



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Hot Food Tables, Spec-Master® series, model \_\_\_\_\_ enclosed base design. Top and body are heavy gauge type 430 stainless steel (Open Front or Sliding Doors). Beaded top openings are 12 $\frac{3}{32}$ " x 20 $\frac{3}{32}$ ". Heating compartments are 8" deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Recessed control panel with individual thermostatic controls. Each compartment fitted with 750-watt tubular heating element above the insulated bottom. 6' cord and plug. Complete unit wired to master toggle switch with indicator light. Furnished with polyethylene cutting board. Includes 5"-diameter swivel plate casters (two with brake).



unit with open front

These hot food tables are designed to be operated dry.  
If wet operation is required, spillage pan (#302027) must be used.

### Options / Accessories

- |  |   |
|--|---|
| <input type="checkbox"/> Hardwood cutting boards           | <input type="checkbox"/> Tray slides/shelves      |
| <input type="checkbox"/> 1000-watt heater*                 | <input type="checkbox"/> Top adapters             |
| <input type="checkbox"/> Spillage pans (for wet operation) | <input type="checkbox"/> Serving shelves          |
| <input type="checkbox"/> Rolltop cover                     | <input type="checkbox"/> Decorative laminates     |
| <input type="checkbox"/> Food pans/insets                  | <input type="checkbox"/> Spec-Master® Marine edge |

\* For 208V and 240V models only. To order, add suffix "-1". Example: PHT30B-120-1

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

## Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable

### MODELS:

- |                                      |                                      |                                      |                                      |
|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> PHT2CB-120  | <input type="checkbox"/> PHT3CB-120  | <input type="checkbox"/> PHT4CB-120  | <input type="checkbox"/> PHT5CB-240* |
| <input type="checkbox"/> PHT2CB-240* | <input type="checkbox"/> PHT3CB-240* | <input type="checkbox"/> PHT4CB-240* | <input type="checkbox"/> PHT5OB-240* |
| <input type="checkbox"/> PHT2OB-120  | <input type="checkbox"/> PHT3OB-120  | <input type="checkbox"/> PHT4OB-120  | <input type="checkbox"/> PHT6CB-240* |
| <input type="checkbox"/> PHT2OB-240* | <input type="checkbox"/> PHT3OB-240* | <input type="checkbox"/> PHT4OB-240* | <input type="checkbox"/> PHT6OB-240* |

\* Available in 208-volt and three-phase. See chart on back page.

### Construction

- Table body and top constructed of highly polished heavy gauge 430 series stainless steel.
- Top has die-stamped beaded openings measuring 12 $\frac{3}{32}$ " x 20 $\frac{3}{32}$ " (307 x 510mm).
- A poly cutting board 8" wide x  $\frac{1}{2}$ " (203 x 13mm) thick is mounted on drop brackets located on control side of unit.
- 5" (127mm) diameter NSF-approved ball bearing swivel casters (two with brake).
- Push bar attached to end panel at operator's right.
- Full perimeter bumper guards.

### Controls

- Individual thermostatic controls offer a wide range of temperature settings.
- Indicator light remain on continuously while control is on.

### Heat Compartments

- Each heat compartment is 8" (203mm) deep and lined with 22 gauge galvanized steel.
- Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal.

### Electrical

- Each compartment is fitted with a 750-watt tubular element above the insulated bottom.
- 6' cord with plug extends from the righthand control side as standard equipment.
- Complete unit is wired to a master toggle switch with indicator light.
- 120-volt units are single phase. 208- and 240-volt units available in single- and three-phase.

### Sliding Doors (when indicated)

- 22 gauge stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly, providing easier cleaning and lower maintenance.

