Overshelf Kits

Both kits include two 16/304 stainless steel overshelves and four 30˝ posts. To order kit, add suffix specified in chart below. Example: SHT2-120-**FMU**.

description	add suffix
10˝ overshelves	**-FM**
15˝ overshelves, plus one ladle rack	**-FMU**

AutoFill® Automatic Water System

See back page for further information on AutoFill®. To order, add "**A**" in front of the dash in model number. Example: SHT2**A**-120

Stationary

Heavy gauge stainless steel body and top. Individual controls for peak performance. Recessed control panel. High-output tubular heating elements. 6´ cord. Standard ½˝ thick poly cutting board. 8˝ deep insulated heating compartments lined with galvanized steel. Available with open front or stainless steel sliding doors. 34½˝ to 35½˝ adjustable height. Adaptable for wet application. Full range of options and accessories.

unit with sliding doors

| # of top openings | length | weight | watts, volts | with Open Front | | | | with Sliding Door | | | |
| | | | | Single-Phase | | Three-Phase | | Single-Phase | | Three-Phase | |
				amps	model #	amps	model #	amps	model #	amps	model #
2	33˝	200 lbs.	1500W, 120V 1500W, 240V	12.5A 6.3A	HT2OB-120 HT2OB-240*	5.4A	n/a HT2OB-240-3*	12.5A 6.3A	HT2CB-120 HT2CB-240*	5.4A	n/a HT2CB-240-3*
3	48˝	240 lbs.	2250W, 120V 2250W, 240V	18.8A 9.4A	HT3OB-120 HT3OB-240*	5.4A	n/a HT3OB-240-3*	18.8A 9.4A	HT3CB-120 HT3CB-240*	5.4A	n/a HT3CB-240-3*
4	63½˝	280 lbs.	3000W, 120V 3000W, 240V	25.0A 12.5A	HT4OB-120 HT4OB-240*	8.3A	n/a HT4OB-240-3*	25.0A 12.5A	HT4CB-120 HT4CB-240*	8.3A	n/a HT4CB-240-3*
5	79˝	320 lbs.	3750W, 240V	15.7A	HT5OB-240*	10.8A	HT5OB-240-3*	15.7A	HT5CB-240*	10.8A	HT5CB-240-3*
6	94½˝	363 lbs.	4500W, 240V	18.8A	HT6OB-240*	10.8A	HT6OB-240-3*	18.8A	HT6CB-240*	10.8A	HT6CB-240-3*

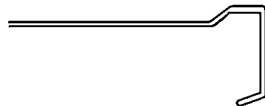*Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".*

Portable

Full perimeter bumper guards. 5˝ NSF-approved ball bearing swivel casters, (two with brake). Push bar attached to end panel at operator's right.

unit with open front

| # of top openings | length | weight | watts, volts | with Open Front | | | | with Sliding Door | | | |
| | | | | Single-Phase | | Three-Phase | | Single-Phase | | Three-Phase | |
				amps	model #	amps	model #	amps	model #	amps	model #
2	33˝	200 lbs.	1500W, 120V 1500W, 240V	12.5A 6.3A	PHT2OB-120 PHT2OB-240*	5.4A	n/a PHT2OB-240-3*	12.5A 6.3A	PHT2CB-120 PHT2CB-240*	5.4A	n/a PHT2CB-240-3*
3	48˝	240 lbs.	2250W, 120V 2250W, 240V	18.8A 9.4A	PHT3OB-120 PHT3OB-240*	5.4A	n/a PHT3OB-240-3*	18.8A 9.4A	PHT3CB-120 PHT3CB-240*	5.4A	n/a PHT3CB-240-3*
4	63½˝	280 lbs.	3000W, 120V 3000W, 240V	25.0A 12.5A	PHT4OB-120 PHT4OB-240*	8.3A	n/a PHT4OB-240-3*	25.0A 12.5A	PHT4CB-120 PHT4CB-240*	8.3A	n/a PHT4CB-240-3*
5	79˝	320 lbs.	3750W, 240V	15.7A	PHT5OB-240*	10.8A	PHT5OB-240-3*	15.7A	PHT5CB-240*	10.8A	PHT5CB-240-3*
6	94½˝	363 lbs.	4500W, 240V	18.8A	PHT6OB-240*	10.8A	PHT6OB-240-3*	18.8A	PHT6CB-240*	10.8A	PHT6CB-240-3*

Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Spec-Master® Marine Edge available for Spec-Master® Hot Food Tables

For front edge only. Heavy gauge type 304 stainless steel. Retards spillage.

Decorative Laminates available for Spec-Master® Hot Food Tables

Standard Wilsonart® Black trimmed in stainless steel. A variety of patterns and colors to choose from. Hundreds of laminates available. Consult factory for other custom colors. Factory-installed only.

To order box marine edge, add suffix "/M".
To order box marine edge and laminate, add suffix "/ML".

Receptacle Configurations required for Spec-Master® Electric Hot Food Tables with Enclosed Base

15A 120V model # (P)HT2OB-120 (P)HT2CB-120	20A 240V model # (P)HT2OB-240 (P)HT2CB-240 (P)HT3OB-240 (P)HT3CB-240 (P)HT4OB-240 (P)HT4CB-240 (P)HT5OB-240 (P)HT5CB-240	30A 240V model # (P)HT6OB-240 (P)HT6OB-240	30A 120V model # (P)HT3OB-120 (P)HT3CB-120	50A 120V model # (P)HT4OB-120 (P)HT4CB-120	20A 3Ø 240V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-20 plug *	furnished with NEMA 6-30 plug *	furnished with NEMA 5-30 plug *	furnished with NEMA 5-50 plug	furnished with NEMA 15-20 plug *

* These NEMA plug listings pertain to 240-volt and 208-volt models.

