



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 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/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 $\frac{1}{2}$ " 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

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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"/> SHT2-240* | <input type="checkbox"/> SHT4-240* | <input type="checkbox"/> SPHT2-240* | <input type="checkbox"/> SPHT4-240* |
| <input type="checkbox"/> SHT3-120* | <input type="checkbox"/> SHT5-240* | <input type="checkbox"/> SPHT3-120* | <input type="checkbox"/> SPHT5-240* |
| <input type="checkbox"/> SHT3-240* | | <input type="checkbox"/> 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 $\frac{1}{2}$ " (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/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

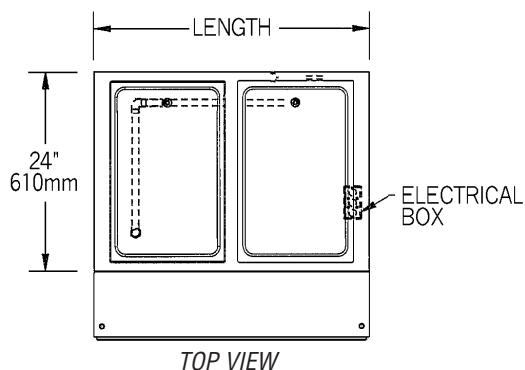




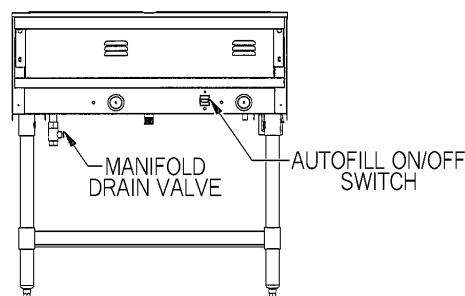
Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

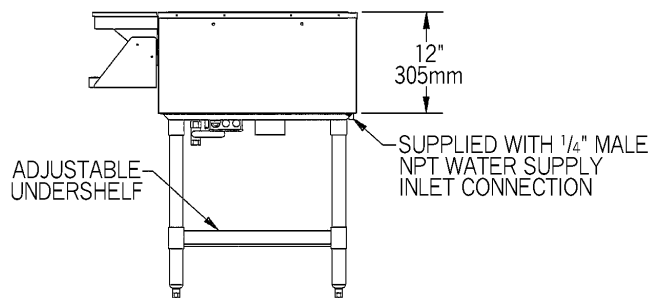
Sealed Well Hot Food Tables



TOP VIEW



FRONT VIEW



SIDE VIEW

					STATIONARY						PORTABLE					
# of top openings	weight		volts	watts	length		SINGLE-PHASE		THREE-PHASE		length		SINGLE-PHASE		THREE-PHASE	
	lbs.	kg			in.	mm	amps	model #	amps	model #	in.	mm	amps	model #	amps	model #
2	101	45.8	120V	1500W	33"	838	12.5A	SHT2-120		n/a	35½"	902	12.5A	SPHT2-120		n/a
2	101	45.8	240V	1900W	33"	838	7.9A	SHT2-240	6.9A	SHT2-240-3	35½"	902	7.9A	SPHT2-240	6.9A	SPHT2-240-3
3	129	58.5	120V	2250W	48"	1219	18.8A	SHT3-120		n/a	50½"	1283	18.8A	SPHT3-120		n/a
3	129	58.5	240V	2850W	48"	1219	11.9A	SHT3-240	6.9A	SHT3-240-3	50½"	1283	11.9A	SPHT3-240	6.9A	SPHT3-240-3
4	162	73.5	120V	3000W	63½"	1613	25.0A	SHT4-120		n/a	66"	1676	25.0A	SPHT4-120		n/a
4	162	73.5	240V	3800W	63½"	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	81½"	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

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304
 overshelves and four 30"
 (762mm) posts. Add suffix
 specified to order kit (**example:**
DHT2-120-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

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for
 typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

Printed in U.S.A.
 ©2010 by Eagle Group

Rev. 05/10