### Certifications / Approvals



New York MEA 376-84-E



AutoQuotes



EG30.05 Rev. 09/22

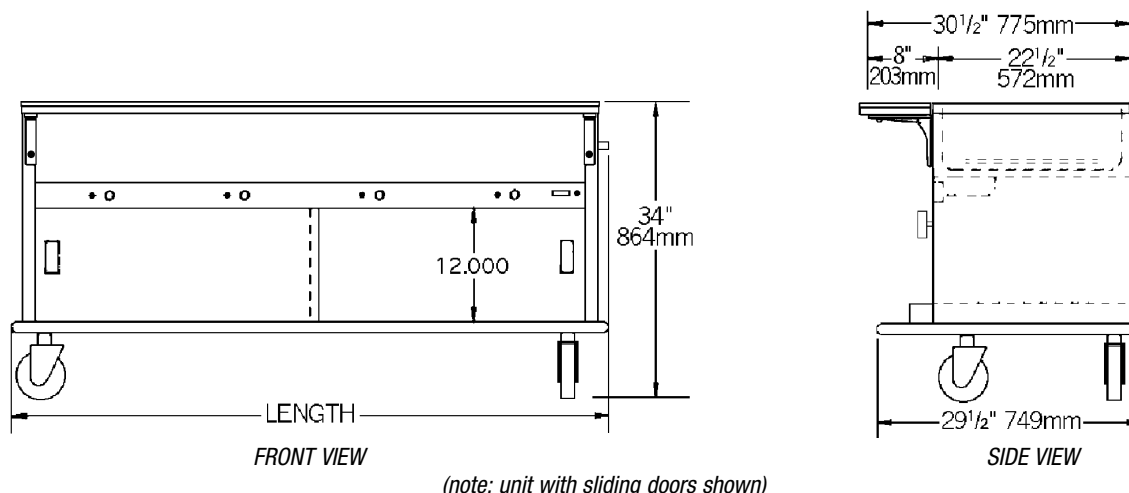
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable



(note: unit with sliding doors shown)

SINGLE-PHASE				THREE-PHASE *				# of top openings	electrical data	length		weight	
WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug	WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug			in.	mm	lbs.	kg
PHT2OB-120	PHT2CB-120	12.5A	5-15P	n/a	n/a	-	-	2	1500W, 120V	35 3/4"	908	200	90.7
PHT2OB-208	PHT2CB-208	7.2A	6-15P	PHT2OB-208-3	PHT2CB-208-3	6.3A	15-20P	2	1500W, 208V	35 3/4"	908	200	90.7
PHT2OB-240	PHT2CB-240	6.3A	6-15P	PHT2OB-240-3	PHT2CB-240-3	5.4A	15-20P	2	1500W, 240V	35 3/4"	908	200	90.7
PHT3OB-120	PHT3CB-120	18.8A	5-30P	n/a	n/a	-	-	3	2250W, 120V	50 3/4"	1289	240	108.9
PHT3OB-208	PHT3CB-208	10.8A	6-15P	PHT3OB-208-3	PHT3CB-208-3	6.3A	15-20P	3	2250W, 208V	50 3/4"	1289	240	108.9
PHT3OB-240	PHT3CB-240	9.4A	6-15P	PHT3OB-240-3	PHT3CB-240-3	5.4A	15-20P	3	2250W, 240V	50 3/4"	1289	240	108.9
PHT4OB-120	PHT4CB-120	25.0A	5-50P	n/a	n/a	-	-	4	3000W, 120V	66 1/4"	1683	280	127.0
PHT4OB-208	PHT4CB-208	14.4A	6-20P	PHT4OB-208-3	PHT4CB-208-3	9.5A	15-20P	4	3000W, 208V	66 1/4"	1683	280	127.0
PHT4OB-240	PHT4CB-240	12.5A	6-20P	PHT4OB-240-3	PHT4CB-240-3	8.3A	15-20P	4	3000W, 240V	66 1/4"	1683	280	127.0
PHT5OB-208*	PHT5CB-208*	18.0A	6-30P	PHT5OB-208-3	PHT5CB-208-3	12.5A	15-20P	5	3750W, 208V	81 3/4"	2076	320	145.2
PHT5OB-240*	PHT5CB-240*	15.6A	6-20P	PHT5OB-240-3	PHT5CB-240-3	10.8A	15-20P	5	3750W, 240V	81 3/4"	2076	320	145.2
PHT6OB-208*	PHT6CB-208*	21.6A	6-30P	PHT6OB-208-3	PHT6CB-208-3	12.5A	15-20P	6	4500W, 208V	97 3/4"	2470	363	164.7
PHT6OB-240*	PHT6CB-240*	18.0A	6-30P	PHT6OB-240-3	PHT6CB-240-3	10.8A	15-20P	6	4500W, 240V	97 3/4"	2470	363	164.7

\* All Three-Phase units, and Single-Phase 5- and 6-well units, available in 208V and 240V only.

## Receptacle Configurations Required

See above chart for applicable NEMA plug.

15A 120V	15A 240V	20A 240V	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 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 (example: PHT2OB-120-FMU), or design your own using standard components from EG30.18.

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

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