Spec-Master® Sealed Well Hot Food Tables —Enclosed Base

Heavy gauge stainless steel construction. Individual sealed wells are fully coved, insulated on the bottom with 1˝ fiberglass or equal. Drains run to a common all-copper manifold complete with ball valve. Individual infinite controls allow for wet or dry application. Heavy gauge type 304 stainless steel legs. Poly cutting board. Stainless steel dish shelf. High-output individual tubular heating elements. 6´ cord. Stationary and portable units available. Offered with open front or stainless steel sliding doors. Full range of options and accessories.

Stationary
Non-marking feet adjust unit height from 34½˝ to 35½˝.

# of top openings	length	weight	watts, volts	with Open Front				with Sliding Door			
				Single-Phase		Three-Phase		Single-Phase		Three-Phase	
				amps	model #	amps	model #	amps	model #	amps	model #
2	33˝	200 lbs.	1500W, 120V	12.5A	SHT2OB-120		n/a	12.5A	SHT2CB-120		n/a
			1900W, 240V	7.9A	SHT2OB-240*	6.9A	SHT2OB-240-3*	7.9A	SHT2CB-240*	6.9A	SHT2CB-240-3*
3	48˝	240 lbs.	2250W, 120V	18.8A	SHT3OB-120		n/a	18.8A	SHT3CB-120		n/a
			2850W, 240V	9.4A	SHT3OB-240*	6.9A	SHT3OB-240-3*	9.4A	SHT3CB-240*	6.9A	SHT3CB-240-3*
4	63½˝	280 lbs.	3000W, 120V	25.0A	SHT4OB-120		n/a	25.0A	SHT4CB-120		n/a
			3800W, 240V	15.8A	SHT4OB-240*	10.5A	SHT4OB-240-3*	15.8A	SHT4CB-240*	10.5A	SHT4CB-240-3*
5	79˝	320 lbs.	4750W, 240V	19.8A	SHT5OB-240*	13.7A	SHT5OB-240-3*	19.8A	SHT5CB-240*	13.7A	SHT5CB-240-3*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Portable
5˝-diameter NSF-approved ball bearing swivel casters, (two with brake). Push bar attached to end panel at operator's right.

# of top openings	length	weight	watts, volts	with Open Front				with Sliding Door			
				Single-Phase		Three-Phase		Single-Phase		Three-Phase	
				amps	model #	amps	model #	amps	model #	amps	model #
2	33˝	200 lbs.	1500W, 120V	12.5A	SPHT2OB-120		n/a	12.5A	SPHT2CB-120		n/a
			1900W, 240V	7.9A	SPHT2OB-240*	6.9A	SPHT2OB-240-3*	7.9A	SPHT2CB-240*	6.9A	SPHT2CB-240-3*
3	48˝	240 lbs.	2250W, 120V	18.8A	SPHT3OB-120		n/a	18.8A	SPHT3CB-120		n/a
			2850W, 240V	9.4A	SPHT3OB-240*	6.9A	SPHT3OB-240-3*	9.4A	SPHT3CB-240*	6.9A	SPHT3CB-240-3*
4	63½˝	280 lbs.	3000W, 120V	25.0A	SPHT4OB-120		n/a	25.0A	SPHT4CB-120		n/a
			3800W, 240V	15.8A	SPHT4OB-240*	10.5A	SPHT4OB-240-3*	15.8A	SPHT4CB-240*	10.5A	SPHT4CB-240-3*
5	79˝	320 lbs.	4750W, 240V	19.8A	SPHT5OB-240*	13.7A	SPHT5OB-240-3*	19.8A	SPHT5CB-240*	13.7A	SPHT5CB-240-3*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Flex-Master® Overshelf Kits
Both kits include two 16/304 stainless steel overshelves and four 30˝ posts. To order kit, add suffix specified in chart below. Example: SHT3OB-120-**FMU**.

description	add suffix
10˝ overshelves	-FM
15˝ overshelves, plus one ladle rack	-FMU

AutoFill® Automatic Water System
See back page for further information on AutoFill®. To order, add "**A**" before "OB" or "CB" in model number. Example: SHT2**A**CB-120

Receptacle Configurations required

15A 120V model # S(P)HT2_120	15A 240V model # S(P)HT2_240 S(P)HT3_240	20A 240V model # S(P)HT4_240	30A 120V model # S(P)HT3_120	30A 240V model # S(P)HT5_240	50A 120V model # S(P)HT4_120	20A 3Ø 240V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug *	furnished with NEMA 6-20 plug *	furnished with NEMA 5-30 plug	furnished with NEMA 6-30 plug *	furnished with NEMA 5-50 plug	furnished with NEMA 15-20 plug *
* These NEMA plug listings pertain to 240-volt and 208-volt models.						

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Profit from the Eagle Advantage®

Gas Hot Food Tables—Open Base (3,500 BTU's per burner)

All-stainless-steel wrapper. Individual controls for peak performance. High-output jet burners for efficient operation. Adaptable for wet application. Full range of options and accessories. Recessed controls for improved protection and safety. Available in stationary only.

number of top openings	length	weight	total BTU rating	model #
2	33″	91 lbs.	7,000 7,000	HT2-NG HT2-LP
3	48″	128 lbs.	10,500 10,500	HT3-NG HT3-LP
4	63½″	191 lbs.	14,000 14,000	HT4-NG HT4-LP
5	79″	241 lbs.	17,500 17,500	HT5-NG HT5-LP

Note: Suffix "-NG" indicates models with Natural Gas. "-LP" indicates Liquid Propane.

