

ELECTRIC HOT FOOD TABLES WITH UNDERSHELF



HF-2E-240 Shown

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



Featuring as Standard:

"THE PROVEN"

ORIGINAL ADVANCE TABCO

Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Stainless steel body and top
Galvanized adjustable legs & bullet feet
Galvanized 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: 1 5/8" diameter tubular galvanized steel
1" adjustable bullet feet
Stainless steel gussets
UNDERSHELF: Galvanized 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
6' 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	A = 31-13/16"	30-5/8"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120	B = 47-1/8"	30-5/8"	3	120	12.50	1500	5-20P	130 lbs.	41.32
HF-4E-120	C = 62-7/16"	30-5/8"	4	120	16.67	2000	L5-30P	152 lbs.	54.55
HF-2E-240	A = 31-13/16"	30-5/8"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240	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	C = 62-7/16"	30-5/8"	4	208/240	14.42/16.67	3000/4000	L6-30P	152 lbs.	54.55
HF-5E-240	D = 77-3/4"	30-5/8"	5	208/240	18.03/20.84	3750/5000	L6-30P	170 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...



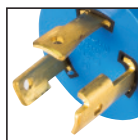
NEMA 5-20P



NEMA 6-20P



NEMA L5-30P



NEMA L6-30P

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

Stainless Steel Legs & Undershelf Upgrade

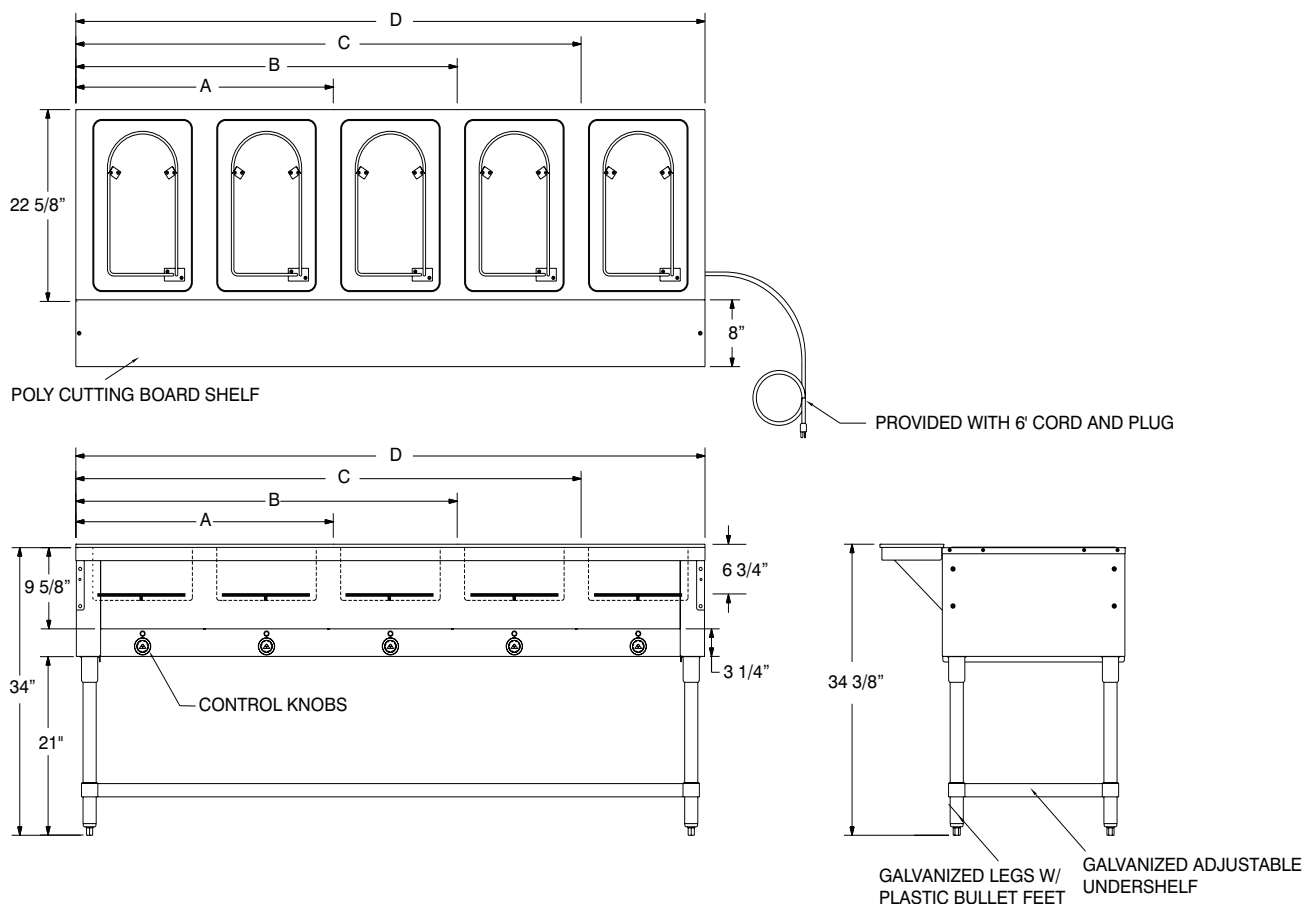
2 Well Table	3 Well Table	4 Well Table	5 Well Table
SU-23A	SU-23B	SU-23C	SU-23D



DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



Food Table Shelving



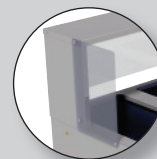
Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4



Acrylic Side Panels for Buffet Shelf
Add side panels to meet additional NSF requirements (2 panels per side)
TBP-1 One Side
TBP-2 Two Sides
Field Installation Available



Model	Length	Approx Wt.	Cu. Ft.
TSS-2	31-13/16"	18 lbs.	2
TSS-3	47-1/8"	23 lbs.	3
TSS-4	62-7/16"	30 lbs.	4
TSS-5	77-3/4"	35 lbs.	4



Acrylic Side Panel for Serving Shelf
Add side panels to meet additional NSF requirements (1 panel per side)
TSP-1 One Side
TSP-2 Two Sides
Field Installation Available

Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan

SU-25S Add Casters to Food Units with Undershelf (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Legs That Maintain Height)
TCB-OMIT Remove Poly Cutting Board & Shelf
CB-OMIT Remove Poly Cutting Board Only

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

