



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Hot Food Tables, open base design, model \_\_\_\_\_. Top and body to be heavy gauge type 430 stainless steel. Heat compartments shall be one-piece deep-drawn type 304 stainless steel, with all corners fully covered, and insulated on all sides with 1" fiberglass or equal. 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/712-watt, or 240-volt/950-watt heating element—is secured to underside of each well. Six foot cord & plug extends from the bottom right hand side of the unit (not available on 208/240V 3-phase units). Furnished with polycarbonate cutting board, stainless steel dish shelf, stainless steel adjustable undershelf, 1 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

- Overshelves\*
- Tray slide
- Tray shelf
- Rolltop cover
- Bolted-in undershelf
- Food pans/insets
- Dish shelf
- AutoFill® water fill system

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

## EAGLE GROUP

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

# Sealed Well Hot Food Tables

## MODELS:

- SHT2-120\*     SHT4-120\*     SPHT2-120\*     SPHT4-120\*
- SHT2-240\*     SHT4-240\*     SPHT2-240\*     SPHT4-240\*
- SHT3-120\*     SHT5-240\*     SPHT3-120\*     SPHT5-240\*
- SHT3-240\*     SPHT3-240\*

\* See charts on back page for complete model numbers.

## 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 dish shelf, and a removable poly cutting board are provided.
- Legs are 1 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 1/2" to 35 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 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 righthand control side as standard equipment.

## Certifications / Approvals



New York MEA 376-84-E

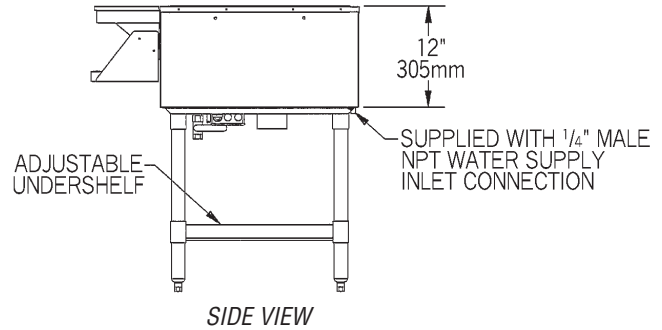
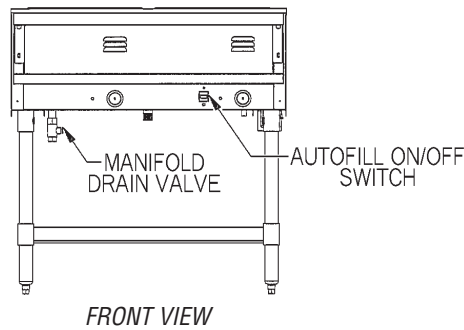
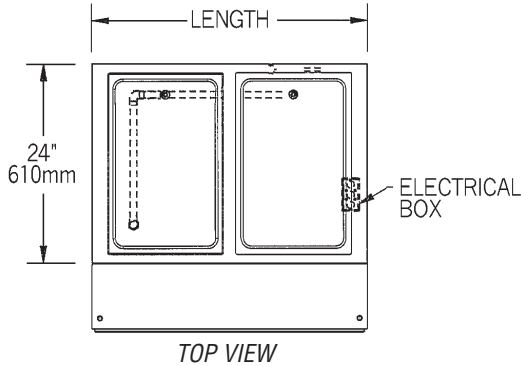




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## Sealed Well Hot Food Tables



# of top openings	weight lbs. kg		STATIONARY				PORTABLE			
			volts	watts	length in. mm	SINGLE-PHASE amps model #	THREE-PHASE amps model #	length in. mm	SINGLE-PHASE amps model #	THREE-PHASE amps model #
2	101	45.8	120V	1500W	33" 838	12.5A SHT2-120	n/a	35 1/2" 902	12.5A SPHT2-120	n/a
2	101	45.8	240V	1900W	33" 838	7.9A SHT2-240	6.9A SHT2-240-3	35 1/2" 902	7.9A SPHT2-240	6.9A SPHT2-240-3
3	129	58.5	120V	2250W	48" 1219	18.8A SHT3-120	n/a	50 1/2" 1283	18.8A SPHT3-120	n/a
3	129	58.5	240V	2850W	48" 1219	11.9A SHT3-240	6.9A SHT3-240-3	50 1/2" 1283	11.9A SPHT3-240	6.9A SPHT3-240-3
4	162	73.5	120V	3000W	63 1/2" 1613	25.0A SHT4-120	n/a	66" 1676	25.0A SPHT4-120	n/a
4	162	73.5	240V	3800W	63 1/2" 1613	15.8A SHT4-240	10.5A SHT4-240-3	66" 1676	15.8A SPHT4-240	10.5A SPHT4-240-3
5	199	90.3	240V	4750W	79" 2007	19.8A SHT5-240	13.7A SHT5-240-3	81 1/2" 2070	19.8A SPHT5-240	13.7A SPHT5-240-3

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: SHT3-208

### RECEPTACLE CONFIGURATIONS REQUIRED

15A 125V model # S(P)HT2-120	15A 250V model # S(P)HT2-240 S(P)HT3-240	20A 250V model # S(P)HT4-240	30A 125V model # S(P)HT3-120	30A 250V model # S(P)HT5-240	50A 125V model # S(P)HT4-120	20A 3Ø 250V all three-phase 240V 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

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