Note: Models in chart indicate units with galvanized legs and undershelf and natural gas. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "HT". Example: SHT3-NG

#HT4-NG hot food table shown with optional Flex-Master® overshelves

Spec-Master® Gas Hot Food Tables —Enclosed Base (3,500 BTU's per burner)

Heavy gauge stainless steel body and top. Individual controls for peak performance. Recessed control panel. High-output jet burners rated at 3500 BTUs for efficient operation. Standard ½″ poly cutting board. 8″ deep insulated heating compartments lined with galvanized steel. Models available with open front or with sliding doors. 34½″ to 35½″ adjustable height. Adaptable for wet application. Full range of options and accessories. Available in stationary only.
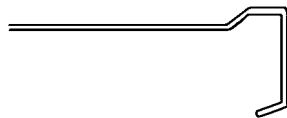
unit with sliding doors

number of top openings	length	weight	total BTU rating	w/Open Front model #	w/Sliding Door model #
2	33″	207 lbs.	7,000	HT2OB-NG HT2OB-LP	HT2CB-NG HT2CB-LP
3	48″	248 lbs.	10,500	HT3OB-NG HT3OB-LP	HT3CB-NG HT3CB-LP
4	63½″	289 lbs.	14,000	HT4OB-NG HT4OB-LP	HT4CB-NG HT4CB-LP
5	79″	330 lbs.	17,500	HT5OB-NG HT5OB-LP	HT5CB-NG HT5CB-LP
6	94½″	375 lbs.	21,000	HT6OB-NG HT6OB-LP	HT6CB-NG HT6CB-LP

Note: Suffix "-NG" indicates models with Natural Gas. "-LP" indicates Liquid Propane.

Spec-Master® Marine Edge available for Spec-Master® Hot Food Tables

For front edge only. Heavy gauge type 304 stainless steel. Retards spillage.

Decorative Laminates available for Spec-Master® Hot Food Tables

Standard Wilsonart® Black trimmed in stainless steel. A variety of patterns and colors to choose from. Hundreds of laminates available. Consult factory for other custom colors. Factory-installed only.

To order box marine edge, add suffix "/M". To order box marine edge and laminate, add suffix "/ML".

Top openings are sized to accept 12″ x 20″ food pans. All units are furnished with poly cutting board, stainless steel dish shelf, and galvanized adjustable undershelf.

#WT3-240 unit with optional
Flex-Master® overshelves

Electric Water Bath Steam Tables   (NSF) c(UL)us

All-welded water pan with recessed well accommodates a copper sheathed immersion heater assembly complete with thermostatic control and low water cutoff. Designed for field wiring—all wiring terminates within junction box adjacent to controls.

# of top openings	length	weight	electrical data	model #
2	33″	94 lbs.	3000W, 208V, 14.4A	WT2-208 SWT2-208*
			3000W, 240V, 12.5A	WT2-240 SWT2-240*
3	48″	125 lbs.	3000W, 208V, 14.4A	WT3-208 SWT3-208*
			3000W, 240V, 12.5A	WT3-240 SWT3-240*
4	63½″	146 lbs.	4000W, 208V, 19.2A	WT4-208 SWT4-208*
			4000W, 240V, 16.7A	WT4-240 SWT4-240*
5	79″	183 lbs.	5000W, 208V, 24.1A	WT5-208 SWT5-208*
			5000W, 240V, 20.8A	WT5-240 SWT5-240*

"S" in model number denotes stainless steel legs and undershelf.

#AWT4-NG unit

Gas Water Bath Steam Tables   (NSF) c(UL)us GAS-FIRED LISTED

All units are furnished with a straight flow tubular gas burner and pressure regulator as standard equipment. Tables with two and three openings have 15,000 BTUs total. All other tables have 30,000 BTUs total. AWTP models are provided with safety pilots and automatic shut-off features.

description	weight	BTU total	model #
33″ long unit with 2 top openings 33″ long unit with 2 top openings and safety pilot	94 lbs. 96 lbs.	15,000	AWT2-NG AWTP2-NG
48″ long unit with 3 top openings 48″ long unit with 3 top openings and safety pilot	125 lbs. 130 lbs.	15,000	AWT3-NG AWTP3-NG
63½″ long unit with 4 top openings 63½″ long unit with 4 top openings and safety pilot	146 lbs. 151 lbs.	30,000	AWT4-NG AWTP4-NG
63½″ long unit with 8 top openings 63½″ long unit with 8 top openings and safety pilot	146 lbs. 151 lbs.	30,000	AWT4-NG-1 AWTP4-NG-1
79″ long unit with 5 top openings 79″ long unit with 5 top openings and safety pilot	183 lbs. 189 lbs.	30,000	AWT5-NG AWTP5-NG

*Note: Models in chart indicate units with galvanized legs and undershelf and natural gas. To order units with stainless steel legs and undershelf, insert "**ASWT**" in place of "**AWT**". To order LP gas units, insert "**LP**" in place of "**NG**".*

AutoFill® Automatic Water System
See back page for further information on AutoFill®. To order, add "**A**" in front of the dash in model number. Example: WT2**A**-120

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Profit from the Eagle Advantage®

Cold Pan Units – Open Base

Type 304 stainless steel 20″ x 6″-deep cold pans are fully insulated and include 1½″ NPS drain connection. Highly polished 22 gauge stainless steel body. Galvanized tubular legs and undershelf (except where noted).

#PCP-3 portable cold pan unit with optional cutting board

Stationary
Non-marking feet adjust unit height from 34½″ to 35½″.

length	weight	model #
48″	93 lbs.	CP-3 SCP-3*
63½″	112 lbs.	CP-4 SCP-4*
79″	133 lbs.	CP-5 SCP-5*

Portable
Push handle and 4″-diameter casters, two with brake, included.

length	weight	model #
50½″	99 lbs.	PCP-3 SPCP-3*
66″	118 lbs.	PCP-4 SPCP-4*
81½″	139 lbs.	PCP-5 SPCP-5*

* "S" in model number denotes stainless steel legs and undershelf.

