

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

Sealed Well Hot Food Tables



sealed well hot food table shown with optional Flex-Master® Overshelf System and optional dish shelf*

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

Optional Accessories Model #Qty.

Overshelves		
Tray slides		
Tray shelf		
Rolltop cover		
Bolted undershelf		
Food pans/insets		
AutoFill™ water system		
Dish shelf		



- Individual sealed wells are fully covered 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.
- High-output tubular heating elements.
- Stationary and portable units available.
- UL- and NSF-approved.
- Full range of options and accessories.
- All wells complete with drains running to a common all-copper manifold complete with ball valve.

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

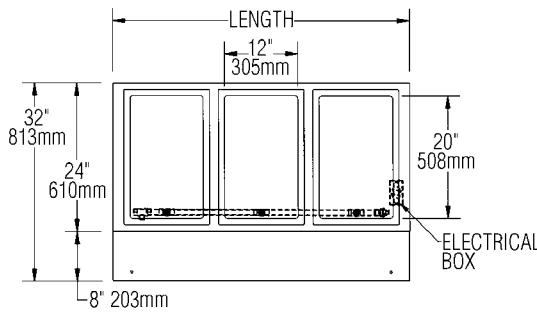
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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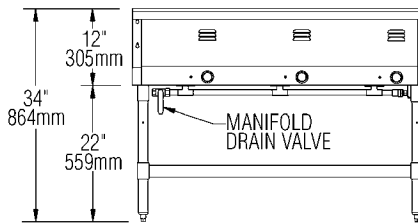
Design and Construction Features

- **Construction** – Table body and top are constructed of highly polished 20 gauge 430 series stainless steel. An adjustable heavy gauge type 430 stainless steel undershelf with welded gussets, and a removable poly cutting board are provided. The legs are 1 5/8" (41mm) diameter type 304 stainless steel with stainless steel gussets and stainless steel adjustable bullet feet.
- **Controls** – Individual infinite controls offer high and low selections along with eight other temperature settings. Indicator light remains on continuously while control is in "ON" position.
- **Heat compartments** – One-piece deep-drawn 304 stainless steel with all corners fully covered. A 3/4" (19mm) diameter drain with strainers is located in each well and attached to a common copper manifold for ease of draining or filling wells.

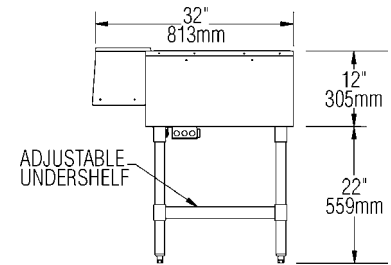
- **Heating element** – A 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt tubular heating element is secured to the underside of each well.
- **Electrical** – A six-foot (1829mm) cord with plug extends from the bottom of the right hand control side as standard equipment. See receptacle configuration chart (below) for plug type. 208-volt units available. To specify, replace "-240" in model number with "-208". Example: SHT2-208. Three-phase wiring available for 208V and 240V units only (not supplied with cord and plug). To order, add suffix "-3" to model number. Example: SHT3-240-3.



TOP VIEW



FRONT VIEW



SIDE VIEW

Stationary

# of top openings	length		weight		electrical data	model #
	in.	mm	lbs.	kg		
2	33"	838	101	45.8	1500W, 120V, 12.5A	SHT2-120
	33"	838	101	45.8	1900W, 240V, 7.9A	SHT2-240
3	48"	1219	129	58.5	2250W, 120V, 18.8A	SHT3-120
	48"	1219	129	58.5	2850W, 240V, 11.9A	SHT3-240
4	63 1/2"	1613	162	73.5	3000W, 120V, 25.0A	SHT4-120
	63 1/2"	1613	162	73.5	3800W, 240V, 15.8A	SHT4-240
5	79"	2007	199	90.3	4750W, 240V, 19.8A	SHT5-240

Portable

# of top openings	length		weight		electrical data	model #
	in.	mm	lbs.	kg		
2	35 1/2"	902	101	45.8	1500W, 120V, 12.5A	SPHT2-120
	35 1/2"	902	101	45.8	1900W, 240V, 7.9A	SPHT2-240
3	50 1/2"	1283	129	58.5	2250W, 120V, 18.8A	SPHT3-120
	50 1/2"	1283	129	58.5	2850W, 240V, 11.9A	SPHT3-240
4	66"	1676	162	73.5	3000W, 120V, 25.0A	SPHT4-120
	66"	1676	162	73.5	3800W, 240V, 15.8A	SPHT4-240
5	81 1/2"	2070	199	90.3	4750W, 240V, 19.8A	SPHT5-240

Flex-Master® Overshelf Kits

Both kits include two 16/304 stainless steel overshelves and four 30" (762mm) posts. To order kit, add suffix specified in chart below (example: SHT2-120-FMU).

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

Receptacle configurations required

Pertains to the above mentioned hot food tables.

15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 125V	30 AMP 250V	50 AMP 125V
model #	model #	model #	model #	model #	model #
SHT2-120	SHT2-240	SHT4-240	SHT3-120	SHT5-240	SHT4-120
SPHT2-120	SHT3-240	SPHT4-240	SPHT3-120	SPHT5-240	SPHT4-120
furnished with NEMA 5-15 plug	SPHT2-240 SPHT3-240 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