



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Hot Food Tables, open base design, model \_\_\_\_\_ . Top and body are heavy gauge type 430 stainless steel. Heat compartments are one-piece deep-drawn type 304 stainless steel, with all corners fully coved, and insulated on all sides with 1" fiberglass or equal.  $\frac{3}{4}$ "-diameter drain with strainers in each well, and attached to a common copper manifold. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment—fitted with 120-volt/750-watt, 208-volt/713-watt, or 240-volt/950-watt heating element—is secured to underside of each well. 6' cord & plug extends from the bottom right hand side of the unit. Furnished with polyethylene cutting board, stainless steel dish shelf, stainless steel adjustable undershelf, 1 $\frac{1}{2}$ " O.D. 16/304 stainless steel tubular legs, stainless steel gussets, and 1" adjustable bullet feet (stationary units) or 4"-diameters swivel casters (portable units).



three-compartment stationary  
sealed well hot food table

### Options / Accessories

- |                                        |                                                      |
|----------------------------------------|------------------------------------------------------|
| <input type="checkbox"/> Overshelves*  | <input type="checkbox"/> Bolted-in undershelf        |
| <input type="checkbox"/> Tray slide    | <input type="checkbox"/> Food pans/insets            |
| <input type="checkbox"/> Tray shelf    | <input type="checkbox"/> Dish shelf                  |
| <input type="checkbox"/> Rolltop cover | <input type="checkbox"/> AutoFill® water fill system |

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

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Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Sealed Well Hot Food Tables

### MODELS:

- |                                    |                                    |                                     |                                     |
|------------------------------------|------------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> SHT2-120  | <input type="checkbox"/> SHT4-120  | <input type="checkbox"/> SPHT2-120  | <input type="checkbox"/> SPHT4-120  |
| <input type="checkbox"/> SHT2-208* | <input type="checkbox"/> SHT4-208* | <input type="checkbox"/> SPHT2-208* | <input type="checkbox"/> SPHT4-208* |
| <input type="checkbox"/> SHT2-240* | <input type="checkbox"/> SHT4-240* | <input type="checkbox"/> SPHT2-240* | <input type="checkbox"/> SPHT4-240* |
| <input type="checkbox"/> SHT3-120  | <input type="checkbox"/> SHT5-208* | <input type="checkbox"/> SPHT3-120  | <input type="checkbox"/> SPHT5-208* |
| <input type="checkbox"/> SHT3-208* | <input type="checkbox"/> SHT5-240* | <input type="checkbox"/> SPHT3-208* | <input type="checkbox"/> SPHT5-240* |
| <input type="checkbox"/> SHT3-240* |                                    | <input type="checkbox"/> SPHT3-240* |                                     |

\* Available in three-phase. See chart on back page.

### 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 gussets, stainless steel 8" (203mm)-wide dish shelf, and a removable 7 $\frac{3}{4}$ " (197mm)-wide poly cutting board are provided.
- Legs are 1 $\frac{1}{2}$ " (41mm) diameter, type 304 stainless steel with stainless steel gussets.
- Stationary units feature non-marking stainless steel adjustable bullet feet, which adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".
- Portable units include 4"-diameter NSF-approved ball-bearing swivel casters (two with brake), and push bar attached to end panel at operator's right. 34" height.

### 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 coved.
- A  $\frac{3}{4}$ " (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/713-watt, or 240-volt/950-watt tubular heating element is secured to the underside of each well.

### Electrical

- 6' (1829mm) cord with plug extends from the bottom of the righthand control side as standard equipment.

### Certifications / Approvals



New York MEA 376-84-E



AutoQuotes

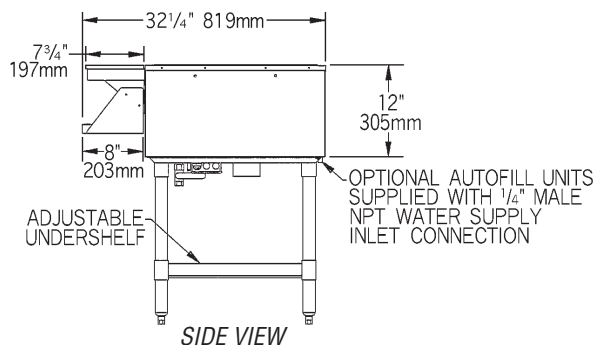
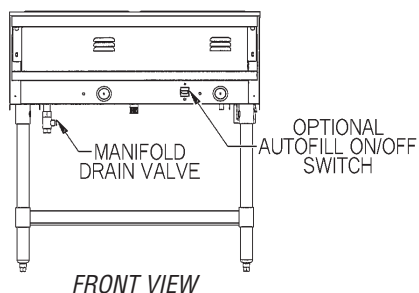
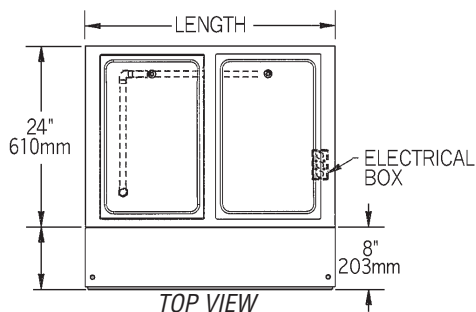