Spec-Master® Cold Pan Units—Enclosed Base

Type 304 stainless steel 20″ x 6″-deep cold pans are fully insulated and include 1½″ NPS drain connection. 20 gauge stainless steel table body. Stainless steel tubular legs. Full-depth stainless steel bottom shelf is welded to outer wrapper. 22⁹⁄₁₆″ front-to-back. Available with open front or with 22 gauge stainless steel sliding doors.
See page 7 for optional Spec-Master® Marine edge and decorative laminates.

#CP3CB cold pan unit

Stationary
Non-marking feet adjust unit height from 34½″ to 35½″.

length	with Open Front weight	with Open Front model #	with Sliding Doors weight	with Sliding Doors model #
48″	230 lbs.	CP3OB	235 lbs.	CP3CB
63½″	270 lbs.	CP4OB	275 lbs.	CP4CB
79″	310 lbs.	CP5OB	315 lbs.	CP5CB

Portable
Push handle and 4″-diameter casters, two with brake, included.

length	with Open Front weight	with Open Front model #	with Sliding Doors weight	with Sliding Doors model #
50½″	230 lbs.	PCP3OB	235 lbs.	PCP3CB
66″	270 lbs.	PCP4OB	275 lbs.	PCP4CB
81½″	310 lbs.	PCP5OB	315 lbs.	PCP5CB

Solid Top Units—Open Base

Type 430 construction. 22 gauge stainless steel body. 16 gauge stainless steel top. Galvanized tubular legs and undershelf.

#ST-3 stationary solid top unit

Stationary
Non-marking feet adjust unit height from 34½″ to 35½″.

length	weight	model #
48″	83 lbs.	ST-3 SST-3*
63½″	102 lbs.	ST-4 SST-4*
79″	123 lbs.	ST-5 SST-5*

Portable
Push handle and 4″-diameter casters, two with brake, included.

length	weight	model #
50½″	89 lbs.	PST-3 SPST-3*
66″	108 lbs.	PST-4 SPST-4*
81½″	129 lbs.	PST-5 SPST-5*

* "S" in model number denotes stainless steel legs and undershelf.

Spec-Master® Solid Top Units—Enclosed Base

(NSF)

16 gauge stainless steel top. Body constructed of 20 gauge stainless steel. Stainless steel tubular legs. Full-depth stainless steel bottom shelf is welded to outer wrapper. 22⁹⁄₁₆″ front-to-back. Available with open front or with 22 gauge stainless steel sliding doors complete with recessed handle and rollerless track assembly.
See page 7 for optional Spec-Master® Marine edge and decorative laminates.

#ST3CB stationary solid top unit
with sliding doors

Stationary
Non-marking feet adjust unit height from 34½″ to 35½″.

| length | with Open Front | | with Sliding Doors | |
	weight	model #	weight	model #
48″	225 lbs.	ST3OB	233 lbs.	ST3CB
63½″	265 lbs.	ST4OB	274 lbs.	ST4CB
79″	305 lbs.	ST5OB	315 lbs.	ST5CB

Portable
Push handle and 4″-diameter casters, two with brake, included.

| length | with Open Front | | with Sliding Doors | |
	weight	model #	weight	model #
50½″	225 lbs.	PST3OB	233 lbs.	PST3CB
66″	265 lbs.	PST4OB	274 lbs.	PST4CB
81½″	305 lbs.	PST5OB	315 lbs.	PST5CB

Tray Stands

(NSF)

Tray stand top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. 1⅝″ diameter type 304 stainless steel legs.

tray stand
with optional
silverware unit

Stationary
Non-marking feet adjust unit height from 34½″ to 35½″.

length	weight	model #
33″	135 lbs.	TU-1

Portable
Push handle and 4″-diameter casters, two with brake, included.

length	weight	model #
33″	135 lbs.	PTU-1

Optional Silverware Unit
Type 304 stainless steel. Comes with eight plastic silverware holders.

length	weight	model #
33″	35 lbs.	SW-1

Urn Stands

(NSF)

Top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. Urn though slopes to a 1″ drain and comes with full length removable louvered grate.
See page 7 for optional Spec-Master® Marine edge and decorative laminates.

#US3CB urn stand

Stationary*
Non-marking feet adjust unit height from 34½″ to 35½″.

| length | with Open Front | | with Sliding Doors | |
	weight	model #	weight	model #
48″	225 lbs.	US3OB	233 lbs.	US3CB
63½″	265 lbs.	US4OB	274 lbs.	US4CB
79″	305 lbs.	US5OB	315 lbs.	US5CB

* To order unit with casters, add prefix "P" to model number.

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Deluxe Service Mates

Units include polycarbonate sneeze guard (except cashiers stand) and polished stainless steel top with black vinyl-clad steel body and black vinyl base.

#BPCP-3 portable
buffet cold pan unit

#BPST-3 portable
buffet solid top unit

cashier stand

beef cart

Buffet Cold Pan Units (NSF)

Features 6″-deep insulated ice pan.

length	width*	Portable 4″ swivel casters, two with brake.			Tabletop Adjustable feet for mounting on tabletop.		
		height	weight	model #	height	weight	model #
33″	22⁹⁄₁₆″	52⅝″	167 lbs.	**BPCP-2**	34⅝″	137 lbs.	**CCP-2**
48″	22⁹⁄₁₆″	52⅝″	203 lbs.	**BPCP-3**	34⅝″	157 lbs.	**CCP-3**
63½″	22⁹⁄₁₆″	52⅝″	240 lbs.	**BPCP-4**	34⅝″	188 lbs.	**CCP-3**

* Unit width only, does not include sneeze guard.

Portable Buffet Solid Top Units (NSF)

4″ swivel casters, two with brake.

length	width*	height	weight	model #
33″	22⁹⁄₁₆″	52⅝″	157 lbs.	**BPST-2**
48″	22⁹⁄₁₆″	52⅝″	193 lbs.	**BPST-3**
63½″	22⁹⁄₁₆″	52⅝″	230 lbs.	**BPST-4**

* Unit width only, does not include sneeze guard.

Cashier Stand (NSF)

Polished stainless steel top with black vinyl-clad steel body and stainless steel bottom panel. Stainless steel front cashier drawer. Enclosed on three sides with storage area under drawer. 4″ swivel casters, two with brake.

length	width*	height	weight	model #
24″	22⁹⁄₁₆″	34″	110 lbs.	**CS-1**

* Unit width only, does not include sneeze guard.

Beef Cart (NSF) c(UL)us

12″ x 20″ heat well. 250-watt heat lamp with fully adjustable polycarbonate sneeze guard. Poly top carving board. 4″ swivel casters, two with brake. Polished stainless steel top with black vinyl-clad steel body and black vinyl-clad base.
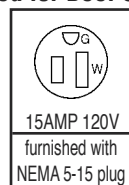
length	width*	height	weight	electrical data	model #
33″	22⁹⁄₁₆″	52⅝″	167 lbs.	1450W, 120V, 12.1A	**BC-1**

* Unit width only, does not include sneeze guard.

**Receptacle Configuration
required for Beef Cart**

15AMP 120V
furnished with
NEMA 5-15 plug

Portable Buffet Hot Food Tables (NSF) c(UL)us

Clear polycarbonate sneeze guard. Polished stainless steel top with black vinyl-clad steel body and base. Individual heat wells with separate controls. 4″ swivel casters, two with brake.

# of top openings	length	width*	height	weight	watts, volts	Single-Phase		Three-Phase	
						amps	model #	amps	model #
2	33″	22⅜₆″	52⅝″	212 lbs.	1000W, 120V 1500W, 240V	8.3A 6.25A	BPDHT2-120 BPDHT2-240*	- 6.9A	n/a BPDHT2-240-3**
3	48″	22⅜₆″	52⅝″	264 lbs.	1500W, 120V 2250W, 240V	12.5A 9.4A	BPDHT3-120 BPDHT3-240*	- 6.9A	n/a BPDHT3-240-3**
4	63½″	22⅜₆″	52⅝″	312 lbs.	2000W, 120V 3000W, 240V	16.7A 12.5A	BPDHT4-120 BPDHT4-240*	- 10.5A	n/a BPDHT4-240-3**

Unit width only, does not include sneeze guard.
** Available in 208 volts.*

#BPDHT3-120 portable buffet hot food table

Tabletop Buffet Hot Food Tables (NSF) c(UL)us

Clear polycarbonate sneeze guard. Polished stainless steel top with black vinyl-clad steel body. Individual control for each well. Adjustable feet for mounting on tabletop.

# of top openings	length	width*	height	weight	watts, volts	Single-Phase		Three-Phase	
						amps	model #	amps	model #
2	33″	22⅜₆″	34⅝″	149 lbs.	1000W, 120V 1500W, 240V	8.3A 6.25A	CDHT2-120 CDHT2-240**	- 6.9A	n/a CDHT2-240-3**
3	48″	22⅜₆″	34⅝″	189 lbs.	1500W, 120V 2250W, 240V	12.5A 9.4A	CDHT3-120 CDHT3-240**	- 6.9A	n/a CDHT3-240-3**
4	63½″	22⅜₆″	34⅝″	234 lbs.	2000W, 120V 3000W, 240V	16.7A 12.5A	CDHT4-120 CDHT4-240**	- 10.5A	n/a CDHT4-240-3**

Unit width only, does not include sneeze guard.
** Available in 208 volts.*

#CDHT2-120 tabletop buffet hot food table

Receptacle Configurations required for Buffet Hot Foods Tables

15A 120V	15A 240V	20A 240V	30A 120V	20A 3Ø 240V
model # BPDHT2-120 BPDHT3-120 CDHT2-120 CDHT3-120	model # BPDHT2-240 BPDHT3-240 CDHT2-240 CDHT3-240	model # BPDHT4-240 CDHT4-240	model # BPDHT4-120 CDHT4-120	all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 5-30 plug	furnished with NEMA 15-20 plug

Deluxe Service Mates – Optional Accessories

Wood-trimmed Polycarbonate Sneeze Guards	Fluorescent Lights with Plastic Shields*	Infrared Bullet Lamps**	Vinyl Skirts for Portable Buffets	Stainless Skirts for Portable Buffets	Stainless Tray Shelves— Set of two, 8″-wide	Stainless Undershelf for Portable Buffets
model #	model #	model #	model #	model #	model #	model #
DSG-2	FL-2	IL-2	VS-2	SS-2	PTS-2	US-2
DSG-3	FL-3	IL-3	VS-3	SS-3	PTS-3	US-3
DSG-4	FL-4	IL-4	VS-4	SS-4	PTS-4	US-4

Factory installation required for Florescent Lights.
** Infrared Bullet Lamps have separate cord, not wired to base unit.*

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split sleeves (underneath)

3-well hot food table with Flex-Master® Overshelf System

Flex-Master® Overshelf System (NSF)

A totally flexible system for both new and existing operations when versatility is needed. A unique custom-style overshelf system utilizing standard components. Unsurpassed style, strength, performance, and flexibility. Unlimited combinations of shelves, pot racks and utensil racks, to meet any need. A full range of options and accessories.