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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Sealed Well Hot Food Tables



|                   |                     |      |       |       | SINGLE-PHASE |              |                    |         |          |                    |         |           |       | THREE-PHASE * |                    |         |            |                    |         |             |  |  |
|-------------------|---------------------|------|-------|-------|--------------|--------------|--------------------|---------|----------|--------------------|---------|-----------|-------|---------------|--------------------|---------|------------|--------------------|---------|-------------|--|--|
| # of top openings | weight<br>lbs.   kg |      | volts | watts | amps         | NEMA<br>plug | STATIONARY UNITS   |         |          | PORTABLE UNITS     |         |           | amps  | NEMA<br>plug  | STATIONARY UNITS   |         |            | PORTABLE UNITS     |         |             |  |  |
|                   |                     |      |       |       |              |              | length<br>in.   mm | model # |          | length<br>in.   mm | model # |           |       |               | length<br>in.   mm | model # |            | length<br>in.   mm | model # |             |  |  |
| 2                 | 101                 | 45.8 | 120V  | 1500W | 12.5A        | 5-15P        | 33"                | 838     | SHT2-120 | 35½"               | 838     | SPHT2-120 | -     | -             |                    | n/a     |            | n/a                |         |             |  |  |
| 2                 | 101                 | 45.8 | 208V  | 1428W | 6.9A         | 6-15P        | 33"                | 838     | SHT2-208 | 35½"               | 838     | SPHT2-208 | 6.0A  | 15-20P        | 33"                | 838     | SHT2-208-3 | 35½"               | 838     | SPHT2-208-3 |  |  |
| 2                 | 101                 | 45.8 | 240V  | 1900W | 7.9A         | 6-15P        | 33"                | 838     | SHT2-240 | 35½"               | 838     | SPHT2-240 | 6.9A  | 15-20P        | 33"                | 838     | SHT2-240-3 | 35½"               | 838     | SPHT2-240-3 |  |  |
| 3                 | 129                 | 58.5 | 120V  | 2250W | 18.8A        | 5-30P        | 48"                | 1219    | SHT3-120 | 50½"               | 1283    | SPHT3-120 | -     | -             |                    | n/a     |            | n/a                |         |             |  |  |
| 3                 | 129                 | 58.5 | 208V  | 2142W | 10.3A        | 6-15P        | 48"                | 1219    | SHT3-208 | 50½"               | 1283    | SPHT3-208 | 6.0A  | 15-20P        | 48"                | 1219    | SHT3-208-3 | 50½"               | 1283    | SPHT3-208-3 |  |  |
| 3                 | 129                 | 58.5 | 240V  | 2850W | 11.9A        | 6-15P        | 48"                | 1219    | SHT3-240 | 50½"               | 1283    | SPHT3-240 | 6.9A  | 15-20P        | 48"                | 1219    | SHT3-240-3 | 50½"               | 1283    | SPHT3-240-3 |  |  |
| 4                 | 162                 | 73.5 | 120V  | 3000W | 25.0A        | 5-50P        | 63½"               | 1613    | SHT4-120 | 66"                | 1676    | SPHT4-120 | -     | -             |                    | n/a     |            | n/a                |         |             |  |  |
| 4                 | 162                 | 73.5 | 208V  | 2856W | 13.7A        | 6-20P        | 63½"               | 1613    | SHT4-208 | 66"                | 1676    | SPHT4-208 | 9.1A  | 15-20P        | 63½"               | 1613    | SHT4-208-3 | 66"                | 1676    | SPHT4-208-3 |  |  |
| 4                 | 162                 | 73.5 | 240V  | 3800W | 15.8A        | 6-20P        | 63½"               | 1613    | SHT4-240 | 66"                | 1676    | SPHT4-240 | 10.5A | 15-20P        | 63½"               | 1613    | SHT4-240-3 | 66"                | 1676    | SPHT4-240-3 |  |  |
| 5*                | 199                 | 90.3 | 208V  | 3570W | 17.2A        | 6-30P        | 79"                | 2007    | SHT5-208 | 81½"               | 2070    | SPHT5-208 | 11.9A | 15-20P        | 79"                | 2007    | SHT5-208-3 | 81½"               | 2070    | SPHT5-208-3 |  |  |
| 5*                | 199                 | 90.3 | 240V  | 4750W | 19.8A        | 6-30P        | 79"                | 2007    | SHT5-240 | 81½"               | 2070    | SPHT5-240 | 13.7A | 15-20P        | 79"                | 2007    | SHT5-240-3 | 81½"               | 2070    | SPHT5-240-3 |  |  |

\* Single-Phase 5-well units, and all Three-Phase units, available in 208V and 240V only.

### Receptacle configurations required

See above chart for applicable NEMA plug.

|                               |                               |                               |                               |                               |                               |                                |
|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|--------------------------------|
|                               |                               |                               |                               |                               |                               |                                |
| 15A 120V                      | 15A 240V                      | 20A 240V                      | 30A 120V                      | 30A 240V                      | 50A 120V                      | 20A 3Ø 240V                    |
| 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 |

### FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (ex: **SHT3-120-FMU**), or design your own using standard components from EG30.18.

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

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Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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