Stainless Steel Posts

With plates. Adjustable in 1″ increments. Sold in pairs. Order two pairs for shelves 33″ to 79″ long. Order three pairs for shelves 94½″ long.

height	weight	model #
18″	1.7 lbs.	418012
30″	2.4 lbs.	430012
48″	5.6 lbs.	448012

Pot & Ladle Racks
Chrome plated

length	weight	model #
33″	1.9 lbs.	PRT2-C
48″	2.1 lbs.	PRT3-C
63½″	2.5 lbs.	PRT4-C
79″	4.1 lbs.	PRT5-C
94½″	4.9 lbs.	PRT6-C**

*** PRT6-C is provided in two sections.*

Pot Hooks
Stainless steel.

weight	model #
0.2 lbs.	300696

Overshelves
16 gauge type 304 stainless steel.

length	number of wells	10″ wide weight	10″ wide model #	15″ wide weight	15″ wide model #
33″	2	10 lbs.	421002	14 lbs.	421502
48″	3	14 lbs.	421003	19 lbs.	421503
63½″	4	24 lbs.	421004	30 lbs.	421504
79″	5	29 lbs.	421005	37 lbs.	421505
94½″	6	35 lbs.	421006	44 lbs.	421506

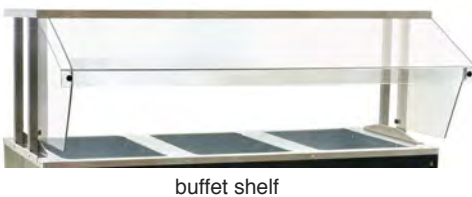## Serving Shelves

18 gauge stainless steel serving shelf. Serving height is 13½″. ¼″ clear Acrylite® front panel or open front available.

length		weight		with Open Front 10″ wide model #	with Acrylite® Front Panel 18″ wide model #
33″	838	20	9.0	SS-HT2	SSP-HT2
48″	1219	25	11.3	SS-HT3	SSP-HT3
63½″	1613	35	15.9	SS-HT4	SSP-HT4
79″	2007	40	18.1	SS-HT5	SSP-HT5
94½″	2400	55	24.9	SS-HT6	SSP-HT6

serving shelf

buffet shelf

Buffet Shelves

15″ wide (excluding clear panels) 18 gauge stainless steel top located 20″ above surface. ¼″-thick clear Acrylite® front and end panels. Available with sneeze guard on one or both sides, with or without infrared bullet lamps.

length	with Sneeze Guard… …on one side * weight	with Sneeze Guard… …on one side * model #	with Sneeze Guard… …on both sides ** weight	with Sneeze Guard… …on both sides ** model #	with Sneeze Guard and Infrared Bullet Lamps… …on one side * weight	with Sneeze Guard and Infrared Bullet Lamps… …on one side * model #	with Sneeze Guard and Infrared Bullet Lamps… …on both sides ** weight	with Sneeze Guard and Infrared Bullet Lamps… …on both sides ** model #
33″	27 lbs.	BS1-HT2	36 lbs.	BS2-HT2	38 lbs.	BS1-HT2-IL	46 lbs.	BS2-HT2-IL
48″	38 lbs.	BS1-HT3	48 lbs.	BS2-HT3	48 lbs.	BS1-HT3-IL	62 lbs.	BS2-HT3-IL
63½″	58 lbs.	BS1-HT4	68 lbs.	BS2-HT4	76 lbs.	BS1-HT4-IL	78 lbs.	BS2-HT4-IL
79″	83 lbs.	BS1-HT5	93 lbs.	BS2-HT5	114 lbs.	BS1-HT5-IL	116 lbs.	BS2-HT5-IL
94½″	104 lbs.	BS1-HT6	114 lbs.	BS2-HT6	130 lbs.	BS1-HT6-IL	132 lbs.	BS2-HT6-IL

* 25⅝″ overall front-to-back; ** 36¼″ overall front-to-back.

Deluxe Serving Shelves

10″ wide (excluding clear panels), 18 gauge stainless steel serving shelf. Front sloped back to allow better view of product. Supported by 1″ square stainless steel tubing in rear and ⅛″ x 1″ stainless steel bar in front. ¼″ clear Acrylite® front panel. End panels available.

deluxe serving shelf

length	weight	model #
33″	27 lbs.	**DSSP-HT2**
48″	37 lbs.	**DSSP-HT3**
63½″	47 lbs.	**DSSP-HT4**
79″	55 lbs.	**DSSP-HT5**
94½″	69 lbs.	**DSSP-HT6**

Overshelves – Non-Adjustable

10″ wide. 16 gauge type 430 stainless steel with stainless steel tubular legs. Single and double overshelves available. Double overshelves feature all-welded construction. Flex-Master® Overshelf System also available.

double overshelf

length	Single		Double	
	weight	model #	weight	model #
33″	18 lbs.	**OS-HT2**	36 lbs.	**DOS-HT2**
48″	20 lbs.	**OS-HT3**	40 lbs.	**DOS-HT3**
63½″	24 lbs.	**OS-HT4**	48 lbs.	**DOS-HT4**
79″	35 lbs.	**OS-HT5**	70 lbs.	**DOS-HT5**
94½″	45 lbs.	**OS-HT6**	90 lbs.	**DOS-HT6**

Solid Tray Shelves

10″ wide, stainless steel shelf. Stainless steel stationary brackets or chrome-plated drop brackets. Suitable for field mounting.

tray shelf shown with drop brackets

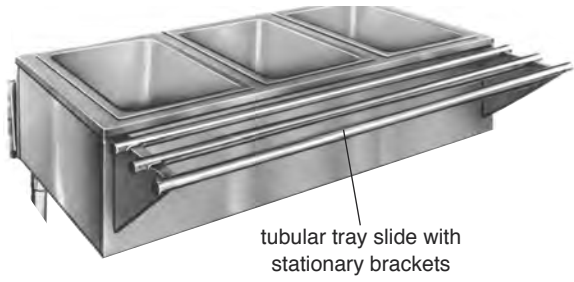| length	weight	with Stationary Brackets model #	with Drop Brackets model #
33″	14 lbs.	**TS-HT2**	**TS-DB-HT2**
48″	18 lbs.	**TS-HT3**	**TS-DB-HT3**
63½″	21 lbs.	**TS-HT4**	**TS-DB-HT4**
79″	24 lbs.	**TS-HT5**	**TS-DB-HT5**
94½″	31 lbs.	**TS-HT6**	**TS-DB-HT6**

Dish Shelves

18 gauge stainless steel construction. 8″ wide, 1¼″ thick shelf. Removable without the use of tools.

dish shelf

length	weight	model #
33″	6 lbs.	**353985**
48″	7 lbs.	**353986**
63½″	11 lbs.	**353987**
79″	14 lbs.	**353988**
94½″	20 lbs.	**353989**

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tubular tray slide with stationary brackets

Tray Slides

10½″ wide, three tube-type stainless steel slides. Stainless steel stationary brackets or chrome-plated drop brackets. Suitable for field mounting.

length	weight	with Stationary Brackets model #	with Drop Brackets model #
33″	14 lbs.	TSL-HT2	TSL-DB-HT2
48″	18 lbs.	TSL-HT3	TSL-DB-HT3
63½″	21 lbs.	TSL-HT4	TSL-DB-HT4
79″	24 lbs.	TSL-HT5	TSL-DB-HT5
94½″	31 lbs.	TSL-HT6	TSL-DB-HT6

Rolltop Cover

18 gauge stainless steel construction. Readily removable for cleaning. Front section telescopes into back section.

description	model #
fits over heat well	501585

Spillage Pans

For wet application. Deep-drawn, fully-coved. 6½″ deep.

description	weight	model #
stainless steel	7 lbs.	302027
aluminum	3 lbs.	304141

#CDF-2 chafing dish frame

Chafing Dish Frame

Zinc-plated mild steel. Two 4″ recesses allow for holding fuel cans (fuel not included). 10¼″ overall height.

description	overall dimensions weight x length	weight	model #
frame with 2 fuel holders, full-size 2.5″-deep pan, full-size dome lid, dripless water pan	13⅜″ x 26¾″	4.5 lbs.	CDF-2

Replacement Components for Chafing Dish Frame

description	model #	description	model #
full-size wire chafer frame	375692	full-size solid dome lid	375696
full-size dripless water pan	375694	fuel sterno holder with adjustable cover	375697
full-size food pan, 2.5″-deep	375695		

Cutting Boards

thermoplastic cutting board

hardwood cutting board

Richlite® heat-resistant cutting board

Thermoplastic - 8″ wide, ½″ thick
Polyethylene cutting board supported by stainless steel frame. 14 gauge stainless steel mounting brackets.

Hardwood - 8″ wide, 1¼″ thick
Laminated hardwood cutting board. Comes with stainless steel stationary brackets or chrome-plated drop brackets.

Richlite® Heat-Resistant - 8″ wide, ½″ thick
High heat-resistant up to 360 degrees. 14 gauge stainless steel mounting brackets.

length	weight	for model	model #	weight	with Stationary Brackets model #	with Drop Brackets model #	weight	for model	model #
33″	12 lbs.	HT2	301839	14 lbs.	WB-HT2	WB-DB-HT2	14 lbs.	HT2	RBL-2
48″	17 lbs.	HT3	301840	18 lbs.	WB-HT3	WB-DB-HT3	18 lbs.	HT3	RBL-3
63½″	23 lbs.	HT4	301841	21 lbs.	WB-HT4	WB-DB-HT4	21 lbs.	HT4	RBL-4
79″	30 lbs.	HT5	301842	24 lbs.	WB-HT5	WB-DB-HT5	24 lbs.	HT5	RBL-5
94½″	37 lbs.	HT6	310360	31 lbs.	WB-HT6	WB-DB-HT6	31 lbs.	HT6	RBL-6

Food Pans and Lids

Heavy gauge stainless steel. A variety of sizes available.

description	model #
full size pan, 20¾˝ x 12¾˝ x 2½˝	301669
full size pan, 20¾˝ x 12¾˝ x 4˝	303775
lid, for full size pans	304056
half size pan, 10⅜˝ x 12¾˝ x 2½˝	304050
half size pan, 10⅜˝ x 12¾˝ x 4˝	304051
lid, for half size pans	304057
one-third size pan, 6⅞˝ x 12¾˝ x 2½˝	304052
one-third size pan, 6⅞˝ x 12¾˝ x 4˝	304053
lid, for one-third size pans	304058
one-fourth size pan, 6⅜˝ x 10⅜˝ x 2½˝	304054
one-fourth size pan, 6⅜˝ x 10⅜˝ x 4˝	304055
lid, for one-fourth size pans	304059

food pans

Round Insets and Lids

Heavy gauge stainless steel. 4-quart, 7-quart, and 11-quart available.

description	model #
4-quart inset, 6½˝ opening	304020
lid, for 4-quart inset	304018
7-quart inset, 8½˝ opening	304021
lid, for 7-quart inset	304019
11-quart inset, for 10½˝ opening	304060
lid, for 11-quart inset	304049

Adapter Bars for Food Pans

Heavy gauge stainless steel. Allows for different sized food pans to be organized in one well.

description	model #
10˝ adapter bar	301792
12˝ adapter bar	301791

adapter bars

Adapter Tops for Round Insets

Heavy gauge stainless steel construction. Readily removable for cleaning. Two or three openings available.

2-Pot Adapter Tops

description	model #
two 8½˝ diameter openings, each for 7 qts.	501600
one 8½˝ diameter opening for 7 qts. and one 10½˝ diameter opening for 11 qts.	501912
one 6½˝ diameter opening for 4 qts. and one 10½˝ diameter opening for 11 qts.	501913
one 6½˝ diameter opening for 4 qts. and one 8½˝ diameter opening for 7 qts.	501915

3-Pot Adapter Tops

description	model #
three 6½˝ diameter openings, each for 4 qts.	501914

2-pot adapter top

Condiment Holders

Patent #7,003,969. Type 300 series stainless steel. 2⁷⁄₁₆˝ diameter holes for condiment bottle dispensers.

description	model #
fits same opening as 1/6-size food pan	SBH-1/6
fits same opening as 1/3-size food pan	SBH-1/3

Bullet Feet

description	model #
grey thermoplastic	300293

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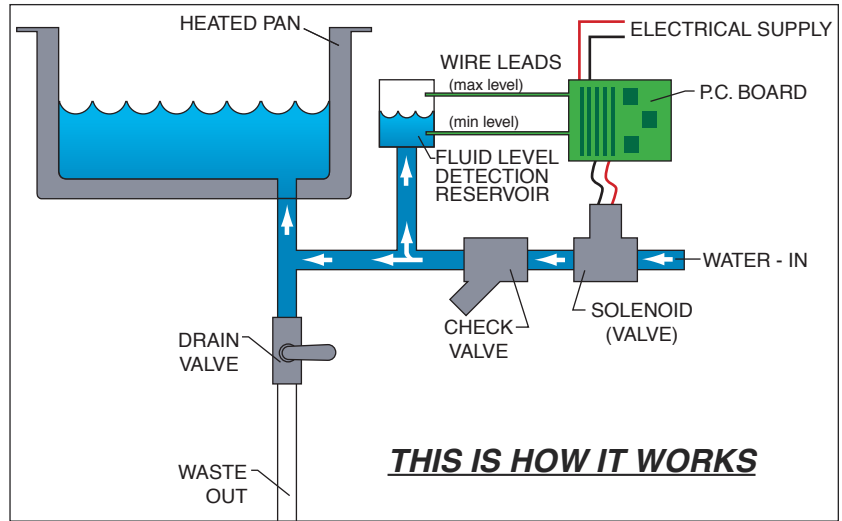Profit from the Eagle Advantage®
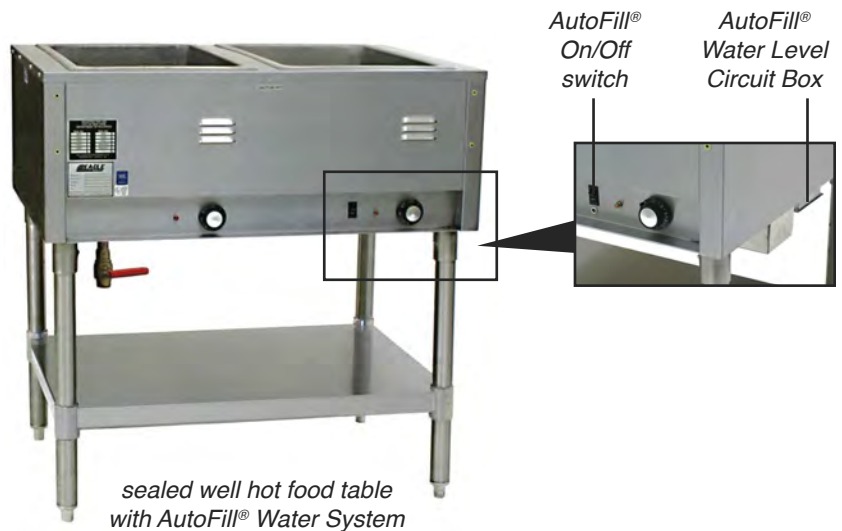
AutoFill® Water System for Hot Food Tables

- Automatically supplies and maintains proper water level in hot food wells with drains.
- Provided with one-way check valve to prevent backflow.
- No additional holes or drains in well.
- Uses printed circuit board for fluid level detection.
- Does not use a float switch that could stick in the open position.
- Independent system with its own On/Off switch with LED indicator.
- Reliable level sensing (even in conditions of mineral deposit build-up).
- Maintains less than a ¼″ difference in high and low water levels.
- Fluid level detection reservoir is independent of wells for ease of maintenance.

AutoFill® is applicable to:
- **Sealed Well Hot Food Tables (page 4)**
- **Spec-Master® Sealed Well Hot Food Tables (page 6)**
- **Water Bath Steam Tables (page 8)**

HEATED PAN
ELECTRICAL SUPPLY
WIRE LEADS (max level)
P.C. BOARD
(min level)
FLUID LEVEL DETECTION RESERVOIR
WATER - IN
DRAIN VALVE
CHECK VALVE
SOLENOID (VALVE)
WASTE OUT

THIS IS HOW IT WORKS

AutoFill® On/Off switch

AutoFill® Water Level Circuit Box

sealed well hot food table with AutoFill® Water System

MADE IN USA

Eagle Group
100 Industrial Blvd.
Clayton. DE 19938
Toll Free: 1-800-441-8440 (FDSRV)
Fax: 302-653-2065
www.eaglegrp.com

Foodservice Eagle Group By Consultants **BEST IN CLASS** 2013 Sink, prefabricated

Foodservice Eagle Group By Consultants **BEST IN CLASS** 2013 Worktables, prefabricated

Foodservice Eagle Group By Operators **BEST IN CLASS** 2013 Worktables, prefabricated

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EG7021   Rev. 02/19